

\$5.00 Master Catalog 1-14

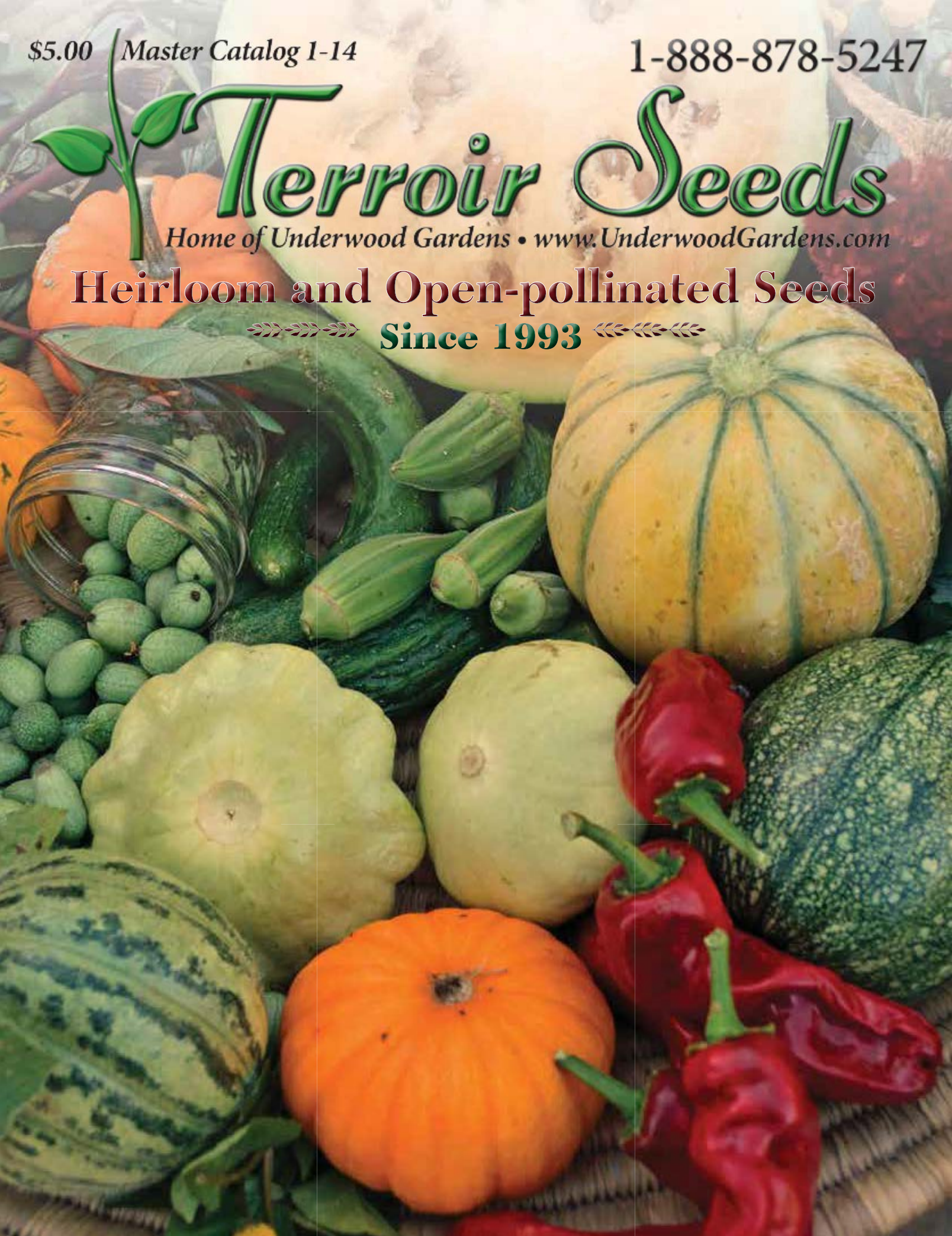
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Terroir Seeds

Home of Underwood Gardens • www.UnderwoodGardens.com

Heirloom and Open-pollinated Seeds

Since 1993



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 soil 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.

We believe in a world of healthy soil, seed, food and people. Everyone has a fundamental need for vibrant food and health, which are interrelated. We work to achieve this by challenging conventional gardening practices, providing successful agricultural methods along with the finest heirloom seeds, all while inspiring the power of individual choice and action. We work for a world where the food we grow is good for us, our health and our communities.



Allan and Eileen Davis • Stephen and Cindy Scott



LEMON QUEEN (*Helianthus annuus*)

A very prolific, popular sunflower with unique lemon-yellow pointed petals having chocolate brown centers up to 4-5" across. Sought after for their bright creamy lemony yellow flowers and their ability to attract pollinators by the droves. Plants are multi-branched, with multiple flowers along the main stalk—and grow up to 6' tall. (A) (Approx 50 seeds per pack.) **F1168 pkt. \$3.00**

DULCE BUTTONS (*Lippia dulcis*)

Perennial shrub-like creeping plant with very showy purple-green leaves and upright white cone-like flowers. Fast growing, really attractive in the garden, adapts well on rock walls or other garden features, also excellent in hanging baskets. Known by the Aztec as Tzonpelic xihuitl, which literally means "sweet herb." The tiny white buds are super sweet with a background flavor of mint, thyme, anise or licorice, but leaving no aftertaste like Stevia. They are a sweet intrigue on desserts, fruit or fresh artisan cheese. The leaves contain the intensely sweet compound hernandulcin (1,000 times sweeter than sugar) but contain camphor, having a more herbaceous flavor that works well when used sparingly in salads. (Approx 30 seeds per pack) **H1108 pkt. \$3.50**



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. (Approx 35 seeds per pack.) **V1041 pkt. \$3.95**



GARLAND FLINT CORN (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. (Approx 125 seeds per pack.) **V1402 pkt. \$3.75**

Be sure to save this catalog for future reference. To reduce strain on our natural resources, we will not be printing a new catalog each year.

Terroir Seeds Membership Loyalty 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 members 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 last year's overstocks; your dollars help us to supply fresh seeds of 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 all purchases.
- 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.



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Why a Master Catalog?

We are changing how we produce our catalog to better reflect our philosophy of living lightly on the earth. Please keep this Master Catalog for future reference—we will no longer print a new catalog every year. Our reasoning is three-fold:

1. **ENVIRONMENTAL**—Annual printed catalogs consume a tremendous amount of natural resources in paper and fuel for transportation. Many catalogs are used a few times and then discarded.
2. **SEED SELECTION**—A printed catalog is a snapshot in time and is static. Our website is adaptable and always contains the most up-to-date inventory and pricing, while significantly reducing the impact on the environment.
3. **QUALITY OF OUR PRODUCTS**—Eliminating an annual catalog greatly increases our capability to provide the highest quality heirloom and open-pollinated seeds for our customers.

While many gardeners look forward to their annual seed catalog, the majority of the offerings remain similar year-to-year. We, therefore, ask you to save this Master Catalog for future reference.

The catalog will be updated and printed as needed—but not annually—to reflect inventory changes, and we will notify you periodically of new items as they become available. If you misplace or lose this catalog, it will be available online or you can purchase another printed copy.

We encourage you to visit www.UnderwoodGardens.com regularly, where you will always find the most up-to-date inventory and pricing.

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



MAILING LISTS

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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• www.UnderwoodGardens.com • Telephone and Fax 888-878-5247

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DEFINITIONS

HEIRLOOM

An heirloom seed is seed from a plant that has been passed from one generation to another, carefully grown and saved because it is considered valuable. The value could lie in its flavor, productivity, hardiness or adaptability.

Many heirlooms have been grown, saved and passed down for more than 100 years. Some have history reaching back 300 years or more. To have been saved and preserved for so long, these seed varieties have shown their value to many people and families for an extremely long time.

OPEN-POLLINATED

Open-pollinated denotes a variety of plant where the seed can be harvested, saved and replanted. The same variety will regrow year after year.

CERTIFIED ORGANIC

Is the process of certifying a crop grown to a strict uniform set of standards. The certification process includes inspections of farm fields and processing facilities, detailed record keeping and periodic testing of soil and water to ensure that growers and handlers are meeting the standards that have been set.

Terroir Seeds does not knowingly buy or sell hybrids or genetically engineered seeds, but the following definitions are provided for your information.

HYBRID

Hybrids are produced by artificially cross-pollinating two genetically different plants of the same species, such as two different tomatoes or two varieties of corn. The cross pollination is done by hand, and a seed that is saved will not grow true to either parent.

Thus, the farmer or gardener has no choice but to purchase new seed each year. Hybrids are typically bred for commercial use and change the characteristic of the resulting plants, such as higher yield, greater uniformity, more even ripening, improved color and disease resistance. Flavor has only recently begun to be addressed when selecting characteristics for new hybrids.

GENETICALLY MODIFIED ORGANISMS OR GMO

GMO seed have been altered using DNA from completely different species and organisms to give different traits such as resistance to herbicides and acceptance of chemical fertilizers. Some GMO corn, for instance, manufactures its own herbicide in its root structure.

Some DNA donors have come from fish, frogs and bacteria. The major crops that are genetically modified are corn, cotton, soybeans and wheat. Sugar beets and alfalfa have recently been deregulated, and potatoes are being studied. Most common garden vegetables are not yet genetically modified simply because the financial return in the market is not present yet.

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**

NEW!**ARNICA** (*Arnica cordifolia*)

Arnica, heart-leaf or Leopardsbane, is well known for its medicinal properties. The plant has a slightly hairy basal leaves and a long stalk, 1- 2' tall with large heads of yellow ray and disk flowers. There are 3-4 of these daisy-like flowers in a cluster. Easily started by seed in early spring. Once established, it spreads by division. It is common to see dozens of the lemon-yellow flowers in one patch with hundreds of leafy plants carpeting the ground around them. The flowers are collected and dried as they bloom. (Approx 100 seeds per pack.) **H1114 pkt. \$3.25**

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.)

