

2013

Terroir Seeds
1993-2013
Underwood Gardens

Terroir Seeds

*Home of Underwood Gardens
Heirloom and Open-pollinated Seeds*

1-888-878-5247

www.UnderwoodGardens.com

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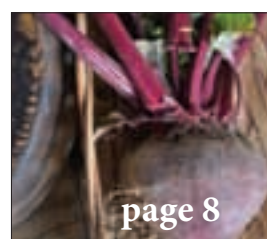
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Dear Friends,

Welcome to the 2013 Terroir Seeds catalog! We are celebrating the 20th anniversary of Underwood Gardens and our 5th year as Terroir Seeds. These milestones are only possible because of your interest, support and belief that have helped us grow into the company we are today. Help us continue to grow and bring more varieties to market by referring a friend or family member, see page 5 for more information.

We were honored to be selected for the 2012 Slow Food International Congress, held in Turin, Italy, in October 2012. Every four years, Slow Food leaders from 130 countries come together at the International Congress to share stories and shape the future of Slow Food's global network. In conjunction, we also attended Terra Madre and Salone del Gusto, a biennial international food and farming conference that celebrates innovative solutions and time-honored traditions for feeding the planet in a good, clean and fair way.

We are sharing our stories and experiences from this unique event over the next year on our website and in our newsletters. We were humbled by the company of so many people across the globe working on one of the most important issues of our time, food. It all starts with a seed. Now more than ever a holistic approach to your garden is important in feeding your soul and nourishing your body.

Last year's drought did have some affect on seed availability. It is interesting to note that organic growers have fared better during the tough growing season than their conventional counterparts. We are happy to report each year we have increased the number of organic growers we work with. Please visit our website to check the varieties that are Certified Organic.

We are excited to offer a new section to our catalog—

Terroir Seeds 1993-2013 Underwood Gardens



Stephen and Cindy Scott in Turin, Italy

Grains. There is a lot of interest from home gardeners as to what else they can grow for food crops in their garden. Grains are one crop that is easier to grow and needs less space than you might think. We offer a selection of unusual, easy-to-grow and highly nutritious grains to diversify your garden and supply some great taste and nutrition at the same time.

Here's to growing in new directions in 2013!

Stephen & Cindy Scott

The "Roots" of Underwood Gardens

I wanted to grow things from the time I was a toddler and a trip to my aunt and uncle's farm in Maine when I was 5 expanded my "green" world.

Wherever I lived after college, grad school and marriage, I continued the practices my uncle taught me—starting plants from seed, growing without chemicals (the original "organic") harvesting the food, saving the seeds and composting the rest.

While I was recovering from a 1993 motorcycle accident, my daughter suggested a project—a list of "all those darn seeds." After the list, Maren suggested I describe the plants and tell the story behind the seeds. Next, came the growing instructions and seed-saving directions. Each seed came to life on paper.

Maren designed a small booklet that we sent out to friends and family, the Garden Club of America and to the

heads of garden clubs in Illinois, our home state. Within a few weeks, I was getting letters asking where people could get these seeds.

That fledgling Underwood Gardens became a certified organic, heirloom seed company that grew and offered seeds for vegetables, herbs, flowers and "curiosities," then added plants, bulbs and plant-based foods. Its customers spanned the globe!

In early 2007 Doug Green, one of Canada's top gardening gurus, (don't you love his name!) came into Underwood Garden's life—and mine—through a business venture. Within a relatively short time, he convinced me that we should be together. I sold Underwood Gardens and moved to Doug's amazing island in Canada.

The baton was passed to Cindy and Stephen, who have taken it and run with it with great vision and integrity. I wish them great success and happiness in their green world.

Mayo Underwood, Founder of Underwood Gardens

About Us

- We sell only the highest quality open-pollinated and heirloom seeds.
- We encourage seed saving.
- We promote the building of the soil in the most biologically natural and least disruptive way possible.
- We provide gardening and soils education, history and recipes on our website and via our monthly Terroir Seeds Newsletter.
- We are a veteran and family owned business.
- We personally handle and review every order. Your business is important to us.

Safe Seed Pledge

We pledge that we do not knowingly buy or sell genetically engineered seeds or plants. We were one of the first signers of the Safe Seed Pledge.

Seed Information

All our seeds are NON-Treated, Open-Pollinated and Heirloom varieties. We carry many Certified Organic seeds, please check the website or call for those varieties that are Certified Organic.

For the most up-to-date information, visit www.UnderwoodGardens.com or call 888-878-5247. Sign up for our monthly Terroir Seeds Newsletter, which is packed with good practical gardening and soil information each month. We look forward to assisting you with your growing adventures!

Catalogs, Mailing Lists and Trademark

If you receive a duplicate catalog, or would prefer to use our website, please contact us at 888-878-5247.

We do not sell or rent the names and addresses of our customers to anyone. Your business with us is confidential and we respect your privacy.

Typographical Errors

Although every precaution is taken to ensure accuracy, errors in price, quantity, and/or specifications may occur in printing. We reserve the right to correct such errors.

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Terroir Seeds LLC Membership Program



Our membership program makes it possible for us to support many different gardening projects ranging from prison gardens, master gardener programs, school literacy and food education through gardening, community food bank gardens to historic education gardens.

Our supporters have helped us establish some extremely positive trends in uncertain times. **Membership is not required to place an order**, but membership provides significant benefits, both to you and to the programs you help us support.

These gardening organizations help attract and educate people about the benefits and advantages of growing their own food from heirloom varieties. We provide seeds, education and knowledge to these organizations. The seeds are not just last year's overstocks; your dollars help us to supply fresh seeds in the varieties that are most needed in a location.

Visit www.UnderwoodGardens.com to view a list of programs we support.

Your membership benefits include:

- 20% discount on seeds and gardening supplies.
- Membership welcome package.
- Terroir Seeds Newsletter
- The knowledge that you are assisting Terroir Seeds LLC in supporting gardening programs across the nation.
- Gift Memberships are available for friends and relatives and are a perfect way to share heirloom gardening with someone special.

The initial membership fee is \$30 for the first year and an annual renewal of \$15*. To purchase a membership, use one of the following codes on your order form:

New Membership	T1053	\$30.00
Renewal Membership	T1054	\$15.00*

(*must have been a member in the previous 12-month period)

*20% discount does not apply to membership fees.

Gift Certificates

A perfect gift for the gardening family, friends and neighbors. Gift Certificates are available in the amounts below. All gift certificates are good for one year and will be mailed to the gift recipient with a catalog.

\$15.00 Gift Certificate	T1055	\$15.00
\$25.00 Gift Certificate	T1056	\$25.00
\$50.00 Gift Certificate	T1057	\$50.00

Planting Seeds— Refer a Gardener Program



Our company's continued growth and underlying strength is based on our valuable relationships with our customers and the referrals of their friends and neighbors. If you are a happy gardener and want to spread the word about Terroir Seeds, we want to show our appreciation for your loyalty with our Planting Seeds—Refer a Gardener Program.

Here's how it works: When you refer a new friend or family member, you will receive a \$20 Gift Certificate when your referral makes their first purchase over \$20. Your referral will also receive a 15% discount on their first order.

The Fine Print

- No time limit between you referring a new customer and their first purchase.
- Referral must not have ordered from Terroir Seeds in the last three years.
- No limit on the number of referrals you can send us.
- Gift Certificates will be valid for one year from the date of issue.

See our website at www.UnderwoodGardens.com or give us a call at 1-800-878-5247 to sign up.

Artichoke, Arugula

ARTICHOKE (*Cynara scolymus*)

A perennial thistle that was probably developed from the wild artichoke or cardoon. It has been cultivated in parts of Europe for centuries. Each head has an edible heart surrounded by large edible leaves. (Approx 25 seeds per pack.)

Green Globe

85 DAYS. Produces tender and flavorful green artichokes from 3-6' plants with 3-4" heads, thick scales. Considered a cool-season crop, they grow best at a 75°F average daytime temperature with 55°F nighttime temperatures. Harvest when heads are young for best, tender flavor. **V1336 pkt. \$3.05**



Purple Italian Globe

110-150 DAYS. Artichoke heads look like flowers on these plants, fruit is more elongated than the green globe type, start indoors in late winter for a midsummer crop even in Maine. In Italy which includes Zones 8-10 the plants are started in spring and transplanted in autumn. **V1382 pkt. \$3.25**

Violetta di Chioggia

85 DAYS. Spineless variety with deep-purple buds, exceptional flavor and hardy enough for northern growers. Considered to be the "Artichoke of the Aristocrats" in Italy. Earliest, most beautiful globe artichoke displayed on every summer Italian market stand. Picked small, they have no choke. **V1001 pkt. \$3.55**

ARUGULA

Arugula is indigenous to the Mediterranean region, where it has been used as an important salad plant for centuries. (Approx 300 seeds per pack.)

Rocket (*Eruca sativa*)

55-60 DAYS. Aromatic salad green.

Also known as rocket, roquette, rugula and rucola, and is popular in Italian cuisine. Romans used Arugula for both its leaves and seed. The seed was used for flavoring oils. It is currently enjoying resurgence as a popular salad green. Has a rather nutty flavor when the shoots are young, becoming sharper, peppery or mustard like when older. **V1197 pkt. \$3.05**



Bulk Seed available on many varieties for market growers. Please phone or email with your request.

Arugula, Asparagus, Bean

Wild (*Rucola selvatica*)

55-60 DAYS. More intricate flavor than regular Arugula: tantalizingly complex sweet, nutty, tangy, peppery. Deep green, finely cut leaves display spicy, edible flowers. For best flavor, pick leaves when 4-5" long and plant is no more than 8-10" high. So tasty that it's addictive. Grow spring or fall. **V1002 pkt. \$3.05**

NEW! **ASPARAGUS (*Asparagus officinalis*)**
Asparagus is best adapted to sandy soils in moderate climates. For best production, plants prefer a deeply dug, well-prepared bed, with lots of organic matter. Beds should be kept moist but not wet when spears are producing. Keep well weeded, as weed pressure will lower yields. Plants usually take 2 to 3 years to come to full production but can bear for 10 to 15 years. (Approx 50 seeds per pack)

NEW! **UC 72**
Perennial. UC 72 Asparagus, Mary Washington UC 72 or Mary's Granddaughter was developed at UC Davis for better production and tolerance to Fusarium Wilt, heat and drought, than other varieties. Yields heavy dark green spears with fairly compact heads. **V1434 pkt. \$3.55**

BEAN (*Phaseolus vulgaris*)
Originally cultivated in Central America, from Mexico to Peru, Bolivia and Argentina. The smaller beans are thought to have been cultivated in Mexico as long as 7,000 years ago, while the larger beans were cultivated in Peru starting 8,000 years ago. High in protein, easy to grow, dry and cook, they have sustained mankind for millennia. (Approx 50-60 seeds per pack.)

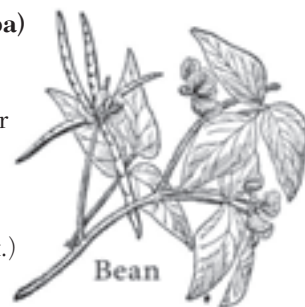
Anasazi (Bush, Dry)
90-95 DAYS. Beautiful maroon and white Jacob's Cattle bean, very easy to grow and adapted to harsh climates. Identified as one of the few cultivated crops grown by the Anasazi cliff dwellers. Sweet complex flavor, meaty and nutty when cooked. Our favorite cooking bean. **V1198 pkt. \$3.55**

Black Valentine (Bush, Snap)
50 DAYS to snap stage. Prolific, stringless in all stages, the young snap beans are slender, almost round, and richly flavorful. This bean was legendary amongst gardeners—it produces masses of delicious, tender, straight, 6" long green beans very early in the season. Once dry the glossy, black beans make a legendary bean soup. Hardy, 16-18" plants. Pre-1850 heirloom that germinates in cool soil, making it a good, early planting bean. **V1005 pkt. \$3.30**

Dragon's Tongue/Langerie (Bush, Wax)
60 DAYS. Unusual wax/butter bean, long, creamy-yellow pods splashed with purple on compact, stock bushes. Excellent flavor with crisp, juicy, stringless flesh makes these unequalled for munching raw or in salads. One of the best yielding and tastiest beans anywhere comes on with a furor and keeps producing. **V1199 pkt. \$3.55**

Fava Broad Windsor (*Vicia faba*) (Broad, Shell, Dry)

75-85 DAYS. An ancient legume that has been under cultivation for thousands of years. Fava's prefer a cooler growing condition. Fava beans are classic in many Italian dishes. (Approx 25 seeds per pack.) **V1291 pkt. \$3.55**



Golden Wax (Bush, Wax)

45-60 DAYS. Highly productive with clusters of entirely stringless 4½"-5½" golden-yellow somewhat flat pods having white seeds with a purple/brown eye. Delicious rich buttery wax bean flavor. Vigorous bush plants are a compact 15-20" tall. Golden Wax was first introduced around 1871. Ideally suited for Northern climates, resistant to BCMV virus, freezes well, early dependable crop, for fresh, canning or freezing, buttery flavor. A long time home gardener's favorite. **V1384 pkt. \$3.30**

Henderson's Baby Lima (*P. lunatus*) (Lima, Bush)

60 DAYS. According to legend, the Henderson Bush Lima was found growing along a Virginia roadside by a soldier returning home from the Civil War. This buttery-flavored, baby Lima produces 3 to 4, excellent-tasting flat beans per pod. Very early, prolific, bears until frost. Good for dry or canned beans. **V1010 pkt. \$3.55**

Jacob's Cattle (Bush, Dry)

50-90 DAYS. Brightly patterned beans are shiny white with splashes of deep maroon—the pattern resembles spotted Hereford cattle, dating back to the 1700s. Full-flavored, it has a rich aroma during cooking and holds its shape. Stands up well to plenty of seasoning. **V1233 pkt. \$3.30**

Kala Chana Garbanzo (*Cicer arietinum*) (Dry)

65-100 DAYS. Small brown-seeded chickpea from India. Excellent for home gardens, especially in dry, short-season areas. Will not do well in cool coastal zones. This ancient snack food has a somewhat sweet flavor and a floury texture reminiscent of sweet chestnuts. Often used as a source of protein by vegetarians and vegans as it has one of the highest protein levels of all plants. **V1007 pkt. \$3.55**

Kentucky Wonder (Brown) (Pole, Snap)

58-72 DAYS. Introduced in 1864, Kentucky Wonder was also known as Old Homestead, Texas Pole, and Improved Kentucky Wonder. Pods are straight medium-green flat to oval 7-10" that grow in clusters with white or brown seeded beans. High yielding extended season bean with a distinctive flavor and good firmness. Described by the USDA in 1907 as the best known and most widely grown pole bean in America, which is still true today. **V1385 pkt. \$3.30**

Save 20% on your order today by becoming a Member.
See page 4 for details.

King of the Garden (*P. lunatus*) (Lima, Pole)

85-93 DAYS. Also known as Henderson's Leviathan and Garden King. Introduced in 1883, this beloved heirloom garden favorite produces huge crops until stopped by frost, with clusters of 4-6 1¼" long flat medium-green pods having 4-6 large creamy-white seeds in each pod. One of the largest lima beans on the market, favorite of home gardeners and market growers. Very vigorous plants need support from strong poles or good trellising, as they grow 8-10' tall. **V1386 pkt. \$3.30**

Lazy Housewife (Pole, Dry)

75-80 DAYS. Completely stringless. Brought to America by German immigrants and first listed in W. Atlee Burpee's 1888 catalog, these beans were so-named because they were the first beans to not require destringing! Can be used as a shell bean as well; has a superb flavor. Plants bear continuously until frost. **V1009 pkt. \$3.30**

Nickel (Bush, Snap)

52 DAYS. Straight, 4" long, French baby-filet beans ¼" in diameter. Quality remains high in these "melt-in-your-mouth" stringless delicacies. Concentrated harvest of long-holding beans gives more per plant with fewer pickings. Compact plants tolerate difficult conditions and resist white mold and brown spot. **V1012 pkt. \$3.30**

Oriental Yard Long (*Vigna unguiculata*) (Pole, Snap)

60 DAYS. While true yard-long pods would be a rarity, 1-2' pods are a common sight. Tender, delicious, thick meat with crisp texture and very small seed cavity. Cut into suitable lengths and prepare as regular snaps. Great "bragging" beans. Provide a tall trellis for the 10' vines. **V1200 pkt. \$3.30**



Broad Bean

Pawnee Shell (Bush, Dry)

90-100 DAYS. Deeply marked brown on beige seeds with an appearance similar to Jacob's Cattle, though with more frequency of smaller spots. Very productive with a deep, rich flavor of its own, yet it absorbs other cooking flavors well. Great for baking and soups, retains colors after cooking. Used mainly as a dry bean, but is very tasty as a green bean at 50-60 days. **V1324 pkt. \$3.25**

Purple Queen (Bush, Snap)

52 DAYS. Loads of easy-to-spot slim purple pods that turn green in cooking. Rated as the best flavored of all beans. Tried and true and a great experience for new gardeners. High yields. Unusual and appealing in both garden and kitchen. **V1013 pkt. \$3.30**

Rattlesnake (Pole, Snap)

70 DAYS. Stringless when young. Dark-green 8" pods, mottled with purple resemble a rattlesnake. Fast grower, productive, and able to tolerate drought. Superb base for chili, excellent refried, a good baker, prime ingredient in famous Ozark Outlaw Snakebite Chili. **V1014 pkt. \$3.30**

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Asian Garden Collection

If you have wondered what to do with all those unusual vegetables that the Asians cook with, this collection will help you grow and understand their use in your kitchen. Included in this unique collection are some recipes featuring the vegetables AND the following seed packets:

Baby Corn
Broad Windsor Fava Bean
East Indian Lemon Grass
Japanese Minowase Winter Radish
Pak Choy (White Stem)
Oregon Giant Sugar Pod Snow Pea
Red Cored Chantenay Carrot
Thai Basil



C1013

\$20.75

Rice (Bush, Dry)

110 DAYS. Small, slender, oblong white beans that are extremely popular in China, India and the Philippines. Resistant to pest attacks, it is edible in both its green and dried forms. The dry seeds are boiled and mixed with rice, eaten as a rice substitute or used to make sweets. They have the highest calcium content of all dried beans, containing up to twice the calcium of kidney beans. **V1019 pkt. \$3.30**

Romano (Pole, Snap)

60 DAYS. High yields loaded with long, stringless, flat-podded green beans with that depth of flavor for which Romanos are so well known. Good in all stages, freezes well. Excellent Italian heirloom. **V1202 pkt. \$3.30**

Scarlet Emperor (*P. coccineus*) (Runner)

60-90 DAYS. A fine, heavy producing variety with smooth-textured, stringless 12-15" dark-green slightly fuzzy pods with beautiful purple and black mottled beans up to 1" long, having a sweeter, more savory, richer flavor than snap beans. Introduced to the U.S. seed trade in the 1800s. Vigorous climbing vines grow 8-10' tall with large sprays of showy scarlet-orange flowers that are favorites of both bees and hummingbirds. Performs well in cooler weather. Also known as "jewelry beans" for the striking colors and beauty of the dried beans. **V1392 pkt. \$3.80**

Tendergreen (Bush, Snap)

45-57 DAYS. A medium-dark green, round-podded, stringless and tasty bean with slight flecks of purple. Grows to 18-22" with 5-6" pods. Great flavor, pods are meaty and tender. Very productive over an extended season, with heavy yields even in hot weather. Introduced in 1922 and has been a favorite ever since. A great mainstay for the home gardener. **V1323 pkt. \$3.30**

Bean, Beet, Broccoli

Trionfo Violetto (Pole, Snap)

60 DAYS. Early superior vigor, sublime nutty-sweet flavor. Very ornamental plant with lavender flowers, purple veined leaves, and dark purple beans. Stringless pods are tender even at 8" and turn green when cooked. Harvest 10 weeks, or longer. Dependable. **V1018 pkt. \$3.55**

BEEET (*Beta vulgaris*)

Both leaf beets and root beets were developed from wild seabeets, along coastal Europe and western Asia. Beet greens—the beet tops—have been eaten and enjoyed for several thousands of years. The Romans particularly liked beet greens and discovered that the roots were tasty as well! The beet gained in popularity in Europe and America during the 1700s. (Approx 150 seeds per pack.)

Bull's Blood

35 DAYS to baby leaf tops; 55 DAYS for edible roots. Exceptional dual purpose heirloom. Stunning dark red young tops make attractive additions to salad mixes; the tasty round roots have a remarkably sweet, wholesome flavor. The juice from the beets is used to make the only red food coloring allowed by Swedish law. **V1020 pkt. \$3.00**

Chioggia/Candystripe

55 DAYS. Pre-1840 Italian heirloom variety from the Chioggia region of northeast Italy. Candy-red exteriors and beautifully marked interiors of alternating white and cherry-red rings. Exceptional sweetness and long harvest. Noted as one of the earliest producers every year. Tender, mild, sweet greens, as well. **V1021 pkt. \$3.00**

Cylindra

45-80 DAYS. This is the beet for beet lovers—sweet and tender flavor, fine grained with long, smooth and cylindrical—6-8" long by 1½" -2" diameter dark red bulbs excellent for slicing. Introduced in 1892 from Denmark with a higher productivity than regular beets, as they don't take up as much room in the garden. Grows almost entirely underground with small reddish-green tops. Very popular with home gardeners and market growers for production and unique shape, backed up by its wonderful sweet flavor. **V1388 pkt. \$3.00**

Golden Detroit

50-55 DAYS. Good yields of golden orange roots. Sweetest when young, but does not become fibrous when larger. Looks almost like an overgrown orange-yellow carrot! Beets turn deep yellow when cooked and retain their sweet flavor throughout cooking. Tops are eaten raw when young and cooked when mature; roots are pickled, grilled or sliced fresh in salads. **V1389 pkt. \$3.00**

Ruby Queen

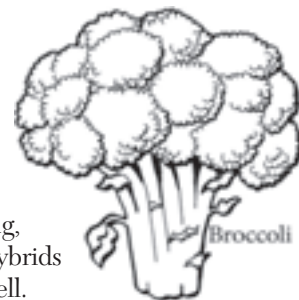
60 DAYS. Fine quality, early, bright red beet with a smooth, buttery texture and an outstanding flavor. Globe shaped with a smooth skin and even dark red coloring throughout. Grows well even in poor soils. First-rate for table use and canning. Early producer every year. Excellent color, sweet and tender. **V1022 pkt. \$3.00**

BROCCOLI (*Brassica oleracea*)

Broccoli originated in the Eastern Mediterranean and was imported into Italy at the end of the 16th century. From there it migrated north into Germany and France. (Approx. 100 seeds per pack.)

De Cicco

48-85 DAYS. Introduced in 1890, this old, reliable European variety sports compact 2-3' light green plants with 3-4" bluish-green central head, then lots of medium sized side shoots. Maturity is on-going, more variable and productive than hybrids of today. Excellent quality, freezes well. **V1278 pkt. \$3.05**



Nutribud

55-70 DAYS. Early maturing broccoli. Large central head with medium sized side shoots on vigorous, attractive plants. Unusually high in free glutamine, a building block of protein and an important healing nutrient. Harvests of mature heads extend over about a two-week period. Consistently good results. Plant succession crops for continuous harvests. **V1024 pkt. \$3.05**

Raab/Rapini (*B. rapa*)

45 DAYS. Called "asparagus broccoli" in Italy, its tender shoots have a slightly spicy/peppery, broccoli-asparagus flavor that gives zing to salads, stir-fries and steamed dishes. Great as a very early spring crop, it is grown as much for its long-standing, tasty mustard-like tops as for their multiple small florets with clusters of broccoli-like buds. Cook sprouts and leaves as you would broccoli. Connoisseur's delight. **V1125 pkt. \$3.05**

Spigariello—"Leaf Broccoli" (Non-Heading)

65 DAYS. Instead of heads, these plants produce broccoli-flavored leaves and tops over a long season. The more you cut, the more you get! Pick them, as needed, for soups, stews, stir-fries, salads. Plant in July, harvest until hard frost, then reap and enjoy the vigorous late winter/early spring growth until hot May weather. The demand for this is escalating as chefs—and now gourmet cooks—request it. **V1025 pkt. \$3.05**



BRUSSELS SPROUT (*Brassica oleracea*)

Brussels sprouts, as we know them, were grown possibly as early as the 1200s in what is now Belgium, although they were likely cultivated in ancient Rome. The first written reference dates to 1587. During the 16th century, Brussels sprouts enjoyed a popularity in the southern Netherlands that eventually spread throughout the cooler parts of Northern Europe. (Approx 150 seeds per pack.)

Catskill

85-110 DAYS. Dwarf or semi-dwarf with heavy yields. Large, firm dark-green, early, 1¼"-1¾" sprouts on 20-24" plants with medium green leaves. Used mainly as fall crop or in cool climates. Open-pollinated Brussels Sprouts lack the uniformity and roundness of modern hybrids, but have a depth of flavor that is unmatched. Very hardy and uniform, becoming sweeter after first frosts. **V1271 pkt. \$3.05**

Mezzo Nano

110 DAYS. Mezzo Nano means small or short. Mid-early upright plant with small outer leaves, long stalk with many small, compact, tender sprouts. Highly productive, especially in fertile well-worked soil. Can be harvested after the early frosts. Open-pollinated variety that equals any hybrid, firm sprouts on 3' stalks. **V1294 pkt. \$3.05**

CABBAGE (*Brassica oleracea*)

Raw cabbage is sliced and used in salads or with mayonnaise as the familiar coleslaw. It may be cooked as an ingredient of soups, stews and stuffings. May be best known as sauerkraut or in other cooking traditions as pickled cabbage. (Approx 100 seeds per pack.)

Danish Ballhead

85-110 DAYS. Very dependable and productive variety, resists bolting and splitting and is a good keeper. The large round, blue-green heads are 7-8" in diameter, weighing 5-7 lbs. Introduced commercially by W. Atlee Burpee in 1887. **V1329 pkt. \$3.00**

Early Jersey Wakefield

64 DAYS. Introduced about 1840, these small 2-3 lbs. distinctly pointed, conical shaped heads are fast growing, ready for early summer harvesting. Best cabbage for early spring planting. Regarded by many as one of the best tasting cabbages. Compact size is ideal for raised beds; it's easy to space four or five closely across the width of raised bed without overcrowding. **V1257 pkt. \$3.00**

Mammoth Red Rock

78-105 DAYS. Heirloom from 1889. Heads are solid, round, flattened, purple-red, 7-10" diameter and 6-8 lbs. Excellent keeper with hard and tightly wrapped leaves, large-framed medium core that is great for pickling, boiling and coleslaw. Excellent quality cabbage. **V1256 pkt. \$3.00**

Pak Choi (White Stem) (*Brassica rapa v. chinensis*)

45 DAYS. Baby type Asian cabbage fast growing, vigorous 7-8" plants of deep green leaves, succulent and crunchy with a mild, mustard flavor. Harvested young, the plants can be cooked whole or halved. Older stalks are tender enough to eat raw in salads or lightly stir-fried, steamed or sautéed. Suitable for summer and fall planting. **V1023 pkt. \$3.00**

Savoy Perfection

90 DAYS. A large drumhead-type having delicious finely-crinkled, medium dark-green savoyed leaves that are sweet and mild in flavor. Finer than most cabbages, being sweeter, with a delicate flavor, it does not give off a sulfur smell when cooking like other cabbage varieties. Hardy and easy to grow, especially as a late cabbage, its flavor improves even more after a light frost. Heads average 6-8 lbs. **V1328 pkt. \$3.00**

CARROT (*Daucus carota*)

Carrots originated in Europe and Central Asia. The first cultivated variety had branching purple roots and is believed to have been developed in Afghanistan. It migrated to the Mediterranean in the 14th century and then northwards. The orange varieties were developed in the Netherlands in the 17th century. (Approx 500 seeds per pack.)

Bambina

60 DAYS. A baby carrot variety with slender, cylindrical blunt roots and a very small core. Very sweet tasting with smooth skin and crisp texture, this high yielding variety has a deep orange color that develops early. Perfect for container growing and very adaptable to a variety of soils; they are excellent for both early and succession sowing. **V1331 pkt. \$3.00**

Little Finger Baby

50-70 DAYS. Baby gourmet carrot with a sweet flavor and delicious crunch. Slender, 3-3½" roots, very small core, smooth skin, deep orange color and full carrot taste. Color develops quickly, can and should be pulled early. Developed in France for using whole. **V1027 pkt. \$3.00**

Nantes Scarlet

65-75 DAYS. This classic carrot is famous for flavor and a big crunch. Bright red-orange flesh is crisp, sweet, and delicious with a high sugar content; fine grained with almost no core. Average 6-7" long with blunt ends and small to medium tops, can be dug all winter if mulched. **V1330 pkt. \$3.00**

Purple Dragon

60-90 DAYS. Unique, deep-purple carrots whose skin contrasts strikingly with the dark-orange flesh. Sweet, spicy flavor holds true raw or cooked. Extra-high in anthocyanins, anti-oxidants and vitamins. Spectacular in salads or steamed; delicious, nutritious, beautiful in juices. Best of the purple types. **V1028 pkt. \$3.55**

Carrot, Cauliflower, Celery, Chicory, Endive, Radicchio

Red-Cored Chantenay

60-75 DAYS. Introduced from France in the late 1800s, this crisp, tender, sweet, and crunchy carrot is large bodied, deep red-orange to the center. Fine-grained smooth refined shape with wide shoulders great for bunching. Sweetens in storage. For table use, canning, juicing, freezing or root cellaring.

V1026 pkt. \$3.00

Yellowstone

70-75 DAYS. Yellowstone's wide-shouldered, 8" or longer roots have a crisp, clean, consistently mild flavor that's great raw or cooked. This variety has been selected for a uniform shape: big shoulders, pointed tips and large tops. Delicious and unusual carrots like these are preferred by gourmets and chefs. **V1203 pkt. \$3.55**

CAULIFLOWER (*Brassica oleracea*)

Cauliflower needs fertile soil, full sun and steady moisture and to grow large, delicious heads that are high in vitamin C. Prefers cooler temperatures and will not develop properly in hot or dry weather. (Approx 300 seeds per pack.)



Snowball Y Improved

65-75 DAYS. A self-blanching strain (self-blanching in that the large leaves curl around the head, protecting it from the sun) that needs no tying with dense, deep, well rounded, smooth white 6½" heads

appearing from silver-green leaves. Great for home gardener and market growers as it is reliable and heavy yielding, known for vigorous, rapid growth and a long harvest. 12-18" tall plants produce dense clusters of "white as snow" heads. This cauliflower is a good freezer and well adapted to short season gardens. **V1387 pkt. \$3.00**

CELERY (*Apium graveolens*)

A native of the boglands of Eurasia, celery was well known in the Middle Ages as a medicinal plant, but it wasn't used as food until much later. (Approx 100 seeds per pack.)