GROWING & USING BASIL BY ELLEN OGDEN**NEW!**

Basil is one of the most popular and widely grown herbs in the world, valued for both its culinary and aesthetic appeal. Basil has been enjoyed in American kitchen gardens for over 200 years. Abundant quantities of the herb were grown in the gardens of Mount Vernon and dried in the rafters of the kitchen. In climates not as conducive to air-drying herbs, basil was often preserved in layers of salt in earthenware crocks. This book contains growing and cultivation tips, as well as harvesting and recipes. **T1220 \$3.95**

**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**

Favorite**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**

**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****\$16.50****Favorite****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**

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. This Genovese-type basil has leaves up to 4" long. Plants grow 18-24" tall and are slow to bolt. A few leaves can quickly make a nice pesto. **H1084 pkt. \$3.00**

NEW!

PURPLE DARK OPAL BASIL

A unique sweet basil cultivar, developed at the University of Connecticut in the 1950s. A 1962 AAS award winner having regal, purple-black glossy foliage and pale pink flowers with a delicious light anise or licorice aroma. A steady grower, it produces small- to medium-sized leaves and grows to 12-18" tall and is slow to bolt. **H1110 pkt. \$3.00**

NEW!

SWEET

Prolific producer. Traditional Italian sweet basil, large thick leaves. Best for pesto and Italian dishes with a rich, hearty taste! **H1112 pkt. \$3.00**

THAI

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

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**

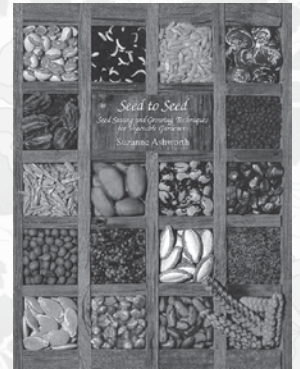
CATNIP (*Nepeta cataria*)

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,

SEED SAVING

SEED TO SEED BY 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**



GLASSINE ENVELOPES

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

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*). The flowers of both are widely used 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**

FRENCH PARSLEY/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 and were found in Egyptian tombs. Its aromatic spicy sweet flavor is superb in salsas, stir-fries, curries, breads, pastries, perfumes and potpourris. 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 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**

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**

**Grow Your Own Herbal Creams Collection**

Grow your own herbs to make the best herbal hand creams and salves. Included in this specially priced

collection is the book "Making Herbal Hand Creams and Salves" by Norma Pasekoff Weinberg AND the following seed packets:

English Lavender
Pot Marigold
Purple Coneflower Echinacea
Roman Chamomile

**C1028****\$14.20****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**

**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

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 handmade 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 flavors many ethnic foods, fresh or dried. (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 a wonderfully mellow, never bitter flavor for culinary uses. Dukat also attracts beneficial insects like hover flies, ladybugs and bees, which keep aphid populations 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**

NEW!

DULCE BUTTONS (*Lippia dulcis*)

Perennial shrub-like creeping plant with very showy purple-green leaves and upright white cone-like flowers. Fast growing, really attractive in the garden, adapts well on rock walls or other garden features, also excellent in hanging baskets. Known by the Aztec as Tzonpelic xihuitl, which literally means "sweet herb." The tiny white buds are super sweet with a background flavor of mint, thyme, anise or licorice, but leaves no aftertaste like Stevia. They are a sweet intrigue on desserts, fruit or fresh artisan cheese. The leaves also contain the intensely sweet compound hernandulcin (1,000 times sweeter than sugar) but contain camphor, having a more herbaceous flavor that works well when used sparingly in salads. (Approx 30 seeds per pack.) **H1108 pkt. \$3.50**

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**



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

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 poultry dishes. Very sweet and aromatic, this late maturing variety produces 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



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 tastes 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**

**BULK SEED AVAILABLE ON MANY VARIETIES;
PLEASE VISIT OUR ONLINE BULK SEED
DEPARTMENT FOR MORE INFORMATION.**

YELLOW MACA/PERUVIAN GINSENG (*Lepidium peruvianum*)

Pretty off-white flowers atop 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, it is used to stimulate immune systems, fight fatigue and is 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**

HYSSOP (*Agastache*)

Hyssop or agastache is an aromatic flowering herbaceous plant in the mint family native to North America and eastern Asia that grows up to 3' tall. The flowers are usually white, pink, mauve, or purple, with the bracts that back the flowers being of the same or a slightly contrasting color. Leaf tips can be eaten and made into teas. Often known as "hummingbird mint," it attracts droves of pollinators and hummingbirds and adds a pleasant minty aroma to your garden.

ANISE HYSSOP (*Agastache foeniculum*)

Showy lavender flowers from July-September. Adds 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 300 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 U.S. (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. Drought tolerant and hardy. 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**

**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****JOE PYE WEED** (*Eupatorium maculatum*)

A native herb, wildflower, butterfly plant and ornamental for the flower bed that was possibly named for a Native American doctor, Joe Pye, who used it medicinally in early Massachusetts. Composite, rose-purple flowers have a vanilla-like scent. 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 China, roasted seeds are used as a tonic for lungs, eyes and freshening breath. Antibacterial, it's used to treat infection and remove heat. Also good for flatulence and cancer of stomach, intestines and liver. Grown by Thomas Jefferson, this old-fashioned garden herb also makes a good cut flower. (Approx 50 seeds per pack.) **H1056 pkt. \$3.30**

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**

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 to grow, drought tolerant. (Approx 50 seeds per pack.) **H1029 pkt. \$3.25**

Favorite

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 digestion. Also commonly used for potpourris and candles, perfumes and cosmetics. (Approx 100 seeds per pack.) **H1058 pkt. \$3.00**

HARD to find

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 by 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, lovage was introduced to Europe and Britain by the Romans, as it was one of the most prominent flavors in Roman 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**

HARD to find

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 and 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; 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 and natural dye. (Approx 100 seeds per pack.) **H1032 pkt. \$3.50**



Navajo/Hopi Tea

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, anemia, 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 that 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 and 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**

DID YOU KNOW that by buying a collection you save **20%** on the seed packets compared to buying individual seed packets? Plus, you get a great book or pamphlet to help you out!

Favorite

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, while the oil is 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**

HARD to find

PAPALO (*Porophyllum rudemale 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 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

**Parsley** (*Petroselinum crispum*)

Parsley derives its name from the Greek word meaning "rock celery." Parsley is a relative to celery. It is a biennial plant that will return to the garden year-after-year once established. Parsley is the world's most popular herb and was in use by the Greeks before recorded history. Greek Mythology held that parsley sprang from the blood of the forerunner of death, Archemorus. Because of its association with death, parsley was used in burial rituals. Later, Christianity associated parsley with the Apostle Peter because of his designation as guard at the gates of heaven.

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 a main ingredient in bouquet garni, along with thyme and bay leaves. (Approx 100 seeds per pack.) **H1079 pkt. \$3.00**

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**

**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****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 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, 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**

HANDMADE ORGANIC SOAPS

We use these organic soaps ourselves and want to share them with you. We work with a small-scale organic producer who started making soap because they wanted a better quality product that was more natural for their skin and more environmentally friendly. They created a line of all-natural soaps with basic organic ingredients. We are proud to offer them to you. Please visit our website to see a list of individual ingredients.

\$4.50 per 4 oz. bar of soap

GARDENER'S ORGANIC HAND SOAP

Full of exfoliants—ground apricot kernels and coffee—to help clean the dirtiest hands. This bar has a bright, fresh lemon scent. We keep a bar at every sink all summer as well as in the gardening shed! **T1214**

LAVENDER ORGANIC SOAP

Treat yourself. This bar's fragrance is pure lavender essential oil—a natural relaxant. An organic comfrey root is added to the proven base recipe for a bar that will soothe and hydrate your skin. **T1215**

LEMONGRASS TEA ORGANIC SOAP

This bar's fragrance is a complex blend of six essential oils, including citrus and herbs, and organic rosemary leaf. A very popular bar among both men and women. **T1216**

OATMEAL SPICE ORGANIC SOAP

Gentle oatmeal, ground and whole, provides skin-healing exfoliation. Organic ground cloves give this soap a rich, spicy scent. Feel the difference in your skin with this gentle complexion bar. Good for the whole body. **T1217**

PEPPERMINT LEAF ORGANIC SOAP

A blend of pure mint essential oils combines with organic peppermint leaf to create this invigorating soap. Menthol is added for an extra zing of peppermint. Great for the morning shower. **T1218**

UNSCENTED/SENSITIVE SKIN ORGANIC SOAP

Pure soap, plain and simple. This bar has no fragrance and no color. A perfect soap for people who prefer a gentle soap with a good lather in a fragrance-free alternative. Especially helpful for sensitive skin. **T1219**



ROCK THYME (*Acinos alpinus*)

Both an herb and groundcover! Dense, cushiony mats of wide spreading, 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, while the flowers and leaves are used medicinally. The finest plants are said to be raised from seed. (Approx 50 seeds per pack.) **H1074 pkt. \$3.30**



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 and wines, and 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, stuffings, soups and stews, sausages, sauces and butter with its rich, distinctive flavor. (Approx 50 seeds per pack.) **H1099 pkt. \$3.05**

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. From Italy, the sprigs are harvested before blooming and used in cooking, mainly for pasta, meat, vegetables and salads, omelets and risottos. (Approx 100 seeds per pack.) **H1046 pkt. \$3.00**

RED SHISO (*Perilla frutescens var. crispa*)

An erect annual that grows from 12" to 6' tall. Purple stems have four parallel grooves; blooms August to October. The bright red/purple 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. Used to color the pickled ginger served with sashimi in Japan. (Approx 100 seeds per pack.) **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. 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 ½ - ¾" long and arrowhead shaped, it grows best in pastures and drier soils, unlike French Sorrel that needs regular moisture. In 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**

SWEET MARJORAM (*Origanum majorana*)

An ancient perennial that grows to about 1' tall with wiry, red-brown stems and downy 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 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. (Approx 50 seeds per pack.) **H1072 pkt. \$3.00**

**TANSY** (*Tanacetum vulgare*)

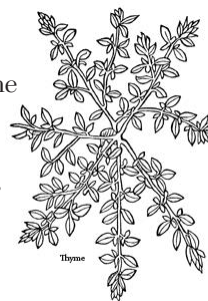
Finely divided compound leaves on stout, somewhat reddish erect smooth stems, with yellow, buttonlike flowers. Scent is camphor pungent with rosemary undertones. Listed by the United States Pharmacopeia as a treatment for fevers, feverish colds and jaundice. Used by traditional dyers to produce a golden-yellow 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, as 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**

Favorite

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 and 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**

Favorite

TOOTHACHE PLANT/SZECHUAN BUTTONS

(*Spilanthes oleracea*)

Bronze-purple leaves host yellow/red "gumdrop" flowers that bloom repeatedly summer through fall.

The leaves and flower heads, particularly the young buds, contain a natural analgesic that numbs the tongue and gums. Has natural antibacterial and antifungal properties; efficacy against malaria is well documented. Spilanthal, 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**

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—it only grows along stream beds in mountain rivers, making it expensive: as high as \$70 to \$100 per pound. A common substitute is a mixture of (western) horseradish (less than \$1 per pound), mustard and green food coloring. Now, you can have the flavor of wasabi in your own garden, or sprout seed for a lighter horseradish flavor. (Approx 100 seeds per pack.) **H1102 pkt. \$3.25**

WORMWOOD (*Artemisia absinthium*)

NEW! Growing 2-3' tall with grayish-green leaves and small globular flowers blooming from July until October with a greenish-yellow tint. Wormwood is one of the bitterest herbs known. Its common name comes from its ability to act as a wormer in children and animals. It was used in granaries to drive away weevils and insects. Wormwood has been used as a tonic and diuretic, to promote digestion and to restore appetite. (Approx 300 seeds per pack.) **H1109 pkt. \$3.05**



A LITTLE GROWING ASSISTANCE

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**

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 (see page 7 for Paper PotMaker). **T1074 \$10.50**

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**

Label those plants!

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"x5/8".

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 (see page 7). 5"x5/8"

T1078 25 for \$1.99

ORGANIC TEAS

We are very pleased to offer you something that we have enjoyed for several years now, and have brought to you through the combination of customer requests and our continued positive experiences.

Rishi Teas offer the highest quality Fair Trade Certified and Organic loose leaf teas, fresh each season and direct from tea gardens around the world. They work directly with families of skilled artisans who have been making traditional teas and herbs for generations, allowing them to produce rare and exclusive teas that offer an unmatched level of freshness.

When you open your first sealed pouch of Rishi Tea, you will understand as the fragrance rises to greet you!

We are happy to work with, help support and introduce you to this small, dedicated company that has as one of its core goals to provide a revitalizing cup of tea.

Our organic tea offerings include a few traditional handcrafted teas along with some new herbal blendings that should excite your palate.

CLASSIC EARL GREY TEA

Earl Grey is a British tea classic and the most popular tea of the Western World. This citrus-scented tea blend dates back to the 19th Century Sino-British trade of opium, tea, silk and porcelain. Our bestselling Organic Earl Grey blends bold-flavored Yunnan Dian Hong harvested from antique tea trees with natural Bergamot citrus from Southern Italy. (1.94 Oz of loose leaf tea) **T1203 \$8.99**

CLASSIC CHINA BREAKFAST TEA

China Breakfast is a pure Dian Hong style black tea harvested from Yunnan's antique tea trees. (1.94 Oz of loose leaf tea) **T1204 \$7.99**

GREEN JADE CLOUD TEA

This bright, fresh green tea is grown in a pristine high-mountain climate in Hubei by tea artisans at the Xuan En Yisheng Tea Co-op to cultivate organic teas. Spring harvests are crafted by pan-firing, oven-baking, and hot-air roasting into a lively, savory tea inspired by the classical Chinese green tea known as Wulu, or "Jade Cloud." (1.94 Oz of loose leaf tea) **T1205 \$9.99**

GREEN MINT TEA

The naturally sweet flavor and long-lasting candy-like mint aroma of organic peppermint from the Pacific Northwest blends smoothly with the pleasant, soothing character of roasted green tea. Green Tea Mint makes a wonderful, refreshing digestif to enjoy after a meal. (1.59 Oz of loose leaf tea) **T1206 \$9.99**

HERBAL TANGERINE GINGER TEA

Tangerine Ginger combines roots, fruits and herbs to create an uplifting, bold-flavored vitality tonic. Ginger and licorice invigorate, while rosehips and tangerine refresh with their bright succulence. Wild-harvested schizandra berry bestows an exotic layer of aromatic complexity. This rejuvenating, adaptogenic berry is harvested at its peak ripeness to lend tart cranberry and citrus accents to this vibrant juicy blend. (2.65 Oz of loose leaf tea) **T1207 \$8.99**

BLUEBERRY ROOIBOS TEA

This fruity, succulent blend makes a bright crimson infusion highlighting the tart flavor of hibiscus flowers in harmony with the floral aroma and sweet-sour hints of sweet blueberries and wild schizandra berry. (3.0 Oz of loose leaf tea) **T1208 \$9.99**

hibiscus rooibos tea

A robust, fruity infusion with vivid Caribbean flavors complementing the naturally sweet finish of African rooibos. (2.65 Oz of loose leaf tea) **T1209 \$9.99**

PEACH BLOSSOM WHITE TEA BLEND

Hand blended with the natural essence of succulent peaches and tangerines. Well balanced with accents of fresh citrus and white tea. (1.13 Oz of loose leaf tea) **T1210 \$9.99**

SWEET PEACH (HERBAL) ICED TEA

The juicy, honey-floral flavor of peach meets the nectar-like sweetness and soothing aromatics of wild honeybush. (5 1-quart iced tea sachets. NET WT 60g. Each tea bag makes 32 ounces of iced tea.) **T1211 \$6.99**

SUMMER LEMON (BLACK) ICED TEA

The taste of summer itself: Smooth, naturally sweet black tea infused with the citrus-floral, deeply quenching flavor of fresh pressed lemons. (5 1-quart iced tea sachets. NET WT 40g. Each tea bag makes 32 ounces of iced tea.) **T1212 \$6.99**

LOOSE TEA INFUSER BASKET

This infuser basket is a convenient way to brew any loose tea or herbal infusion. The depth of this basket allows for great flow-through and gives tea leaves the room needed to fully expand. The basket is made from stainless-steel mesh and has a heat-tolerant plastic frame that fits in any cup, mug or small teapot. Dishwasher safe and will not retain residual flavors. **T1213 \$9.00**



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 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**

SAVE 20% ON YOUR ORDER TODAY by joining our Membership Loyalty Program. See page 3 for details.

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.

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**

AMARANTH

Amaranth has a high nutrition value, comparable to maize and rice. Amaranth has been a staple in Mesoamerica for thousands of years, first collected as a wild food, and then domesticated at least as early as 4000 BC. The seeds can be eaten whole toasted or milled into flour. Other uses of amaranth include dye, forage and ornamental purposes.



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 that 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**

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**

NEW! SPIDER MILKWEED (*Asclepias asperula*)

The milkweed plant plays a critical role in the monarch life cycle. Each spring monarchs move across the United States, laying eggs on native milkweeds, the only plants that serve as food for newly hatched monarch caterpillars. Plants grow 1-3', producing large flower heads and large green seed pods that look like antelope horns. (P) Hardy to Zone 7. (Approx 100 seeds per pack.) **F1166 pkt. \$3.50**

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 that 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**

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**

NEW! BRIGHT LIGHTS COSMOS (*Cosmos sulphureus*)

Vibrant 2-3" flowers that bloom earlier than pink cosmos in sunset colors of red, orange and yellow. Carefree, can thrive on neglect or in poor soil. Excellent low-maintenance, drought-tolerant flowers that prefer full sun. Early bloomer that lasts into the fall with a few light frosts. An excellent hummingbird and butterfly attractant that is also a wonderful cut flower. Grown in the U.S. since about 1799. (A) (Approx 200 seeds per pack.) **F1031 pkt. \$3.00**

PLEIN BLANC INERME AMELIORE CARDOON

(*Cynara cardunculus*)

Grayish green thistle with 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**

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**

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



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

and a favorite plant of Thomas Jefferson. (A/P) (Approx 15 seeds per pack.) **F1048 pkt. \$3.00**

TENNESSEE CONEFLOWER (*Echinacea tenesseeensis*)

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**

NEW! LEMON QUEEN

A very prolific, popular sunflower with unique lemon-yellow pointed petals having chocolate brown centers up to 4-5" across. Sought after for their bright creamy lemony yellow flowers and their ability to attract pollinators by the droves. Plants are multi-branched, with multiple flowers along the main stalk—and grow up to 6' tall. (A) (Approx 50 seeds per pack.) **F1168 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 that 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**

PURE SHEA BUTTER

There are very few 100% pure Shea butters on the market, and most are quite expensive because Shea is made by hand in small African villages and imported. The process is very labor intensive—estimated to take 20 to 30 hours to produce one kilogram of handcrafted Shea butter.

Many Shea butters are lesser grades or are blended with other, less expensive ingredients, such as petroleum oils. Pure Shea butter not only moisturizes, but also heals. Dropping a teaspoon in a hot bath moisturizes your entire body while you soak. To soothe your feet, rub a small amount into your feet at bedtime; or use in the morning as a moisturizing after-shave that lasts all day. Shea butter also heals and moisturizes over-worked hands.

We work with a small company that only produces Shea butters on contract, usually for high-end Day Spas, nail salons and massage therapists.