Celebration

100-110 DAYS. This unusually tasty broad-stemmed, dark-green celery grows to 18-24" tall. Hardy with a very bold flavor. Cut individual stalks for a continuous harvest or cut at base to harvest entire plant. To blanch stems, mound up earth 6" around their bases when they begin to reach their full height.

V1318 pkt. \$3.00

Early Dell

85-110 DAYS. An early variety, with a mildly sweet, tender flavor. Vigorous, open growth habit with solid dark green leaves and tight leaflets. Cut individual stalks for a continuous harvest or cut at base to harvest entire plant. Highly disease resistant and slow to bolt makes this an ideal early spring vegetable.

V1319 pkt. \$3.00

Par-Cel (*var. secalinum*)

72 DAYS. 18th century heirloom, this Dutch variety is 3' tall celery in leaf form instead of stalks. Looks like triple curled parsley, tastes like celery. Withstands heat, drought, and is remarkably cold tolerant. Vigorous once established. Sharp, refreshing flavor fresh or dried, perks up soups, stews, stuffing, stir-fries, casseroles, salads, dressings, pickles, etc.

V1083 pkt. \$3.00



CHICORY, ENDIVE, RADICCHIO

Cichorium is a robust, lettuce-like leafy herb indigenous to the Mediterranean region and has been developed into three distinct forms. (Approx 100 seeds per pack.)

Frisee Endive (*Cichorium endivia var. crispata*)

60 DAYS. Finely cut and narrow lacy leaves used extensively in gourmet salad blends for its texture, appearance and unique nutty flavor. They love cool temperatures the best for planting, and do well planted in spring and again in the fall.

V1280 pkt. \$3.05



Green Curled Ruffec Endive (*Cichorium endivia*)

75-100 DAYS. Deeply cut dark-green leaves forming a loose, prostrate head 15-18" in diameter with a center that blanches easily to a creamy-white inside a thick deep heart. Leaves are about the size of leaf lettuce. Low growing habit with thick pale greenish-white midribs. Grows thickly, very hardy and resistant to cold wet weather. Well over 100 years old.

V1418 pkt. \$3.05



Rossa di Treviso Radicchio (*Cichorium intybus*)

80-110 DAYS. A famous and much-loved radicchio from Treviso, Italy just north of Venice. Considered to be the best by connoisseurs. It forms long slender green leaves in summer that turn deep-red with white veins in cooler weather. This non-heading variety is crisp yet tender having a tart with a pleasingly slight bitter undertone. Can be overwintered for spring harvests. **V1419 pkt. \$3.05**



Rossa di Verona Chicory (*Cichorium intybus*)

85-100 DAYS. Round, compact head has heart-shaped leaves deep red colored with a solid heart. Cool weather turns leaves red, deepens the colors and richens the flavors. Has a sharp flavor best used sparingly in green salads. Excellent sliced in half, grilled and drizzled with a peppery olive oil and balsamic vinegar. **V1417 pkt. \$3.05**

For the most up-to-date information, please visit www.UnderwoodGardens.com or call 888-878-5247. Sign up for our monthly Terroir Seeds Newsletter, which is packed with good practical gardening and soil information each month. We look forward to assisting you with your growing adventures!

CORN (*Zea mays*)

Corn is one of the Meso American's earliest and greatest achievements. It allowed the Mayan, Aztec and Inca civilizations to flourish, among others, and was spread across the world through trade. Historical evidence shows corn was grown from South and Central America to the southern reaches of what is now Canada, and across the breadth of the United States. (Approx 125 seeds per pack.)

Baby (Pop)

65 Days. Tender finger-like ears, delicately flavored, entirely edible, best harvested within 5 days of the appearance of silks, makes delicious snacks, used in stir fries and for pickles. Each stalk makes 4-6 "good quality" baby ears and then if they aren't picked as babies they make great popcorn when dried. **V1359 pkt. \$3.95**

Bloody Butcher (Dent)

100-120 DAYS. Originally from Virginia and grown since before 1845 by the Meadows family. It seems to have originated from crossing Native American corn with white settler's seeds. The stalks are 10-12' tall and have 2-6 ears each. Cobs are pink or red with red dent type kernels striped a darker red. An occasional white ear will appear. Known for its fine, rich, sweet flavor that is good for flour, cornmeal or roasted corn when young. Good producer of heavy ears—can weigh up to ½ lb. each when young and fresh. Withstands heavy winds, drought and heat. **V1390 pkt. \$3.75**

Blue Hopi (Flour)

75-110 DAYS. An ancient flint corn that is a traditional staple of the Hopi people in Northern Arizona. Can be eaten as sweet corn when picked young and roasted, but is best known for making an excellent, sweet blue corn flour that has 30% higher protein levels than dent corns. Traditional cornmeal porridge or corn bread from home-grown Hopi Blue is a transformational experience that is deeply satisfying. Plants are 5' tall and bushy with beautiful smooth silvery blue ears that are 8-10" long and usually 2 per stalk. Kernels are ivory colored until dry-down, when they develop their stunning blue-black luster. Robust, drought-tolerant cultivar selected over many generations. Heap soil around the developing stems to prohibit lodging (falling over in strong wind). **V1391 pkt. \$3.75**

Cherokee Long Ear (Pop)

100-110 DAYS. Multi colored ears are decorative and make fluffy, white popcorn. 5-7" ears grow at shoulder height or higher for easy picking. Seed has good vigor; plants have considerable tolerance to heat and drought. A Cherokee popcorn brought over the Trail of Tears. **V1037 pkt. \$3.50**



Beginning Gardeners Collection

Are you new to gardening and just don't know what seeds to buy and grow? Do you need a collection of tried and true seeds that are easy to grow and harvest? These plants are also commonly known so that you will know what to do with them when you get them into the kitchen.

Included in this specially priced collection are the two following books: "Starting Seeds Indoors" by Ann Reilly and "Heirloom Farm & Garden—Celebrating America's Farming Traditions" AND the following seed packets:

- Black Beauty Zucchini (Summer Squash)
- Cherry Roma Tomato
- Everbearing (SMR58) Cucumber
- Genovese Basil
- Giant of Italy Parsley
- Mortgage Lifter-Red Tomato
- Sweet Jupiter Pepper
- Terroir Seeds Blend Lettuce

**C1002A****\$32.75****Country Gentleman (Sweet)**

83-100 DAYS. Introduced in 1890. Standard, late, shoepeg white corn. Sweet, tender, deep, narrow, non-rowing kernels on 7-8" ears. Dark green, 7-8' stalks produce heavy yields and are resistant to Stewarts wilt. Good for home garden and farmers markets. **V1033 pkt. \$3.55**

Early Riser (Flint/Dent)

80 DAYS. Early variety great for grain and silage. Great for polenta. Deep orange kernels which show both flint and dent characteristics. It yields reasonably well, but not as well as modern day hybrid corn. What it lacks in quantity, it makes up in quality. **V1403 pkt. \$3.50**

Garland Flint (Flint)

90-110 DAYS. Earliest Northern flint corn, 7-8' plants, 7-8" ears with 8 rows, most ears are bright-yellow, some solid deep-red, selected by George Garland of New Hampshire. It has good roots and stalks as well as good standability at harvest time. The red and yellow ears are larger and individual kernels deeper providing a larger yield. **V1402 pkt. \$3.75**

Save 20% on your order today by becoming a Member.
See page 4 for details.

Corn, Cowpea, Cress, Cucumber



Golden Bantam (8 Row) (Sweet)

70-85 DAYS. A benchmark of heirloom yellow sweet corn. Introduced in 1902 by W. Altee Burpee, it was grown by a farmer named Williams Chambers of Greenfield, Mass. From the 1906 Keith Seed Catalog, "Is superior to all others in rich, sweet flavor, and is the best corn to grow for home use." Old time hearty flavor that is rich yet not sugary sweet, 5-6' stalk, slender 5-7" ears. 8 rows of medium deep broad golden kernels with 2 or more ears per stalk, high yields and excellent flavor. Freezes well on the cob. **V1355 pkt. \$3.50**

Stowell's Evergreen (Sweet)

80-100 DAYS. Introduced in 1848, the leading white corn variety for home and market. Oldest named variety still available, it can be pulled up whole in the fall and stored upside down. Fresh corn can then be picked into February, giving the name "evergreen." 8-9" tapered ears, 14-20 rows of clear, white kernels of excellent quality. **V1035 pkt. \$3.80**

NEW! Oaxacan Green Dent

70-105 DAYS. Grown by the Zapotec people of southern Mexico for centuries for green corn tamales made from fresh green corn masa. Corn kernels are smooth in beautiful, striking shades of green from bronze to pea-green to emerald-green. Dried kernels are ground into a delicious, nutty, green flour, which makes some of the best cornbread you'll ever taste. Fresh dent corn is excellent roasted on a bar-b-que as it caramelizes the sugars into a rich, hearty flavor unlike anything else. Drought resistant, sturdy, 5-6' plants produce emerald green kernels on 6-8" ears. **V1439 pkt. \$3.95**

COWPEA (*Vigna unguiculata*)

Neither a standard pea nor a bean, the cowpea belongs to a subtropical group of legumes characterized by upright bushes that bear beautiful lilac or white blossoms. Cowpeas were introduced to the Southern states during the period of slave trade. Looked down on by the Southern aristocracy, they were christened with the name cowpea because they were thought fit only for animal fodder. (Approx 60 seeds per pack.)

Fagiolino Dolico di Veneto (semi-vine) (Filet Bean)

65 DAYS. Sweet, nutty, crisp, long, pencil thin "haricots verts" beans. Treasured heirloom from the Veneto region of Italy. Rare because of their upright fruiting habits. Harvest before beans are visible in the green-black pods. So prolific, one planting provides an entire season's harvest for serious bean lovers and seeds for next season's planting. Market grower's dream. **V1038 pkt. \$4.25**

Bulk Seed available on many varieties for market growers. Please phone or email with your request.

Pretzel Bean

52 DAYS. Excellent bean flavor. Vigorous twining vines are a plus for gardens with limited space. As easy to grow as standard beans and not bothered by bean beetles. Pick young green pods as snap beans, harvest green peas as shelly beans or peas, and let pods dry for dry beans. Unique pretzel shape. **V1039 pkt. \$4.25**

CRESS (*Lepidium sativum*)

Garden cress is indigenous to western Asia. It was used by the ancient Egyptians as a food source and became well known in various parts of Europe. (Approx 150 seeds per pack.)

Peppergrass

10-45 DAYS. Grows quickly and produces medium-green leaves, which are cut deeply giving them a lacy look. Spicy, peppery salad green similar to watercress. Ready when 6-12" high, trim shoots for continuous crop. Sow in very early spring. Reseeds, comes up again the following year. Even good on windowsills. **H1040 pkt. \$3.00**

Wrinkled Crinkled Crumpled

30 DAYS. Quick-growing, broad leaves are extremely wrinkled and ruffled along the edges and savoyed in the middle, giving lots of extra leaf to enjoy. A fluffy, spicy addition to any salad or sandwich. Along with the spicy tang, a sweetness lingers on the tongue. Excellent for bunching for fresh market sales. Great to nibble on in the garden and kitchen. **V1040 pkt. \$3.00**

CUCUMBER (*Cucumis sativus*)

Thought to have originated in India at the foot of the Himalayas, and cultivated in western Asia for 3,000 years. Well known by the ancient Greeks and Romans, introduced to China in the 2nd century BC. Columbus brought cucumbers to the New World in 1494. (Approx 35 seeds per pack.)

Armenian Pale Green

(*C. melo*)
50-75 DAYS. The Armenian is also known as the Burpless Cucumber. Light-green, heavily ribbed, 3-4" diameter, best to harvest at 12-18", mild flavor, easily digested-skin and all, fluted slices, prolific, twists and turns on ground, hangs fairly straight from trellis. **V1370 pkt. \$3.05**



Boston Pickling

50-60 DAYS. Smooth, bright-green, blunt-ended, seldom too large for pickles, slight taper with a black spine, very high yields. Bears continually if kept picked. Popular, old, reliable small cucumber for pickling. Listed by D.M. Ferry and Co. in 1880. **V1245 pkt. \$3.25**

Cucamelon/Mexican Sour Gherkin/Mouse Melon

(*Melothria scabra*)

80 DAYS. Tiny 1" light green fruits with darker markings look like watermelons for a dollhouse! The flesh is white, crisp and first sweet, then slightly acidic as if it's already been pickled. Firm, crunchy "cherry" cucumbers are great for salads and stir-fries. Fruits are made into pickles in Mexico; plant is attractive enough for hanging baskets. Generous yields. **V1041 pkt. \$3.95**

Everbearing SMR58

55 DAYS. Ever-bearing type. As its name implies, this keeps going and going as fruits are picked. Crisp fruit with excellent flavor, color and crunch. Vigorous, disease resistant vines. Top quality, ideal for table use, slicing, pickling and processing. **V1042 pkt. \$3.05**

Fuzzy White Italian (*C. melo*)

50 DAYS. Small, sweet, white melons with fuzzy skin, that tastes like a cucumber when young. The crisp, slightly sweet fruits are best to eat at golf or tennis ball size. Creeping vines yield countless numbers of fruits and the more you pick the more you get. A rare and unusual, Italian heirloom. **V1043 pkt. \$3.50**

Parisian Pickle

60 DAYS. Fine French heirloom gherkin, makes excellent pickles when picked small. Also a good slicer when slightly larger. Introduced in the U.S. around 1892. **V1371 pkt. \$3.05**



Poona Kheera

50-60 DAYS. An heirloom from Poona, India with unusual, delicious fruit that are at first cream or light green in color then turn light brown. The flesh is crisp, juicy, delicate, and uniquely delicious, very different from that of a conventional cucumber. Traditionally sold when skin is light-green, but flavor is best when skin is just turning brown as skin has sweet flavor and flesh is juicy and crisp. Great for fresh use, canning, relish and pickles. Stores longer than other cucumbers. **V1433 pkt. \$3.30**

Suyo Long

60-70 DAYS. Remarkable Chinese variety. Delicious, burpless, not bitter, almost seedless flesh. 15"-long, thin, crisp and tender-exceptionally hardy, productive and fine-flavored even under adverse conditions. Trellis these to get straight, rather than curvy, fruits. **V1044 pkt. \$3.25**



In a Pickle Collection

Pickling is one of the easy ways to preserve your garden produce. This collection gets you started with

some of the simplest veggies to pickle. Included with this collection is the book *Favorite Pickles & Relishes* by Andrea Chesman AND the following seed packets:



- Boston Pickling Cucumber
- Dill Dukat
- Golden Zucchini Squash
- Parisian Pickle Cucumber
- Tendergreen Bean
- West Indian Gerkin (Burr Cucumber)

C1023

\$19.00

True Lemon

58-70 DAYS. Lemon-like in color, size and shape. White flesh is sweet with a superb crunch. Easy to digest, skin and all. Neither flesh nor skin is ever bitter. Good for slicing, pickling, and snacking. Introduced from Australian markets in Samuel Wilson's 1894 catalog. Beloved by salad chefs and gardeners alike. **V1045 pkt. \$3.05**

West Indian Gherkin (Burr Cucumber) (*C. anguria*)

60-65 DAYS. The 1½" by 2" oval fruit are covered with pointed spines that look like large burrs produced on large vines with leaves that resemble watermelon leaves. Originally from Africa, this variety dates back to at least the early 1790s. The flavor of this gherkin is remarkably similar to that of the garden cucumber. Crisp, pickles well and disease free. **V1346 pkt. \$3.25**

EGGPLANT (*Solanum melongena*)

The wild eggplant is spiny and has bitter fruit. It originated in India. Cultivation started in India and China, where it was known since 500 BC. It migrated to Africa and Europe through Arabia and Persia. Eggplant gained popularity in southern Europe toward the end of the 17th century. (Approx 100 seeds per pack.)

Black Beauty

72-85 DAYS. Bushy spreading 24-30" plant with 4-6" purplish black smooth oval 6.5 x 5" diameter fruit, blunt & broad at blossom end, retains color well, 1-3 lbs., holds well, high quality, fine flavor, yields well in the North if the season is long. **V1372 pkt. \$3.05**



Eggplant, Gourd, Kale, Kohlrabi

Listada de Gandia

75-90 DAYS. Introduced into southern France from Spain around 1850. Thin skinned Italian type with stunning white egg-shaped fruit covered with purple to lavender stripes, 6-10" long. 14" tall plants are heavy producers. Thrives in hot weather, sets fruit well in heat, not recommended for northern states. Very delicious, creamy texture and non bitter. **V1354 pkt. \$3.25**

Long Purple Italian

70-80 DAYS. From the 1850s. Very productive long dark purple club shaped Italian type. Looks like a purple zucchini. 8-10" long x 2½" in diameter firm mild flesh. Will have four or more fruits per plant. **V1269 pkt. \$3.05**

Rosa Bianca

70-90 DAYS. Stunning, plump, teardrop-shaped "designer" fruits with thin, rosy-lavender skin covering a mildly sweet-flavored, creamy-textured alabaster flesh with a delicate flavor unmatched by any other variety. Unusual beauty in the garden and true flavor in the kitchen. **V1047 pkt. \$3.05**

Ruffled Red

65-75 DAYS. From Thailand, brought to America as an ornamental in the 19th Century. Highly decorative, grown extensively for flower arrangements where they are called miniature pumpkins or pumpkin tree. Ribbed red-orange fruits are about twice the size of a quarter, produced abundantly on 2-3' tall stalks. So prolific, you will have plenty to cook, to decorate with and to give away! Well known in Asian cuisine and used in stir-frys it is not bitter unless allowed to ripen to the red stage. Picked green and prepared as you would any other eggplant, they are an unusual, attractive and very tasty dish. Their real appeal lies in their unusualness, so use them in dishes that showcase their size. **V1438 pkt. \$3.30**

GOURD (*Lagenaria siceraria*)

Gourds have played a role in the daily life of many cultures as bottles, bowls, ladles, churns and musical instruments. Gourds are currently used as an art form medium. (Approx 15-20 seeds per pack.)

Acoma Rattle

200 DAYS. Originally from the Acoma Pueblo of New Mexico. Considered the earliest known domesticated plant. Large round gourds used for ceremonial rattles and for crafts. 8" wide, 3-4" tall, no neck. **V1358 pkt. \$3.25**

Large Gourd Mix

95-135 DAYS. An assortment of giant bottle, snake, long handle dipper, cucuzzi and bushel varieties. Good for birdhouses, storage jars. Seeds are not individually marked. **V1049 pkt. \$3.00**

Mini Bottle

120 DAYS. Produces small dumbbell or hourglass shaped gourds with a larger bulb on the bottom and a smaller one

on top. They are usually 1½" to 6" in height and used as baby rattles in Southeast Asia. Great for smaller craft or art projects, ornaments, small bowls or vases. **V1357 pkt. \$3.25**

KALE (*Brassica oleracea*)

Kales are believed to have originated during the Middle Ages from the wild B. oleracea, most likely in western parts of Europe. Kales are traditionally used in soup, but have similar uses to that of cabbage. (Approx 200 seeds per pack.)

Lacinato

60-90 DAYS. Kale from 18th century Tuscany. Strap-like, blue-green leaves are heavily savoyed 3" wide x 10" long. Flavor is enhanced by frost, extremely winter hardy. Best eaten when small and tender, this is packed with nutrients. Kale is one of the standard fall/winter garden crops. **V1259 pkt. \$3.00**

Red Russian

50-65 DAYS. Uncommon, old European variety. Quite different from either of the more common curly and Tuscan varieties: The base color is a blue-green with brighter purple accents, and the leaves are flatter than other types, with long, frilled edges. Tasty steamed, stir-fried or in salads. Cold hardy, it can be picked continually until early winter. Does best in cool weather. Looks beautiful in the garden and has wonderful flavor as well as being very nutritious. **V1052 pkt. \$3.00**

Vates Blue Curled

50-80 DAYS. Scotch type that is slow bolting with finely curled blue-green leaves. Low growing variety with short stems, very hardy in heat and cold. Sow early spring or mid summer, long production times. **V1260 pkt. \$3.00**

KOHLRABI (*Brassica oleracea*)

Kohlrabi has the succulent crunchy texture and sweet cabbage flavor common to the brassicas. It is commonly eaten raw in salads or with dips. Young kohlrabi may be stir-fried, and the older vegetables can be steamed or blanched until tender. Kohlrabi is interchangeable with turnips in most recipes. (Approx 100 seeds per pack.)

Early White Vienna

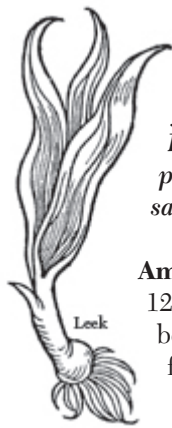
50-65 DAYS. Early dwarf heirloom with short tops and medium stems. Bulbs have crisp, white, tender flesh that is best when 2 ½" in diameter. Harvest it young, when it tastes somewhat like a globe artichoke. Great raw in salads, boiled, creamed or frozen. Sumptuous addition to winter soups! **V1053 pkt. \$3.05**

Peking Green

50 DAYS. Medium-sized, with semi-flat pale-green bulbs, pure white fine quality flesh, very popular northern Chinese variety. Excellent for stir fries and soups. Grows very easily from spring thru fall. Best harvested when the bulb reaches 2-3". Young leaves are commonly used fresh and in salads. **V1295 pkt. \$3.05**

Purple Vienna

55-69 DAYS. Standard heirloom home and market garden variety. Purple-skinned bulbs with greenish-white flesh having small tops, slightly larger and later than Early White Vienna. **V1261 pkt. \$3.05**



LEEK (*Allium ampeloprasum*)
The leek has been cultivated since prehistoric times. Slowly spreading west from Asia to the Mediterranean and the British Isles, it eventually became the national plant of Wales. Leeks are great for soups and salads. (Approx 100 seeds per pack.)

American Flag/Giant Musselburg

120-155 DAYS. Called "the gourmet's onion" because of its delicious, sweet, subtle onion flavor. Treasured in Europe for centuries and gaining popularity in America as its flavor is discovered. Very hardy plants with blue-green white stalks 7-10" x 1½". Standard variety for home and market gardeners as it grows very uniformly. **V1251 pkt. \$3.00**

LETTUCE (*Lactuca sativa*)

Lettuce is thought to have originated in Asia Minor, probably from one of the wild lettuce types, of which there are more than 100 varieties. Lettuce graced the tables of Persian kings, Roman senators, and medieval lords. It has been food for peasant and noble alike for hundreds of years. Lettuce was also prized medicinally for its cooling powers and was used to tame fevers, liver inflammations and lust. We offer many types of lettuces with different colors, textures, shapes and flavors to choose from. (Approx 200-300 seeds per pack.)

ButterHead Lettuce

Buttercrunch

50-75 DAYS. Vigorous old-time favorite whose thick, crunchy green outer leaves enfold sweet, tender, buttery flavored hearts. A cool weather crop, yet this holds up better in hot weather than most other lettuces. One of the highest quality bibb varieties available. 1963 AAS Winner. **V1057 pkt. \$3.00**

Little Gem

45-50 DAYS. Refined Dark Boston type with midget 5" heads, tightly wrapped, bright green leaves, pale yellow heart, sweet and crunchy, superb flavor, heat tolerant, can be served whole. **V1374 pkt. \$3.00**

NEW! Marvel of Four Seasons

60 DAYS. Beautiful and delicious with tender sweet heavily crinkled leaves that change from green at the base to a striking cranberry-red at the tops. This 19th Century French heirloom was introduced commercially in 1885 and prized for its ability to self sow its own seed and produce a second crop in the late fall, without succession planting. **V1420 pkt. \$3.05**

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Salad Bar Collection

Garden greens are easy to grow, produce a maximum amount of food in a small space and makes for a nutritious meal. Start growing your own salad bar today. Included in this collection is the book "Grow Super Salad Greens" by Nancy Bubel AND the following seed packets:

Bull's Blood Beet
Flat Leaf Parsley
Garlic Chive
Oak Leaf Lettuce
Rainbow Swiss Chard
Red Malabar Spinach
Red Russian Kale
St. Anne's Lettuce



C1016

\$23.80

Saint Anne's Slow-bolting

58 DAYS. A short romaine type with slightly crunchy light green leaves. It is best used as a cut and come again lettuce. Good heat tolerance with a field life of 4-5 weeks. **V1209 pkt. \$3.00**



Summertime

62-82 DAYS. A cross of Ithaca and Salinas with a compact iceberg or crisphead type producing solid heads with a dark green wrapper and frilled leaves of good flavor that is never bitter and very slow to bolt in hot weather. Compact plants produce a better leaf texture and quality than other varieties, especially in the summer. **V1415 pkt. \$3.05**

Tom Thumb

50-70 DAYS. Tennis ball-sized Limestone Bibb type. Bright green slightly crumpled leaves with a sweet, delicate flavor, on compact heads. One head makes a salad for two. Beautiful in small pots, window boxes and hanging baskets. Dates to 1830s, oldest American lettuce still grown. **V1071 pkt. \$3.00**

Leaf Lettuce



Amish Deer Tongue

45-55 DAYS. Dates to the 1840s, has medium green triangular leaves that form a loose upright head. Pleasantly sharp flavor, slow to bolt, and dependable. Valued by the Amish for its ruggedness and high production. Very popular with heirloom growers, market gardeners and chef's growers. **V1421 pkt. \$3.05**

To learn more about varieties that would do well in your climate visit these departments on our website.

- Cold/Short Season
- Hot/Long Season



Sprouting for Health in the New Millenium

During sprouting, seeds resume life and undergo many internal changes. Many nutrients are created inside the sprouting seed. Sprout proteins contain all of the essential amino acids, along with nutrients and enzymes to assimilate them. This 32-page illustrated sprouting booklet covers all the basics on growing vegetable sprouts and wheatgrass!

- Popular methods on growing sprouts
- Full wheatgrass cultivation instructions
- Learn how to detox and build your immune system
- Nutrition information on organic sprouts and wheatgrass
- Learn how to avoid toxic build-up
- Published by Living Whole Foods Inc., 36 pages.

T1108 **\$7.50**



Sprouting 101 Collection

Intrigued by sprouts and the ability to grow nutrient dense fresh vegetables in days instead of weeks? Don't quite know where to begin? No real space to garden? This special collection of sprouts, sprouting lid and introductory book will have you munching on crisp, crunchy, tasty and highly nutritious sprouts in just a few days! The collection includes the book "Sprouting for Health in the New Millenium," Sprouting Jar Screen and the following 4 oz sprouting seed packets: Sandwich Mix Sprouting Seeds and Alfalfa Sprouting Seeds.

C1024 **\$15.50**

Sprouting Jar Screen

The Sprouting Jar Lid makes getting started in sprouting effortless. It is made from a high density food grade plastic that is very durable and fits most wide mouth mason jars. The mesh screen holes are large enough to drain well but still small enough to retain even tiny alfalfa seeds. If you like sprouts or want a great way to boost your healthy eating, buy 2 lids to be able to do "succession sprouting" where one crop is soaking and another is finishing up, while you enjoy the most recent sprouts.

T1107 **\$3.95**

Sprouting Seeds

(All sprouting seeds Certified Organic. 4oz packages.)
Sprouting instructions included.

Alfalfa **V1288 \$4.00** Radish **V1395 \$3.50**
Mung Bean **V1396 \$2.50** Oats-Hullless **V1437 \$3.50**

Sandwich Mix: contains alfalfa, red clover, radish seed and mung beans.

V1394 **\$4.00**

Black-Seeded Simpson

40-65 DAYS. Large loose frilly light-green lightly crumpled leaves on crisp textured loose heads with a delicate flavor. Large upright plants are very early maturing and adaptable, quite slow to bolt, stands heat and drought well, stays sweet and tender longer than many other lettuces. A great cut and come again lettuce for the home gardener. Introduced around 1850. **V1314 pkt. \$3.00**

Merlot

50-60 DAYS. Absolutely gorgeous, frilled leaves of the richest, dark wine-red. Smooth, full-bodied flavor. Loose leaves work well for "cut and come again" culture, as well as baby salad mix. Dark red lettuce is very high in flavones, a compound that acts as an antioxidant. **V1066 pkt. \$3.50**

Oak Leaf

38-60 DAYS. Firm rosettes of tender, sweet, light-green, deeply lobed leaves. As outer leaves are picked, plants produce more inner leaves. Resists heat and bolting, long standing, never bitter with a fine flavor even late in summer. First introduced in 1771 by Vilmorin. **V1208 pkt. \$3.00**

Salad Bowl-Green

45-68 DAYS. Large, fast-growing rosettes of sweet, bright green wavy, deep-notched crisp leaves. A loose head "cut and come again" type. Never bitter, slow to bolt, long harvest. A staple for home and market growers. 1952 AAS winner. **V1069 pkt. \$3.00**

Romaine Lettuce

Cimarron

60-70 DAYS. Heirloom from the 18th century. Also called Little Leprechaun. Beautiful deep red romaine, 10-12" tall with a crisp, creamy yellow bronze center with a tender texture and great flavor. Large, sturdy plants virtually impervious to bolting. Both cold and heat hardy. **V1059 pkt. \$3.00**

Freckles

55-70 DAYS. Beautiful tender romaine, green leaves splashed with red, long standing, resembles Speckles butterhead but with more substantial leaves. **V1375 pkt. \$3.00**

Jericho

60-70 DAYS. Desert variety of lettuce bred in Israel, sword shape upright leaves. Does well in dry and hot climates and stays sweet and crispy despite the heat. **V1376 pkt. \$3.00**

Paris White Cos

50-83 DAYS. Large cylindrical upright plant, tight 8-10" tall self folding conical head, light green outer leaves, strong midribs, white blanched heart, great flavor, slightly savoyed. Does well in Northern climates for garden or market, pre-1868 variety. **V1377 pkt. \$3.00**



Terroir Seeds Romaine Lettuce Blend

60-70 DAYS. A blend of Cimarron, Freckles, Jericho and Parris White Cos romaine lettuces. **V1378 pkt. \$3.00**

Special Blends

Glorious Greens Mix

45-65 DAYS. A unique selection of 15 fast maturing lettuces specially chosen to balance leaf shapes and colors. Perfect for kitchen gardens and farm market sales as a gourmet lettuce mix. **V1061 pkt. \$3.25**

Mesclun Medley

45-60 DAYS. Blend of Arugula, Red Russian Kale, Mizuna Mustard, Tatsoi Mustard, Endive and Radicchio. Fine for spring planting and especially good for late summer planting as a fall garden favorite. Choice gourmet greens. (Approx 400 seeds per pack.) **V1067 pkt. \$3.25**

Terroir Seeds Lettuce Blend

45-65 DAYS. A special blend of the some of our favorite head, leaf and romaine lettuces. **V1248 pkt. \$3.00**

GREENS AND OTHER EDIBLES

A fine selection of unusual and tasty greens perfect to mix with your lettuces, spinaches, kales and chards.