ORIGINAL 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 and garlic oil, 3% lavender, eucalyptus, peppermint and tea tree oil) is antibacterial, antifungal and antiviral. 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**

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**

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**

HANDY TOOLS

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 \$5.95**



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

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. \$3.00**

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**

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 that 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 carved 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.



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**

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**

TERROIR SEEDS 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**



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 together with almonds or sesame seeds. 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

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**



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**

SEED STARTING

STARTING SEEDS INDOORS

BY ANN REILLY

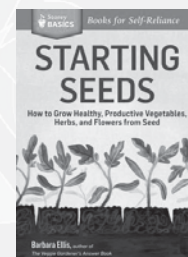
Concise, clear, practical, simple instructions on starting all kinds of seeds indoors. Great charts and information accessible at a glance for determining which seeds need dark, light, stratification (chilling) or scarification (abrading), etc. to germinate. **T1007 \$3.95**



STARTING SEEDS—HOW TO GROW HEALTHY, PRODUCTIVE VEGETABLES, HERBS, AND FLOWERS FROM SEED

BY BARBARA ELLIS

Growing plants from seeds isn't difficult; it just takes a little know-how. Now, gardeners of any experience level can get a jump on the growing season with this concise, straightforward guide. **T1201 \$8.95**



DWARF MIXED PETUNIA (*Petunia nana compacta*)

A 1950's garden favorite with sturdy compact growth, multitudes of red, rose, scarlet, salmon, violet and white flowers. Long favored as the most popular flowering annual plant for use in hanging baskets, window boxes and colorful border plantings. Very attractive to hummingbirds and butterflies. Compact, low-growing 6" tall plants with a profusion of small flowers. Pinch out old flowers to renew growth and encourage more flowering time. (A) (Approx 100 seeds per pack.) **F1154 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, blooming 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



DO YOU BELONG TO A GARDENING CLUB, COMMUNITY GARDEN OR OTHER GARDENING GROUP? WE HAVE A SPECIAL GROUP BUY PROGRAM JUST FOR YOU! CHECK OUR WEBSITE FOR SPECIAL BUY DETAILS.

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 and 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 MIX (*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.)

F1167 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



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 is the following book: "Starting Seeds" by Barbara W. Ellis 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



ACHOCHA/CAIHUA (*Cyclanthera pedata*)

A slender tropical vine with long tendrils for climbing originally from South America. The leaves are 4-5" wide and divided into several lobes. It produces a pale green, semi-flattened fruit like a cucumber 3-5" long and 1-2" wide that is hollow with several black seeds resembling tree bark. In Central and South America the fruits are eaten either raw or cooked after removal of the seeds. They are also prepared as stuffed peppers; stuffed with meat, fish or cheese, baked or fresh. (Approx 10 seeds per pack.) **V1000 pkt. \$4.50**

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**

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**



Arugula

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**

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.)

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 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**



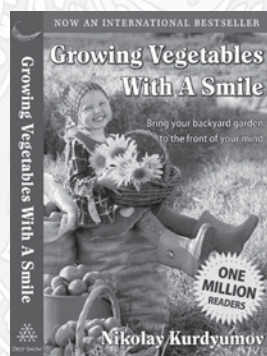
Broad Bean

GROWING VEGETABLES WITH A SMILE BY NIKOLAY KURDYUMOV

Manifest your personal growth in your garden! Unlock your creative abilities by understanding plants and the soil, and use your garden as a model for achieving success in life. "Growing Vegetables with a Smile" takes you to where no other book ever has—cultivating your happiness one garden bed at a time!

Packed with practical advice on all aspects of natural growing, this uplifting volume makes the joy of a bountiful harvest accessible to all. It invites you to become a co-creator with your land, showing that gardening is as much about you as it is about cucumbers and tomatoes.

Internationally best-selling author Nikolay Kurdyumov shares his gardening wisdom gained from a lifetime of experience and rediscovered permaculture texts of a hundred years ago. His humor and positive attitude are contagious. You will feel like running into your backyard, sticking seeds into the soil, and then... growing with your plants! **T1202 \$24.95**



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 fervor 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**

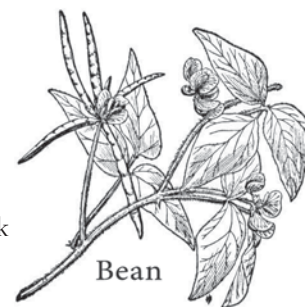
JACOB'S CATTLE (Bush, Dry)

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**

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 destinging! 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 1/4" 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**

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**

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**

CONNECT WITH US ON



Seeds for Sprouting

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

\$16.75

Sprouting Jar Screen

The Sprouting Jar Screen 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 screens and 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. 4 Oz packages.)
Sprouting instructions included.

Alfalfa **V1288 \$4.00**

Radish **V1395 \$3.50**

Mung Bean **V1396 \$4.00**

Oats-Hulless **V1437 \$3.50**

Sandwich Mix (contains alfalfa, red clover, radish seed and mung beans) **V1394 \$4.00**

See our website for larger quantities.

www.UnderwoodGardens.com

Bean, Beet, Broccoli

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)

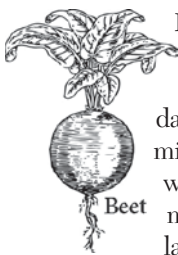
45-57 DAYS. A medium-dark green, round-podded, stringless and tasty bean with slight flecks of purple. Grows to 18-22" with 5-6" pods. Great flavor, pods are meaty and tender. Very productive over an extended season, with heavy yields even in hot weather. Introduced in 1922 and has been a favorite ever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

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**

BEEF (*Beta vulgaris*)

Both leaf beets and root beets were developed from wild seabees 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**



LUTZ GREEN LEAF (Pink Stem)

60-80 DAYS. Smooth purple-red top-shaped beet 2¼-3" in diameter, 14-18" tops with pink midribs, good for greens, excellent keeper, grows large without getting woody, good fresh, for winter and fall use. Treasured for their extreme sweetness. **V1450 pkt. \$3.00**

RUBY QUEEN

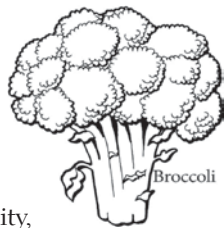
60 DAYS. Fine quality, early, bright red beet with a smooth, buttery texture and an outstanding flavor. Globe shaped with a smooth skin and even dark red coloring throughout. Grows well even in poor soils. First-rate for table use and canning. Early producer every year. Excellent color, sweet and tender.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



GREEN SPROUTING CALABRESE

55-80 DAYS. A lovely, old-fashioned Broccoli variety that is disease resistant, hardy and a prolific producer of large dark bluish-green 5-8" heads with many side shoots. This broccoli variety has been a mainstay for many gardeners year in and year out, partly because it does not mature uniformly and partly because it produces many side shoots once the initial head is harvested. **V1448 pkt. \$3.05**

**SIGN UP FOR OUR MONTHLY TERROIR SEEDS
NEWSLETTER, WHICH IS PACKED WITH
GOOD PRACTICAL GARDENING AND SOIL
INFORMATION.**

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**



Asian Garden Collection

If you have wondered what to do with all those unusual Asian vegetables, 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

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**



Cabbage, Carrot

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**

NEW!

COSMIC PURPLE

60 DAYS. Purple skin, solid orange to orange-yellow to bright yellow flesh with what many call a sweet-spicy flavor. All carrots were originally purple or a darker color with orange being bred for the Dutch royalty in the 1500s. Cosmic Purple was developed by traditional plant breeding by Dr. Philip Simon and his staff at the USDA Agricultural Research Station in Madison, Wisconsin, and released in 2005. **V1441 pkt. \$3.55**

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**

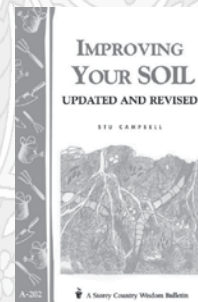
SOIL HEALTH

IMPROVING YOUR SOIL BY STU CAMPBELL

Create fertile, productive soil, anywhere!
Improving your soil both increases the yield of your garden and makes it easier to tend.
T1102 \$3.95

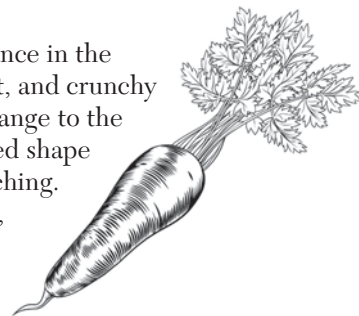
MYCOGROW™ SOLUBLE

MycoGrow™ Soluble Seed Mix is designed to help the gardener 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**



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**

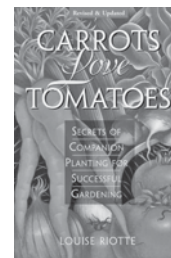


YELLOWSTONE

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**

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



Cauliflower, Celery, Chicory, Endive, Radicchio, Collard Greens

CAULIFLOWER (*Brassica oleracea*)

Cauliflower needs fertile soil, full sun and steady moisture 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 and 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 200 seeds per pack.)

FRISÉE ENDIVE (*Cichorium endivia* var. *crispa*)

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**

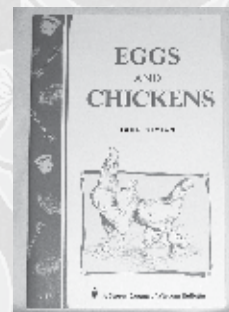


Backyard Chickens Collection

Many gardeners also have backyard chickens and want to grow some of their chicken feed in the home garden, but don't know how to get started. We created the

Backyard Chickens Collection after coaching several of our customers on that very topic. It is easy to incorporate growing chicken feed into an existing garden, and it works well. Included in this specially priced collection is the following book "Eggs and Chickens In Least Space on Home Grown Food" by John Vivian AND the following seed packets:

Black Russian Sunflower
Early Riser Corn
Fordhook Giant Swiss Chard
Mennonite Sorghum
Red Giant Mustard
Red Russian Kale



C1029

\$19.00

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 taste with a pleasingly slight bitter undertone. Can be overwintered for spring harvests. **V1419 pkt. \$3.05**

NEW! COLLARD GREENS (*Brassica oleracea*)

Collard greens, along with some kales, belong to the Latin family *Brassicca oleracea* and are classified under the species *acephala*, meaning 'without a head'. This family includes collards, cow cabbages, tree collards, and rosette-headed kales that are grown as annuals for their edible leaves. Collard leaves bear resemblance to cabbage in that they have large, smooth leaves and white veins. (Approx 200 seeds per pack.)

NEW! GEORGIA SOUTHERN

70 DAYS. Introduced before 1885 with excellent resistance to frost. Traditionally cooked with a ham hock, collards make a wonderful addition to stews and soups. Grows upright, with large, somewhat crumpled blue-green leaves. Georgia is a reliable producer and can grow to be 3' tall. **V1451 pkt. \$3.00**

NEW! MORRIS HEADING

52-85 DAYS. Loose leafy head on a short stem. Heads form 18-24" wide with dark-green to blue-green waxy leaves. An old favorite in the South, plants will withstand heat of the summer and grow well in cooler weather. Leaves are best eaten when young or after frost. **V1452 pkt. \$3.00**

CORN (*Zea mays*)

Corn is one of the Meso American's earliest and greatest achievements. It allowed the Maya, Aztec and Inca civilizations, among others, to flourish, 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**

HOPI BLUE (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 cornbread 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**

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 that 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**

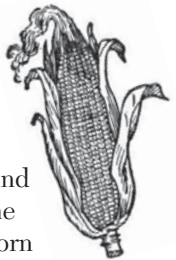
GOLDEN BANTAM (8 Row) (Sweet)

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**



OAXACAN GREEN DENT (Flour/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**



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**



WHITE EAGLE (Dent)

115-120 DAYS. Young ears are a substantial, flavorful sweet roasting corn; mature they're a good blue flour, dent or field corn. Very large ears range from all blue to some with a majority of white kernels. This beloved Cherokee corn was brought over the Trail of Tears and adapted well to the needs of America's early farmers. **V1036 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**

NEW! MAYO SPECKLED

70-85 DAYS. Has a similar appearance to a tiny pinto bean with great flavor. They are a pretty little mixed-color cow pea with shades of gray, gray-mottled, or orange and tan mottled. Originally from a Mayo village in the low desert of Los Capomos in the state of Sinaloa, Mexico. Not available commercially, they are very tasty and deserve to be better known in home gardens. **V1444 pkt. \$3.50**

Favorite 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.)

NEW! GARDEN

30-40 DAYS. This erect annual stands between 6-18" high showing off tiny pinkish-white flowers that bloom between June and August. Very easy to grow, preferring cultivated areas with full sun or partial shade with moist soils. Also grows well in a windowsill or container. A nutritional powerhouse, it provides vitamins A, C and E, along with calcium, iron and folic acid, helping to prevent a number of deficiency diseases. **V1445 pkt. \$3.00**

PEPPERGRASS

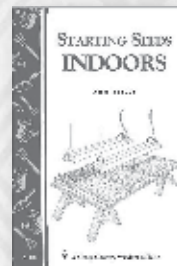
10-45 DAYS. Grows quickly and produces medium-green leaves, which are cut deeply giving them a lacy look. Spicy, peppery salad green similar to watercress. Ready when 6-12" high, trim shoots for continuous crop. Sow in very early spring. Reseeds, comes up again the following year. Even good on windowsills.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



Emergency Seed Plan Kit

A supply of emergency seeds can be critical in a disaster preparedness plan. It is best to consider a seed supply as part of a "Life Assurance Plan," where the basic needs of your family are supplied without needing to run out and buy something (or everything) when an emergency happens. Included in this specially priced kit is the book "Starting Seeds Indoors" by Ann Reilly AND the following specially selected fast-growing varieties of seed packets:

Bloomsdale Spinach
Broccoli Raab/ Rapini
Bull's Blood Beet
Chioggia Beet
Easter Egg Blend Radish Mix
Little Finger Carrot
Mesclun Medley Greens Mix
Mizuna Mustard
Rainbow Swiss Chard
Red Russian Kale
Tatsoi Chinese Mustard
Terroir Seeds Lettuce Blend
1/2lb Sandwich Mix Sprouting Seeds
Sprouting Jar Screen
Sprouting-for-Health-in-the-New-Millennium Book



C1027

\$58.00

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**



Cucumber, Eggplant

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. \$3.05**

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**

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. \$3.05**

EGGPLANT (*Solanum melongena*)

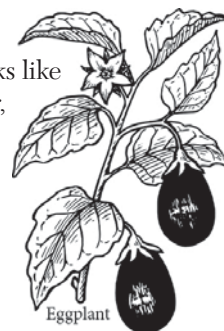
The wild eggplant is spiny and has bitter fruit. Cultivation started in India and China, where it was known since 500 BC. It migrated to Africa and Europe through Arabia and Persia. Eggplant gained popularity in southern Europe toward the end of the 17th century. (Approx 100 seeds per pack.)

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**

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**

ALWAYS CHECK OUR WEBSITE OR CALL FOR THE MOST UP-TO-DATE AVAILABILITY AND PRICING.

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 15-30 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**

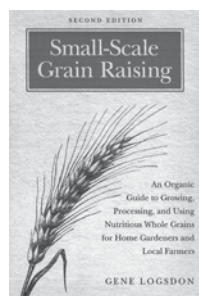
MINI BOTTLE

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. \$3.00**

GRAINS

The primary reasons to grow your own grain for food include eliminating pesticide residues—which are prevalent in commercial grains, improving your health by including ancient grains in the diet that are expensive to purchase but are easily grown, and feeding chickens or other animals the highest-quality grains possible.

Many find that growing some grain at home is much easier than initially thought. Some grains need very little space and can be done in an existing garden, and adding space for grain can diversify and increase the amount of food that can be grown. 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.



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**



Urban Gardening 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 Chard
Silvery Fir Tree Tomato



C1015

\$23.50

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. White Sonora Wheat was the source for flour for most West Coast residents until the early 1900s. 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**

MENNONITE SORGHUM (*Sorghum bicolor*)

110 DAYS. Old-time heirloom cane sorghum from Jamesport, MO. Grown for a sorghum mill by the Mennonites, 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**

Grains, Ground Cherry

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! 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 Inca that it is still considered sacred to this day. 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. 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. 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 pkt. \$3.50**

SESAME (*Sesamum indicum*)

Very heat, drought, disease and insect tolerant. Plant has a single stem with oval leaves and tubular flowers are yellow to blue or purple. It grows 1½' to 3½' 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, which have a rich earthy, nutty flavor and have high amounts of protein, phosphorous, iron and magnesium are prized in the Far East. (Approx 100 seeds per pack.)
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. (Approx 125 seeds per pack.) **V1411 pkt. \$3.95**



RED GARNET AMARANTH (*Amaranthus hybridus*)

50-120 DAYS. Deep red, spoon-shaped to oval leaves. Stunning magenta flower spikes are harvested for grain, or leaves are used as a cooking green. Plants grow from 4-8' tall, depending on soil quality. A popular choice for sprouting, micro-greens, or in salad mix—Red Garnet amaranth adds color to the garden and to any plate. (Approx 100 seeds per pack.) **V1454 pkt. \$3.00**

GOLDEN FLAX (*Linum usitatissimum*)

Both a fiber and a seed plant that has been grown since long before ancient Egyptian times. 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 contains several seedpods. Productive; a small 4 sq ft patch will produce enough fiber to make a basket along with seeds for bread or crackers. Will grow about anywhere in the U.S. 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, Adlay or Adlai is a tall ancient grain that has been used historically as a cereal grain in India and Asia. The Chinese still use the hulled grain like barley in soups and broths. It can be ground into flour and used as a cereal or in breads, or hulled and roasted and eaten like peanuts. It grows well in higher altitudes where corn and rice won't grow. 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. (Approx 25 seeds per pack.) **F1159 pkt. \$3.80**

GROUND CHERRY (*Physalis*)

Originally from high-altitude, tropical South America and is closely related to the tomatillo. A widely travelled fruit, it was introduced to England and South Africa in the late 18th Century as well as Australia, New Zealand and various Pacific islands. (Approx 100 seeds per pack.)

AUNT MOLLY'S GROUND CHERRY (*P. pruinosa*)

65-70 DAYS. Small, golden fruits with papery husks 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. **V1206 pkt. \$3.30**



POHA (*P. peruviana*)

70 DAYS. Also known by the names Cape gooseberry, Inca berry, Aztec berry or Peruvian ground cherry. With a flavor described as a sweet cherry tomato crossed with mango and pineapple while looking like an orange grape inside a paper lantern, it is a very tasty flavoring with many desserts and makes a great tropical substitute for apricot jam. Poha is eaten fresh from the garden, made into jam or canned with syrup. A bushy plant, it grows 1½' to 3' tall and about as wide with heart-shaped, toothy and slightly velvety leaves. The small, bell-shaped whitish flowers fade into a loose, papery husk that surrounds the maturing marble-sized fruit that ripens from late summer into fall. **V1408 pkt. \$3.30**

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. 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 1/2" 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**

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 500 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 1 1/2". Standard variety for home and market gardeners as it grows very uniformly. **V1251 pkt. \$3.00**



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

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.)