Agretti (*Salsola soda*)

45 DAYS for baby greens 80-90 DAYS full maturity. A small, annual, springtime Mediterranean succulent shrub that is unusually salt-tolerant. Agretti looks like a cross between fennel fronds, rosemary, and grass with its bright green color and feathery texture. A rarity amongst vegetables, this Italian leafy green is expensive and highly sought after by top American chefs, as its availability is limited to the spring and early summer. Freshly harvested, it is quite firm and crisp with a robust, pleasantly acidic tart flavor, like a more refined version of spinach and chard. Often described as “the taste of spring”. (Approx 200 seeds per pack) **V1431 pkt. \$3.80**

Corn Salad/Lamb's Lettuce/Mache (*Valerianella locusta*)

45-60 DAYS. Oval green leaves have a unique, nutty, delicate, buttery flavor and are a significant source of iron and vitamin C. Quick growing, sow in early spring or late fall. Grow like spinach for early-season gourmet greens. Harvest any time, even after plants go to seed. Never bitter. Grown as a salad green in America, France and England since the 1700s. (Approx 200 seeds per pack.) **V1055 pkt. \$3.00**

Edible Chrysanthemum (*Chrysanthemum coronarium*)

35-80 DAYS. Both leaves and flowers are eaten though, the leaves turn bitter in hot weather. The yellow and orange daisy-like flowers look and taste great. An East Asia delicacy also known as Shabu Shabu or Chop-suey Greens. (Approx 45 seeds per pack.) **V1297 pkt. \$3.00**

Miner's Lettuce (*Claytonia perfoliata*)

40 DAYS. Wonderful, wild green whose vitamin C content helped prevent scurvy for miners when no fruit was available. Crisp, mild, spouting green somewhere between a butter lettuce and spinach that makes a wonderful addition to Mesclun mixes, salads and sandwiches. Leaves are small, yet abundant and easy to pick. Hardy and prefers moist soils. (Approx 100 seeds per pack.) **V1207 pkt. \$3.25**

New Zealand Spinach (*Tetragonia expansa*)

50-70 DAYS. Not a true spinach but similar in flavor and use. Good for summer greens, thrives in hot weather, won't bolt or get bitter. This New Zealand native was first brought to Europe by Captain Cook in the 1770s after he discovered it to be a valuable source of vitamin C. Pick the 4" tips of branches all summer and fall, disease and insect resistant. **V1373 pkt. \$3.05**

Green Leaf French Purslane (*Portulaca oleracea var. sativa*)

45-60 DAYS. Thick red stems, fleshy leaves and small yellow flowers. A related plant with similar culinary uses as the North American miner's lettuce. A cosmopolitan weed dating back to Roman times, it was commonly used for pickles in the Middle Ages. (Approx 100 seeds per pack.) **V1315 pkt. \$3.00**

Red Aztec Spinach "Huauzontle" (*Chenopodium berlandieri*)

60 DAYS. Has few equals as a summer spinach crop since heat only produces more leaves. Lower leaves turn bright red as they mature and hold color in cooking (30-60 seconds in boiling water). Seed heads can be stir-fried and the seeds used for red tortillas or as sprouts (red sprouts). (Approx 100 seeds per pack.) **V1128 pkt. \$3.50**

Green Malabar Spinach (*Basella rubra*)

70 DAYS. Big glossy bright-green leaves, tender ½" stems, will climb 6-10', cooked leaves have the taste and texture of kelp, used as a thickening agent in the Orient, used in place of okra in the South. (Approx 50 seeds per pack.) **V1296 pkt. \$3.30**

Red Malabar Spinach (*Basella rubra*)

70 DAYS. Beautiful, tropical vining plant with a gorgeous red stem and thick, dark green, heart-shaped leaves. While not a true spinach, it is remarkably spinach-like in flavor, and is better suited to summer growing than spinach since it loves hot, humid weather. Ideal for soups, salads and stir-fries. (Approx 50 seeds per pack.) **V1130 pkt. \$3.30**

Salad Burnet (*Sanguisorba officianalis*)

70 DAYS. Perennial herb/green with a nutty cucumber flavor for salads, tomatoes, cheese, teas, etc. An Italian proverb says “The salad is neither good nor good-looking when there is no burnet.” The tender, young leaves have the best flavor. They tend to get bitter as they mature. Picked whole and sprinkled on salads they add a refreshing spice. (Approx 100 seeds per pack.) **H1045 pkt. \$3.00**

Greens & Other Edibles, Melon



Grow Your Own Edible Seeds Collection

Edible seeds are very tasty and highly nutritious, but are also expensive to buy in the store. There is also some growing concern as to the sourcing of many of the seeds and the growing methods used to produce them. These concerns are easily remedied by growing your own edible seeds at home. All of these are easy to grow, highly productive and the pumpkins will give some great ingredients for pies or soups as well. This collection is a great way to introduce children, family or friends to different home grown treats that are delicious. Included in this unique collection are the following seed packets:

- Black Russian Sunflower
- Black Seed Sesame
- Connecticut Field Pumpkin
- Safflower/False Saffron
- Styrian Hulless Pumpkin
- Tarahumara Chia

C1026

\$16.00

Strawberry Spinach (*Chenopodium capitatum*)

45 DAYS. Tender, fast growing greens with a delicate flavor. Try raw in salads or cooked like spinach and chard. As a bonus, the small, red berries are cheerful as well as edible, and can be mashed, in quantities, to make a juice or to color other foods. (Approx 50 seeds per pack.) **V1132 pkt. \$3.25**

MELON (*Cucumis melo*)

The melon originated in sub-Saharan Africa and the Middle East. Domestication is thought to have happened in China, as writings show crop development 2,000 years ago. Mediterranean cultivation began at the end of the Roman era. Melons are luscious, delicious and much anticipated. Ripe melons "slip" from the vine with light pressure. (Approx 25 seeds per pack.)

Banana (*var. reticulatus*)

80-100 DAYS. Long tapering banana-shaped melon, 16-24" long and about 4" in diameter. Yields 5-8 lb. smooth yellow skin, salmon-pink flesh, sweet spicy flavor, good late-maturing variety that can stand the sun, dates back to the late 1800s. **V1379 pkt. \$3.00**

Casaba Golden Beauty (Honeydew)

104-120 DAYS. From the 1920s. This melon has a tough wrinkled rind maturing to a golden color. Fruits are 7-8 lbs., crown blight resistant with a thick white aromatic spicy flesh. Great for home gardeners and small markets, an excellent shipper and will keep for months. Specifically adapted to hot dry climates of the Southwest. **V1273 pkt. \$3.00**

Collective Farm Woman (Musk)

80-85 DAYS. Yellow-gold rind, extra sweet white flesh, 7-10", ripens early. This uniquely name variety is from the Island of Krim in the Black Sea. **V1380 pkt. \$3.00**

Honey Rock (Musk)

74-88 DAYS. Superior 3-4 lb. melons having a tough gray-green ribbed open netted skin with thick, sweet, salmon colored flesh. Vigorous, disease-resistant plants set large numbers of fruits, 5-7 melons per plant or more. Does well in northern U.S. and southern Canada. 1933 AAS winner. **V1075 pkt. \$3.00**



Minnesota Midget (Musk)

60-75 DAYS. A very early maturing, unique sweetly flavored muskmelon that can produce two crops in a season- excellent for Northern gardeners or melon lovers. Perfect for smaller gardens or containers with compact 3' vines and large crops of 4" melons with thick meaty gold-yellow flesh having a high sugar content that is edible to the rind. Developed by the U of Minn. in 1948. Resistant to fusarium wilt. **V1381 pkt. \$3.00**



Oliver's Pearl Cluster (Honeydew)

90 DAYS. Highly recommended for smaller gardens or container gardening as it grows about 2 ft plants and produces small and tasty melons in a very compact space. This bush-type honeydew was known as the best in taste and production of the small melons. Bred by Park Seed Company in the 1950s and subsequently dropped in the late 1970s to early 1980s as hybrid melons became more popular. **V1430 pkt. \$3.30**

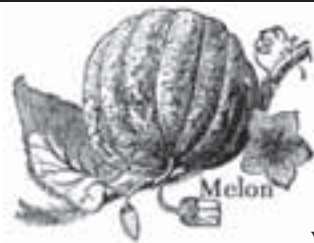
Piel De Sapo

90-110 DAYS. Rare Spanish melon from the Valencia region. 7-9 lbs. with oval fruit having mottled green and yellow skin. Sweet pale green to white flesh, very hard rind, excellent keeper. Well known and valued in European and Spanish markets, while unknown here. **V1274 pkt. \$3.00**



Prescott Fond Blanc

85-95 DAYS. Flattened, ribbed true French heirloom cantaloupe with warts and bumps, 4-9 lbs., grey-green rind ripens to straw color, salmon-orange flesh, excellent flavor and fragrance, good yield, drought and wilt resistant. Keeps producing, averaging 4 melons per hill. Best flavor is produced in dry weather. Mentioned in 1860s but is likely much older. **V1237 pkt. \$3.30**



Pride of Wisconsin (Musk)

85-100 DAYS. 4-8 lb. very hard, gray-skinned melons that are round-oval with faint ribs, course netting and a thick orange flesh with fabulous flavor. Grows well in heavy soils, keeps well

when fully ripe. An old Midwest heirloom with a great old-fashioned flavor. If you can only grow one melon, grow Pride of Wisconsin—you won't be disappointed! **V1073 pkt. \$3.30**

Vine Peach/Mango Melon

80-90 DAYS. Drought-tolerant, Native American annual whose fruits resemble peaches in size and color, and mangoes in flavor and texture. Mild raw, these fruits excel canned or cooked into pies, preserves, conserves and pickles (for pickles, pick while still green). Easy to grow, very productive, vigorous, pest resistant vines. **V1190 pkt. \$3.30**

MUSTARD (Brassica)

Mustards can be cooked or stir-fried or just eaten fresh. Very rich in minerals and vitamins A and C. Harvest young for best flavors. (Approx 100-200 seeds per pack.)

Mizuna (B. rapa)

40 DAYS. A cool-season crop, this Asian green should be started in early spring or late summer. Tolerates both heat and cold, extending the season nicely for both short- and long-growing climates. Plants bear thin white stalks topped with rosettes of thick, deeply-cut green leaves. A "cut-and-come-again" variety. **V1282 pkt. \$3.00**

Red Giant (B. juncea)

30 DAYS. Excellent for salads as it is one of the most delicious greens available, with a more unique and spicy flavor than other mustards. Use like spinach or chard to mix with lettuce. Unknown to most American gardeners. Large lovely purple leaves with green underneath. Below 60 degrees, the burgundy red develops, making the garden landscape pop. (Approx 100 seeds per pack.) **V1244 pkt. \$3.00**

Tatsoi Chinese (B. rapa)

21-45 DAYS. Non-heading, broad dark green spoon-shaped leaves in a large rosette, mild flavored salad green, also good for stir fry. A great green that is featured in Eliot Coleman's "The Winter Harvest Handbook." **V1283 pkt. \$3.00**

Wild Garden Pungent Mix (B. juncea)

30-40 DAYS. A mix of unusual, spicy mustard greens. Colors include gold, green, striped-red and solid purple. Leaves can be smooth, glossy, or savoyed, while their edges range from plain to toothed and frilly. The best part, the flavors, range from sweet to pungent—even hot. This mix of colors, textures, shapes, sizes and flavors is ideal for salads, stir-fries and whatever your imagination can create. (Approx 200 seeds per pack.) **V1072 pkt. \$3.25**

Terroir Seeds LLC • Home of Underwood Gardens • www.UnderwoodGardens.com • 1-888-878-5247

OKRA (Abelmoschus esculentus)

Okra is one of the staples of Southern cooking. Okra is a warm weather plant—it originated in the Nile Valley—and it requires consistently hot weather for both germination and successful growth. Okra bears one of the most beautiful flowers in the vegetable garden! (Approx 100 seeds per pack.)

Clemson Spineless 80

52-55 DAYS. One of the most classic and popular okras. 4-5' tall plants produce high yields of spineless medium green pods early in the season. Improved by Clemson University for spineless qualities and better production. **V1263 pkt. \$3.00**

Cow Horn

55-60 DAYS. Pre-1865 heirloom. 10-12" medium green pods from 6-7' tall plants are long, slender, ribbed and spined that grows well for home and small market gardeners. **V1262 pkt. \$3.00**

Red Burgundy

49-65 DAYS. Green leaves with burgundy pods, stems, branches and leaf ribs. 6-8" pods stay tender longer than most. Delicious burgundy fruits turn green when cooked. Fabulous plant for edible landscaping and the dried pods are knockouts! AAS winner 1988. **V1078 pkt. \$3.00**

ONION (Allium cepa)

Though onions originated in Asia, they are now found worldwide and almost every culture incorporates them into their cuisine. There are white, yellow and purple bulb onions with ranging flavors from sweet to very strong. There are tapering bulbs and flat-topped types and onions of all sizes, from small pickling varieties to colossal sized. Onion bulb development and size is dependent on day length. See our website www.UnderwoodGardens.com for more information. (Approx 500-1000 seeds per pack.)



Borettana Cipollini

110-120 DAYS. Short Day Length. Gourmet Italian heirloom. Flat rose-bronze skin with yellow flesh "button" onions. Flesh is firm with an extremely sweet and well-developed flavor. Harvest when 2" diameter, 3/4" thick to put on skewers for kabobs, or grow to full size (3-4") for traditional onion uses. Flesh is firm with an extremely sweet and well-developed flavor. Can be stored up to 4 months. Excellent for pickling. **V1080 pkt. \$3.25**

Save 20% on your order today by becoming a Member. See page 4 for details.

Onion, Pea

Walla Walla

100-150 DAYS. Long Day. Extra mild, sweet flavor Spanish type in a class all of its own. Light brown skin, white flesh with a very mild and sweet flavor. May be world's best tasting onion. A very cold hardy northern, long day rival to the Vidalia in flavor. **V1213 pkt. \$3.25**

Yellow Sweet Spanish Utah

110-130 DAYS. Long Day. Deep globe up to 6" in diameter and up to 2 lbs. each. Shiny straw brown skin with white medium firm flesh is a heavy producer. Very good mild flavor and a fair keeper. **V1214 pkt. \$3.25**



Evergreen Bunching (*A. fistulosum*)

60-120 DAYS. Produces tender and mild white-fleshed clusters of 4-9 long slender silvery stalks 12-14" long. Non-bulbing, green bunching type of onion or scallions, very hardy, overwinters well and is slow to bolt. Disease resistant. The leek-like stalk divides continuously and the white outer skin means no stripping for market. Excellent for home or market grower, highly productive. Plant in spring for an early summer crop or in fall to overwinter for early spring market crop. **V1406 pkt. \$3.25**

Tokyo Long White Bunching (*A. fistulosum*)

68 DAYS. Dark green leaves with white stalks grow 20-22" long. Highly resistant to hot weather but is fairly cold-resistant also. Excellent for fall and summer bunching, not for winter. Plant early spring and early summer for continuous yields. **V1253 pkt. \$3.25**

PEA (*Pisum sativum*)

Peas are an ancient crop, some think as old as wheat or barley. Originally from the Eastern Mediterranean, dry peas dating to about 7000 BC have been found in Switzerland. Sweet peas were grown for food, and sugar snap peas were developed in France in the 1800s. (Approx 100 seeds per pack.)

Alaska

50-60 DAYS. The Alaska Pea was originally known as "Earliest of All" in England where it was bred to be extremely early by Thomas Laxton around 1883. It was renamed Alaska when introduced into the American market. Interestingly, the original variety has died out in Britain, but has continued to be extremely popular here in the States. Heavy yields of round straight pale green pods with small smooth skinned peas. Grows to about 3' and does well in cool soils. One of the best and favorites for early first peas. **V1255 pkt. \$3.05**

Cascadia

58-70 DAYS. Tender deep green fiberless 3" succulent pods with a super sweet flavor. Both peas and pods are unusually sweet, steamed, stir fried, sautéed, frozen or fresh. Grower's delight tender and sweet as well as good yields. Resists mildew and pea enation mosaic virus. **V1086 pkt. \$3.25**

Lincoln

60-70 DAYS. The standard by which garden peas are measured. This old favorite rates as the sweetest and best for fresh garden eating. Vines to 3' bear 3½", slender, tightly filled pods with 6-9 peas each. High yields, easy to shell, excellent for continuing to grow into hot weather. Originated in England, first offered in America by J.M. Thorburn in 1908. **V1085 pkt. \$3.30**



Little Marvel

58-64 DAYS. A vigorous bushy dwarf plant 15-20" tall that was introduced in 1900 as Sutton's Little Marvel by Sutton and Sons of Reading, England and first sold in the US in 1908. Heavy producer of fine quality 3" pods each having 6-9 memorably sweet peas over an extended season. **V1422 pkt. \$3.05**

Oregon Giant Sugar Pod

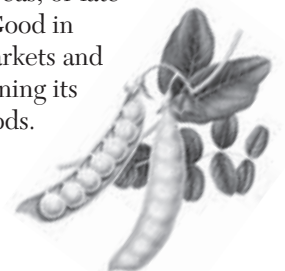
70 DAYS. Sweetest and largest pods of the snow pea type. Dark green, unusually large pods and peas remain sweet and tender longer than most other varieties. Beautiful white flowered vines grow to 30" without support. Excellent raw, frozen or cooked. Resistant to powdery mildew, enation virus, and Fusarium. **V1195 pkt. \$3.30**

Sugar Ann Snap

52-75 DAYS. This pea has 24-30" vines that need no support, medium green 2-3" round blunt pods with 7 peas, Sugar Snap quality but 14 days earlier and bush, sweet pods freeze well. **V1347 pkt. \$3.30**

Tall Telephone

68-78 DAYS. The Tall Telephone or Alderman Pea is a Swiss heirloom dating to 1878. Vigorous vines produce a profusion of large, easy to pick, dark-green pods, with 8-10 delicious peas in each. Vines will climb to about 6' and need trellising. Long season, frost hardy and most tasty when planted in cool soil in early Spring for early Summer peas, or late Summer for an unusual Fall harvest. Good in most areas for home gardens, fresh markets and freezing. English or Garden type, meaning its delicious peas are eaten and not the pods. Considered one of the finest English type peas reknown for its high quality, fine flavor and excellent production. **V1087 pkt. \$3.30**



Bulk Seed available on many varieties for market growers. Please phone or email with your request.

PEPPER (*Capsicum annuum*)

Indigenous to Central and South America, chiles were developed into a crop around 3,000 BC or earlier. Columbus brought Capsicum to Europe, and it then spread to Africa and Asia. There is an ingredient (besides capsicum) in chile peppers that is addictive! Research supports this. Whatever the reason, chiles have won the world over from hot to sweet and everything in between. (Approx 40 seeds per pack.)

HOT PEPPER**Anaheim**

70-90 DAYS. Fairly sweet, only slightly spicy, this good producer is the most dependably mild, large stuffing pepper. Broad shouldered thick fleshed fruits that taper to a blunt, rounded tip and ripen from dark green to a true red. Classic chile for chile rellenos. **V1096 pkt. \$3.00**

Beaver Dam

80 DAYS. Hungarian heirloom brought here in 1912 by the Joe Hussli family of Beaver Dam, Wis. Tapered fruits are crunchy and mildly hot, with excellent flavor. Sturdy enough to lend themselves to stuffing as well as eating raw, pickling, fresh or canned salsas, sauces. Fruits ripen from bright green to red on productive plants. **V1088 pkt. \$3.55**

Cayenne Long Slim

70-75 DAYS. Long, slender, wrinkled, very hot, thin-walled, peppers, 5-6" long. Chiles ripen from dark-green to bright-red tapered, easy to dry fruits. Bountiful production is perfect for pickles, canning, drying and using fresh for a bright, hot flavor in cooking. **V1284 pkt. \$3.00**

Chile de Arbol

80-90 DAYS. Bush chile with little ½" by 2" spear-shaped red fruits that mature from green to a deep rich red. One of the hottest resembles a little Cayenne pepper, very productive, from Chihuahua, Mexico. They are a favorite in Mexican cuisine because of their bold heat and subtle but complex natural smoky flavors. **V1313 pkt. \$3.25**

Concho

80-90 DAYS. A New Mexican type, similar to the landrace varieties Chimayo or Espanola from Concho, Arizona. Oral history proclaims the richness and smoothness of the flavor that pairs well with lamb, pork and beef. The plants are short and bushy, not over 2' with a thin skinned 4-5" chile with medium heat that subsides quickly. **V1308 pkt. \$4.50**

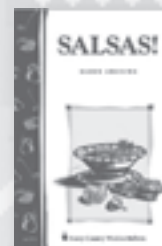
Espelette

80-90 DAYS. Piment d'Espelette or Ezpeletako bipera is the treasured chile of the Basque country, known for its robust and slightly smoky flavor. The Espelette has become

**Salsa Collection**

Strictly speaking, salsa simply means sauce in Spanish. Today, we think of it as the magically addictive combination of tomatoes, chiles, onion, garlic and spices that we devour with tortilla chips, slather on eggs, nachos or quesadillas, or a hundred other dishes that simply come alive with salsa! Served cold, canned or roasted hot off the grill, salsa can easily become very addictive. We present a foundation of ingredients that can be easily grown in your garden and will impress you and amaze your family and friends at the depth and breadth of flavors you can grow. Our salsa collection includes the book "Salsa!" by Glenn Andrews AND the following seed packets:

Anaheim Pepper
Cilantro
San Marzano Tomato
Serano Tampiqueno Pepper
True Greek Oregano
Verde Tomatillo

**C1021****\$19.25**

a cultural and culinary icon in the Basque country where it has gained controlled-name status. Plant is from 2-5' tall, has good yields of more aromatic and sweet than hot peppers maturing from green to a deep red, usually from 15-30 per plant. This is a landrace variety that was introduced into the Nive Valley by Gonzalo Percaztegi in 1523, and grown in the Basque region and especially the village of Espelette since. To be known as "Piment d'Espelette", the chile must be grown, harvested and dried according to specific cultural traditions in the area around Espelette. Best used dried for its treasured powder. **V1360 pkt. \$3.95**

**Jalapeno M**

72-75 DAYS. An improved historical chile that is ubiquitous in Mexico and the American Southwest. It has a medium heat with a great flavor either green or red. Sausage-shaped, blunt-ended chiles have thick walls; they are 3½" x 1½" that ripen from a dark green to a brick red, with the flavor deepening as it turns color. Extremely productive over a long season. **V1414 pkt. \$3.05**

Korean Dark Green

80-90 DAYS. A Korean heirloom prized for its contribution to Kim Chee. The 3-4" fruits turn from a dark green to medium red and have that unique Asian chile spice and flavor. Plants are 2' tall with dark green foliage that provide shade for the unripe fruits. **V1350 pkt. \$3.25**

Pepper

Little Nubian

95 DAYS. Stunning bold purple black leaves, lavender flowers and glossy black fruits; miniature bell peppers ripen rich, garnet-red. Succulent and crunchy hot flesh with a unique flavor. Tolerant to heat and humidity, it's a show stopping addition to gardens, landscapes, containers and food preparation. Originally from William Woys Weaver's grandfather. **V1091 pkt. \$3.25**

Pasilla Bajio

75-80 DAYS. Also known as Chile Negro, or Chilaca. These mildly hot, slightly sweet very distinctive slender 8-14" peppers ripen from dark green to red then to brown. Fully ripe they have a unique rich and full flavor. One of the key ingredients in mole, a signature Mexican holiday sauce from the Oaxaca region. **V1285 pkt. \$3.25**

Pepperoncini

62-75 DAYS. This Milanese strain of an old Greek variety is unparalleled for purity and productivity. Large yields of thin 2-4" long, lime-green fruits stay sweet until late maturity. Harvest when green for fresh eating or for the legendary canned/pickled peppers used in pizzas, salads and sandwiches. Plant is excellent in cold climates with short seasons. **V1104 pkt. \$3.25**

Poblano

75 DAYS. A favorite in Mexican cuisine, used in sauces, stews and of course for stuffing. Known as the Poblano when fresh and Ancho when dried. Concentrated fruit set on beautiful 2-3" plants. This thick-walled stuffing pepper is 4" x 2½" at shoulder and turns from black-green to red-brown when ripe. When dried, the distinctive, earthy flavor and aroma are the substance of a memorable chile powder. **V1095 pkt. \$3.25**

Pimiento de Padron

55-85 DAYS. Old chile from Padron, Spain. Used young for delicious snacks or "tapas," the olive-sized pods are fried whole and sprinkled with sea salt. One in every few small fruits is spicy so you never know when you'll get a surprise ("Spanish Roulette"). Large fruits are hot. Superb on sandwiches, as salad toppings or to perk up other vegetables. **V1092 pkt. \$3.25**

Serrano Tampequino

75-80 DAYS. Name means "from the mountains," first grown in the mountains around Puebla and Hidalgo, Mexico. Club shaped medium hot smooth peppers have medium thick walls and ripen from green to bright red. Classic fresh, market and pickling chile. **V1286 pkt. \$3.00**

Tomato

80 DAYS. Thick sweet flesh with a hint of heat, perfect, all-purpose peppers: eating raw, pickling, salsas and sauces. Flattened globe fruits on sturdy, productive plants. Hungarian heirloom brought here in 1912 by the Joe Hussli family of Beaver Dam, WI. **V1097 pkt. \$3.25**

Tunisian Baklouti

110 DAYS. From the African Barbary Coast country of Tunisia, traditionally spices up Tagines & Couscous dishes and is the star ingredient in Harisa—a red chile paste that is added to almost every dish. Fruits are 4-6" long, green when young turning deep rich red when ripe and taper from a medium shoulder to a slender tip. The flavor is wonderfully complex and hot that is moderated by cooking or roasting them, while losing none of their flavor. **V1351 pkt. \$3.25**

SWEET PEPPER

Alba Regia

90 DAYS. One of the most beautiful peppers anywhere—in all its stages. 4" tapered, 3-lobed fruits ripen from creamy white to cream-streaked with coral and finally to a deep coral red. The flesh is very sweet, thick and crunchy. **V1099 pkt. \$3.25**

Bull Nose

55-80 DAYS. Heirloom from India 1759, grown by Thomas Jefferson. Uniform ripening, very early and prolific, bell pepper that ripens green into bright scarlet that is both sweet and hot. Ribs can be quite pungent but the flesh is sweet. Prolific producer. Amelia Simmons refers to these in her 1796 "American Cookery" (said to be the first American cookbook.) **V1101 pkt. \$3.50**

Chinese Giant

73-90 DAYS. Extremely large and almost square bell pepper, 6 x 4-5" diameter. Fruits are medium thick with sweet mild flesh that turns from a rich dark-green to a bright cherry-red. Early producer with a long harvest that is ideal for home gardens. Introduced by W. Atlee Burpee in 1900 as one of the first truly giant bell peppers, twice as big as any other bell pepper! Plants are compact—only 24" tall and highly productive. Thinning the fruits will grow larger peppers. Absolutely perfect for stuffed peppers. **V1399 pkt. \$3.25**

Chocolate Beauty

70-75 DAYS. Dark, shiny green fruits that ripen to a rich chocolate brown. A bell pepper with a twist. Fruit is usually four lobed and blocky with thick flesh. Flavor is average when green, but transforms into an excellent sweet, rich flavor when fully ripe. **V1327 pkt. \$3.25**

Corno di Toro Giallo

75-100 DAYS. Also known as Yellow Bull Horn and Corno di Toro Yellow. A treasured Italian heirloom with 8-10" long curved, tapered fruit shaped like a bull's horn with thin skin and thick walls. Can be harvested at green or yellow stage. Fruit turn a yellow-orange when fully ripe with a complex, slightly spicy flavor that is distinctive and addictive. Not quite as sweet as the Red variety. **V1398 pkt. \$3.25**



Corno di Toro Rosso

75-100 DAYS. Also known as Red Bull Horn and Corno di Toro Rouge. A treasured Italian heirloom with 8-10" long curved, tapered fruit shaped like a bull's horn with thin skin and thick walls. Can be harvested at green or red stage. Fruit turn a stunning red when fully ripe with a complex sweet, slightly spicy flavor that is distinctive and addictive. Plants are about

18" tall, very sturdy and productive with some areas having several harvests each year. Very popular with Italian chefs, home gardeners and market growers. Great raw in salads or stuffed, roasted, grilled with olive oil, dried and used to add flavor to sauces or soups in the fall or winter. **V1397 pkt. \$3.25**

Jimmy Nardello

65-75 DAYS. Sweet Italian Frying Pepper was brought from Ruoti, Italy by Giuseppe and Angela Nardiello family in 1887, and grown here ever since. Their son Jimmy continued the tradition and kept the treasured variety alive by saving seeds. These cherished heirlooms have a very slightly spicy, smoky yet sweet and fruity flavor from their slender, tapering, wrinkled 6-10" long pods that turn from kelly green to a fire-engine red when they are ready for harvest. **V1353 pkt. \$3.25**

Jupiter

65-75 DAYS. One of the best sweet peppers ever with high yields of jumbo, 4-lobed, thick green walls that ripen deep red. Sweet fruits with a full pepper flavor that expresses well in pasta sauces and stir-fries. Yields well until frost and widely adapted. Tobacco Mosaic Virus tolerant. **V1103 pkt. \$3.30**



Melrose

70 DAYS. A legendary Italian frying type, 3.5 x 2", turns from dark green to rich, crimson red. Beloved of residents of Melrose Park, IL where it was brought

from Italy and grown for several generations. Versatile in all stages, when grown in rich soil it is sweet as candy when red, either raw or cooked, and memorable grilled. Plants are loaded with fruit to keep you supplied. Holds its own alone or can blend with other vegetables. **V1106 pkt. \$4.25**

Roumanian

60-80 DAYS. Thick flesh, very mild and lightly sweet, turning from pale yellow to bright red when mature and is tasty at every stage. Plants are upright, 22-24" tall, producing high yields of 4" long by 2" wide sweet peppers that are excellent for frying or stuffing. **V1312 pkt. \$3.25**



Small Spaces Collection

Perfect for those gardeners who have little space or live in an urban area. All these varieties do well in containers. Included in this specially priced collection is the book "Container Gardening" by Patti Barrett AND the following seed packets:

Chioggia Beet
Corno di Toro Rosso
Sweet Pepper
Easter Egg Radish Blend
Little Finger Carrot
Oak Leaf Lettuce
Oliver's Pearl Cluster Melon
Red Rhubarb Swiss Card
Silvery Fir Tree Tomato



C1015

\$23.50

PUMPKIN (*Cucurbita species*)

The yellow or orange flesh is cooked as a sweet vegetable or enjoyed as a soup. Diced pumpkin may be sprinkled with cheese and olive oil and grilled au gratin in a hot oven. Pumpkin is also used as a sweet pie filling or as holiday decorations. (Approx 25 seeds per pack.)

Connecticut Field (*C. pepo*)

100-120 DAYS. A popular variety for carving and baking. This is what comes to mind when you think "pumpkin". Fruit is medium orange to yellow-orange in color, 10-14" tall and 12-15" in diameter. Weight averages 15-25 lbs. with a smooth, hard slightly-ribbed thin bright rind. The flesh is deep-yellow to lightly orange, coarse and sweet. **V1326 pkt. \$3.50**

Galeux d'Eysines (*C. maxima*)

95-100 DAYS. French peach-colored pumpkin shaped like a wheel of cheese and covered with pebbly bumps and filled with firm, tender, very sweet bright orange flesh. Beautiful, ancient, 10-20 lb. variety sought in France and now here, for soups, gratins, purees, preserves, tarts or pies! Long keeper and very decorative for table centerpieces. **V1112 pkt. \$4.50**

Jack Be Little (*C. pepo*)

85-110 DAYS. Small but very vigorous vines that produce 8 to 20 delightful miniature pumpkins per plant. 2" tall and 3-6" diameter, weighing 3-8 oz. each, these flattened deeply ribbed fruits have deep orange-red rind and flesh. They are delicious, but used mostly as seasonal decorations. Storage life is up to 12 months when cured fully on the vine. **V1363 pkt. \$3.25**



Pumpkin, Radish, Rhubarb, Solanum

Jarrahdale (*C. maxima*)

95-100 DAYS. Very rare in the U.S., but one of the most beautiful, unusual, tastiest and superb eating pumpkins! 12-20 lbs. blue grey fruits with heavy, deep ribs. Dense, sweet, stringless flesh is of the highest quality. Keeps well in extended storage. High yields. Originally from Yates and Co., Australia. **V1115 pkt. \$3.95**

Lumina (*C. maxima*)

80-115 DAYS. Beautiful ivory to creamy white skinned pumpkin grows 8-10" across, up to 10-16 lbs. Excellent for carving and painting, but makes great pies as well. Sweet bright orange to yellow flesh is good for pureeing or making roasted pumpkin soup. Stores well if not exposed to frost. **V1117 pkt. \$3.75**

Musquee de Provence (*C. moschata*)

120 DAYS. Large, about 20 lbs. and deeply ribbed. Mottled forest green fruit will ripen to a rich bronze color with deep orange flesh. Rich, firm flesh of exceptional quality for cooking and baking and stores well. Originated in the south of France, introduced to the public by Vaughan's Seed Store of Chicago in 1899. **V1364 pkt. \$3.55**

New England Sugar Pie (*C. pepo*)

80-118 DAYS. This is the classic Pie Pumpkin, small 4-5 lb. round slightly flattened, light ribbed orange globes, sweet yellow flesh. Prized since the 1860s. **V1243 pkt. \$3.25**

Styrian Hulless (*C. pepo*)

90-120 DAYS. Large green/gold pumpkins up to 10-20 lbs. on strong, large leaved vines. Grown for the outstanding, large, naked (hulless) seeds that are nutritious, delicious raw or roasted and can also be pressed for a high-quality oil. Heirloom from Styria, a region in Austria. Use flesh for pies, soups, casseroles. (Approx 100 seeds per pack) **V1118 pkt. \$4.50**

Tonda Padana (*C. maxima*)

95-105 DAYS. Beautiful Italian pumpkin from the Po River Valley with alternating vertical ribs of grey, green and orange. Wonderful dry, sweet flesh is superior for making pies, great soups, gnocchi, and breads. Unusual and attractive enough to be used as a centerpiece. **V1119 pkt. \$4.25**

RADISH (*Raphanus sativus*)

The radish is indigenous to Europe and Asia. Domestication is believed to have occurred 5,000 years ago. Radishes were well known to the Greeks and Romans. Radishes are mostly eaten fresh for their sharp taste. (Approx 300 seeds per pack.)

Black Spanish Round

53-80 DAYS. Very old heirloom radish, grown in Spain since at least the 16th Century and still a very popular winter radish. It has large turnip-shaped 3-4" diameter globes, deep black skin, solid crisp spicy pure-white flesh with tall tops that are great for winter storage. Sown in July or August, will keep all winter stored in moist sand. **V1339 pkt. \$3.00**

Easter Egg Blend

28 DAYS. A beautiful mix of colors that showcase the round radish. Pink Beauty, Purple Plum, White Beauty, German Giant and several others were selected to create this blend. Great for the home gardener as well as the market or CSA grower, these radishes will put a lot of color out! **V1332 pkt. \$3.00**

Gourmet Blend

25-35 DAYS. A mix of at least 11 old-fashioned varieties, including reds, pinks, whites, bi-colors and blacks in both round and long shapes. Early and late maturing varieties spread the harvest over many weeks. Plant spring and fall. **V1122 pkt. \$3.00**

Purple Plum

25-30 DAYS. Bright purple skin, firm white flesh, crisp, sweet and mild all season, never pithy or hot, hardy and adaptable. **V1369 pkt. \$3.00**

Japanese Minowase Winter (Daikon)

45-58 DAYS. Early pure-white tender roots are 3" in diameter and to 1-2' long. Sweet, white crispy flesh with a unique flavor. Fresh favorite in Chinatown markets. Sow in summer or fall. Also used to reclaim and build soils. **V1123 pkt. \$3.00**

Watermelon

50-60 DAYS. 4" ball-shaped fruits with white skin and watermelon-red flesh. Crispy, mild and sweet - put in salads, cider vinaigrette, sprinkle on soups, hot pasta or poached fish. Slice and sprinkle with black sesame seeds for a tasty treat. Bolts quickly after spring sowing...harvest quickly and sow again for autumn plantings. **V1124 pkt. \$3.00**

RHUBARB (*Rheum rhabarbarum*)

Rhubarb is indigenous to Mongolia. Rhubarb was first planted for medicinal purposes in Europe in the 16th century. The use of rhubarb stalks for eating started in England and spread to North America. (Approx 80 seeds per pack.)

Victoria

1800's English heirloom. Heavy producer, easy to grow from seed and few pests bother it. Delicious juicy, medium sized stalks are sweet and not tough or stringy. Great for pies and preserves. Red and green stalks, one of the more intensely colored rhubarbs. **V1216 pkt. \$3.55**

SOLANUM

The genus Solanum contains the garden berries known as Sunberry, Garden Huckleberry and Common Nightshade. (Approx 50 seeds per pack.)

Wonderberry/Sunberry (*Solanum burbankii*)

75 DAYS. Fast-growing, compact plants, developed by Luther Burbank in 1909. Easy to grow, they produce small, sweet blue berries—wonderful raw or cooked in pies, preserves. Makes great wine. **V1194 pkt. \$3.50**

SPINACH (*Spinacia oleracea*)

Spinach leaves are eaten fresh or cooked. It can be used in soups, quiches, tarts, stuffings and gratins. Rich in iron, folic acid and vitamins A, B and C, spinach is a super health food. (Approx 50-100 seeds per pack.)

**Bloomsdale**

39-60 DAYS. Bloomsdale Spinach, known also as Long Standing, was introduced by the D. Landreth Seed Company in 1826, and is the most popular home gardener spinach sold. Early, glossy dark green, savoyed leaves are exceptionally tender and richly flavorful. Can be sown in spring or fall, plants are vigorous, upright and slow to bolt in hot weather. **V1333 pkt. \$3.00**

Green Malabar Spinach (*Basella rubra*)

70 DAYS. Big glossy bright-green leaves, tender ½" stems, will climb 6-10', cooked leaves have the taste and texture of kelp, used as a thickening agent in the Orient, used in place of okra in the South. **V1296 pkt. \$3.30**

Red Malabar Spinach (*Basella rubra*)

70 DAYS. Beautiful, tropical vining plant with a gorgeous red stem and thick, dark green, heart-shaped leaves. While not a true spinach, it is remarkably spinach-like in flavor, and is better suited to summer growing than spinach since it loves hot, humid weather. Ideal for soups, salads and stir-fries. **V1130 pkt. \$3.30**

New Zealand Spinach (*Tetragonia expansa*)

50-70 DAYS. Not a true spinach but similar in flavor and use. Good for summer greens, thrives in hot weather, won't bolt or get bitter. This New Zealand native was first brought to Europe by Captain Cook in the 1770s after he discovered it to be a valuable source of vitamin C. Pick the 4" tips of branches all summer and fall, disease and insect resistant. **V1373 pkt. \$3.05**

Strawberry Spinach (*Chenopodium capitatum*)

45 DAYS. Tender, fast growing greens with a delicate flavor. Try raw in salads or cooked like spinach and chard. As a bonus, the small, red berries are cheerful as well as edible, and can be mashed, in quantities, to make a juice or to color other foods. **V1132 pkt. \$3.25**

For the most up-to-date information, please visit www.UnderwoodGardens.com or call 888-878-5247. Sign up for our monthly Terroir Seeds Newsletter, which is packed with good practical gardening and soil information each month. We look forward to assisting you with your growing adventures!

SQUASH (*Cucurbita species*)

(Approx 25 seeds per pack.)

Summer Squash

Summer Squash is one of the oldest known crops—it was found in 10,000 year old archaeological sites in Mexico. Its cultivation in the southern and eastern U.S. and some highlands of Central America dates back to at least 2700 BC. The remarkable diversity was already present in pre-Columbian times.

Benning's Green Tint Scallop (*C. pepo*)

47-56 DAYS. May be the best tasting summer squash available. High yields of pale green, pie shaped scalloped fruits with sweet, fine textured, pale green flesh on a semi open bush. Fruits are most tender at 2-3" size and excellent grilled. Variety dates to 1914. **V1134 pkt. \$3.25**

Black Beauty Zucchini (*C. pepo*)

60-63 DAYS. From the 1930s, early, glossy black green fruits have very tender, firm creamy white flesh with an excellent flavor. Most tender and flavorful under 8". Very early and productive, excellent freezer variety. Strong vines produce continual yields to keep you and your neighbors happy. **V1135 pkt. \$3.05**

Cocozelle Green Striped Zucchini (*C. pepo*)

50-60 DAYS. Rich flavored zucchini that is deep green when young, but ribbed with yellow stripes when mature. Originally from Italy. Called "Cocozelle di Napoli" in the 1800s. **V1137 pkt. \$3.05**

Early Summer Crookneck (*C. pepo*)

42-60 DAYS. Dates to pre-Columbian era. Smooth light yellow fruits have curved neck and mature to a light orange with warts. Pick at 5-6" for best flavor—creamy sweet mild flesh. **V1264 pkt. \$3.05**

Golden Zucchini (*C. pepo*)

50-55 DAYS. Bush plant, bright-golden cylindrical fruits, medium long and slender, best when picked 8-10" in length, excellent flavor, not as productive as the green zucchinis. **V1365 pkt. \$3.05**

Scallop Early White Bush (*C. pepo*)

46-60 DAYS. Pre-1772 variety. Very productive round flat scalloped greenish white fruits are white when fully ripe; 2½"-3" diameter—best at 4" in diameter. Firm mild sweet greenish white flesh is popular for home gardens or markets, especially in the East. **V1265 pkt. \$3.05**



Squash, Strawberry

Tonda Nizza (*C. pepo*)

45 DAYS. "Round of Nice" early-maturing, round, light green thin skinned fruits for grilling, stuffing, frying or using in parmigiana instead of eggplant. Pick these "courgettes" at golf ball size and up before skin begins to darken. The more you pick, the more you get. Deliciously different bush variety with a flavor all of its own. **V1138 pkt. \$3.25**

Zappalo del Tronco (*C. maxima*)

60 DAYS. Bushy upright plant with 3-4" acorn type squash with great texture and flavor. A wonderful cross between winter and summer squash with an edible rind. Can be eaten when small (2½-4") as a summer squash or left to mature to the fully ribbed state and used as a winter squash. **V1404 pkt. \$3.75**

Winter Squash

Winter squash appears to have been domesticated in South America (Peru). From there it spread to Mexico and then to all corners of the earth.

Australian Butter (*C. maxima*)

90-100 DAYS. Prolific, tasty and a versatile winter squash. 12-15 lbs. with a small seed cavity and a great keeper. Excellent for baking with its pumpkin shape and thick orange flesh and hard shell. The flesh is creamy, stringless and lends itself to many cooking methods. From Diggers Garden Club, Australia. **V1266 pkt. \$3.30**

Blue Hubbard (*C. maxima*)

100-120 DAYS. Blue-gray-green slightly ridged fruits, hard coarsely warted shell, neck at both ends. 15-20" long x 9-12" diameter. 15-30 lbs., thick dry fine-grained yellow-orange flesh, very sweet, very productive, great keeper, for pies, baking, boiling or freezing. An heirloom favorite. **V1234 pkt. \$3.25**



Burgess Buttercup (*C. maxima*)

85-110 DAYS. Flattened turban type, 5-8" in diameter 3-5 lbs. with thin hard dark-green rind, slight ribs and a distinctive blossom-end button. Very sweet medium-orange, fine quality, stringless, fiberless flesh with a small seed cavity. Excellent for steaming, baking, stews or soups. Makes a great alternative to mashed sweet potatoes or pumpkin pie filling. Originally introduced by Burgess Seed Co. in 1932, it has become the standard for all Buttercup squash. **V1413 \$3.05**

Hubbard Chicago Warted (*C. maxima*)

105-115 DAYS. Hubbard Chicago Warted Squash, or Hubbard Improved was first introduced by Vaughans Seed Store in Chicago in 1894. Produces good yields of 15", 12-16 lbs. dark-green skinned fruits, very hard shell thickly covered with heavy warts, a true Hubbard shape, with thick dry sweet fine-grained golden-yellow to deep orange-yellow flesh. Keeps until late spring, good for pies, baking or freezing. **V1334 pkt. \$3.00**

Papaya (*C. moschata*)

90 DAYS. Papaya Squash or Papaya Pumpkin Squash, an incredibly smooth and thick fleshed, sweet and nutty flavored papaya shaped squash that is gorgeous and vibrant yellow. Ideal for stuffing. One of the most popular Asian winter squashes but unknown here. Vining plants bear abundant 2-4 lb. squash that keep well. **V1361 pkt. \$3.50**

Table Queen Bush Acorn (*C. pepo*)

80-95 DAYS. Runnerless true bush plants 36" diameter, fruits similar in all respects to Table Queen, 3-8 fruits per plant, 5 x 4", very productive in a small space, fair keeper, widely adapted, orange flesh cooks dry and sweet. **V1366 pkt. \$3.30**

Vegetable Spaghetti (*C. pepo*)

70-115 DAYS. Rounded cylindrical buff-tan fruits are 8-12" long and 5-6" diameter. 5-7 grow per plant, and are mature when skin color changes from cream to buff, will keep up to 6 months. Boiled or baked, the flesh flakes out in spaghetti-like strands. 1890s Manchurian heirloom. **V1268 pkt. \$3.30**

Waltham Butternut (*C. moschata*)

83-115 DAYS. Most popular butternut, more uniform shape and size, good interior texture and color, 8-12" x 3-5", weighing 3-6 lbs., smooth light tan skin, thicker cylindrical necks, small seed cavity, rich dry yellowish orange flesh, nutty flavor, vigorous vines, higher yields, stores great. **V1367 pkt. \$3.30**

ALPINE STRAWBERRY (*Fragaria vesca*)

The compact, heavy blooming, runnerless perennial plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Space the plants at least 18" apart or use a very large container for maximum production. Superb in containers. Will often naturalize in partly shaded well watered areas of your garden. Day-neutral, grows best in zones 5-8, but will tolerate colder climates with heavy mulching. Days to Maturity: 100-120 to fruit (Approx 30 seeds per pack.)

Alexandria

Fruit is deep scarlet to a dark red when fully ripe. One of the most productive varieties with the most fruits and the highest total weight over a season. Decorative little plants produce delicious, aromatic red strawberries about twice the size of wild berries but much smaller than the standard, domestic type. Fruits are usually about the size of a dime with a burst of flavor that is surprising. **V1393 pkt. \$4.50**

Fragola Quattro Stagioni (Four Season)

An Italian everbearing hardy red variety with slightly larger fruit than other Alpines and good production. Plant has compact growth. **V1400 pkt. \$4.50**



Strawberry, Swiss Chard, Tomatillo, Tomato

Ruegen

Intensely delicious fruit on beautiful, naturally everbearing, compact plants without runners. Clusters of large, white flowers followed by remarkably sweet, tasty red berries, June to late fall. Evergreen in warm areas. A gourmet delight, these “fraises des bois” of legend, date to the 1700s. For containers, rock gardens, to line paths, driveways. **F1001 pkt. \$4.50**

White Soul

These hardy perennials provide fresh strawberries in small spaces. Ongoing blooms, delicious fruits, easy. Vigorous, runnerless, heavy-cropping variety with the same leaf, size and structure as the red only the berries are white, very sweet, slightly larger, and have a hint of pineapple in their taste. The flowers and fruit continue all season and the plants make great edgings for gardens. **F1002 pkt. \$4.50**

Yellow Wonder

This variety is among the most productive varieties and the fruit is very tasty with the “melt in your mouth” flavor and a strong aroma. The best thing about this variety and other yellow/white varieties is that the birds leave them alone. **V1258 pkt. \$4.50**

SWISS CHARD (*Beta vulgaris var. cicla*)

Chard is sweet, nutritious, bears all season and practically takes care of itself. Serious picking seems to make it bear more heavily. (Approx 100 seeds per pack.)

Fordhook Giant

50-60 DAYS. Broad dark green heavily crumpled leaves with white veins and thick stalks, excellent greens. Abundant producer all season, even after light frosts. Introduced commercially in 1934 by W. Atlee Burpee & Co. **V1249 pkt. \$3.00**

Rainbow

60 DAYS. Beautiful technicolor mixture of shades of red, orange, purple, yellow and white. Very colorful, tender and tasty. Makes a great edible ornamental. Tolerates light frost, great producer all season long. Australian heirloom. **V1250 pkt. \$3.00**

Red/Rhubarb

50-60 DAYS. 1857 heirloom. Dark-green heavily crumpled leaves contrast with deep crimson stalks and leaf veins. Beautiful and striking colors, makes a wonderful edible ornamental. Use raw like spinach or kale, or cook stalks like asparagus and leaves like spinach, unique flavor. **V1292 pkt. \$3.00**

Spinach-Beet Greens

60 DAYS. Large soft-green leaves on bushy 2' plants are a great spinach substitute with a sweeter, unique flavor. Pick outer leaves for a constant supply, May through fall. Good in salads, cooked like spinach or stir-fried. Warm weather spinach substitute withstands heat, producing well until heavy frost. In 1869, The American Horticultural Annual remarked: “not altogether a new variety, deserves to be better known.” **V1131 pkt. \$3.50**

TOMATILLO (*Physalis ixocarpa*)

Used extensively in Mexican cooking from salsas, moles and sauces to pies, jams and marinades. (Approx 45 seeds per pack.)

Aunt Molly's Ground Cherry (*P. pruinosa*)

65-70 DAYS. Small, golden fruits with papery husks (like tomatillos) and a sweet-tart, slightly citrus flavor, ripen a golden-orange and store up to 3 months in their husks. Great in hot desserts—even over ice cream. Harvest the ripe ones straight off the ground and graze in the garden. Originally from Poland. (Approx 100 seeds per pack.) **V1206 pkt. \$3.30**

Purple

95 DAYS. 2-3 oz. fruits, rich and purple with clear, delicate flesh. Tangy when green, then sweet in the ripe stage, the papery husks open as the tomatillos ripen in late summer. Self-sterile, so plant at least two. **V1196 pkt. \$3.25**

Verde

70-80 DAYS. Bushy plants are 3-4' across, almost as tall. Incredibly productive- fruits are ripe when they burst their husk and are light to medium green, sticky and sweet/sour. Known as tomato verde in Mexico. **V1252 pkt. \$3.25**

TOMATO (*Lycopersicon lycopersicum*)

Tomatoes were grown as a crop in Mexico and Peru in pre-Columbian times but the early history of domestication is not well known (most likely in Mexico). In Europe, tomatoes were grown as ornamentals (thought to be poisonous) and became popular as a food only in the 18th century. (Approx 45 seeds per pack.)

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DETERMINATE bear their crop all at once. Determinate varieties often (but not always) tend to be more compact and manageable.

INDETERMINATE bear fruit over the course of a season. Indeterminate varieties tend to grow longer vines and require staking or caging.

Leaves have two major leaf types: regular leaf with serrated edges or potato leaf with smooth edges.
.....

CURRENT & CHERRY

Black Cherry

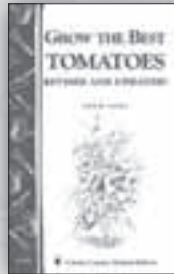
64-75 DAYS. Indeterminate. The only round, truly black cherry we've found. Early, huge clusters of 1" round, deep purple cherry tomatoes with a blackish hue are irresistibly delicious with a sweet, complex, rich and sometimes salty/smoky flavor, characteristic of the “blacks.” Very worthy of a place in the garden and kitchen. Beautiful to mix with other cherries. **V1146 pkt. \$3.75**



Classic Tomato Collection

This collection offers a nice introduction to the amazing variety of heirloom tomatoes, each with a unique flavor that shows why heirloom tomatoes gained their dedicated following. These tomatoes have been selected for their flavor, productivity and colors. They run from paste and slicing to cherry and salad tomatoes, so a variety of dishes, preparation techniques and flavors beckons you! This collection includes the book "Grow The Best Tomatoes" by John Page AND the following seed packets:

Amish Paste
Honkin Big Black Cherry
Mortgage Lifter Red
Oregon Spring
San Marzano
Yellow Pear



C1020

\$20.35

Cherry Roma

75-80 DAYS. Indeterminate. Combine the popularity of "grape" tomatoes with the spicy sweet flavor of heirloom Roma tomatoes and voila! Here is the best grape tomato available, with heavy production of 1" long plum-shaped fruits that keep well for extended periods. Addictive, so even though each plant has an incredibly heavy fruit set, make sure to grow more than one! **V1158 pkt. \$3.30**



Flamme (Juane Flamme)

70-90 DAYS. Indeterminate. A French heirloom that bears early apricot shaped persimmon-orange colored fruit with a sweet intense flavor followed by fruity overtones. A good salad tomato, this makes an incredible drying tomato with 2-3 oz. fruit in clusters of 6-8 about 1 1/2" in diameter. **V1424 pkt. \$3.05**

Honkin' Big Black Cherry

65-70 DAYS. Indeterminate. This sport (volunteer) produces strong plants with a ton of very large, "black" cherry tomatoes easily the size of a half dollar with a sweet/acidic/salty flavor. Early and delicious, production continues through light frosts. **V1159 pkt. \$3.25**

King Umberto

89 DAYS. Indeterminate. King Umberto, also called King Humbert, is one of the oldest named tomato varieties—pre-1800s. Originally named after the King of Italy and described in Vilmorin 1885, this small, medium-red, 2-oz., pear-shaped paste tomato is meaty and juicy with a slightly acidic, yet sweet balance of flavors. Great for sauces or drying. **V1344 pkt. \$3.25**

Matt's Wild Cherry Red

60-70 DAYS. Indeterminate. Originally from Hidalgo, Mexico, where it grows wild. High yields of small red cherry tomatoes with a concentrated tangy sweet delicious flavor and high sugar content. The fruits form and ripen in clusters, making it easy to pick whole clusters at one time. Produces over the entire season, extremely easy to grow and best planted next to a fence for climbing. **V1166 pkt. \$3.75**

Moneymaker

75-80 DAYS. Indeterminate. Vigorous producing 4 oz. red deep globes, clusters of 6-10 fruits, with heavy yields. Good for greenhouse growing. Introduced in 1954 by Stonors in England. **V1277 pkt. \$3.25**

Pear, Chocolate

65-80 DAYS. Indeterminate. The overall color is deceptive, as it is not red, green or brown, but all three. Slightly tart, then slightly sweet with a very full and rich tomato flavor that bursts in the mouth. It combines the richness of a paste tomato with the sweet and tart profile of an heirloom slicer. **V1337 pkt. \$3.50**

Pear, Green

65-80 DAYS. Indeterminate. Beautiful creamy yellow-green color. The flavor is best described as fruity, meaty and substantial followed by bright, sweet notes and a long sustained finish. A new color and flavor for the pear tomatoes, this one will quickly grab your attention and taste buds. Very prolific and weather tolerant. **V1338 pkt. \$3.50**

Pear, Red

85 DAYS. Indeterminate. Red cherry tomato with the shape of a miniature pear. Use whole in salads or great for drying. **V1299 pkt. \$3.50**

Pear, Yellow

75 DAYS. Indeterminate. Very prolific and bears all season long. The fruits have a delicate sweet taste that has been called "the life of the salad." This is the same tomato your grandpa used to grow. Mild taste kids love. **V1188 pkt. \$3.50**

Principe Borghese

70-75 DAYS. Determinate. The definitive classic red tomato for sauces and sun drying, traditionally grown in the south of Italy. Small plum-shaped fruits, averaging 1-2 oz. grow in clusters, very meaty with little juice and few seeds. Deep rich classic sun-dried tomato taste; they are also excellent for eating fresh. **V1175 pkt. \$3.05**

Riesentraube

76-85 DAYS. Indeterminate. Strong German heirloom, name means "giant bunch of grapes." Loads of grape-like clusters, 20-40 fruits per stem, of red cherry tomatoes with a distinctive "tail" at the blossom end. Full-bodied beefsteak type flavor, long season, good keeper, high yields. Grown by Pennsylvania Dutch since around 1855. **V1176 pkt. \$3.50**

Rose Quartz

65-75 DAYS. Indeterminate. This heirloom Japanese tomato with clusters of deep-orange/peach fruits, abound in several shapes: marble, cherry, oblong and tiny pear. The flavor is an exceptional balance of sugar and acid, with a lingering, sweet finish. Vines are tall, vigorous and very disease resistant. One of the earliest to ripen, these prolific, dainty tomatoes can be enjoyed until the very end of the season. **V1227 pkt. \$3.50**

Sara's Galapagos

70-85 DAYS. Indeterminate. Sara's Galapagos tomatoes were brought from the Galapagos by Sara Goldman, daughter of tomato aficionado Amy Goldman, these tasty, sweet, full-flavored prolific blood red currant tomatoes are very early, but produce over a long season. **V1340 pkt. \$4.25**

Veracruz Currant

62 DAYS. Indeterminate. Vigorous regular leaf vine, tiny red currant tomato, good tart tomato taste. Super sweet. **V1300 pkt. \$3.05**

Wild Galapagos (*Solanum cheesmaniae*)

70 DAYS. Indeterminate. This is one of two wild tomato species endemic to the Galapagos Islands. This small grape-sized yellow-orange tomato was found growing right along the seafloor, just feet from the ocean in rocky, exposed and almost soilless conditions. The fruit is intensely sweet, salty and complex and resistant to many tomato pests. We found that the flavor of many other small-fruited tomato varieties paled by comparison. **V1182 pkt. \$4.50**


PEAR & PLUM**Amish Paste**

75-85 DAYS. Indeterminate. Late 1800s Amish heirloom from Lancaster, Pa., via Wisconsin. Great sauce tomato, sweet and heavy yielding. Plants are laden with whopping clusters of deep-red, one pound, acorn or heart-shaped fruits with thick, sweet flesh with few seeds. Grows tall, needs staking. Large for a canning type. The ultimate sauce type yet also good for slicing and drying. Exceptional for salsas. **V1141 pkt. \$3.50**

Bacon

80-90 DAYS. Indeterminate. The Bacon comes from Germany via St. Paul, MN, where it has been grown for the past 40+ years. One of our customers—who received the seed from an 86-year-old gardener who had maintained it—provided seed to us. Very vigorous plant that sets fruit in clusters—often 5-6 per cluster. Fruit is rose red, oval and very smooth, about the size of a small chicken egg. Does well in cooler weather. **V1342 pkt. \$3.25**

Banana Legs

 72-90 DAYS. Determinate. 4" long paste-like bright yellow fruit sometimes having very pale green stripes running the length of the fruit that somewhat resembles a banana. Excellent for fresh use, as the appearance sets the stage for its meaty flesh and mild yet savory flavors. Will

brighten up a salad or antipasto plate immediately. Produces a rush of fruit beginning at about 75 days in most climates and continuing for the next 2 weeks. In warmer, longer season climates a second planting may be possible. **V1426 \$3.05**

Black Plum

75-82 DAYS. Indeterminate. Sweet, elongated, mahogany-hued, fat fruits with the most intense, complex tomato flavor we've found; deep and rich with a sweet, tangy aftertaste. Consistent producer of 3" plum-shaped tomatoes that get "blacker" in hot, sunny conditions. Unusual Russian heirloom. Does well in cool climates, but will not turn as black. **V1148 pkt. \$3.50**

**Charlie Chaplin**

75-78 DAYS. Indeterminate. Very unique, interesting and personable, much like the famed silent actor himself! Fruit has exceptional old-fashioned rich heirloom tomato taste with 4-10 oz. ruffled to deeply-lobed fruit that range from almost round and slightly flattened to elongated and pear-shaped. The mature fruit are almost hollow, making a great stuffing tomato. **V1425 pkt. \$3.05**

Costoluto Genovese

80-90 DAYS. Indeterminate. Old Italian variety, lumpy flattish convoluted, irregular shaped 6-9 oz. red fruits, absolutely delicious, slightly tart flavor. Does well in hot weather but continues to produce when weather turns cool. The tomato of choice for "conserve" or tomato puree in Italy. **V1298 pkt. \$3.75**

Garden Peach

75 DAYS. Indeterminate. Light yellow fruits with a slightly fuzzy skin and pink blush on the cheeks. Peach-like in size, with the slightly heart-shape and coloring, yet actually a juicy tomato with a delicate flavor and good sweet/acid balance. Great for slicing, use where delicate flavor won't be lost. Keeps well after picking, producing large yields of perfect tomatoes over a long period. Introduced in 1862. **V1155 pkt. \$3.05**

Goldman's Italian-American

80-90 DAYS. Indeterminate. The famous Goldman's Italian-American Tomato has ongoing production of two physical expressions of this tomato—either large, red, voluptuous pear shaped; or a smaller paste type shape. Exceptional flavor and few seeds. Makes one of the creamiest tomato sauces. Named by Amy Goldman for her father's grocery store in Brooklyn after she found this at a roadside grocery store in Cernobbio, Italy. **V1157 pkt. \$4.50**

Italian Roma

73-92 DAYS. Determinate. Red classic Italian paste and canning tomato also used to add body to soups and juices. Early maturing, meaty plum-shaped paste tomato; few seeds and a rich flavor. Compact plants bear well, up to 200 fruits per plant. Excellent for home garden use, works well in containers. **V1177 pkt. \$3.50**

GRAINS

Interest in grains that can be grown by the home gardener or small scale farmer has increased significantly in the past few years. Reasons to grow some of your own grain include personal or family education, feeding chickens or other animals the highest-quality grains possible, eliminating pesticide residues from commercial grains and increasing health by including ancient grains in the diet that are expensive to purchase but are easily grown. As with home gardening, there are many valid reasons to grow some grains at home and many find that they are much easier than initially thought. Some of the grains need very little space and can be done in an existing garden, and some find that adding a space for the grains diversifies and increases the amount of food that they can grow. We bring you some of the most nutritious, interesting and unique grains that are appropriate for the home gardener. FOR OTHER HOME-GROWN GRAINS AND EDIBLE IDEAS, PLEASE SEE OUR CORN, SUNFLOWER AND SPROUTING SEEDS SECTIONS.