Butter Head 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**

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**

Share Seeds and Save

GROUP SPECIALS FOR GARDENING CLUBS

see www.UnderwoodGardens.com for details

HARD to find

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**

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. **V1067 pkt. \$3.25**

SPICY GREENS MIX

30-60 DAYS. A perfect mix of greens, Tatsoi, Mizuna, Arugula, Red Russian Kale for use in your favorite salad, stir-fry or eggs. **V1447 pkt. \$3.00**

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. (Approx 100 seeds per pack.) **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**



Giant Nobel Spinach



MALABAR SPINACH (*Basella rubra*)

70 DAYS. Beautiful, tropical vining plant with a gorgeous red stem and thick, 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.)
Red—**V1130 pkt. \$3.30** Green—**V1296 pkt. \$3.30**

SALAD BURNET (*Sanguisorba officinalis*)

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**

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**

Melon, Mustard

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 named variety is from the Island of Krim in the Black Sea. **V1380 pkt. \$3.00**



GREEN MACHINE (Musk)

80-85 DAYS. Reliably sweet, this green-fleshed, stabilized cross of Kansas and Jenny Lind weighs 3-4 lbs. and does well in cool as well as warm

areas. Much easier to grow than a honeydew, the plants are very compact, making it an excellent choice for all, even small, gardens. A truly succulent melon. **V1211 pkt. \$3.30**

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' 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, coarse 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 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**

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FUTURE REFERENCE AND HELP US CONSERVE
OUR NATURAL RESOURCES.

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. **V1072 pkt. \$3.25**

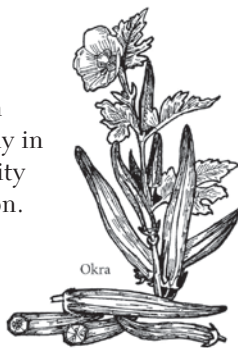
High quality seed gives the best germination, growth, health and food production for your garden. Seed quality is achieved through proper management, isolation, harvesting and testing ensuring the viability, vigor and growing true-to-type of next year's seed crop. Our network of growers are passionate about the seeds they grow for us. They keep the genetic purity, identify and correct genetic drift and continually select the best possible qualities in the plants that made them heirlooms to begin with.

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**

LOUISIANA SHORT POD

85 DAYS. Stocky branching plants, approximately 48" tall with short fat green pods. A Louisiana heirloom that is perfect fresh or in gumbo. **V1456 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**



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**

Safe Seed Pledge

WE FULLY RECOGNIZE AND SUPPORT THE
IMPORTANCE OF A BIOLOGICALLY DIVERSE SEED
SUPPLY AND HAVE REAFFIRMED UNDERWOOD
GARDEN'S INITIAL COMMITMENT TO THE SAFE SEED PLEDGE.



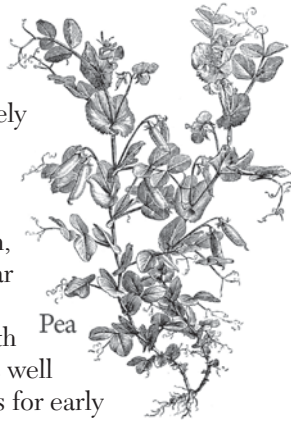
Pea, Pepper

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 7,000 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**



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 U.S. in 1908. Heavy producer of fine quality 3" pods each having 6-9 memorably sweet peas over an extended season. **V1422 pkt. \$3.05**

NEW!

MAMMOTH MELTING SUGAR

65-75 DAYS. Melting sugar describes this beautiful mammoth edible snow pea. Pods grow 4-5" on wilt resistant vines. Plant early during cool weather for a high-yielding sweet crop. **V1279 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**

PEPPER (*Capsicum annum*)

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 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**

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**



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 "Salsas!" by Glenn Andrews AND the following seed packets:

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



C1021

\$19.25

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 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**

**BULK SEED AVAILABLE ON MANY VARIETIES;
PLEASE VISIT OUR ONLINE BULK SEED
DEPARTMENT FOR MORE INFORMATION.**

ROCOTILLO

90-100 DAYS. Unique, distinctively shaped 2" fruits look like bells with 3 or 4 feet or wings, very similar in shape to a habanero or scotch bonnet. 3-4' tall plants produce gratifying yields. The flesh has a sweet, fruity flavor and is crunchy, but be aware of the hot ribs and seeds. When young, fruits will be green or very light yellow, ripening through orange into a deep uniform red. Very popular in the Caribbean, Mexico and South America, they are a staple in Jamaican jerk dishes. Difficult to find fresh, they are easy and prolific to grow. **V1084 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**

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. Fruits 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**

Favorite 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**

Favorite 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**

**A REFERRAL IS THE HIGHEST
COMPLIMENT YOU CAN GIVE US!**

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**

JARRAHDAL (*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, string-less flesh is of the highest quality. Keeps well in extended storage. High yields. Originally from Yates and Co., Australia. **V1115 pkt. \$3.95**

NEW! LADY GODIVA (*C. pepo*)

100-110 DAYS. Developed by Allan Stoner of the USDA Agricultural Research Service in 1972 for the hullless seeds as a snack food. The naked or hullless greenish seeds are very nutritious and rich in protein and are great roasted or raw. The pumpkins grow 4-8 lbs, with 12-15 pumpkins per plant and give about 1 lb of seed for each fruit. The flesh is not considered to be very tasty, but does work well in sweet pumpkin breads or pancake recipes. **V1453 pkt. \$4.50**

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**

CONNECT WITH US ON



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



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. \$3.95**

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**

Radish, Rhubarb, Solanum, Soybean, Spinach

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**



Radishes

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**

SOYBEAN (*Glycine max*)

The soybean is one of the world's oldest crops and it is produced today in the USA, Brazil, China and Argentina as a cornerstone of Asian cuisine. Soybeans have exceptionally high plant protein content. (Approx 50 seeds per pack.)

AGATE

80-90 DAYS. An interesting historic heirloom grown in New Mexico since the early 1930s via Sapporo, Japan. Well adapted to a harsh climate, these do well in the hot, arid Southwest. High yields of beautifully shiny agate looking beans. This early maturing variety has a great taste and can be used

fresh or cooked. A gourmet's delight, their buttery sweetness is enhanced by an herb and tomato sauce. Much more edible than any commercial available soybean today; most soybeans today are not meant for direct human consumption. **V1455 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**

GIANT NOBEL

40-56 DAYS. The best of the thick-leaved varieties, with large, green, thick, gently savoyed leaves with rounded tips and almost sugar-sweet, thin stems. Hardy, vigorous, spreading, resistant-to-bolting, reliable producer. Introduced in the Netherlands in 1926, it was an "All American Selection" winner in 1933, and remains very popular today. One of the few spinach varieties that will do well in both the cold and the heat, it is a good early season choice as it becomes sweeter with cooler weather yet also tolerates the heat longer than many others, resisting bolting. **V1129 pkt. \$3.00**



Giant Nobel Spinach

MALABAR SPINACH (*Basella rubra*)

70 DAYS. Beautiful, tropical vining plant with a gorgeous red stem and thick 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.

Red—**V1130 pkt. \$3.30**

Green—**V1296 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**

Squash, Strawberry

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 pkt. \$3.05**



HUBBARD CHICAGO WARTED (*C. maxima*)

105-115 DAYS. Hubbard Chicago Warded 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*)

HARD to find 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**



SEED INFORMATION

ALL OUR SEEDS ARE UNTREATED, OPEN-POLLINATED, NON-GMO AND HEIRLOOM VARIETIES. WE CARRY MANY CERTIFIED ORGANIC SEEDS, PLEASE

CHECK THE WEBSITE OR CALL FOR THOSE VARIETIES THAT ARE CERTIFIED ORGANIC.

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.)



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**

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**



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Tomato

FLAMME (*Jaune 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 ½" 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**

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**



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 seafront, 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**

**OPEN POLLINATED DENOTES A VARIETY OF
PLANT WHERE THE SEED CAN BE HARVESTED,
SAVED AND REPLANTED. THE SAME VARIETY
WILL REGROW YEAR AFTER YEAR.**

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. \$3.05**

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 pkt. \$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 "blackier" in hot, sunny conditions. Unusual Russian heirloom. Does well in cool climates, but will not turn as black. **V1148 pkt. \$3.50**

NEW! BURBANK RED SLICING

70 DAYS. Determinate. Developed around 1915 by plant wizard Luther Burbank. Stocky bushes 18-36" tall producing 6-8 oz red fruits perfect for slicing. Very productive. Does well in drier climates. **V1449 pkt. \$3.00**

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**

**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**

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**

Herbed Marinated Dried Tomatoes

You will need a lot of fresh tomatoes, as they lose a lot of weight during drying. Plan on about 3 times the fresh volume as what you will get dried.

Wash the tomatoes, slice and place on cookie sheets to dry.

Place in the oven around 90F or so. Let them dry to a leather-like stage, then collect and start the marinating.

Use as you would sun-dried tomatoes—in soups, sauces, stews, bruschetta, pizza, spreads, salads or anywhere else the flavors would work well.

HERB MARINATED DRIED TOMATOES

1 1/2 Cups dried tomatoes

1 Tbs fresh basil leaves, chopped

2 Tsp fresh oregano, chopped

1/4 Tsp pickling salt

2 Large garlic cloves, thinly sliced

6 Tbs red wine vinegar

2 Tbs Extra virgin olive oil

If tomatoes are crispy dry, put into 2 cups boiling water for 5 minutes to soften, then drain. If tomatoes are leather dry and still slightly pliable, you don't need to soften them. Add herbs, salt and vinegar to bowl and mix or toss well. You want to have all of the herbs well mixed before adding the tomatoes.

Pack tomatoes and herb mixture into a 12 ounce to 1 pint jar, being sure to coat the tomatoes well with the herb mixture.

Leave a small space at top of jar. Add olive oil to top and cap jar.

Store in a cool, dry, dark place. Once opened and for longer storage, keep in refrigerator. Use these following recipes as the herb ingredients for the basic recipe above.