White Sonora Wheat (*Triticum aestivum*)

90 DAYS. One of the oldest surviving wheat varieties anywhere in North America. The earliest records document it was extensively planted in the mountains of Sonora, Mexico in the early 1700s, and was widely planted in California by the early 1800s. Until the early 1900s, it provided most West Coast residents with their flour. Its flour makes stretchable dough, and is credited with the development of large flour tortillas, burritos and chimichangas.

White Sonora is a soft, round-grained winter wheat with pale red grains that grow on beardless heads. An early spring variety that does equally well as a winter wheat in milder winter climates that doesn't freeze hard.

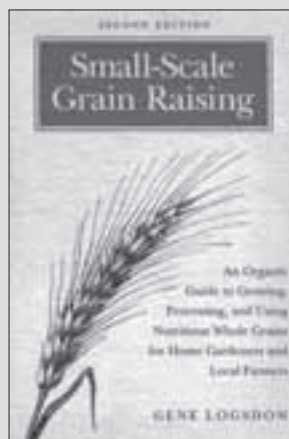
V1429

3 oz. pkt. = approx 1500 seeds, enough for a 10 x 10 ft plot, or 100 Sq. ft. **\$3.55**

6 oz. pkt. = approx 3000 seeds, enough for a 20 x 20 ft plot, or 400 Sq. ft. **\$6.00**

1lb. = approx 80,000 seeds, enough for a 50 x 50 ft plot, or 2,500 Sq. ft. **\$14.50**

Need help getting started?



“Small-Scale Grain Raising—An Organic Guide to Growing, Processing, and Using Nutritious Whole Grains for Home Gardeners and Local Farmers” by Gene Logsdon provides the best introduction to a wide range of both common and lesser-known specialty grains and related field crops, from corn, wheat, and rye to buckwheat, millet, rice, spelt, flax, and even beans and sunflowers.

Covers all the basics, from planting and dealing with pests, weeds, and diseases to harvesting, processing, storing, and using whole grains.

T1119

\$29.95

Golden Flax (*Linum usitatissimum*)

Both a fiber and a seed plant that has been grown since long before ancient Egyptian times. Flax is one of the oldest fiber crops in the world, dating to caves in prehistoric Georgia 30,000 years ago, and was one of the prized cloths in Pharaonic Egypt. The seeds are used as culinary oil and a nutritional supplement, both with high levels of omega-3 fatty acids and anti-oxidants.

Flax grows about 4' tall on slender stems with long slender leaves. Flowers are almost always a shade of pale blue, occasionally white or bright red and each contain several seedpods. Flax is productive; a small 4 sq ft patch is enough to harvest enough fiber to make a basket along with seeds for bread or crackers. Will grow about anywhere in the US in a range of soils and climates. Prefers full sun and deep, fertile, well-drained soil for best productivity. (Approx 200 seeds per pack) **V1412 pkt. \$3.55**

Job's Tears (*Coix lacryma-jobi*)

Job's Tears, Adlai or Adlai is a tall ancient grain that is being rediscovered today. This grass has been used historically as a cereal grain in India and Asia. It grows well in higher altitudes where corn and rice won't. Hulled and cracked or ground into flour it used as a cereal or in breads. It is also hulled, roasted and eaten like peanuts. The Chinese still use the hulled grain like barley in soups and broths. The grains have been used to ferment ancient beers, and aged vinegar in Japan. The seeds are also used for stringing beads into a rosary and jewelry.

The grass grows from 3 – 6' tall, higher in more temperate climates. Can be perennial in the absence of heavier frosts. Crops usually harvested 4 - 5 months after planting by cutting plants at base and threshing seeds out, then hulling. (Approx 25 seeds per pack) **F1159 pkt. \$3.80**

Mennonite Sorghum (*Sorghum bicolor*)

110 DAYS. Old-time heirloom cane sorghum from Jamesport, MO. Grown for a sorghum mill by a Mennonite, these red hulled, very thick stalks are 7-9' tall are juiced and boiled to make a very sweet, light-colored syrup. Produces good yields and lots of grain. The large seeds are also edible as a grain crop and taste a lot like lentils. They also pop well for use as a breakfast cereal. Can be cleaned easily by rubbing over a sieve. (Approx 125 seeds per pack) **V1352 pkt. \$3.30**

Tarahumara Popping Sorghum (*Sorghum bicolor*)

110 DAYS. Originated with the Tarahumara people of Mexico, but popping sorghum is also well known in western Africa. Traditionally popped, then ground into flour. Popped sorghum is a crunchy, fluffy and healthy treat that looks like a miniature popped corn but slightly sweeter, more crunchy and with no hulls to stick in your teeth! To achieve the best “pop”, this sorghum needs to be dried down to a moisture level around 15% by spreading the kernels on large cookie sheets in the sun or in an unlit gas oven for a day or two. Test the dryness by popping a small batch, and then store the kernels in an air-tight glass jar. Grows 10–12' tall as a tall grass or grain. Grains are about the size of peppercorns, and can be ground into a nutritious, gluten-free flour for baking. Sorghum is one of a number of grains used as wheat substitutes in gluten-free recipes and products. (Approx 125 seeds per pack) **V1435 pkt. \$3.30**

Quinoa Faro (*Chenopodium quinoa*)

80-120 DAYS. Quinoa or Mother Grain is a food so historically vital to the Inka that it is still considered sacred to this day. Inkan culture referred to it as “chisiya mama” or “mother grain.” Each spring, the Inka emperor opened the soil with a golden spade and planted the first seed. Quinoa is rich in protein and has a better amino acid balance than most true cereals, making it an ideal choice for gluten-free foods. Traditionally toasted or ground into flour, used like barley in soups and stews, or soaked and cooked for breakfast. Has a nutty flavor when cooked, especially toasted.

With its large seedheads and broad leaves it looks something like a cross between sorghum and spinach. It is an annual, broad-leaved and grows from 4 – 6' tall with seeds in sprays at the top. Very cold and drought hardy, yet tolerates higher temperatures and poor soils. Highly productive, it is an ideal grain crop for the home gardener. Seeds are ready to harvest when the leaves have dropped and you can barely dent the seeds with your fingernail. (Approx 125 seeds per pack) **V1410 \$3.50**

Sesame (*Sesamum indicum*)

Sesame is a familiar yet ancient grain, considered to be the oldest oilseed crop known to humanity. Babylon and Assyria document growing and trading sesame 4000 years ago. Egyptians included it in a medicinal drug listing of the Ebers Papyrus over 3600 years ago.

Sesame is very drought-tolerant due to its extensive root system and will grow in marginal areas that won't support other crops. Historically it was an emergency or survivor crop, grown by subsistence farmers to ensure a food harvest, insurance against other crop failures. It increases moisture retention and soil tilth because of its root system, and crops planted after it shows increased yields. Overall, sesame is very heat, drought, disease, and insect tolerant, making it an ideal crop for the home gardener or small scale grower looking for a nutritious, valuable crop that will also improve the fertility of the soil. Plant has a single stem with oval leaves and tubular flowers are yellow to blue or purple. It grows 1 ½' to 3 ½' tall. Grown for its edible seeds in long pods that burst open when ripe. Seeds are dry roasted and used whole in cooking or ground and used as a paste for flavor. Used extensively in Asian, East Indian and Mediterranean cuisines. Black varieties are prized in the Far East, which have a rich earthy, nutty flavor and have high amounts of protein, phosphorous, iron and magnesium. (Approx 100 seeds per pack.)

Afghani Sesame

A very early maturing, dependable cultivar that likes hot weather. H1095 pkt. \$3.00

Black Seed Sesame

H1081 pkt. \$3.00

Brown Seed Sesame

H1105 pkt. \$3.00

Teff (*Eragrostis tef*)

90-120 DAYS. A fine stemmed tufted annual grass with very ancient roots. Use of teff can be traced back to about 3359 BC as a cereal crop in Ethiopia and India. It still provides over two-thirds of the human nutrition in Ethiopia, but is relatively unknown elsewhere. The grain is ground into flour, fermented, used in native sourdough breads and eaten as porridge. Very versatile, it can be used in baking like other seeds, and adds body to puddings, soups and stews and gravies. It has a mild, almost molasses-like sweetness. Teff is adaptable to varied climates and also very productive. Considered to be a reliable cereal for unreliable climates. It is traditionally planted late and harvested late in Ethiopia, often being planted as a backup source of nutrition when main crops show signs of failing. Stores well. (Approx 125 seeds per pack) **V1411 pkt. \$3.95**

Tomato



Japanese Black Trifele

65-80 DAYS. Indeterminate. Potato-leafed. One of the very darkest black tomato varieties available with mahogany and black skin with green shoulders. An absolutely wonderful flavor with an extraordinary richness. Fruits are blemish and crack free. Heavy production all season, providing basket after basket of perfect,

shiny, Bartlett pear shaped tomatoes that are beautiful and succulent, raw or cooked. Believed to have come from Estonia, despite its name. **V1162 pkt. \$3.25**

Jubilee

72-85 DAYS. Indeterminate. Narrow foliage and fair cover, golden orange slightly flattened globes, 2¼" x 2½"-3½" diameter, 6-7 oz., meaty thick walls, solid, few seeds, mild but good tomato flavor, heavy yields, home garden and local market, not for the far North, grow on the ground or use short stakes. **V1401 pkt. \$3.00**

Kallio

70-85 DAYS. Determinate. Named for the Agricultural Extension Service Agent, Arvo Kallio who brought it from Alaska in the mid 1950s. He gave seeds to a friend, who kept the strain alive and gave us trial seeds. A cool season tomato that flowers and sets fruit at lower temperatures than others. The fruit is medium red, heart shaped, about 2-3" in diameter. Fruit drops easily once ripe. **V1343 pkt. \$3.25**

Nebraska Wedding

90-105 DAYS. Determinate. Beautiful 3-4" round fruits with shiny orange skin, meaty orange flesh and a well-balanced sweet/acid flavor form in clusters with very good yields. Shoulders are always smooth and rarely crack. Plants require some staking, but are typically less than 36" tall and always are very manageable. Marvelous old-fashioned tomato. **V1171 pkt. \$3.50**

Opalka

85 DAYS. Indeterminate. A large, red, meaty, paste type that is very productive with an outstanding sweet flavor. Great for canning, sauces and drying, or for fresh use, slicing, sandwiches and salads. The fruit is 9-11 oz., 4-6" long, grows in clusters of 3 to 5, holds well on vine, with few seeds. Polish heirloom brought to New Amsterdam, NY, about 1900 that is still treasured in Poland. **V1304 pkt. \$3.25**

Oregon Spring

55-80 DAYS. Determinate. Very early, large, mouthwatering, nearly seedless, 4-5 oz., red fruits. Able to set abundant crops in cool weather or under tough conditions. Reliable, uniform size, great for home gardening and fresh markets. Developed by Dr. Baggett, Oregon State University. **V1173 pkt. \$3.00**

Rosalie's Big Rosy

80 DAYS. Indeterminate. Introduced by Underwood Gardens, grown privately in Maryland for about 200 years. Each plant produces large numbers of smooth pink/red fruits with flavor that rivals Brandywine's. Ripens evenly, has a smooth blossom end, does not rot when resting on soil or deteriorate quickly after picking as Brandywine does. **V1178 pkt. \$4.25**

Rose de Berne

75 DAYS. Indeterminate. Sturdy plants produce clusters of beautiful, largely blemish-free, pink globes with thin, almost-translucent skin covering luscious, rose-pink flesh that is complexly sweet, spicy and juicy. Very productive plants yield a heavy crop. Rare Swiss heirloom. **V1230 pkt. \$3.25**

San Marzano

70-90 DAYS. Indeterminate. Rectangular flat-sided intensely red fruits 1½" x 4" long, borne in clusters. Stores well. Excellent for paste or puree due to high solids. A staple of Italy. **V1276 pkt. \$3.25**

Shah/Mikado White

80 DAYS. Indeterminate. Potato-leaf. Flattened globes of creamy 8-12 oz., yellow white flesh has a superb sweet full-bodied flavor with a hint of pear, becomes noticeably concentrated when dried. Very high yields. This original Mikado is hard to find, and if better known, would probably push Brandywine off the map! It's worth your time and garden space to grow Shah/Mikado and see for yourself. Dates back to 1886. **V1183 pkt. \$4.50**

Silvery Fir Tree

60 DAYS. Determinate. An unusual and beautiful plant that grows easily in containers on your patio. Produces a large crop of 2-3½" red fruits with carrot-like foliage. Traditional Russian variety from Moscow seeds woman Marina Danilenko. **V1223 pkt. \$3.25**

Speckled Roman

75-85 DAYS. Indeterminate. Gorgeous, medium sized, oblong orange-red fruits with wavy, yellow stripes and excellent flavor. Very crack resistant. Heavy production until frost. This is exceptional, probably the best salad tomato around, yet the excellent flavor, sweetness and good texture make this ideal for creating sauces too. **V1186 pkt. \$3.50**

Stupice

52-85 DAYS. Indeterminate. Potato-leaf heirloom from Czechoslovakia. Small- to midsized, 3-6 oz. red fruit, sometimes having green shoulders. Very productive, very early, with a flavor that improves with the season. Does well in cool weather, yet has good heat tolerance. **V1325 pkt. \$3.05**



Super Sioux

70 DAYS. Indeterminate. Bred by the University of Nebraska Experimental Station for better production during hot weather, taste and disease resistance. Outstanding hot weather tomato. Plants are regular leafed, open, medium sized with average leaf cover. Produces large amounts of smooth, crack-free, juicy thick walled round fruit around 4 oz. in size. **V1362 pkt. \$3.25**

Thessaloniki

66-80 DAYS. Indeterminate. Uniform baseball-sized smooth solid red 4-6 oz. fruits. Developed in Greece, this tomato is resistant to sunburn, cracks and spots. Mild flavor and a good keeper. **V1287 pkt. \$3.25**

BEEFSTEAK**Aunt Ruby's German Green**

80-95 DAYS. Indeterminate. Heirloom from Ruby Arnold, Greenville, Tenn. Sweet intricate fruity lime flavors and a refreshing spicy aftertaste. Good yields of colossal juicy beefsteak-type tomatoes with a sweet complex lingering taste. Light green when ripe with a hint of yellow with pink blush underneath. **V1143 pkt. \$3.05**

Black Krim

69-90 DAYS. Indeterminate. Green-tinted flesh has a rich, clean, earthy, almost smoky flavor that delivers sweetness with a hint of salt. Black Krim wins taste tests every year for its deep wine flavor. Large, 10-14 oz. dark red-purple beefsteak tomatoes with green shoulders. Sets well in heat and produces under adverse conditions. The most reliable and prolific of the legendary "black" tomatoes from the Ukraine. **V1147 pkt. \$3.50**

Brandywine, Red

80-100 DAYS. Indeterminate. One of the best known heirloom tomato varieties. Disease-tolerant, Amish heirloom tomato from 1800s, named after Brandywine Creek in Chester County, Penn. Good yields of 8-12 oz. large deep red fruits with superlative flavor, one of the standards of heirloom tomatoes. **V1150 pkt. \$3.00**

Brandywine, Yellow

90 DAYS. Indeterminate. Potato-leaf. Large yellow fruit of exceptional quality, creamy texture, and delicious flavor. Fruit size is from 12-24 oz. and tall vines have healthy foliage. An extremely rich-tasting tomato, this one is also beautiful due to its smooth shape. **V1302 pkt. \$3.25**

Cherokee Purple

NEW! 72-90 DAYS. Indeterminate. Short vines with purple-pink-brown thick-skinned fruits with flattened globed fruits 12 oz. to 1 lb. in size. Highly flavorful with a rich, sweet, smoky, earthy flavor that lingers. A perennial taste-test winner introduced by Craig LeHoullier from seeds given to him by J.D. Green of Tennessee, who said it had been grown for more than 100 years by the Cherokee nation. **V1423 pkt. \$3.05**

Cosmonaut Volkov

72-75 DAYS. Indeterminate. Early season large 4" red fruit with sweet rich full-bodied flavor. Old-time flavor with a sharp edge. Disease resistant, does well in cold summers or poor soils, yet produces well in hot weather. Unusually large tomatoes for an early season variety. From Dniepropetrousk, Ukraine, and named after their first Cosmonaut. **V1189 pkt. \$3.50**

Delicious

77-89 DAYS. Indeterminate. Beefsteak-type. The name describes its enormous scarlet fruits, world record holder (7 lbs. 12 oz.). Most are over 1 lb. with many 2-3 lbs. Solid meat, small seed cavity, good flavor, excellent slicer with above average yields. Crack resistant. One of the largest tomatoes ever available. **V1152 pkt. \$3.00**

Dr. Wyches Yellow

75-90 DAYS. Indeterminate. Widely regarded as one of the best tasting yellow beefsteak tomatoes to be found. This treasured heirloom produces slightly flattened, smooth, blemish-free, golden-yellow to tangerine-orange fruit having green shoulders with a meaty interior and few seeds. It's deep and rich flavor and larger size competes well with the best of the red and pink tomatoes. The flavor has been described as tropical to luscious sweetness with plenty of tangy tomato flavor. **V1348 pkt. \$3.00**

Kentucky Beefsteak

75-115 DAYS. Indeterminate. This large deep yellow-orange, green-shouldered heirloom beefsteak comes from the hills of eastern Kentucky. Dates to the early 1900s. The quite attractive globe to oval-shaped fruits are very meaty and juicy, with an unusually rich and fruity flavor described as melon or cantaloupe-like. **V1349 pkt. \$3.00**

Mortgage Lifter, Red

80-83 DAYS. Indeterminate. An improved version of the famous classic that has more disease resistance and higher yields of 10-14 oz. luscious, meaty, dusky-pink tomatoes with few seeds and are the perfect sandwich tomato all summer long. In the 1940s, "Radiator Charlie" sold seedlings for \$1 each and paid off his \$6,000 mortgage! A great, high producing, drought tolerant tomato. **V1168 pkt. \$3.50**

Pineapple

75-95 DAYS. Indeterminate. Very large beefsteak fruits upwards of 2 lbs. and more. Yellow skin and flesh with a red blossom end and a starburst of red streaking through the tomatoes, forming unique patterns in each fruit. Scrumptious, sweet, fruity flavor with small seed cavities. Strong, productive plants with heavy foliage to protect the fruits. U.S. heirloom. Excellent mild flavor. **V1228 pkt. \$3.25**



Tomato, Turnip, Watermelon

NEW! Zapotec Ribbed

80-90 DAYS. Indeterminate. A captivating pleated or ribbed somewhat flattened pear shaped tomato originally from the Zapotec tribe outside of Oaxaca, Mexico. Dependable prolific production of large 8 - 16 oz. dark pink to red fruits that is excellent for fresh slicing, stuffing, sauces or drying. The deeply ribbed or pleated shape always captures attention and the mildly sweet, unique flavor steals hearts. **V1428 pkt. \$3.05**

TURNIP (*Brassica rapa*)

One of the oldest root crops, described by Theophrastus (400 BC) and Pliny (about 100 AD). Turnips are still one of the most popular root vegetables in Europe. They have a wide range of culinary uses and have always been an essential ingredient of soups and stews. (Approx 200 seeds per pack.)

Purple Top Globe

45-65 DAYS. Med-green cut-leaf 14-22" tops uniform 6" smooth white globes, best at 3-4", sweet, mild, fine-grained white flesh, purplish-red above ground and white below. **V1305 pkt. \$3.00**

NEW! Salsify (Oyster Plant) (*Tragopogon porrifolius*)

White Salsify, vegetable oyster or Oyster Plant is an unusual plant whose roots and leaves are eaten as a vegetable. Supposed to have originated in the Mediterranean, it is a member of the sunflower family. The root looks similar to a thin parsnip, long and rough in texture with a white or creamy flesh. The leaves are eaten in salads, sandwiches or sautéed with their stems in butter like leeks. Roots are peeled and used in fall and winter soups, stews, sautéed or sometimes mashed or mixed with mashed heirloom potatoes. True flavor when grown in deep rich soil is much closer to artichoke hearts than oysters. (Approx 50 seeds per pack) **V1436 pkt. \$3.30**

Seven Top

45-50 DAYS. The best variety for masses of fine-flavored, old-fashioned, turnip greens. Produces consistently for a long period. Grown as a winter annual for spring greens. **V1275 pkt. \$3.00**

WATERMELON (*Citrullus lanatus*)

Watermelons originated in the subtropical parts of Africa. In the Kalahari Desert region of southern Africa, the San people used wild watermelon as an important water source during the dry season. Today, this delicious fruit is eaten fresh during the summer. (Approx 25 seeds per pack.)

Golden Midget

65-82 DAYS. A beautiful 3 lb. miniature watermelon that's widely adapted. Very sweet and refreshing rich-red flesh and dark-colored seeds. The thin tough green rind turns golden-orange when ready for harvest. 7-8" oval melons grow on compact vines and only need a small space, great for small or urban gardens. So early maturing that it's excellent for succession planting. **V1335 pkt. \$3.05**

Katanya

60-70 DAYS. Small sized "ice-box" melons with greenish black skin and sweet, salmon-pink flesh. The vines are sturdy and prolific producing melons well into fall and cooler weather. **V1191 pkt. \$3.30**

NEW! Klondike Striped

80-90 DAYS. A blocky melon with a thin, hard, tough rind that is light green with dark green stripes. Melons grow 20-30 lbs. with a stringless very sweet flesh deep scarlet to the rind with hardly any green before the rind. Sunburn resistant, fusarium resistant. This variety was well known in the Pacific Northwest before 1950. Bred in the early 1930s for taste, prolific production and the ability to ship short distances - from grower's fields to city markets this remains one of the definitive watermelons available. **V1432 pkt. \$3.30**

Moon and Stars

95-100 DAYS. Legendary variety with sweet, bright red flesh and that old time luscious flavor. Large, yellow-splashed "moons" on dark green skin plus stars and milky ways. Leaves have yellow splashes as well. Large oval fruits to 2' long and 35 lbs. One of the best tasting melons ever. **V1192 pkt. \$3.30**

Sugar Baby

68-86 DAYS. The standard for small watermelons since the 1870s. Early, productive space saver. 6-10 lbs oval, very sweet, flavorful watermelons with deep red flesh. Perfectly sized for refrigerators. Suitable for small gardens. **V1193 pkt. \$3.05**



Potpourri Collection

Do you remember all the great smells when you visited grandma's house as a kid? Did you ever wonder why grandma's closet always smelled so great? This special collection of herbs can be dried and mixed together to make sachets and potpourri bags to place in your dresser drawers or give as homemade gifts to your friends and relatives on those special occasions. Included in this specially priced collection is a Potpourri Booklet and the following seed packets:

Clary Sage
Costmary
English Lavender
Lemon Bee Balm
Lemon Grass-East Indian
Lime Balm
Roman Chamomile
Sweet Annie



C1001

\$21.95



Kids Gardening/Home Schooling - Kids Collections

Kids Collections

These collections feature the seeds needed to complete the activities featured in "Roots Shoots Buckets & Boots." These specially priced

collections make it easy for you to enjoy the activities with your children. Each collection comes with a pair of kids-sized gloves and two pencils for the children to take notes of their garden activities. We highly recommend purchasing the book to guide you through the activities. We hope you enjoy these and look for more kids collections in the future.

Pizza Patch

The Pizza Patch is the best pizza your children will ever taste. This special kid's collection features the seeds to make your own Pizza Patch. Seeds included: • Black Beauty Zucchini • Black Cherry Tomato • French Marigold-Brocade Mix • Genovese Basil • San Marzano Tomato • Sweet Jupiter Pepper • True Greek Oregano

K1001 \$22.45

Sunflower House

A wonderland for children and an attractor for hummingbirds and ladybugs, the Sunflower House will become the perfect playhouse. This special kid's collection features the seeds to make your own Sunflower House. Seeds included: • Black Russian Sunflower • Dwarf Sunspot Sunflower • Teddy Bear Sunflower • Van Gogh Sunflower Mix

K1002 \$14.40

Zuni Waffle Garden

The Zuni "Waffle" Garden is named after the breakfast treat, because the garden created looks like a waffle. This garden activity teaches about the "Three Sisters of Life"—corn, beans and squash. This special kid's collection features the seeds to make your own Zuni Waffle Garden. Seeds included: • Cherokee Long Ear Corn • Scallop Early White Bush Summer Squash • Scarlet Emperor Runner Bean

K1008 \$13.00

Garden of Giants

A Garden of Giants is a living fort for children to use their imagination to the fullest. Take a discovery walk through the wonderland of colossal vegetables. We have included seeds that produce slightly smaller plants than those featured in the "Roots Shoots Buckets & Boots" activity, so that they can fit in almost any family's backyard. A fun-filled garden for any age! Seeds Included: • Connecticut Field Pumpkin • Large Gourd Mix • Mammoth Red Rock Cabbage • Oriental Yard-Long Pole Beans

K1006 \$15.50

"Roots Shoots Buckets & Boots"—Activities To Do in the Garden

Plant a pumpkin seed with a child and cultivate wonder. This simple act of reconnecting children with nature is Sharon Lovejoy's purpose, joy and gift. She presents 12 spirited, easy-to-implement ideas for theme gardens that parents and kids can grow together.



T1086 \$13.95

See www.UnderwoodGardens.com for more fun kids' gardening activities and kits, including Jack's Magic Beans (T1090 \$12.00), The Princess' Pea (T1089 \$12.00) and The Secret Garden (T1087 \$25.00).

Anise (*Pimpinella anisum*)

Anise, aniseed or sweet cumin has sweet and very aromatic leaves, with umbels of flowers that produce fruits distinguished by their licorice-like flavor. All parts of the plant are used—from the fruits, often called seeds, to the leaves, stems and roots. The flowers and leaves are used in salads, stems and roots in soups and stews. (Approx 100 seeds per pack.) **H1092 pkt. \$3.00**

BASIL (*Ocimum basilicum*)

Major culinary herb with charm, extraordinary taste appeal and a seductive aroma as it's brushed or touched. Easy to grow on windowsills or under lights when clipped often. In Italy, a pot of basil is a sign of love. Repels mosquitoes and flying garden pests, and the leaves are rubbed on insect bites to soothe them. (Approx 50 seeds per pack.)

Basil Mix

A wonderful hand-selected mix of our favorite culinary basil. A cornucopia of basil, this makes a great addition to your herb garden! Plant seeds with some space to get the most growth out of the different varieties. **H1063 pkt. \$3.00**

Genovese

Generous quantities of choice, incredibly aromatic, flavorful, large and extremely tender leaves. Yields 7-8 cuttings and re-grows very quickly. Connoisseurs' selection for making the best pesto. Smaller than Sweet Basil, but much more flavor and aroma.

H1001 pkt. \$3.00



Himalayan (*O. gratissimum*)

Tall, light-green extremely fragrant basil with clove-scented leaves. Its leaves—up to 4" long—and leafy tops are used widely for seasoning soups, stews and sauces. **H1067 pkt. \$3.00**

Holy (*O. sanctum*)

Native herb to India, where it is known as Tulsi. It is sacred in the Hindu religious tradition and is regarded as one of the most important plants used in Ayurvedic medicine. You will see Holy basil growing in profusion around Hindu temples in India. Sweetly fragrant, clove-like flavor. The aromatic leaves can be used in salads, cooking, herb butters or tea. **H1003 pkt. \$3.00**

Lemon (*v. citriodorum*)

A wonderfully fresh sweet lemon/citrus fragrance with high essential oil content. Aromatic white flowers with clove-flavored nectar and light green leaves that love the heat. Delicious in mild sauces, with chicken, grilled fish or seafood; yet will work well with meats. Makes an intriguing and unique pesto. Stocks, sauces and stews benefit greatly from a "bouquet garni" that includes Lemon Basil. **H1069 pkt. \$3.00**



Herbs

Lime (*O. americanum*)

Rare and tasty heirloom combines the flavor of basil and lime. Works wonders with vinegar, fish, poultry, salad dressings, sauces and oils. Adds a delightful zing in salads! Unique but perfect addition to desserts. **H1005 pkt. \$3.00**

Magical Michael

Incredible fragrance from compact, ornamental basil makes this a bee magnet. Lush aromatic, green leaves are rich in essential oils for cooking with lots of cream-white blossoms. Young leaves are great for cooking, plants used by top landscapers for unique presentation. The small flowers are attractive for use as a garnish, adding color to any salad since the calices are purple and corollas white. **H1006 pkt. \$3.25**

Marseilles

France's premier heirloom basil. Dwarf, compact variety loaded with full-sized leaves. Hundreds of medium-sized, very aromatic leaves with that classic deep rich basil flavor. Never bitter. "Marseilles" is the traditional basil used in pistou, the Provençal version of pesto. It's considered the very best basil in France, certainly the best strain of bush basil. **H1007 pkt. \$3.25**

Napoletano Bolloso

Super large lettuce leaf basil from Naples. The 4" leaves have a light anise flavor and are perfect for pesto. **H1084 \$3.00**

Thai

The Thai name is Bai Hora-pa, also called Asian basil. Highly aromatic, they are slightly sweeter but more intense in flavor and are more stable when cooked than the Mediterranean basil. Leaves are narrower than the more rounded Mediterranean version. Wonderful container plant, as they only grow to about 24" tall. **H1075 pkt. \$3.00**

Violetto

Dark red/purple basil with very glossy savoyed leaves on full bushy plants. Intensely powerful sweet scent and flavor, with a slight clove flavor that will take you by surprise. **H1009 pkt. \$3.00**

Borage (*Borago officinalis*)

Also known as starflower and originated in Syria. This annual has oval leaves on hairy stems, which are cucumber scented when crushed, and blue flowers with black stamens. The flowers have a sweet honey-like taste and are used to decorate salads and cakes and are frozen in ice cubes. The cooling, mineral-rich leaves flavor drinks, dips and salt-free diets. In Liguria, Italy, borage is commonly used as a filling for ravioli. (Approx 40 seeds per pack.) **H1011 pkt. \$3.00**

Caraway (*Carum carvi*)

Also known as Meridian Fennel, Persian Cumin and Wild Cumin, Caraway is an ancient spice. This hardy biennial has finely cut feathery leaves with umbels of small flower heads in midsummer, with capsules having two narrow curved seeds.

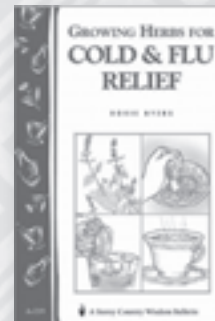


Herbal Pharmacy Collection

Herbs have been used to heal man's ailments for thousands of years. Many of our modern medicines are derived from herbal remedies, yet the basis of

those medicines has

mostly been forgotten. This collection provides an easily understood introduction to the herbal pharmacy you can grow in your garden. Included is the book "Growing Herbs for Cold & Flu Relief" by Dorie Byers AND the following seed packets:



Catnip
Lemon Balm
Long Slim Cayenne Peppers
Mexican Valerian
Roman Chamomile
Rosemary

C1022

\$19.00

The flavor is strongly aromatic with a warm pungent, anise-like flavor. (Approx 100 seeds per pack.) **H1091 pkt. \$3.00**

Cat Grass

Our special blend provides great nutrition, assists digestion and hair-ball control and includes catnip and flax, which is good for your cat's coat. 99 percent effective in keeping your cats from eating your house or garden plants, and much better for them. Grow in gardens, containers or on windowsills. (Approx 200 seeds per pack.) **H1012 pkt. \$3.25**

Catnip (*Nepeta cataria*)

Powerfully fragrant plant whose little clusters of white spotted-lavender flowers have been cultivated for centuries for medical purposes. The leaves and flowering tops resemble mint, with grayish-green leaves that treat colds, calm upset stomachs, reduce fevers and soothe headaches and scalp irritations. The leaves are also used for cat toys. (Approx 100 seeds per pack.) **H1013 pkt. \$3.00**

German Chamomile (*Matricaria recutita*)

Also known as wild chamomile, Hungarian chamomile, pineapple weed and scented mayweed, German chamomile (*Matricaria recutita*) is completely different than Roman or English chamomile (*Chamaemelum nobile*). Both are one of the most widely used flowers for calming herbal teas, to treat digestive disorders, to relieve muscle spasms, and to treat a range of skin conditions. Tiny daisy-like flowers have a strong, aromatic smell, and bloom in early to mid summer. (Approx 250 seeds per pack.) **H1093 pkt. \$3.00**

Roman Chamomile (*Chamaemelum nobile*)

Also called English Chamomile, small, hardy, sour apple scented, feathery foliage and small, free-blooming daisies bloom July to September. Revered since ancient times by the Egyptians, Greeks and Romans for medicines, teas and cosmetics, they also bathed in it and walked on it. Grown between bricks or along paths, it releases its scent when brushed. Used as a lawn substitute, mow on a high setting. Studies show it has antibacterial, antifungal and antiviral

properties. (Approx 200 seeds per pack.) **H1014 pkt. \$3.30**

Curly Chervil (*Anthriscus cerefolium*)

The fresh young crisp curled leaves impart a warm, aromatic flavor to soups, stews, stuffings, egg dishes, sauces, dressings and salads. The curly cultivar is more easily grown, earlier, and more productive with more vigorous growth than the common type. (Approx 100 seeds per pack.) **H1097 pkt. \$3.00**

Tarahumara Chia (*Salvia tiliifolia*)

Spikes of small, vibrant blue flowers bloom in summer. Chia was the basic survival ration of Aztec warriors. In Mexico, the seeds are still roasted, ground and added to water, forming a gel, one tablespoon of which is said to sustain a person's energy level for 24 hours. (Approx 100 seeds per pack.) **H1049 pkt. \$3.00**

Garlic Chive (*Allium tuberosum*)

Garlic chives also known as Chinese chives are perennial in all but the coldest climates. Produces purple-flowered seed heads. A subtle garlic flavor is perfect for use in uncooked dishes where raw regular garlic might be overwhelming or too spicy. Also used in many dishes from dips to steaks. (Approx 100 seeds per pack.) **H1066 pkt. \$3.25**

Cilantro Slow Bolting (*Coriandrum sativum*)

The fresh leaves (cilantro), the seeds (coriander) and the edible flowers are an important ingredient in Mexican, Asian and other ethnic cuisines. Its aromatic spicy sweet flavor is superb in salsas, stir-fries, curries, breads, pastries, perfumes and potpourris; and were found in Egyptian tombs. Grows slow and steady, allowing you to harvest leaves when others have bolted. Succession plant for harvest all season long. (Approx 100 seeds per pack.) **H1016 pkt. \$3.00**

Costmary (*Tanacetum balsamita*)

Also called mace, alecost and bibleleaf. Soft, aromatic grey-green foliage and cheery white flowers. Fresh leaves give a sharp tang with a spearmint scent in salads, soups, game stuffing and fruitcakes. Used before hops to clear, flavor and preserve ales. Also used to sweeten linen closets and in potpourris, as the scent is retained when dried. The fragrant leaves, tucked into Bibles and prayer books, allayed hunger

**Herbes de Provence**

Growing your own herbs and adding them fresh to your recipes is the only way to cook, but drying and saving them to use the rest of the year is even better. Herbs can be grown in small pots

both indoors and out so anyone can have an herb garden. With this collection you can grow, dry and make your own "Herbes de Provence" blend. Included is the book "Growing Herbs in Containers" by Maggie Oster & Sal Gilbertie AND the following seed packets:



Common Sage
English Lavender
English Thyme
Mexican Marigold (Mexican Tarragon)
Summer Savory
Sweet Marjoram

C1017**\$19.00**

and sleepiness during long sermons! Costmary held a place in the U.S. Pharmacopoeia until 1788 for its balsamic, preservative and antiseptic properties, as well as a noted insecticide. Thrives most anywhere; does best in dry conditions, spreads by rhizome when happy. (Approx 100 seeds per pack.) **F1033 pkt. \$3.95**

**Culantro** (*Eryngium foetidum*)

Also called long coriander or Mexican coriander, it is often mistaken for its close relative cilantro or coriander. Culantro is a biennial herb grown as an annual that is indigenous to the American tropics and West Indies. Widely used in dishes throughout Latin America it is relatively unknown in the United States and the rest of the world. Unlike cilantro, it dries well, retaining good color and flavor. (Approx 130 seeds per pack) **H1085 pkt. \$3.00**

Cumin (*Cuminum cyminum*)

Small annual herb has slender, dark green leaves that are divided into narrow segments with white or pinkish flowers. The fruits are commonly called seeds and are narrow, greenish or gray-brown. This classic spice has been found in dishes from Indian, Pakistani, North African, Middle Eastern, Cuban, Mexican and Western Chinese cuisines. (Approx 60 seeds per pack.) **H1090 pkt. \$3.30**



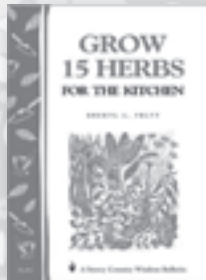


Kitchen Herb Collection

Herbs are the Seven Wonders of the World in the kitchen. The best chefs use herbs to enhance the flavors of the other ingredients in their dishes.

Herbs are simple and easy to grow. Any space—from your garden to the kitchen window sill—works great. Included in this specially priced collection is the book “Grow 15 Herbs for The Kitchen” by Sheryl L. Felty AND the following seed packets:

- Common Sage
- Creeping Thyme
- Dukat Dill
- Garlic Chive
- Giant of Italy Parsley
- Marseilles Basil
- Romanesco Fennel
- True Greek Oregano



C1009

\$23.90



Devil's Claw Four-Claw White Seeded (*Proboscidea parviflora*)

The claws of the mature seedpods were collected in autumn, split and used to create black basketry designs by many tribes in southern California and the Southwest. The Papago used the young pods as food, while the Pima cracked the seeds between the teeth and ate

them like pine-nuts. To treat rheumatic pains, the Pima broke off a small piece of the claw and pressed it into the flesh, then lighted it and allowed it to burn. (Approx 25 seeds per pack.)

H1083 pkt. \$3.25



Devil's Claw Black Seeded (*Proboscidea parviflora*)

In the American Southwest, only one plant was deliberately planted and selectively bred over long periods of time for basketmaking; Devil's claw. The black fibers from the “claws” are unmatched for durability in hand-made baskets. Skilled craftsmen can weave a basket from devil's claw that is water tight and will last over 30 years in daily use.

The leaves are broad and oval-triangular from 2 – 6” wide. Flowers are in groups of 4 - 10 and range from white to pink. Throats are mottled purple with usually two lines of purplish spots, with yellow nectar guides. The plants from the desert have white seeds with claws that are greater than 7” long. (Approx 25 seeds per pack.) **H1104 pkt. \$3.25**

DILL (*Anethum graveolens*)

From the Norse “dilla” meaning “to lull or soothe,” dill was used to induce sleep. It makes a relaxing tea and fresh or dried flavors many ethnic foods. (Approx 100 seeds per pack.)

Dukat

The sweetest dill of all. Outstanding production of large, lush foliage used before the seed heads form. Bred for its sweetly aromatic essential oil content. Has wonderfully mellow, never bitter flavor for culinary uses. Dukat also attracts beneficial insects like hover flies, ladybugs and bees, which keep the aphid population to a minimum while helping pollinate the rest of the garden. **H1018 pkt. \$3.25**



Fernleaf Dwarf

Especially good for containers, perfect for the kitchen windowsill. The dark, finely divided foliage has an excellent soft, buttery, tangy flavor to complement dishes and dips. Dill also soothes colicky babies and settles adult digestive upset. This versatile dill is a slow-bolting, space-saving variety that produces large quantities of dill weed. **H1019 pkt. \$3.25**

Mariska

A little-known but hardy and compact variety with high essential oils and a pungent aroma is a great dill for the kitchen garden, windowsill or containers. Originated in the Rostov region near the Caspian Sea. **H1076 pkt. \$3.05**

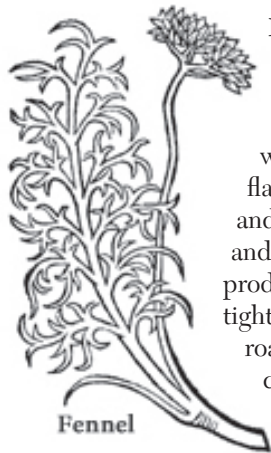
Purple Coneflower Echinacea (*Echinacea purpurea*)

A native perennial to eastern and central North America, where they grow in moist to dry prairies and open wooded areas. Well-adapted to almost any growing situation. Usually 2 to 3' tall, the single flower heads have purple petals and a raised, spiny center cone that is actually the seed head with sharp spines that resemble a stiff comb. One of the very best butterfly attractants, it thrives in full sun or light shade and blooms heavily from July through September. Tolerates both heat and drought. Valued as a short-term stimulant to the immune system, especially as a preventative at the onset of colds and flu. (Approx 100 seeds per pack.) **H1100 pkt. \$3.00**



Epazote (*Chenopodium ambrosioides*)

Annual Mexican herb has a pungent aroma, spear-shaped, deeply toothed leaves and green flowers. Epazote's fragrance is strong and pungent. It has been compared to citrus, petroleum, savory, mint or camphor. We have nick-named it in our garden the "diesel plant." It smells pretty strong, but we have found that it does work wonders in a pot of beans. (Approx 65 seeds per pack.) **H1089 pkt. \$3.00**

**Romanesco Fennel** (*Foeniculum vulgare*)

Roman or Florence Fennel.

Traditional Italian herb with a wonderful anise taste. Used to add flavor to breads, curries, apple pie and fish or poultry dishes. Very sweet and aromatic, this late maturing variety produces a large head with thick white tightly wrapped stalks. Fresh bulbs roasted with olive oil are classic Italian cooking. Plant late summer onwards. (Approx 100 seeds per pack.)

H1068 pkt. \$3.00

Fenugreek (*Trigonella foenum-graecum*)

An ancient spice that is indispensable in Indian cooking, as it is usually toasted and ground with other spices in many spice blends, especially the curries and five-spice mixtures. An erect hairy annual of the bean family, reaching 1-2' tall. The long slender stems have toothed, grey-green leaves ¾-1" long. The flowers are white or pale yellow, having thin, sword-shaped pods each carrying 10-20 seeds. (Approx 100 seeds per pack.)

H1098 pkt. \$3.00

Feverfew (*Chrysanthemum parthenium*)

Very aromatic herb has medium to yellow-green leaves with long lasting small, white, daisy-like flowers. Leaves are used in digestive aperitifs, are known to relax blood vessels, reduce inflammation and as a mild sedative. Documented benefits in reducing migraines, it has a cumulative effect to inhibit compounds associated with migraines and arthritis. A Native American herb used for many years. (Approx 100 seeds per pack.) **H1062 pkt. \$3.00**

Fireweed (*Epilobium angustifolium*)

Showy pink to purple flowers in long, dense clusters bloom late summer. High in vitamin A and C, the young spring shoots are a nutritious vegetable; a tea from the leaves similar to black tea and is used to relieve stomach aches. Older stems are used for thread or fiber. Fireweed, an early colonizer of burned, disturbed areas, was one of the first plants to appear in bomb sites during the London Blitz of World War II, and at Mt. St. Helens after its eruption. (Approx 50 seeds per pack.)

H1022 pkt. \$3.00

**Herbal Tea Collection**

Growing an herbal tea garden can be one of the greatest gardening rewards. The aroma, colors and flavors will delight the senses. Teas are a great source of homemade gifts for the holidays, housewarmings and more. Included in this specially priced collection is the book "15 Herbs For Tea" by Marian Sebastiano AND the following seed packets:

Anise Hyssop
Catnip
Lemon Basil
Lemon Bee Balm
Lime Basil
Mountain Mint – Virginia
Navajo/Hopi Tea
Roman Chamomile



C1007

\$24.70

Yellow Maca/Peruvian Ginseng (*Lepidium peruvianum*)

Pretty off-white flowers top varied-colored, highly nutritious radish-like roots. Hardy native perennial plant cultivated high in the Andes Mountains, at altitudes from 8,000 to 14,500 feet. It has one of the highest frost tolerances among native cultivated species. Rich in iron, protein, iodine and amino acids, they're used to stimulate immune systems, fight fatigue and were documented to enhance fertility and have an aphrodisiac effect. Prefers cold, poor, clay soils. Needs little water, but a long season to develop. (Approx 25 seeds per pack.) **H1041 pkt. \$3.95**

Anise Hyssop (*Agastache foeniculum*)

Native plant with showy lavender flowers from July-September and add a lively licorice taste to salads, fruit dishes, baked goods, drinks. Extra sweet, anise flavored leaves make soothing teas for upset stomachs, respiratory disorders and fevers. Attracts butterflies and bees, producing a fine, mildly anise-tasting honey. Try in cakes, cookies, muffins and candies, too. (Approx 100 seeds per pack.)

H1023 pkt. \$3.00

**Korean Hyssop** (*Agastache rugosa*)

Aromatic licorice mint leaves and 2-6" spikes of blue-purple flowers, this bushy plant is reported to be helpful for cold symptoms and low energy problems. Attracts bees and makes a tasty tea. Tolerates more moisture and humidity, than other hyssops making it highly suited to climates outside the Western US. (Approx 100 seeds per pack.) **H1101 pkt. \$3.00**

Root Beer Hyssop (*Agastache rupestris*)

Native American plant with a rich, root beer aroma lingers all summer from the bold brushes of lavender buds, salmon orange flowers and the delicate blue green foliage. The fresh and dried leaves are used to season foods and make teas. An exotic contribution for herb gardens and perennial borders that blooms the first year from seed is drought tolerant, hardy and easy. Hummingbirds, butterflies, and bees flock to its nectar-filled flowers. (Approx 25 seeds per pack.) **H1055 pkt. \$3.95**

Indigo (*Indigofera tinctoria*)

This ancient dye plant is legendary for the clarity and fastness of the blue produced. A deciduous somewhat woody shrub growing 3-6' high, and may be an annual, biennial, or perennial, depending on the climate where it is grown. It has light green pinnate leaves and pink or violet flowers, which flower during July-September. It biologically fixes nitrogen, annually enriching the soil. (Approx 25 seeds per pack.)

H1086 pkt. \$3.00



Joe Pye Weed

Joe Pye Weed (*Eupatorium maculatum*)

An amazing plant that is a native herb, a wildflower, a butterfly plant and an ornamental for the flower bed. Composite, rose-purple flowers have a vanilla-like scent. Possibly named for a Native American doctor, Joe Pye, who used it medicinally in early Massachusetts. It reputedly stimulates circulation and sweating, makes a gentle laxative and is used for kidney problems. Some Native American tribes still consider Joe Pye Weed to be an aphrodisiac. Direct sow outdoors in fall. (Approx 100 seeds per pack.) **H1025 pkt. \$3.05**

Kiss Me Over the Garden Gate (*Polygonum orientale*)

Bright-pink flower clusters drape on arching stems in summer and fall. In China, roasted seeds are used as a tonic for lungs, eyes and freshening breath. Antibacterial, it's used to treat infection, remove heat. Also good for flatulence and cancer of stomach, intestines and liver. Grown by Thomas Jefferson, this special, old-fashioned cottage garden herb also makes a good cut flower. (Approx 50 seeds per pack.) **H1056 pkt. \$3.30**



Lavender

English Lavender-Munstead Strain (*Lavandula angustifolia*)

Abundant, grey-green spikes tipped with sweet-scented, powder blue/mauve flowers. Traditionally used in potpourris, arrangements, wreaths and as teas. This is a hardy dwarf strain with good cold tolerance and longevity. (Approx 50 seeds per pack.)

H1027 pkt. \$3.50

Lemon Balm (*Melissa officinalis*)

A member of the mint family, in ancient times it was steeped in wine to lift the spirits, help heal wounds and treat venomous insect bites and stings. In the Middle Ages it was used to reduce stress and anxiety, promote sleep, improve appetite, and ease pain and discomfort associated with digestion. It is often combined with other calming, soothing herbs, such as valerian, chamomile, and hops, to enhance the overall relaxing effect. (Approx 50 seeds per pack.) **H1065 pkt. \$3.25**



Lemon Balm

Lime Balm (*Melissa officinalis* 'Lime')

Bright green leaves, strong lime scent and flavor—for salads, salsas, margaritas (!) and teas that calm, relax, relieve digestion, insomnia, depression, tension stress and headaches. Amazing powers of longevity legendarily were described to this "elixir of youth." Sweet fragrance is irresistible to children, gardeners, bees. Easy, drought tolerant. (Approx 50 seeds per pack.)

H1029 pkt. \$3.25

Lemon Bee Balm (*Monarda citriodora*)

Long-flowering native annual wildflower with unusually fragrant, curved, tubular flowers in purple to pink. Heavenly fragrant, sweet, green leaves make refreshing, calming, lemon teas. Plants are conversation pieces in the garden; dried seed heads are distinct in everlasting floral arrangements. Attracts multitudes of hummingbirds and butterflies. Easy to grow and often forms large colonies. (Approx 50 seeds per pack.) **H1028 pkt. \$3.25**

East Indian Lemongrass (*Cymbopogon flexuosus*)

Tropical perennial grown as an annual, or dug up and overwintered indoors. Up to 5' grasslike plant with intense lemon-flavored leaves that have long been used as a culinary and medicinal herb. Savored in many cuisines, especially Thai and Asian, the green parts of the leaves are used to flavor a variety of foods, and makes a refreshing lemon flavored tea that is said to aid in digestion. Also commonly used for potpourris and candles, perfumes and cosmetics. (Approx 100 seeds per pack.) **H1058 pkt. \$3.00**

Licorice (*Glycyrrhiza glabra*)

A perennial herb with a network of woody rhizomes and erect stems with pale purple or white flowers. Plants are ready for harvesting after 3-5 years, the entire plant is dug up and the rhizomes are cut and washed. Many sweets, drinks and liqueurs are made from the licorice juice made from boiling the rhizomes. Also used in Chinese medicine. The price includes special packaging. (Approx 20 seeds per pack.) **H1103 pkt. \$3.50**



Licorice

Lovage (*Levisticum officinale*)

Native to the Balkans and Mediterranean was introduced to Europe and Britain by the Romans, as it was one of the most prominent flavors in their cuisine. Young leaves are used to flavor soups, casseroles, sauces and marinades and the roots can be peeled and used as a vegetable. Very prolific, usually only one plant is needed to supply a family with seasonings and leaves. (Approx 100 seeds per pack.) **H1087 pkt. \$3.00**

Mexican Marigold/Mexican Tarragon (*Tagetes lucida*)

Sweet, licorice-flavored leaves and flowers are a gentle, golden-yellow; bloom all summer and can be dried for a delicious tea. Leaves are a substitute for French Tarragon and thrive in warm areas where tarragon does not grow. Can be added to Sangria, punches, mulled cider and used as a tea to calm nerves, stomachs and cure hangovers. (Approx 35 seeds per pack.)

H1047 pkt. \$3.05

Cherokee Sweet Mint/Hoary Mountainmint

(*Pycnanthemum incanum*)

Carefree native perennial with a distinctive, minty/herbal scent. Small and narrow leaves support bracts of white flowers with purple spots. Good honey plant and excellent food source for butterflies and beneficial insects—good to grow in or near fruit orchards. Not invasive—spreads slowly to form a dense colony. Native Americans used to treat colds, fevers, digestive disorders. (Approx 50 seeds per pack) **H1015 pkt. \$3.50**

**Virginia Mountain Mint** (*Pycnanthemum virginianum*)

Native herb with whitish lavender flowers from late summer to fall; have mint scented frosty leaves. One of the best nectar plants to attract butterflies and beneficial insects. The flower buds and leaves are edible raw or cooked; have a hot, spicy, mint-like flavor that makes a great spice or seasoning for meat. The tea made from the leaves is used in alternative medicine for treatment of menstrual disorders, indigestion, mouth sores and gum disease, colic, coughs, colds, chills and fevers. Crushed flowers are used for toothache. (Approx 50 seeds per pack.) **H1031 pkt. \$3.05**

**Navajo/Hopi Tea** (*Thelesperma filifolium*)

Native plant with Coreopsis-like blooms that stand out like radiant yellow beams, June-Sept. Revered since ancient Puebloan times, the slightly smoky, jasmine-scented drink from bundles of the thin stems and leaves, is one of the best wild herb teas. Historical uses: for kidneys, settling stomachs, purifying

blood, a stimulant, toothache remedy, natural dye. (Approx 100 seeds per pack.) **H1032 pkt. \$3.50**

Stinging Nettle (*Urtica dioica*)

Leaves are heart-shaped, finely toothed, and tapered at the ends, with yellow or pink flowers. The entire plant is covered with tiny stiff hairs, mostly on the underside of the leaves and stem, that release stinging chemicals when touched. Used for hundreds



of years to treat painful muscles and joints, eczema, arthritis, gout, and anemia; as well as for urinary tract infections and hay fever. (Approx 125 seeds per pack.) **H1077 pkt. \$3.00**

Nutmeg Flower/Black Cumin (*Nigella sativa*)

Lovely fringed, double, white or blue blossoms are followed by unusual seed pods which can be used as-is or turned inside-out as dried ornamentals. Velvet-black seeds (Four Spice) have a lemon-carrot scent and strawberry-pepper taste for flavoring curries, breads, cakes. Ancient medicinal with documented benefits for headaches, nasal congestion, toothache, intestinal worms, asthma, diarrhea and allergies. The seeds have more than 100 different chemical constituents, including abundant sources of all the essential fatty acids, which increase disease resistance. (Approx 50 seeds per pack.) **H1033 pkt. \$3.25**

True Greek Oregano (*Origanum heracleoticum*)

Most pungent and flavorful of the oreganos. Very hard to find, yet sought for its culinary and medicinal potency. Holds flavor in cooking. Tea is used for indigestion and coughs, with the oil used for toothaches. Dark green leaves and white flowers exude that bold, unmistakable aroma. In Greece bridal couples are crowned with it as a symbol of happiness. Bees and beneficial insects love it. Easy, low-growing. (Approx 150 seeds per pack.) **H1035 pkt. \$3.25**

Papalo (*Porophyllum ruderale* var. *macrocephalum*)

Fabulous ancient Mexican herb. The name is derived from papalotl, Nahuatl for butterfly. Unusual, piquant, fresh green leaves with a marvelously complex, distinctive flavor—like cilantro on steroids! Predates the Chinese introduction of cilantro and used for tacos, salsas, meats and cheeses. It is used fresh or only added at the last moment to cooked dishes. The seeds are delicate and require special packaging. If the stem is broken from the umbrella-like top, it will not germinate. The price includes special packaging. (Approx 50 seeds per pack.) **H1036 pkt. \$4.25**

Flat Leaf Parsley (*Petroselinum crispum* var. *latifolium*)

Medium serrated leaves with crisp, pointed tips and a rich, bold pronounced flavor was well-known to the ancient Greeks. Best used fresh, easy to grow indoors or out. Works well with dishes like chicken, eggplant, eggs, fish, game, lentils, mushrooms, mussels, pasta, peas, potatoes, poultry, rice, seafood, tomatoes and zucchini. Flavor stands up well in cooking and is main ingredient in bouquet garni, along with thyme and bay leaves. (Approx 100 seeds per pack.) **H1079 pkt. \$3.00**

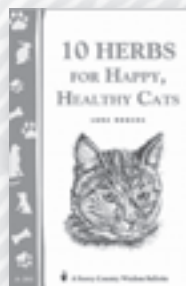


Healthy Cat Collection

Cats have instinctively relied on eating plants in the wild to maintain healthy bodies. They are naturally drawn to specific plants for their healing abilities.

We have put together this collection of herbs, grasses and flowers that cats in the wild have used. Included in this specially priced collection is the book "10 Herbs for Happy Healthy Cats" by Lura Rogers AND the following seed packets:

Catnip
 Dukat Dill
 Fernleaf Dill
 Giant of Italy Parsley
 Mexican Valerian
 Purple Coneflower Echinacea



C1008

\$18.50

Giant of Italy Parsley (*Petroselinum crispum var. latifolium*)

Huge, dark green flat leaves with full potency and a sweet, fresh flavor add zip to dishes of almost every cuisine including potatoes, vegetables, salads, soups, stews, egg dishes and as a garnish. Fresh or dried, it's the gourmet choice. Has been used medicinally to relieve indigestion and gas; also to freshen breath and as an antispasmodic. Superior choice for flavor. (Approx 100 seeds per pack.) **H1037 pkt. \$3.00**

Hamburg Root Parsley (*Petroselinum crispum var. tuberosum*)

Unusual Old World parsley with a tender, edible 8-10" long; up to 2" diameter root similar to parsnip. The thick, fleshy, creamy-white roots taste like a combination of celery and parsley with a nutty flavor. Considered essential for soups and stews in Eastern Mediterranean cooking. May be thinly sliced or grated to eat raw in salads, and roasted, mashed, fried or made into chips. The young leaves are used as soup greens, chopped and added to salads or used as a garnish. Used as a breath freshener, digestive aid and in tea to treat high blood pressure and rheumatism. (Approx 100 seeds per pack.) **H1080 pkt. \$3.00**

English Pennyroyal (*Mentha pulegium*)

Low spreading perennial herb is a butterfly attractant and fragrant groundcover. The lilac-colored flowers are in tightly packed whorls down the stem, like pin-cushions. Crushed leaves have a very strong fragrance similar to spearmint. Used as a cooking herb by the Greeks and Romans, who often flavored their wine with pennyroyal. Recipes in the Roman cookbook of Apicius use pennyroyal, along with such herbs as lovage, oregano and coriander. Leaves are used as an insect repellent against fleas and other pests. (Approx 40 seeds per pack.) **H1070 pkt. \$3.00**

Rampion (*Campanula rapunculus*)

The Rampion or Ramps as it is better known was extensively cultivated in English kitchen gardens. A relative of the turnip, this biennial plant is usually grown as an annual vegetable for its leaves and roots. The stem grows 2-3' tall with 1-3" long narrow small toothed leaves. Reddish purple, blue or white flowers appear in July to August. (Approx 50 seeds per pack.)

H1088 pkt. \$3.00

Rock Thyme (*Acinos alpinus*)

Both an herb and groundcover! Dense, cushiony mats of wide spreading, and deep evergreen foliage sport violet flowers with red and white markings that bloom June-October. Leaves are succulent in cooked dishes, also make a delicious tea. Beautiful, edible, hardy groundcover that's a seldom seen but easy-to-grow perennial that does well in poor soils. (Approx 50 seeds per pack.) **H1000 pkt. \$3.50**

Rosemary (*Rosmarinus officinalis*)

Ancient woody, perennial culinary and medicinal herb with fragrant evergreen needle-like leaves, semi drought tolerant and used in landscaping. It is a symbol of remembrance and friendship, often carried by wedding couples as a sign of love and fidelity. Easy to grow and very pest resistant. Fresh and dried leaves are used in cooking, with the flowers and leaves used medicinally. The finest plants are said to be raised from seed. (Approx 50 seeds per pack.) **H1074 pkt. \$3.30**

Safflower/False Saffron (*Carthamus tinctorius*)

Brilliant yellow, orange or red flowers grow about 1-1½" across. This thistle is valued for its flowers in summer and for the oil contained in its seeds. Tender shoots can be eaten as a salad. Seeds, both edible and nutritious, are eaten roasted or fried and used in chutney. Traditionally used for coloring and flavoring foods, medicines and making red and yellow dyes. (Approx 30 seeds per pack.) **H1042 pkt. \$3.00**

SAGE (*Salvia*)

Sage is native to the Mediterranean region. Ancient Romans believed sage had substantial healing properties and the herb was part of the official Roman pharmacopeia. The French produced bountiful crops of sage, which they used as tea. The Chinese became enamored with French sage tea, trading four pounds of Chinese tea to one pound of sage tea. Charlemagne considered sage so important that he ordered it planted on German imperial farms.

Clary Sage (*Salvia sclarea*)

Old time favorite forms 10-12" rosettes in the first year, tall flower spikes the second. Soft, woolly heart shaped leaves with lilac, pale blue, pink or white flowers form in whorls on top of the stems, with the upper lip curled up. Flowers smell sharply of pine and grapefruit. Flavors teas, wines, is used as an eye wash, in cosmetics, potpourris, sachets and for aromatherapy. Attracts hummingbirds and many different butterflies. (Approx 35 seeds per pack.) **H1017 pkt. \$3.30**

Common Sage (*Salvia officinalis*)

Known as Garden sage this small fragrant perennial evergreen shrub has woody stems, grayish leaves, blue to purplish flowers and grows to about 2' both tall and wide. Sage is best used fresh, but can be dried. Long used to season all meats, fowl, stuffing's, soups and stews, sausages, sauces and butter with its rich, distinctive flavor. (Approx 50 seeds per pack) **H1099 pkt. \$3.05**

White Sage (*Salvia apiana*)

The 3' beautiful white foliage of this native plant sets off the silver-blue flower spikes. The most highly valued and revered of all North American Sages, it is burned ceremonially to cleanse the spirit and welcome positive thoughts. It is characteristically sweet and penetrating. Cut the leafy wands in fall, semi-dry them and tie into bundles for use during the winter. Extremely drought tolerant. Mulch crowns deeply with sand over the winter. (Approx 200 seeds per pack.)