HERBES DE PROVENCE MARINATED DRIED TOMATOES

2-3 Tbs Herbes de Provence

3 Large cloves garlic, thinly sliced

1 Tsp freshly ground black pepper

MEXICAN HERBED MARINATED DRIED TOMATOES

1 Tbs Mexican oregano, dried

1 Tsp Sweet marjoram, dried

1 Tsp Chipotle chile, finely chopped

1 Tbs Whole cumin seed, toasted and ground

1 Tsp Whole coriander seed, toasted and ground

3-4 Large garlic cloves, thinly sliced

ITALIAN HERBED MARINATED DRIED TOMATOES

2 Tsp Fresh Greek oregano

1 Tsp Sweet marjoram

1 Tsp Summer Savory

1 Tbs Fresh Marseilles basil, chopped

2 Large garlic cloves, thinly sliced

Recipe Tip! Pickling salt is—simply put—fine, pure granulated salt. Grocery stores label it "canning and pickling salt," health food stores call it "sea salt." It is not table salt, which contains iodine and several other stabilizers and anti-caking agents that can ruin your pickles appearance.

Tomato

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. \$3.05**

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**



Tomatoes

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**



SAN MARZANO REDORTA

75-80 DAYS. Indeterminate. Large paste tomato, 8-10 oz. with all of the flavor San Marzano is renowned for, but twice the size. Very prolific in heat and cooler weather, named for the Pizzo Redorta outside Bergamo, Italy. An excellent paste tomato that is also great for canning, salsas, sauces and roasting. Lots of flesh with an easy-to-peel skin and a small seed cavity. The flavors are richer than San Marzano, with a balanced sweetness and tanginess with a touch of salt. **V1440 pkt. \$3.30**



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**



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

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 Dnepropetrovsk, 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**

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**

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 while globes, best at 3-4", sweet, mild, fine-grained white flesh, purplish-red above ground and white below. **V1305 pkt. \$3.00**

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**

 **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**

Watermelon

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**

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**



ORANGEGLO

85-100 DAYS. Rich, pumpkin-colored flesh, this orange watermelon possesses one of the fruitiest of aromas and a sorbet-like texture that makes it excellent for frozen desserts. Good yields of 20-30 lbs oblong melons. Does well in cooler climates. **V1457 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**

Terroir Seeds Guarantee

We sell only the highest quality seed that has been carefully grown, selected, picked and packed for you. We guarantee that the seeds will germinate for one year from the purchase date, if you follow the individual seed packet's growing instructions.

If you have problems with seed germination not due to the weather, gardening abilities or animals, we will gladly work with you to determine the cause and send replacement seeds if necessary. If the underlying problems affecting the seeds germination are not corrected, you won't have any better results with new seed than the first time! Specific planting information is needed to help us diagnose and help correct the reasons for poor germination. Typically when there are challenges in germination, there are a few main reasons—temperature, soil moisture levels and timing.

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.

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Plan in the Summer for Cool-Season Harvests

Fall and winter gardening is somewhat counter-intuitive, as many gardeners have grown up with the traditional “plant in spring, harvest in fall” concept. But most home gardens throughout North America can grow vegetables for three seasons, up to eight or nine months, with very little change to their current garden setup.

With a little more structure, growing year-round is entirely possible. Don't believe me? Eliot Coleman is perhaps the best-known spokesman for year-round vegetable production.

Coleman lives on a small acreage in Maine and has been successfully growing almost year round since the late 1970s. After he developed the systems that worked for his farm, he routinely out-produces farms that are three times his size.

If this is possible in Maine, can it be possible in your garden? Absolutely! Coleman's book, “The Winter Harvest Handbook,” details exactly how to setup your garden for the best production, along with the methods and tools he uses. Planting is generally done from eight to 10 weeks prior to the first frost, giving seedlings a head start before the weather turns cooler.

A great guide to the first and last frost dates by ZIP code is from Dave's Garden (<http://davesgarden.com/guides/freeze-frost-dates/>). This chart shows the first and last frost dates by percentage based on historical data from weather stations in your area. Different temperatures are listed as well—32, 28 and 24 degrees F, which gives useful information on how hard the frost/freeze is by what date.

For fall planting, simply work backwards from a few known details. You need to know the average date of the first killing frost and the number of days to maturity for the variety you are growing.

The following formula will give you what you need.

- Number of days from planting seeds to harvest (outside)
- Number of days from planting seed to transplanting
- Add average days to maturity (harvest time frame)
- Add fall weather factor (usually about two weeks)
- Equals the number of days to count backwards from first frost date to ensure good garden production.

The number of days from seed to transplant will only apply for those crops that are started inside as seeds and then transplanted into the garden as seedlings. A good rule of thumb is to add five days for sprouting the seeds.

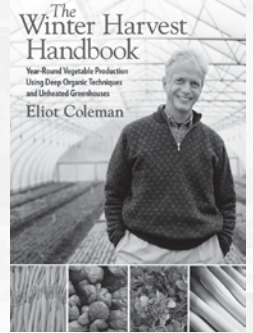
Many fall crops will benefit from being pre-sprouted inside, then transplanted into the garden as young seedlings. The process is similar to traditional tomato and pepper seedlings, but not as long, as the seedling is transplanted as soon as it is an inch or more above the soil.

Plant these seedlings a little deeper than normal so that they don't dry out as quickly once transplanted into the garden. A thick layer of straw mulch will help get them off to a great start by retaining needed moisture.

Remember, these seedlings are being transplanted in the heat of the summer, so they will need different protection than those planted in the early spring. The fall weather factor takes into account the slower growth from cool weather and short days in the fall, and is usually about two weeks.

THE WINTER HARVEST HANDBOOK BY 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 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**



For example, our 50 percent chance of frost to 32F is Oct. 21. The Bull's Blood Beet is a 55-day beet. Add five days to pre-sprout the beet for transplanting and two weeks for the fall weather factor. This adds up to 74 days, or 10½ weeks.

Counting 10½ weeks backwards from Oct. 21 is Aug. 7 or so. Thus, the planning happens in July—order seeds mid- to late-July and plant the beginning of the second week of August.

This provides a couple of hedge factors, as the 32F date is at 50 percent, meaning a medium chance of a lighter frost, which will usually give a week or more past that. This is where a Garden Journal will come in handy, as you can record the frost dates for use in the coming years.

Do the math for each variety you want to plant, or use the maturity date ranges to plan the planting dates. Now that you know *when* to plant, *what* should you plant? The obvious answer is to start with what you like to eat and go from there.

The list of what will do well in the fall garden is pretty extensive. Kale, beets, cabbage, carrots, Swiss chard, leeks, spinach, lettuces, garlic and onions are pretty easy. Maché, radish, mustard greens, kohlrabi, parsley, radicchio, sorrel, turnips and cress are not so familiar to most gardeners, yet are delicious and extremely nutritious.

How to integrate this into your existing garden? That's the easy part! As veggies are harvested, this opens space for the fall and winter planting. The ideal place to start the cool season planting is in rows that have fast-growing vegetables—lettuces, carrots, beets, radishes, etc. to use the space opened up from their harvesting.

Using this information, you now can confidently plan, plant and harvest some of the tastiest vegetables and greens from your own garden! Many of the varieties that do well for fall gardening gain flavor as the weather turns cool. Some get sweeter while others add complexity to their flavor profile, and you won't be able to find these flavors anywhere else.

Plan in the Summer for Cool-Season Harvests

For more varieties, details and photos, please visit our online Fall/Winter Gardening Department

Bull's Blood Beet (*Beta vulgaris*) 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. (Approx 150 seeds per pack.) **V1020 pkt. \$3.00**

Chioggia/Candystripe Beet (*Beta vulgaris*) 35 DAYS to baby leaf tops; 55 DAYS for edible roots. 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. (Approx 150 seeds per pack.) **V1021 pkt. \$3.00**

Raab/Rapini Broccoli (*Brassica 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. 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 as you would broccoli. (Approx. 100 seeds per pack.) **V1125 pkt. \$3.05**

Catskill Brussels Sprout (*Brassica oleracea*) 85-110 DAYS. Dwarf or semi-dwarf with heavy yields. Large, firm dark-green, early, 1 1/4-1 3/4" sprouts on 20-24" plants with medium green leaves. 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. (Approx 150 seeds per pack.) **V1271 pkt. \$3.05**

Early Jersey Wakefield Cabbage (*Brassica oleracea*) 64 DAYS. Introduced about 1840, these small 2-3 lb distinctly pointed, conical-shaped heads are fast growing. Regarded by many as one of the best-tasting cabbages. Compact size is ideal for raised beds; it's easy to space 4 or 5 closely across the width of raised bed without overcrowding. (Approx 100 seeds per pack.) **V1257 pkt. \$3.00**

Little Finger Baby Carrot (*Daucus carota*) 50-70 DAYS. Baby gourmet carrot with a sweet flavor and delicious crunch. Slender, 3-3 1/2" 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. (Approx 500 seeds per pack.) **V1027 pkt. \$3.00**

Red-Cored Chantenay Carrot (*Daucus carota*) 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. (Approx 500 seeds per pack.) **V1026 pkt. \$3.00**

Wrinkled Crinkled Crumpled Cress (*Lepidium sativum*) 30 DAYS. Quick-growing, broad leaves are extremely wrinkled and ruffled along the edges and savoyed in the middle. 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. (Approx 150 seeds per pack.) **V1040 pkt. \$3.00**

Lacinato Kale (*Brassica oleracea*) 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. (Approx 200 seeds per pack.) **V1259 pkt. \$3.00**

Red Russian Kale (*Brassica oleracea*) 50-65 DAYS. Uncommon, old European variety—quite different from the 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. (Approx 200 seeds per pack.) **V1052 pkt. \$3.00**

Tatsoi Chinese Mustard (*Brassica 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." (Approx 100-200 seeds per pack.) **V1283 pkt. \$3.00**

Gourmet Blend Radish Mix (*Raphanus sativus*) 25-35 DAYS. A mix of at least 11 old-fashioned varieties. Early- and late-maturing varieties spread the harvest over many weeks. Plant spring and fall. Approx 300 seeds per pack.) **V1122 pkt. \$3.00**

Bloomsdale Spinach (*Spinacia oleracea*) 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. (Approx 100 seeds per pack.) **V1333 pkt. \$3.00**

Fordhook Giant Swiss Chard (*Beta vulgaris* var. *cicla*) 50-60 DAYS. Broad, dark-green, heavily crumpled leaves with white veins and thick stalks. Abundant producer, even after light frosts. Introduced commercially in 1934 by W. Atlee Burpee & Co. (Approx 100 seeds per pack.) **V1249 pkt. \$3.00**

Spinach-Beet Greens Swiss Chard (*Beta vulgaris* var. *cicla*) 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 until heavy frost. In 1869, The American Horticultural Annual wrote: "not altogether a new variety, deserves to be better known." (Approx 100 seeds per pack.) **V1131 pkt. \$3.50**

Guidelines for Successful Seed Germination

Preparation

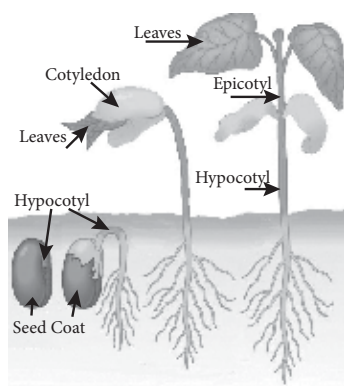
1. Start seeds at the right time. Seeds generally remain in flats or pots for 3-4 weeks after germination. Seedlings are then transplanted into larger, individual containers to develop for 5-6 weeks more. Seeds should be started 8-10 weeks before average last frost date in your area to set plants in the garden at the beginning of the frost-free period in spring. After the frost-free date and throughout warmer weather (until about midsummer) you can sow seeds directly outdoors in a seedbed or frame.
2. Before sowing seed, refer to packet information regarding pre-germination treatments or special seed-handling techniques required for what you want to grow.
3. Plan sowing according to how many plants you want. Sow more seeds than the number of plants wanted. Consider color scheme, bloom time, dimension of plant, soil and water requirements. Don't plant something that requires little water in with plants that need much more water.

Getting Started

1. Sow seeds in a light, loose seed-starting mix, covering them with 3-4 times their thickness.
 - Large seeds can be soaked overnight in water, then planted.
 - Small seed is just lightly and barely covered with soil.
 - Fine seed is sprinkled on the surface of dampened mix, tamped down GENTLY and watered with a fine misting or from below.
2. Plant flat seeds edgewise.
3. Plant winged seeds with wings uppermost, or gently remove wings first.
4. Keep soil moist...not too wet—and don't allow it to dry out.
5. Seeds from temperate regions often germinate best at cool temperatures (50°F-65°F).
6. Seeds from tropical regions like warm temperatures (70°F-85°F).
7. Germination temperature should be the soil temperature, not the air temperature.
8. Germination may be helped by gentle bottom heat plus air circulation.
9. Seedlings are best transplanted on a cool, moist or cloudy day. It's best for many seedlings to be transplanted up to the cotyledons (seedling leaves).

Special Cases

Seeds requiring cold treatment can be sowed outdoors in the fall. To start indoors, mix seeds with 2-3 times their volume of moist peat, sand or vermiculite. Place mix in plastic bag, seal, place bag in refrigerator for length of time specified on packet. Check moisture



Common Garden Bean

after 30 days. Remove seeds from refrigerator and sow according to directions.

For seeds with hard, impermeable shells, nick or scratch seed coat opposite hypocotyl with a file or medium-grit sandpaper.

Hot water treatment—Soak seeds in at least 4-5 times their volume of hot water and leave to cool. Let soak 2-24 hours. Nicking or sanding before soaking often speeds swelling and germination.

Double dormancy—Some seeds need alternating seasons of cold-warm-cold, others need warm-cold-warm. Planted outdoors, they will germinate after the second season. Indoors, give cold treatment as above for 3-6 weeks, remove from refrigerator for

an equal amount of time, then return to the refrigerator for 3-6 weeks (or give warm-cold-warm treatment in the same way). Stir seed periodically for air circulation and check moisture.

Special Tips for Flowers

A great way to germinate seeds for flowers (both annual and perennial) is to direct sow them in fall. Many flowers require the freeze/thaw cycles in order to germinate. Remember to dead-head your flowers after they bloom and broadcast the seed for more flowers the following year. If you want to limit the number of flowers next year, completely remove the seed heads. The packet instructions will give you complete directions for that particular variety.

Troubleshooting

The most common causes of seeds not germinating are:

- Soil was too heavy, too wet or too cold.
- Soil was allowed to dry out or kept too wet.
- Seeds were not given enough time to germinate before sower gave up, especially seeds with slow or erratic germination.

The most common causes of seedling loss are:

- Damping off, caused by over watering or fungi.
- Using containers that don't hold enough soil. Containers need to be at least 3" deep and filled to the top with seed-starting mix.
- Using potting soil, common garden soil, or previously used soil. It's best to start fresh each year to avoid fungi, etc.
- Insufficient air circulation.
- Planting in previously used containers that were not properly cleaned. Wash containers in a solution of 1 part bleach to 10 parts water before re-using.
- Overcrowding. If you've planted too many seeds and they're all germinating, gently thin (cutting with a small scissors works well) the weakest out leaving a few of the strongest to grow.
- Introducing seedlings to full sun or outdoor conditions too quickly (not "hardening off").

Soil Temperatures for Seed Germination*

Vegetable	Min. Temp	Temp Range	Optimum Temp	Max Temp	Days to Germination	Required temperatures for Outdoor Transplanting		
						Day Temp	Night Temp	Time (weeks)
Asparagus	50°	60°-85°	75°	95°	21-30	70°-80°	65°-70°	8-10
Bean	60°	60°-85°	80°	95°	7-14			
Bean, Lima	60°	65°-85°	85°	85°	10-14			
Beet	40°	50°-85°	85°	95°	7-14			
Broccoli			70°		5-7	60°-70°	50°-60°	5-7
Brussels Sprouts			70°		5-10	60°-70°	50°-60°	5-7
Cabbage	40°	45°-85°	85°	100°	7-10	60°-70°	50°-60°	5-7
Carrot	40°	45°-85°	80°	95°	10-21			
Cauliflower	40°	45°-85°	80°	100°	3-10	60°-70°	50°-60°	5-7
Celery	40°	60°-70°	70°	85°	14-21	65°-75°	60°-65°	10-12
Chard, Swiss	50°	50°-85°	85°	95°	7-14			
Corn	50°	60°-95°	95°	105°	7-10	70°-75°	60°-65°	3-4
Cucumber	60°	75°-95°	95°	105°	7-10	70°-75°	60°-65°	3-4
Eggplant	60°	40°-80°	85°	95°	7-12	70°-80°	65°-70°	6-8
Lettuce	35°	40°-80°	75°	85°	7-14	70°-80°	50°-55°	5-7
Muskmelon	60°	75°-95°	90°	100°	7-10	70°-75°	60°-65°	3-4
Okra	60°	70°-95°	95°	105°	8-12			
Onion	35°	50°-95°	75°	95°	10-14	60°-65°	55°-60°	10-12
Parsley	40°	50°-85°	75°	90°	10-21			
Parsnip	35°	50°-70°	65°	85°	14-21			
Pea	40°	40°-75°	75°	85°	8-10			
Pepper	60°	65°-95°	85°	95°	14-21	65°-75°	60°-65°	6-8
Pumpkin	60°	70°-90°	95°	100°	7-10			
Radish	40°	45°-90°	95°	95°	3-7			
Spinach	35°	45°-75°	70°	85°	7-10			
Squash	60°	70°-95°	95°	100°	9-12	70°-75°	60°-65°	3-4
Tomato	59°	60°-85°	85°	95°	5-14	70°-75°	65°-75°	5-7
Turnip	40°	60°-105°	85°	105°	6-7			
Watermelon	60°	70°-95°	95°	105°	7-10	70°-80°	65°-70°	3-4

* All temperatures are °F.



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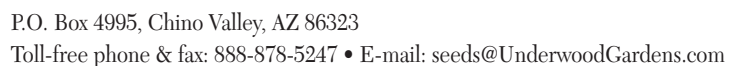
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WHITE SONORA WHEAT

(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**



ACHOCHA/CAIHUA (*Cyclanthera pedata*)

A slender tropical vine with long tendrils for climbing originally from South America. The leaves are 4-5" wide and divided into several lobes. It produces a pale green, semi-flattened fruit like a cucumber 3-5" long and 1-2" wide that is hollow with several black seeds resembling tree bark. In Central and South America the fruits are eaten either raw or cooked after removal of the seeds. They are also prepared as stuffed peppers; stuffed with meat, fish or cheese and then baked or served fresh. (Approx 10 seeds per pack.) **V1000 pkt. \$4.50.**



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.) See page 46.



POHA GROUND CHERRY (*Physalis peruviana*)

70 DAYS. Also known by the names Cape gooseberry, Inca berry, Aztec berry or Peruvian ground cherry. With a flavor described as a sweet cherry tomato crossed with mango and pineapple while looking like an orange grape inside a paper lantern, it is a very tasty flavoring with many desserts and makes a great tropical substitute for apricot jam. Poha is eaten fresh from the garden, made into jam or canned with syrup. A bushy plant, it grows 1½ to 3' tall and about as wide with heart-shaped, toothy and slightly velvety leaves. The small, bell-shaped whitish flowers fade into a loose, papery husk that surrounds the maturing marble-sized fruit that ripens from late summer into fall. (Approx 45 seeds per pack.) **V1408 pkt. \$3.30**



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MELROSE PEPPER

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. (Approx 40 seeds per pack.)

V1106 pkt. \$4.25

**TOOTHACHE PLANT/
SZECHUAN BUTTONS**

(*Spilanthes oleracea*) Bronze-purple leaves host yellow/red "gumdrop" flowers that bloom repeatedly summer through fall. The leaves and flower heads, particularly the young buds, contain a natural analgesic that 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