H1044 pkt. \$3.25

Salad Burnet (*Sanguisorba officinalis*)

The tender, young leaves have a nutty cucumber flavor; plucked whole and sprinkled on salads they add a refreshing spice. A profusion of long-lasting, dense, dark-purple oblong blooms make it a good ornamental as well. (Approx 100 seeds per pack.) **H1045 pkt. \$3.00**

Sculpit/Stridolo (*Silene inflata*)

Fast-growing, mild-mannered annual blending complex flavors of Chicory, Arugula, Tarragon and other favorite greens. The sprigs are harvested before blooming and used in cooking, mainly for pasta, meat, vegetables and salads, omelets and risottos in Italy where this scarce gourmet green is found. Little known outside of Italy. (Approx 50 seeds per pack.)

H1046 pkt. \$3.00

NEW! **SHISO** (*Perilla frutescens var. crispa*)
An erect annual that grows from 12" to 6' tall with purple or green stems with four parallel grooves, blooms August to October. The bright green leaves have a pleasant sweet ginger taste with a cinnamon-like scent and are used as a spice, potherb or fried and combined with fish, rice, vegetables and soups. (Approx 100 seeds per pack.)

Green Shiso H1096 pkt. \$3.05

Red Shiso

Used to color the pickled ginger served with sashimi in Japan.

H1106 pkt. \$3.05

**French Sorrel** (*Rumex scutatus*)

Low-growing perennial about 18" tall, up to 2' wide. Flowers are small and green, which turn reddish-brown later. Leaves are green, shield-shaped and more succulent and acidic than garden sorrel, and have a pronounced lemon taste. Used in French cooking since recorded history there. Traditionally used to prevent scurvy, cleanse the blood and promote urine flow. Used externally to cure skin disorders and promote a clear complexion. (Approx 100 seeds per pack.) **H1064 pkt. \$3.00**

**Sheep Sorrel** (*Rumex acetosella*)

A slender plant with leaves 1/2 - 3/4" long and arrowhead shaped, it grows best in pastures and drier soils, unlike French Sorrel that needs regular moisture. With cooler weather the plant is tinged with a red coloring. The flowers are yellow-orange for the male and red-orange for the females on long stalks and produce very small triangular seed pods. It is smaller than French Sorrel and a bit less pungent. Brought to the US by early European settlers it is perennial in most climates. (Approx 100 seeds per pack) **H1107 pkt. \$3.05**

Stevia/Sweet Herb (*Stevia rebaudiana*)

Leaves are 100-300 times sweeter than table sugar, has virtually no calories and are not broken down by heat. Studies show this non-caloric, natural sweetener lowers blood pressure, regulates heartbeat, is antimicrobial, antibacterial, antiviral, anti-yeast and retards dental plaque. It nourishes the pancreas and does not raise blood glucose levels, making it safe and beneficial for diabetics. Leaves can be dried, ground, soaked in water for a liquid, powdered, and chewed by those wishing to reduce their sugar intake or cooked and eaten as a vegetable. (Approx 35 seeds per pack.)

H1048 pkt. \$4.50

**Summer Savory** (*Satureja hortensis*)

Essential to the classical cook's garden. Has lilac tubular flowers that bloom July-September with strongly aromatic, very slender bronze green leaves. Leaves are used to bring out the flavor of all bean dishes with their spicy, peppery taste. Also used with marjoram and thyme to season trout, turkey, veal, salami, horseradish sauce, liquors and tonic wines. Aids in digestion of rich foods, crushed leaves relieve bee stings. Well known by the Romans, it's an essential ingredient in Herbs de Provence (along with rosemary, thyme and oregano). (Approx 100 seeds per pack.) **H1073 pkt. \$3.00**

For the most up-to-date information, please visit www.UnderwoodGardens.com or call 888-878-5247. Sign up for our monthly Terroir Seeds Newsletter, which is packed with good practical gardening and soil information each month. We look forward to assisting you with your growing adventures!

Sweet Marjoram (*Origanum majorana*)

An ancient shrubby tender perennial that grows to about 1' tall with wiry, red-brown stems and downy very aromatic gray-green leaves, with tiny white flowers on clustered spikes in summer. The Greeks believed it was precious to Aphrodite, goddess of love, and crowned newlyweds on their wedding day. Wonderfully aromatic sweet spicy mild oregano flavor with a hint of balsam. Key ingredient in bouquet garni, used to flavor soups, stews, and sauces that includes parsley, thyme, bay, peppercorns, allspice, and tarragon. Very good with veal, beef, lamb, roast poultry, fish, pates, green veggies, carrots, cauliflower, eggplant, eggs, mushrooms, parsnips, potatoes, squash and tomatoes. It compliments bay, garlic, onion, thyme and basil. Easy to grow either outside or in pots. (Approx 50 seeds per pack.) **H1072 pkt. \$3.00**

Tansy (*Tanacetum vulgare*)

Finely divided compound leaves on stout, somewhat reddish erect smooth stems, with yellow, buttonlike flowers. Scent is camphor pungent with rosemary undertones. Listed by the United States Pharmacopeia as a treatment for fevers, feverish colds, and jaundice. Used by traditional dyers to produce a golden-yellow dye. The yellow flowers are dried for use in floral arrangements. Repels insects, particularly flies and mosquitoes. Heat and drought tolerant, but does well in poor, cold soils. (Approx 100 seeds per pack.) **H1082 pkt. \$3.00**

THYME

Thyme has been used variously for religious purposes, a flavoring in foods, a tea, as a food preservative, and as part of the World's pharmacopoeia. Ancient civilizations used thyme to restore vigor and acuity to the mind, to fumigate against illness and disease, to treat infertility in animals and a general malaise in the home. Thyme has been used as a food preservative due to its antioxidant properties. Thyme's principal oil, thymol, has antibacterial and antifungal properties, and is still an agreeable component in throat lozenges, dental hygiene products, mouthwashes, and topical skin creams and salves.

Creeping Thyme (*Thymus serpyllum*)

Thick, spreading, ground cover with rosy pink flowers and oblong leaves with a lemony scent. One of the best growing, most versatile ground covers. Try in teas, salads, rice, fish, vegetable and egg dishes. Reliably hardy, softly ornamental, resilient, fragrant to walk on. For paths, rock gardens, pots, etc. Softens edges. Once established, is very drought tolerant, stems root easily. (Approx 200 seeds per pack.) **H1051 pkt. \$3.30**

English Thyme (*Thymus vulgaris*)

This classic kitchen herb is evergreen, many-branched, aromatic shrub with gray-green leaves and white to pale purple flowers that bloom in summer. It is an ideal edging plant and is a good choice for a windowsill herb. This variety is often planted near vegetables to help control flea beetles and several cabbage pests. (Approx 100 seeds per pack.) **H1094 pkt. \$3.00**

Orange-Scented Thyme (*Thymus fragrantissimus*)

Traditional flavor of Old English Thyme with a refreshing orange-mint fragrance and pale pink flowers that attract bees. When used in cooking, the clear orange flavor lingers without the harsh aftertaste of other thymes. Excellent with fish, roasted vegetables, stews and soups. Grows short & compact to 4" tall and 12" across. Useful for edging, around paving stones, also nice in containers. (Approx 40 seeds per pack.)

H1052 pkt. \$3.50

Toothache Plant/Szechuan Buttons (*Spilanthes oleracea*)

Bronze-purple leaves host yellow/red "gumdrop" flowers that bloom repeatedly summer-fall. The leaves and flower heads, particularly the young buds, contain a natural analgesic which numbs the tongue and gums. Has natural antibacterial and antifungal properties, efficacy against malaria is well documented. Spilanthol, the main chemical compound, is an effective anti-parasitic. Attractive annual groundcover that's edible. The young leaves have a slight peppery taste when added to salads. Hard to find and a conversation piece. (Approx 30 seeds per pack.) **H1053 pkt. \$3.55**

Mexican Valerian (*Valeriana officinalis*)

A hardy perennial with heads of sweetly scented pink or white flowers that bloom June-September. Used as a perfume in the 16th century, and a medicinal herb since at least the time of ancient Greece and Rome. Commonly used against sleeping disorders, restlessness and anxiety, and as a muscle relaxant. Roots are harvested after leaf fall and dried to be used as a sedative. Valerian is a powerful nervine, carminative and antispasmodic and is beneficial to those suffering from nervous tension as it has none of the after effects felt when using addictive substances. (Approx 100 seeds per pack.) **H1078 pkt. \$3.25**



Water Pepper/Wasabi Plant (*Polygonum hydropiperoides*)

Water Pepper is known for its wasabi-like spice. A replacement for Wasabi (Horseradish) Root. In its native Japan this plant's leaves are used as a vegetable—these are from the cultivar, not the wild type that has a far more pungent taste. Real wasabi is difficult to cultivate—only growing along stream beds in mountain rivers, and that makes it expensive: as high as \$70 to \$100 per pound. A common substitute is a mixture of (western) horseradish (costing less than \$1/pound wholesale), mustard, and green food coloring. Now you can have the flavor of wasabi in your own garden. You can sprout seed as well for a lighter horseradish flavor. (Approx 100 seeds per pack.) **H1102 pkt. \$3.25**

Flower Key

A=Annual **P=Perennial** **B=Biennial**

ANNUAL Plants that are started from seed and produce seed themselves within one growing season.

PERENNIAL Any plant that lives more than two years, usually producing flowers and seeds from the same root year after year.

BIENNIAL A plant that requires two growing seasons to complete a life cycle, usually exhibiting vegetative growth during the first year and producing seed during the second year.

Depending on your planting zone some flowers may be annual or perennial.

FLOWER SEED MIXES

If you have never thought about flowers in your garden, this is a great place to start. The benefits of flowers go way beyond the beauty and aroma they bring to your garden. When you bring beneficial insects into your garden they help you keep away the insects you do not want. Visit www.UnderwoodGardens.com for a complete listing of the varieties included in the mixes. (Approx 200-300 seeds per pack.)

Beneficial Insects Wildflower Mix

Attract the honeybee and other “good” insects into your garden. Includes White Yarrow, Baby’s Breath, Candytuft, Tidy Tips, Alyssum, Baby Blue Eyes, California Bluebells and White Dutch Clover. **F1150 pkt. \$3.05**

Cut Flower Mix

From Asters to Poppies this mix is comprised of a nice selection of 27 varieties of flowers that are perfect to use as fresh cut flowers. Also a great addition to your garden to attract birds, bees and insects. **F1151 pkt. \$3.05**



Dryland Flower Mix

Contains annuals and perennials that are suitable for areas that receive 10-30” of rainfall per year or areas that tend to have well-draining soils. It will provide colorful blooms all season long. **F1163 pkt. \$3.05**



Fragrant Flower Mix

A blend of colorful annuals and perennials that provide lovely fragrances all season long. Included in this mix are flowers with sweet floral, carnation, citrus, lavender, and tangy pungent scents. **F1165 pkt. \$3.05**

Hummingbird & Butterfly Mix

23 great garden variety flowers from Butterfly Milkweed to Penstemon this mix will be bringing the hummingbirds and butterflies to your garden all season long. The more pollinators you bring to your garden the more productive your whole garden will be. **F1152 pkt. \$3.05**



Humid Climate Flower Mix

This mix contains annuals and perennials that are suitable for areas that receive over 30” of rainfall per year or areas that tend to have damp or fairly moist soil. It is not suitable for wetland areas that have very moist, saturated or wet soils. **F1164 pkt. \$3.05**

Black Hollyhock (*Alcea rosea*)

Magnificent 4-7’ spikes of satiny blue black single blooms with yellow throats. Riveting presence in any garden. Blooms for a long period in summer, attractive and eye-catching backdrop. Grown and loved by Thomas Jefferson. The flowers are edible and accent salads well or add a lovely deep rose color to teas. (B) (Approx 35 seeds per pack.) **F1046 pkt. \$3.25**

Indian Spring Mix Hollyhock (*Alcea rosea*)

Tall 7’ spires of old fashioned flowers up to 6” across appear in colors of yellow, purple, pink, red and white in early summer and continue for 30-90 days. Favorites of English cottage gardens, these are the old-time “outhouse” hollyhocks. Prolific blooms, self-sows readily. (B) (Approx 100 seeds per pack.) **F1047 pkt. \$3.00**



Nodding Onion (*Allium cernuum*)

Delicate native plant 12-18” tall. Pink or white flower clusters “nod” from the stem, turning lilac as they age. This member of the lily family was used to flavor food and treat croup, colic, colds, fevers, kidney stones, dropsy, and respiratory disorders. (P) (Approx 35 seeds per pack.) **F1067 pkt. \$3.25**

Love-Lies-Bleeding Amaranth (*Amaranthus caudatus*)

Long, exotic ropes of rich, red flowers on spectacular stalks. Grown by Thomas Jefferson as early as 1786. Sometimes called Inca wheat; it was a staple grain for the Incas and Aztecs. (A) (Approx 100 seeds per pack.) **F1005 pkt. \$3.00**

Molten Fire Amaranth

(*Amaranthus caudatus*) Beautiful three-toned plant characterized by leaves of maroon which form “flowers” or rosettes at the top of each 4’ stem, accented with flaming vermilion/ fuchsia centers. The leaves are edible and also make great “cut flowers” to brighten indoor flower arrangements. They do produce a dark red seed head composed of tiny flowers but the flowers go mostly unnoticed because of the showy foliage. (A) (Approx 100 seeds per pack.) **F1006 pkt. \$3.00**



Flowers

Joseph's Coat Amaranth (*Amaranthus tricolor*)

Grown for its outrageously colorful foliage. Multiple 3-4' branches of showy leaves topped by extravagant beauties in show stopping blends of reds, yellows and greens. Loves heat, sun, poor soils and stands drought. A.K.A. "summer poinsettias," this outstanding, vibrant garden accent is easy and carefree. (A) (Approx 100 seeds per pack.) **F1004 pkt. \$3.00**

Pot Marigold (*Calendula officinalis*)

The brightly colored petals perk up salads and baked goods while the flowers are used for teas and in medicinal herbal remedies. This is one of the easiest annuals to propagate and grow from seed. (A) (Approx 50 seeds per pack.) **F1021 pkt. \$3.00**

Burgundy Cockscomb (*Celosia cristata*)

A striking wavy crest of fused flowers resembling the cockscomb of a rooster. This beautiful burgundy beauty is an old-fashioned garden heirloom which can be used in floral arrangements or just enjoyed all summer long. Very hardy and easy to grow from seed. (A) (Approx 75 seeds per pack.) **F1157 pkt. \$3.00**

Cleome Violet Queen/Spider Flower (*Cleome hasslerana*)

An unusual shade of rich purple with the same huge blooms, spidery stamens and long-lasting staying power as the white and rose varieties - both in the garden and as cut flowers. New blooms daily from June 'til frost. (A) (Approx 100 seeds per pack.) **F1026 pkt. \$3.00**

Cosmos Sensation Mix (*Cosmos bipinnatus*)

Feathery-leafed foliage with showy daisy-like flower heads in summer and fall, in shades of pink, red, purple and white. Can grow 5-6' in height and taller plants may need staking. A beautiful and colorful addition to the garden. (A) (Approx 200 seeds per pack.) **F1147 pkt. \$3.00**

Plein Blanc Inerme Ameliore Cardoon (*Cynara cardunculus*)

Grayish green thistle with beautiful purple flowers is a beautiful addition to your flower or vegetable garden. The flowers can be dried and used for a striking indoor arrangement. The fleshy base of each leaf is edible and is considered an Italian delicacy. (P) (Approx 50 seeds per pack.) **F1133 pkt. \$3.25**

Bishop's Children Dahlia (*Dahlia variabilis*)

These opulent plants boast bronzy-black foliage and startling crimson flowers, with a classic single shape, held above contrasting foliage. Individual blooms can last 2-3 weeks on the plant! This old favorite is one of the best known garden varieties for bedding and specimen planting in borders. (A) (Approx 50 seeds per pack.) **F1013 pkt. \$3.00**

Pink Flowered Hyacinth Bean (*Dolichos lablab*)

Ornamental vine with beautiful long stems of pink flowers, sister to the Purple Hyacinth Bean vine, annual in some areas, perennial in warmer climates (A/P) (Approx 15 seeds per pack.) **F1139 Pkt. \$3.00**



Butterfly Garden Collection

This collection is a great way to attract butterflies and pollinators to your garden. Included in this specially priced collection is the book "Grow A Butterfly Garden" by Wendy Potter-Springer AND the following seed packets:

French Marigold-Brocade Mix
Lemon Bee Balm
Mexican Sunflower
Mountain Mint-Virginia
Purple Coneflower Echinacea
Scarlet Sage
Tennessee Coneflower



C1006

\$21.75

Purple Flowered Hyacinth Bean (*Dolichos lablab* 'Moonshadow')

Fast-growing showy climber with green- and crimson-colored foliage, fragrant, magenta blossoms and shiny, burgundy pods. Blossoms and pods are edible. A food source for hummingbirds and a favorite plant of Thomas Jefferson. (A/P) (Approx 15 seeds per pack) **F1048 pkt. \$3.00**

Tennessee Coneflower (*Echinacea tennesseensis*)

Bright pink 12-24" flowers are different from other coneflowers because of their upright petals and centers of deep chocolate brown. As the flowers age they develop a beautiful silvery tone. Excellent for cut flowers and attracts butterflies. (P) (Approx 50 seeds per pack.) **F1112 pkt. \$3.25**

SUNFLOWER (*Helianthus annuus*)

The wild sunflower is native to North America and was a common crop among American Indian tribes. Evidence suggests that Natives in present-day Arizona and New Mexico cultivated sunflowers about 3000 B.C. Sunflower seed was ground or pounded into flour for cakes, mush or bread. Some tribes mixed the meal with other vegetables such as beans, squash and corn. The seed was also cracked and eaten for a snack. Nonfood uses include purple dye for textiles, body painting and other decorations. Parts of the plant were used medicinally ranging from snakebite to other body ointments. The oil of the seed was used on the skin and hair. The plant and the seeds were widely used in ceremonies.

Black Russian Sunflower

Plants can be 12-15' tall and blooms are 8" across. Petals are a bright golden yellow and centers can be quite dark or quite light. Seeds are black and striped. A great plant for attracting bumblebees and birds to the garden. (A) (Approx 50 seeds per pack.) **F1120 pkt. \$3.00**

**Dwarf Sunspot Sunflower**

A dwarf sunflower only 2' tall. Produces a single large flower head 10-12" in diameter. Yellow flowers with golden brown centers. Can be grown as an ornamental or used for edible seed or bird food. (A) (Approx 50 seeds per pack.) **F1125 pkt. \$3.00**

Maximillian's Sunflower (*H. maximiliani*)

Enduring 6-10' native perennial sunflower. Profuse 3" bright gold flowers in elongated clusters bloom from August to October and make great fresh cut flowers. Butterflies, especially migrating Monarchs, love them. Tough, hardy, quickly forms a tall, privacy screen and back-of-border gem. (P) (Approx 50 seeds per pack.) **F1096 pkt. \$3.05**

Skyscraper Sunflower

Skyscraper can grow 12' in height with bright yellow blooms that are easily more than one foot across the center and as tall as a skyscraper. Plant a patch of these for a backyard forest! Great for shading or as a wind break. This large seeded variety produces well filled highly nutritious edible seeds for roasting or eating raw. (A) (Approx 50 seeds per pack.) **F1122 pkt. \$3.00**

Teddy Bear Sunflower

Many double yellow mum-type flowers on branching plants up to 6' tall, small black seed. A beautiful show piece for the garden or as a cut flower on the dining room table. (A) (Approx 50 seeds per pack) **F1141 pkt. \$3.00**

Van Gogh Sunflower Mix

Specifically created to provide arm loads of garden and cut flowers of every imaginable type and color. Ranging in height from 5-7' tall, the assortment contains singles and doubles with flowers of only 5-6" diameter to a colossal 10". Colors span from cream, lemon yellow, burgundy, orange and gold to bronze and red. (A) (Approx 50 seeds per pack.) **F1097 pkt. \$3.00**

Cherry Pie Heliotrope (*Heliotropium peruvianum*)

Sweetly fragrant, this old-time Heliotrope of cottage gardens has profuse clusters of deep-blue flowers exude a sweet, almond-vanilla fragrance. The graceful stems hold blooms from May to frost. Used as a hedge in Victorian days, this particular species has almost completely disappeared from the gardening scene. Attracts butterflies like mad. (A) (Approx 50 seeds per pack.) **F1044 pkt. \$3.25**

Disco Belle Hibiscus (*Hibiscus moscheutos*)

Beautiful extra large white flowers on this herbaceous perennial grows to 8' tall. Single, hollyhock-like flowers 4-8" wide are carried on robust, unbranched stems in late summer and autumn. Hardy perennial in zones 5-10 (P) (Approx 15 seeds per pack.) **F1155 pkt. \$3.50**

Hibiscus/Jamaica/Roselle (*Hibiscus sabdariffa*)

This perennial is grown as an annual in more temperate climates. This Terroir Seeds exclusive strain matures much earlier than others, in as little as 100 days. The paper-like blooms give way to the bright red, fleshy calyces, which may be made into jelly, syrup or wine. Dried, the calyces are widely used in herbal teas (the Zing in Red Zinger Tea), imparting a bright red color and a tart flavor, the original and all natural version of Kool-Aid! Roselle is attracting the attention of food and beverage manufacturers and pharmaceuticals as a natural food product and as a colorant to replace some synthetic dyes. A laundry list of health benefits including lowering blood pressure. (A) (Approx 15 seeds per pack.) **F1156 pkt. \$3.50**

Rocket Candytuft (*Iberis amara*)

Low bushy plants produce abundant brilliant, sweet-scented flowers in a mix of fairy colors all summer. Mounds up to 2' in diameter boast shiny green foliage. A Colonial favorite, Candytuft was always included in the herb garden as a treatment for rheumatism and used for centuries as a seasoning. Because of the extreme ease of its cultivation, it's great for a child's garden. (A) (Approx 100 seeds per pack.) **F1011 pkt. \$3.00**

Garden Balsam (*Impatiens balsamina*)

Single flowers of white, pink, rose, lilac and red blooms from midsummer to frost. Plants grow fast and are suitable for low hedges because of their upright habit. Tolerant of the harshest conditions, they ask little and deliver a great deal of color and joy. (A) (Approx 200 seeds per pack.) **F1010 pkt. \$3.00**

SWEET PEA (*Lathyrus odoratus*)

Native to Italy, the wild form has been much improved over time by gardeners. It is a vigorous, climbing annual grown for its abundant, sweetly scented flowers. Lathyrus odoratus was one of the plants used by Gregor Mendel in his hybridizing experiments that laid the foundations for the science of genetics.

**Cupani Sweet Pea**

The Cupani Sweet Pea has fantastic small bicolor blue to maroon-purple and orchid-violet blooms with a much stronger and sweeter scent than modern varieties. This is the strain from which all sweet peas originated. Sicilian monk Francesco Cupani sent these seeds to Dr. Uvedale, a scholar and a rare-plant collector in Middlesex, England in 1699 and it was being sold commercially by 1724 and has been a British favorite ever since. No wonder the British call them the Queen of the Annuals. (A) (Approx 35 seeds per pack) **F1090 pkt. \$3.55**

Sweet Pea Knee High Mix

The Knee-High group grows 24-30" high, is a bushy strain that flowers heavily in colors from white through red to blue. (A) (Approx 35 seeds per pack.) **F1148 pkt. \$3.00**

Flowers

Sweet Pea Royal Family Mix

Very large fragrant flowers, and long stems (4-5') with blooms of crimson, lavender, mid-blue, navy blue, rose pink, salmon pink, scarlet, and white. Excellent for cut flowers. (A) (Approx 35 seeds per pack.) **F1149 pkt. \$3.00**



Blue Flax (*Linum lewisii*)

One of the most beautiful of the all blue flowering plants, this native wildflower offers profuse, new, satiny sky blue flowers each morning, from early to late summer. Easy to grow and quick to establish. This species is named "lewisii" in honor of Meriwether Lewis of Lewis & Clark, since it was discovered on their expedition across the plains. (P) (Approx 100 seeds per pack.) **F1015 pkt. \$3.25**

Evening-Scented Stock (*Matthiola longipetala*)

Pretty purple and lilac flowers are small but their fragrance in the evening is unforgettable. Tuck among other flowers near porches, windows, decks, etc. to enjoy its powerful perfume. (A) (Approx 100 seeds per pack.) **F1092 pkt. \$3.00**



Butter Daisy (*Melampodium paludosum*)

Apple-green foliage is covered by tiny brilliant yellow daisy-like blooms cover this mounding plant continuously and it simply ignores heat and humidity, but also tolerates moderate drought well. Always in flower once warm weather arrives with no need to dead-head. No pests are really interested in it and only frost or cooler weather will stop the flowering for the season. Very hardy mounding plant grows to about 24-36" tall with equal spread. Prefers full sun, will tolerate some shade. Re-seeds readily to fill in its area. Most excellent for borders, windowsill boxes, pots and containers needing some bright color all season. (A/P) (Approx 25 seeds per pack) **F1160 pkt. \$3.30**

TOBACCO

Tobacco—a plant in the same family as the potato, pepper and the poisonous nightshade—is native to North and South America. Tobacco dates back, some believe, to as early as 6,000 B.C. Tobacco use is shown in craved stone drawings by the Maya Indians of Central America that date to 600-900 A.D. Native Americans smoked tobacco through a pipe for special religious and medical purposes. It was not used on a daily basis. Tobacco was believed to be a cure-all, and was used to dress wounds, as well as a painkiller. Chewing tobacco was believed to relieve the pain of a toothache.

Jasmine Flowering Tobacco (*Nicotiana alata*)

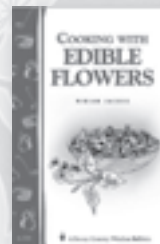
Clouds of star shaped, white flowers atop healthy green foliage glow in the fading light of dusk, emitting an intense jasmine fragrance from summer 'til frost. Very sweet scented, rare old alata strain, cultivated since 1829. (A) (Approx 100 seeds per pack.) **F1039 pkt. \$3.30**



Edible Flowers Collection

We all enjoy looking at the flowers we grow in our gardens, however did you know that there are many flowers that you can eat? Flowers add flavor, texture and aroma that cannot be duplicated by any other food category. Included in this collection is the book "Cooking With Edible Flowers" by Miriam Jacobs AND the following seed packets:

Dukat Dill
Empress of India Nasturtium
French Marigold
Garlic Chive
Johnny-Jump-Up
Lemon Basil



C1018

\$19.50

Flowering Tobacco (*Nicotiana langsdorfi*)

This fascinating species comes from Brazil. Unique green-colored blooms look like upside-down goblets and have conspicuous blue pollen. (A) (Approx 100 seeds per pack.) **F1132 pkt. \$3.25**

Hopi Ceremonial Tobacco (*Nicotiana rustica*)

Nicotiana rustica is a very potent variety of tobacco. The high concentration of nicotine in its leaves makes it useful for creating organic pesticides. Used extensively in rituals and religious ceremonies but also used for cramps, sharp pains and headaches. Poultice of beaten plant used for boils and applied to insect bites. Produces clusters of pendulous greenish-white flowers that open in early evening and emit a rich, jasmine-like aroma. More cold-hardy than other tobaccos. (A) (Approx 100 seeds per pack.) **F1146 pkt. \$3.25**

White Shooting Stars Flowering Tobacco (*Nicotiana sylvestris*)

Candelabras of drooping, bridal-white, long, shooting star flowers cluster on graceful, bold stems. Tall plants shine as backgrounds. Blossoms emit a special radiance at sundown and an intoxicating, jasmine-like fragrance in the evening. Attracts hummingbirds and butterflies. (A) (Approx 100 seeds per pack.) **F1041 pkt. \$3.25**



Save 20% on your order today by becoming a Member.
See page 4 for details.



Moon Garden Collection

So you work all day and can't enjoy the flowers you've been planting! Try a Moon Garden instead. Enjoy all of the great varieties of flowers

that bloom at night. Included in this specially priced collection is the book "Planning & Planting A Moon Garden" by Marcella Shaffer AND the following seed packets:



- Balloon Flower
- Evening-Scented Stock
- Rocket Candytuft
- Tennessee Coneflower
- Vining Petunia
- White Shooting Stars Flowering Tobacco

C1005

\$19.00



Little Crittenden Tobacco (*Nicotiana tabacum*)

A very high quality dark tobacco with long, slender, thin and narrow leaves grown for chewing, pipe and cigar use. Grown in Crittenden County, Kentucky since around 1880, it was considered a particularly fine strain of tobacco. Commercially it is fire-cured after harvesting, but is an excellent air-cure variety; making it a good choice for the home grower. It has a semi-erect growth habit with long leaves that have considerable crinkle and fairly coarse texture. A fine tobacco for the novice, easy to grow. (A) (Approx 100 seeds per pack) **F1162 pkt. \$3.30**

POPPY

Cultivation of poppies for food, anesthesia and ritual purposes dates back to at least the Neolithic Age (new stone age). The ancients valued poppy for the oil obtained from its seeds, which was put to culinary use. Ancient sweetmeats and cakes often contained poppy seeds, frequently



Poppy

together with almonds or sesame seeds. These sweets were usually slightly peppered, which is a characteristic feature of ancient Mediterranean cooking. Poppy oil, formerly an important foodstuff, is now a rare specialty and is produced only in small quantities; most common is a cold-pressed quality suited for salads.

Ladybird Poppy (*Papaver commutatum*)

An heirloom favorite and one of the most prolific poppies, the beautiful Ladybird (a British word for Ladybug) is a stunning bright red poppy with conspicuous black spots. A single plant can have 10-20 simultaneous blooms and several dozen throughout the course of a season! (A) (Approx 200 seeds per pack.) **F1129 pkt. \$3.50**

Blue Seed Opium Poppy (*Papaver somniferum*)

Grey-green foliage displays charming pastel flowers that become elegant seed pods—versatile in fresh and dried arrangements. The seeds have been used since ancient times for cooking and baking. (A) (Approx 200 seeds per pack.)

F1077 pkt. \$3.50

Zahir Poppy (*Papaver somniferum*)

Papery, deep violet blooms, 3-4" across, with a dark basal spot—outrageous show! The large seed pods that follow can be used in dried arrangements or as a source of high-quality, culinary blue-gray poppy seeds. (A) (Approx 200 seeds per pack.) **F1080 pkt. \$3.50**

Coconut Geranium (*Pelargonium grossularioides*)

Completely coconut-scented leaves and flowers on ornamental, low-growing, wide-spreading plants. Blooms late spring to first frost. Trailing habit works well in hanging baskets, over rocks and walls. Suitable for growing indoors. Used fresh or dried for herbal arrangements and potpourris. The scented leaves can be baked into cakes and confections. Drought-tolerant, good for xeriscaping, easy to grow, needs little attention. (A/P) (Approx 30 seeds per pack.) **F1042 pkt. \$3.50**



Geranium

Scented Penstemon (*Penstemon palmeri*)

A showy, fragrant penstemon that puts on a display, from summer to mid-fall, of large, tubular, white flowers tinged with pink or lilac. Can bloom first season; the multiple flower stalks may reach 5-6". Beckons hummingbirds and thrives in hot, dry conditions. (P) (Approx 300 seeds per pack.) **F1088 pkt. \$3.05**

PETUNIAS

Petunias are members of the Solanaceae, or nightshade, family, which includes relatives like tomatoes, peppers and Nicotiana. Discovered in South America in the mid-1700s and early 1800s, petunias are the product of the hybridization between two different species of petunia flowers: White-flowered Petunia axillaris and purple-flowered Petunia violacea. They were lanky and rather small-flowered plants when first introduced into European gardens in the early 1800s. Breeders immediately began crossing petunias in search of larger flowers and greater color variety. We enjoy the products of their research in our gardens today.

Kentucky Old Fashioned Petunia (*Petunia hybrida*)

A mix of clear tones of rose, fuchsia, burgundy, purple, light and dark lavender fragrant flowers including bicolor, on sprawling plants that bloom all season until frost. (A) (Approx 100 seeds per pack.) **F1068 pkt. \$3.50**

Flowers

Shenandoah Petunia (*Petunia hybrida*)

Plants spreading growth habit gives it a stage to show off abundant luminescent pink, lavender and white, large sized blooms. This old fashioned petunia is more disease resistant and heat/cold tolerant than most modern hybrids. (A) (Approx 100 seeds per pack.) **F1070 pkt. \$3.50**

Wild Petunia (*Petunia integrifolia*)

Lovely 2" magenta flowers with dark throats ramble, en masse, across short, spreading plants repeatedly until hard frost. This original petunia, the parent of modern petunias, has been overlooked for years as hybridized varieties abound. All-time summer favorite that needs little care. (A) (Approx 100 seeds per pack.) **F1072 pkt. \$3.50**

Vining Petunia (*Petunia multiflora*)

Single flowers in white, pink, lavender and purple on strong trailing stems with heavenly clouds of fragrant flowers, spring through frost and beyond. Looks pretty in hanging baskets. (A) (Approx 100 seeds per pack.) **F1071 pkt. \$3.50**



Balloon Flower (*Platycodon grandiflorus*)

Mid- to dark-green foliage that emerges in late spring that is a prelude to the star of the show—the flowers. They have a swelling bud just before opening their 3" diameter, single, bell-shaped, upward-facing blossoms, giving the plant its name. Blooms continuously from late spring through early fall. Native to East Asia, the roots are used extensively as an anti-inflammatory in treatment of coughs and colds. Grows easily in well-drained soil in full sun to partial shade. (A/P) (Approx 50 seeds per pack) **F1161 pkt. \$3.30**

Indian Summer Rudbeckia (*Rudbeckia fulgida*)

AKA Black-Eyed Susan, Orange Coneflower. Rhizomatous perennial to 3' tall has branched stems, green, slightly hairy leaves and daisy like, orange-yellow flowers with dark brown centers. They are moderately to fully frost hardy. Excellent as a cut flower. (P) (Approx 100 seeds per pack.) **F1158 pkt. \$3.00**

Scarlet Sage (*Salvia coccinea*)

Tall spikes (24-36") of these vivid red flowers are legendarily hypnotic to hummingbirds and are a prime source of nectar for bees and butterflies too. Blooms appear continuously from early summer to first frost. A deer-resistant wildflower that will tolerate salty soil and loves heat. (A/P) (Approx 200 seeds per pack.) **H1050 pkt. \$3.00**

Broom Corn (*Sorghum vulgare*)

A tall annual grass that looks like a corn plant but makes fan-shaped seed heads instead of ears. The seeds mature in the autumn in a multitude of colors, shades of red, black, amber and brown. The straw can be made into brooms or tie untrimmed tassels into bundles to feed birds through winter. Ideal for kids, crafts and critters. (A) (Approx 200 seeds per pack.) **F1030 pkt. \$3.25**

French Marigold-Brocade Mix (*Tagetes patula*)

An early and continuous bloomer bearing 2" bicolored blossoms of gold and mahogany red flowers, resembling miniature carnations bloom all summer until frost. This is the beautiful and beneficial marigold that repels insects and nematodes, plant it liberally throughout the garden. (A) (Approx 100 seeds per pack.) **F1053 pkt. \$3.00**



Mexican Sunflower (*Tithonia rotundifolia* 'Torch')

Red-orange dahlia like blooms with bright yellow centers flower freely midsummer to frost. Butterflies, especially Monarchs flock to them and Goldfinches sit on the flowers and daintily eat the seeds. They make vibrant cut flowers. (A) (Approx 50 seeds per pack.) **F1095 pkt. \$3.50**

Four Leaf Clover—Legendary Good Luck Flower™

(*Trifolium repens*)

Change your luck, add to existing good fortune, and bring luck to a friend. Hardy perennial that is perfect for gardens, containers, and hanging baskets. 3-leaf clovers appear initially, and then in a few months, new growth brings 4-leaf clovers as well as pink tinged white flowers. (A/P) (Approx 40 seeds per pack.) **F1116 pkt. \$3.50**

Wild Coffee (*Triosteum perfoliatum*)

Small bronze flowers are followed by bright orange berries in clusters up and down the stems covered with bright green foliage. The berries last from summer through frosts into winter, bringing cheer, color, birds and wildlife into winter gardens. The seeds were roasted and used as a coffee substitute, and this plant was included in the U.S. Pharmacopoeia in the 1800s. (A) (Approx 15 seeds per pack.) **F1111 pkt. \$3.50**

NASTURTIUM (*Tropaeolum majus*)

Nasturtium flowers, stems, and leaves are spice scented and similar in flavor to watercress or cress. They are perfect for a children's garden or just to add beauty to your veggie garden. We offer both climbing and shorter compact varieties perfect for edging. They may self-seed.

Climbing Nasturtium

Tall Mixture Profuse sweet-smelling flowers in red, maroon, orange and cream, require no fertilizer and little water. The quick-growing, trailing vines (also good for hanging baskets) thrive on benign neglect, easily covering trellises, fences or summer arbors. (A) (Approx 25 seeds per pack.) **F1062 pkt. \$3.25**



Dwarf Jewel Mix Nasturtium

An abundance of 2-3" colorful flowers on easy to grow low plants. The multi-hued blooms make tasty additions to salads as well as bright, edible garnishes for most dishes. The flavor of both the flowers and the leaves is similar to watercress. Makes excellent cut flowers for small arrangements. (A) (Approx 25 seeds per pack.) **F1063 pkt. \$3.50**

Empress of India Nasturtium

Cascading waves of distinctive blue green foliage contrast with vibrant vermilion flowers. Hummingbirds love the flame red blossoms which appear from late spring 'til frost. Edible seed pods, flowers and leaves are used in salads, cakes, and as garnishes. (A) (Approx 25 seeds per pack.) **F1064 pkt. \$3.50**

Tom Thumb Mix Nasturtium

Dwarf, compact variety (8-14") of Nasturtium holds its flowers above the foliage for showier color. The mix consists of red, dark orange, light orange, yellow, and dark red. (A) (Approx 25 seeds per pack.) **F1153 pkt. \$3.25**

Canary Bird Vine Nasturtium (*Tropaeolum peregrinum*)

This Nasturtium has lustrous canary yellow flowers on a vigorous vine with shiny green leaves. It is said that from a distance it appears as though the plant is covered with miniature canaries. (A/P) (Approx 25 seeds per pack.) **F1130 pkt. \$3.25**

Johnny Jump-Up (*Viola x williamsiana*)

A classic garden pansy with purple and yellow flowers. Edible and free blooming all season. (B) (Approx 50 seeds per pack.) **F1144 pkt. \$3.00**

Benary's Giant Zinnia (*Zinnia elegans*)

The highest-quality blooms of any double zinnia. While other flowers are suffering, zinnias enjoy the hot summer weather. This is a Dahlia-flowered prime selection. Fully double 4-5" blooms on long, thick, and exceptionally sturdy stems. High yield of cut flowers, versatile uses, and long vase life. (A) (Approx 50 seeds per pack.)

Purple—F1135 pkt. \$3.00

Orange—F1136 pkt. \$3.00

Coral—F1137 pkt. \$3.00

Dahlia-Flowered Zinnia Mix (*Zinnia elegans*)

Large, 4-5" blooms in shades of orange, purple, red, white and yellow on strong stems make this mix perfect for the cut flower gardener. (A) (Approx 50 seeds per pack.) **F1128 pkt. \$3.00**

Envy Zinnia (*Zinnia elegans*)

Unique, large 4" chartreuse/apple-green flowers on sturdy stems grace daytime gardens and delight the eye in moon gardens. This Zinnia's foliage is dark green; the blooms last well in the garden and as cut flowers. (A) (Approx 50 seeds per pack.) **F1106 pkt. \$3.00**

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Products for your hands!

Gardener's Favorite Nail Brush

Get your nails clean as well as all the nooks and crannies on your fingers. The best brush we have found. Also works great for cleaning your garden vegetables! Gentle. (2 pack) **T1037 \$3.25**

Shea Butter

Certified Premium Grade A Unscented, Unprocessed, 100% pure Shea butter is an unparalleled moisturizer with exceptional healing properties for blemishes, wrinkles, eczema, dermatitis, chapping, skin allergies, insect bites, sunburn, frostbite and other skin conditions (itching is relieved immediately, wrinkles require 4-6 weeks of daily use). Finding a high-quality shea butter is difficult. Less pure grades, or those with other ingredients, may moisturize but don't heal. (4 oz.) **T1023 \$13.95**

Shea Butter with Lavender

The same grade as our unscented Shea Butter and infused with the highest quality lavender oil. Revered through the ages for its fragrance and healing properties, lavender is renowned for antiseptic, deodorant and insect repelling properties. The addition of lavender enhances Shea butter's ability to treat acne, athlete's foot, bruises, insect bites, psoriasis, eczema and all wounds. (4 oz.) **T1022 \$14.95**

"Happy Feet" Shea Butter

Happy Feet, (75% grade A shea butter, 20% palm kernel oil, 1% capsaicin & garlic oil, 3% lavender, eucalyptus, peppermint and tea tree oil) is anti-bacterial, antifungal and anti-viral. It takes the sting out of sore tired feet, alleviates heel-spur pain, helps remove and prevent nail fungus, heals and prevents cracking or flaking of the skin on feet. Safe for diabetics to use. (2 oz.) **T1021 \$8.50**

Flower Key

A=Annual **P=Perennial** **B=Biennial**

ANNUAL	Plants that are started from seed and produce seed themselves within one growing season.
PERENNIAL	Any plant that lives more than two years, usually producing flowers and seeds from the same root year after year.
BIENNIAL	A plant that requires two growing seasons to complete a life cycle, usually exhibiting vegetative growth during the first year and producing seed during the second year.

Depending on your planting zone some flowers may be annual or perennial.

Gardening Books



Secrets to Great Soil—Elizabeth P. Stell

Great soil grows a great garden! More than 300 detailed illustrations and dozens of charts show gardeners how to solve all of their soil problems. Remember Terroir literally means soil. This book will help you build your soil. **T1071 \$19.95**

Starting Seeds Indoors—Ann Reilly

Concise, clear, practical, simple instructions on starting all kinds of seeds indoors. Great charts and information accessible at a glance for determining which seeds need dark, light, stratification (chilling) or scarification (abrading), etc. to germinate. **T1007 \$3.95**



Carrots Love Tomatoes—Louise Riotte

With this classic gardening reference learn which plants nourish the soil, which keep away bugs and pests, and which just don't get along. **T1042 \$14.95**

New Organic Grower—Eliot Coleman

The New Organic Grower has become a modern classic. In this newly revised and expanded edition, master grower Eliot Coleman continues to present the simplest and most sustainable ways of growing top-quality organic vegetables. Coleman updates practical information on marketing the harvest, on small-scale equipment, and on farming and gardening for the long-term health of the soil. Written for the serious gardener or small-market farmer, we have used this book as a reference for years, helpful no matter what size of garden you have. **T1049 \$24.95**



The Winter Harvest Handbook—Eliot Coleman

Building on the techniques that hundreds of thousands of farmers and gardeners adopted from "The New Organic Grower and Four-Season Harvest," this new book focuses on growing produce of unparalleled freshness and quality in customized unheated or, in some cases, minimally heated, movable plastic greenhouses. Coleman offers clear, concise details on greenhouse construction and maintenance, planting schedules, crop management, harvesting practices, and even marketing methods in this complete, meticulous, and illustrated guide. **T1061 \$29.95**

Heirloom Farm and Garden—Celebrating America's Farming Traditions

This wonderful guide from Hobby Farms Popular Farming Series is a must for any seed saver. It explores seed saving and the history of seeds. Also, profiles many vegetable types, including harvesting and preserving. Great for beginners and long-term gardeners, a great resource. **T1040 \$9.99**



Seed to Seed—Suzanne Ashworth

A great resource if you plan to save your own seeds. Describes specific techniques for saving the seeds of 160 different vegetables. This book contains detailed information about each vegetable, including its botanical classification, flower structure and means of pollination, required population size, isolation distance, techniques for caging or hand-pollination, and also the proper methods for harvesting, drying, cleaning, and storing the seeds. **T1050 \$24.95**

The Complete Guide to Saving Seeds—Robert Gough & Cheryl Moore-Gough

Learn how to collect, save, and cultivate the seeds from more than 300 vegetables, herbs, fruits, flowers, trees, and shrubs. It's easy, and it's fun! Every step in the seed-saving process is thoroughly explained. Descriptions of seed biology; tips on how to select plants for the best seeds; and advice on harvesting and cleaning, proper storage and care, and propagating and caring for new seedlings are all presented with clear, easy-to-follow instructions. Chapters dedicated to individual plants contain species-specific directions and detailed information. **T1106 \$24.95**



How to Store Your Garden Produce—Piers Warren

This is the modern guide to storing and preserving your garden produce, enabling you to eat home-grown goodness all year round. The easy-to-use reference section provides applicable storage and preservation techniques for the majority of plant produce grown commonly in home gardens.

Without proper storage, your produce can go to waste since much of it ripens simultaneously in the summer. Learn simple and enjoyable techniques for storing your produce and embrace the wonderful world of self-sufficiency. **T1052 \$14.95**

Canning & Preserving—Popular Kitchen Series from the Editors of Hobby Farms Magazine

Not so long ago canning and preserving food was a necessity. Grocery stores were either unaffordable or entirely unavailable. Electric refrigerators and freezers did not exist, or were available only to those who could afford the luxury. Despite all the conveniences available today, home canning and preserving is back in a big way. Why? Perhaps we want to know where our food comes from and exactly what's in each bite. Maybe it's a yearning for independence and self-sufficiency. Whatever your reason for canning and preserving food, you will find sound, proven help and advice here. Whether you're a hobbyist putting up your farmers market finds, or an expert gardener blessed with a bountiful harvest, this will give you a helping hand. **T1103 \$10.99**





Improving Your Soil—Stu Campbell

Create fertile, productive soil, anywhere! Improving your soil both increases the yield of your garden and makes it easier to tend. In this introductory guide, you'll learn the best way to improve the soil. **T1102 \$3.95**

Favorite Pickles and Relishes—Andrea Chesman

Whether sweetly piquant, mouth-puckering sour, or flaming hot and pungent, pickles and relishes bring zest to the table. They enliven mundane meals, brighten salads, add panache to picnics and potluck suppers, and provide very special gifts. With modern methods, it takes just a few hours in the kitchen to transform the seasonal bounty of your garden into a year-round source of pickled delicacies. Most of the recipes are for fresh-pack pickles; produce prepared and packed raw into jars. Also included are recipes for traditional brined pickles; the ones you used to find in big crocks at the general store. **T1101 \$3.95**



Grow a Butterfly Garden—Wendy Potter Springer

Teaches the how's and whys of creating a butterfly garden including choosing plants that attract butterflies and using them in everything from window boxes to full backyard gardens. Special attention is given to attracting specific butterflies, repelling garden pests and keeping a photo record. **T1005 \$3.95**

Grow the Best Tomatoes—John Page

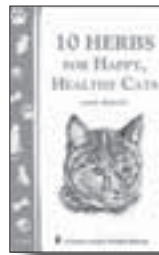
The passion for growing the best tomatoes has been a part of gardening since people began eating these "love apples" in the 1700s. In this thorough guide to every aspect of tomato growing, readers will find step-by-step, illustrated instructions and scores of professional secrets for growing better tomatoes plus tips for extending the growing season, supporting plants and controlling pests. **T1006 \$3.95**



Planning & Planting a Moon Garden—Marcella Shaffer

Pale-colored flowers reflect light from the setting sun and the rising moon, shining luminously and giving the garden an almost mystical glow. Fragrances seem more alluring. Silvery foliage shimmers tremulously as the evening breezes dance by. An aromatic, night-blooming garden offers a peaceful and tranquil spot to rest and relax at the end of

the day. It is the perfect place for a casual summer party, an evening reception, a romantic tryst, or a quiet retreat to reflect and rejuvenate the senses. **T1065 \$3.95**



10 Herbs for Happy, Healthy Cats—Lura Rogers

If you're a cat lover, you know about the intoxicating effect that catnip has on most cats. But did you also know that catnip can help calm a frantic feline during an extended car trip? Or that catnip can ease feline gastrointestinal distress? In fact, there are many common herbs that can do wonders for your cat's health. You'll find 10 of the safest, most versatile herbs for feline health and learn all you need to know about growing these herbs and buying or making your own herbal teas, tinctures, capsules and poultices. Expert advice on calculating the proper dosage of an herbal remedy. **T1067 \$3.95**

10 Herbs for Happy, Healthy Dogs—Kathleen Brown

Thousands of years ago, animals relied on the medicinal powers of plants for healing. They were instinctively drawn to herbs as natural remedies for a wide assortment of ills and aches, cuts and scrapes. In fact animals most likely introduced the benefits of botanicals to early man, who watched these creatures forage for healing plants. Centuries later, herbs continue to benefit all animals, including our now domesticated dogs. Herbs are Mother Nature's green pharmacy. When used properly, they provide a bounty of gentle, safe healing goodness. **T1083 \$3.95**



15 Herbs for Tea—Marian Sebastiano

Growing your own herbal teas can be just as therapeutic as drinking them. The tea garden is a sensory delight, producing colors, aromas, and flavors to enjoy throughout the seasons. The plants are easy to grow and you don't need a large area—even a few small containers will do. By drying the tea herbs and then blending and packaging them in your own unique way, you can share the bounty of your garden with appreciative friends and family. **T1066 \$3.95**

Salsas!—Glenn Andrews

What we've come to think of as salsa is commonly served cold, and it's brimful of ingredients, with very little liquid. It's often fairly spicy, but you can control the amount of heat to suit yourself. Whatever salsa is, we love it. In the past year or two, grocery store sales of salsa have beaten out those of ketchup, the all-American condiment! Many of us especially enjoy the fact that most salsas are fat- and cholesterol-free, and very few contain any added salt. **T1085 \$3.95**



Gardening Books



Grow 15 Herbs for the Kitchen—Sheryl L. Felty

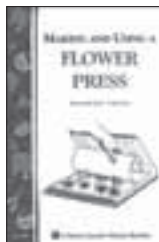
No kitchen should be without these 15 beautiful, versatile, aromatic, and savory wonders of the culinary world. These herbs form the backbone of the quintessential kitchen garden and are the flavorful basis of many a delectable dish. If you're looking for simple ways to spice up your cooking, these herbs are your answer! Of course, the best way to

get to know herbs—and to guarantee you of their fine quality—is to grow them yourself. Whether you own acres in the country or a studio apartment in the city, you can cultivate, harvest, preserve, and use these herbs with minimal effort. **T1068 \$3.95**

Making and Using a Flower Press—Deborah Tukua

A flower press is a simple tool used to flatten and dry flowers and foliage. Although we may not recognize it, most of us have had some experience in pressing flowers. Remember the first time you received flowers from someone you loved? Did you press one of the flowers between the pages of a thick book?

Pressed flowers preserve the beauty of flowers and foliage long after that special bouquet is gone, and long after the brilliant blooms of spring and summer have passed. **T1070 \$3.95**



Growing Herbs in Containers—Maggie Oster & Sal Gilbertie

Herb gardening in containers enjoys a long history. Early records show that ancient Greeks, Romans and Egyptians grew bay, myrtle and other herbs in clay pots. Today, container gardening is in the throes of a renaissance. For some, this is due to the limitations of space in high-rises and condominiums;

for others, it may be due to the ease and accessibility of gardening in containers. Best of all, container gardening is an ideal way to easily grow all the herbs you might want for cooking. **T1080 \$3.95**

Container Gardening—Patricia R. Barrett

Gardening in containers gives the plant lover, no matter what size his garden may be, the extra gift of flexibility. If you live in a condominium, apartment, or small home where space is at a premium, container gardening takes on a new significance. Remember that you can, with patience and practice, grow almost any plant in almost anything that will hold soil. The only downside about container gardening is that it can become addictive. One beautiful container of plants usually leads to another then another. **T1081 \$3.95**



Growing Herbs for Cold & Flu Relief—Dorie Byers

Healing with plants is not a new idea by any means. For centuries, people have used plants from their own environments to heal their ailments and to support their health. If you like plants that are healing, practical, decorative, tasty, nutritious, fragrant, and otherwise useful, grow a garden full of herbs. Over the last two to three decades, healing with herbs has been rediscovered. This renaissance has come about with good reason, for modern research is affirming that many of the herbal treatments used through history by many cultures really do work. **T1082 \$3.95**

Grow Super Salad Greens—Nancy Bubel

There are greens you can grow in every season—even winter. Some garden greens, like spinach, grow quickly and last just a short time. Others, such as chard, remain ready for picking all season long. Most greens thrive in cool weather. Some, in fact, such as kale and Chinese cabbage, are at their best after frost. With some planning, you can pick your own fresh greens from spring through winter. The secret of a continuous harvest is succession planting. **T1084 \$3.95**



The Terroir Seeds LLC Garden Journal—Printed Edition

Use this handy journal to keep a diary of your gardening activities. The journal has pages for jotting down notes on the seeds you start, your new plantings, when you fertilized and a graph for plotting your garden. Keep track of what you did and when. A journal becomes an indispensable gardening companion over the years. Our Garden Journal is a free download at www.UnderwoodGardens.com or you can

order a printed copy. **T1098P \$7.50**

Gift Certificates

A perfect gift for the gardening family, friends and neighbors. Gift Certificates are available in the amounts below. All gift certificates are good for one year and will be mailed to the gift recipient with a catalog.

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Paper PotMaker®

Ingenious environmentally friendly way to recycle newspaper into 2¼" seedling pots that hold water remarkably well and can be planted directly into the garden. Economical and easy to use. Made of solid maple. **T1015 \$14.25**

Wonder Soil® Expanding Soil Wafers

A complete rich potting mix compressed into dry compact wafers. The recycled tube holds 18 2½" wafers. Each wafer will expand to fill a 4" to 5" pot when water is added. The wafers are composed of a special formula with water saving polymers, worm castings and organic fertilizers that feed up to 4 months and promote exceptional gardening results. One wafer will fill approximately 2 paper pots. **T1074 \$10.50**

MycoGrow™ Soluble

MycoGrow™ Soluble Seed Mix is designed to help the gardener or home landscaper promote fast plant and root growth, increase nutrient and water uptake and reduce fertilizer use. Exceptionally helpful for those who use commercial potting soils, which are sterilized and therefore devoid of beneficial microorganisms. Apply as a seed coat, with hand watering or through the drip system. Upon germination, the seeds quickly mycorrhize with the beneficial fungal allies, enhancing growth and disease-resistance. More concentrated, containing more spores and more species, plus other beneficial organisms. A little goes a long way. The ½ oz. (powder) package is sufficient to coat up to ½ pound of seeds. ½ oz. treats 65-125 plants or covering approximately 125 sq ft. of garden. **T1111 \$4.25**

Plant Markers—Wooden

Thick, sturdy, wooden markers with a good sized writing area that look natural in the garden and can be reused for several years. 8" x 5/8". **T1017 25 for \$3.75 • 100 for \$14.75**

Plant Markers—Plastic

Perfect for your seedling starts, just the right size for the Paper PotMaker pots or sprout house. 5" x 5/8" **T1078 25 for \$1.99**

Soil Thermometer

A stainless steel body and 6" probe, scaled from 30-90 °F. Guidelines for germination and transplant temperatures included. Seeds need a constant soil temperature for proper germination; this handy thermometer will help you succeed. **T1094 \$10.25**

Widger Stainless Steel Seedling Tool

The Widger is the perfect tool for seedlings. 6¾" long, double ended. Use for planting your seeds and later for transplanting your seedlings. An all-around great tool to have with your propagation supplies. **T1095 \$6.50**



Seedmaster Vibrating Hand Seeder

Need a hand with planting a straight line in your garden and getting the spacing even for different seed varieties and sizes? The Seedmaster Vibrating Hand Seeder has four interchangeable baffles for differing seeds sizes. This simple tool may take away any frustrations you might have when seeding. **T1109 \$5.25**

Fast-Gro Propagation Mat

This mat will allow you to start your seeds earlier and faster. Providing added warmth has proven to accelerate seed germination and root development. The water-resistant mat raises the soil temperature 15-20 degrees above room temperature. Pots or seed flats may be placed directly on the mat's surface. They can be used with a thermostat or placed on a timer. Easily cleans up with a soft cloth and can be rolled for easy storage. The 11" x 24" mat will fit two standard-sized seed flats and can be used on a shelf or counter. 40 watts 120 volts. **T1097 \$28.50**

Super Sprouter Seedling Heat Mat™ Thermostat

Designed to work with a heat/propagation mat. Plug in your mat to the thermostat and its precise control allows you to closely control mat temperature and easily dial in the ideal germination temperature. A thermostat helps stabilize the seed germination process and can be used year after year. **T1112 \$34.95**

Garden Maker Seed Saving Kit

Collecting, storing, and trading seeds is easy with this delightful kit. Kit contains airtight, glass-topped tins for storing, glassine envelopes, stickers for your glassine envelopes for sharing, seed saving chart, stakes, pencils, and an easy to follow directions on sharing, storing, drying and fermenting. Case 5¼" x 7½". **T1088 \$25.00**

Glassine Envelopes

2" x 3½" Perfect for storing seeds you have collected or saved from your garden. Acid Free. 1 dozen. **T1099 \$1.25**

Seed Saving Tins 1/4 oz. 8 pack

These small tins work great as an option to store seed you save from your garden. Also, works well to trade seed with family and friends. This 8 pack of tins can also expand your Garden Maker Seed Saving Kit. Can write on lid with permanent marker or use painter's tape to label and seal each tin. **T1110 \$6.00**

Tomato Clips

Large, sturdy clips made especially for tomato plants, form a "figure-8" with a snap closure. Secure one loop to a support, the other around stem of plant, and the plant stays in place. Sturdy loops hold plants well, yet provide room for even the tender stems to move and grow without damage. Also good for peppers, eggplants, grapes, climbing roses, other vining ornamentals. Quick and easy to reposition or remove. Reusable for many years. **T1025 30 clips for \$5.00**

Bulk seed available for market growers

We have received numerous requests from farmers, small-scale growers and chefs asking for larger quantities of seed. Each customer needs a different amount, so we have no standard size price list available.

Let us know what amount you need and we'll get you the best possible pricing. It doesn't matter if you need 1 ounce of tomato seed, 1 pound of corn or 2,000 pumpkin seeds. Give us your quantity needs and we'll give you our best price!

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Terroir Seeds LLC Guarantee

We sell only the highest quality seed. We guarantee that the seeds will germinate, if you follow the individual seed packets growing instructions.

If you have a problem with seed germination that is not due to the weather, gardening abilities or animals, we will gladly replace them within one year of purchase. If you have questions, please call; we are here to help!

LIMITATION OF REMEDY: Terroir Seeds LLC is limited to the purchase price of the seeds, regardless of the nature, cause or extent of loss arising out of the purchase or use of its seeds.

Buyer's sole and exclusive remedy shall be limited to a refund of amounts paid for seeds. In no event shall Terroir Seeds LLC be liable for consequential damages. By placing an order and accepting a product, Buyer agrees to the above terms and conditions.

Pricing

The most current pricing is reflected on our website at www.UnderwoodGardens.com. Seed and shipping and handling rates are subject to change without notice. Some items may have limited availability.

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Over \$125.00	\$ 15.00

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Seed Substitution: Will you accept the substitution of a similar variety if we run out of the variety you ordered? Yes No

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NEW!

Balloon Flower (*Platycodon grandiflorus*)

Mid- to dark-green foliage that emerges in late spring that is a prelude to the star of the show—the flowers. They have a swelling bud just before opening their 3” diameter, single, bell-shaped, upward-facing blossoms, giving the plant its name. Blooms continuously from late spring through early fall. Native to East Asia, the roots are used extensively as an anti-inflammatory in treatment of coughs and colds. Grows easily in well-drained soil in full sun to partial shade. (A/P) (Approx 50 seeds per pack) **F1161 pkt. \$3.30**

Espelette Pepper

Piment d’Espelette or Ezpeletako bipera is the treasured chile of the Basque country, known for its robust and slightly smoky flavor. The Espelette has become a cultural and culinary icon in the Basque country where it has gained controlled-name status. Plant is from 2-5’ tall, has good yields of more aromatic and sweet than hot peppers maturing from green to a deep red, usually from 15-30 per plant. This is a landrace variety that was introduced into the Nive Valley by Gonzalo Percatztegi in 1523, and grown in the Basque region and especially the village of Espelette since. To be known as “Piment d’Espelette”, the chile must be grown, harvested and dried according to specific cultural traditions in the area around Espelette. Best used dried for its treasured powder. **V1360 pkt. \$3.95**



NEW!

Oliver’s Pearl Cluster (Honeydew)

90 DAYS. Highly recommended for smaller gardens or container gardening as it grows about 2 ft plants and produces small and tasty melons in a very compact space. This bush-type honeydew was known as the best in taste and production of the small melons. Bred by Park Seed Company in the 1950s and subsequently dropped in the late 1970s to early 1980s as hybrid melons became more popular. **V1430 pkt. \$3.30**



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