Welcome To Our 21st Seed Catalog!

Dear Gardening Friends,

We are very thrilled to be printing our 21st annual catalog in 2018, and we think this year’s selection of colorful heirlooms is the best yet. We are more and more focused on introducing super colorful varieties that are packed with nutrition and flavor. We are especially happy to be bringing you a host of new corn varieties after spending years to keep these pure from toxic, GMO pollen.

As we start our 21st season, we feel blessed to be able to continue our passion collecting, growing, and preserving a host of endangered seed types, both here in North America and in the most remote spots around the globe. The bounty and diversity of our planet ever excites us as seed travelers and preservationists of rare genetics.

Our team of seed explorers has visited dozens of countries in 2017, and we are continually looking for anything endangered and rare. Our family personally spent time in remote parts of Mexico, as well as visiting seed growers in Japan. We are currently planning travels to Thailand and China.

Not only do our travels yield new seeds, but also friends from across the globe who united with us in the passion to preserve the seeds of the people, in the hands of people, and free from corporate control, patents and GMOs. Each year the resistance to corporate, GMO, factory farming continues to grow, both in America, and often times faster internationally. People want the food their grandmothers grew and cooked, as well as trying the foods of other cultures. Seeds and gardening have an amazing way of bringing cultures and families together.

As a small child growing up, gardening always brought both sides of my family together. I fondly remember growing things with both my Hispanic and Danish grandmothers, who often would garden, preserve and cook together, using traditional methods that they learned from their ancestors and passed down to their families. They grew and made their own food by hand, but most importantly they built family, friendships, and always shared the bounty with the neighborhood.

We want to continue the tradition of uniting people around the dinner table, in the garden, and on the farm. We must continue to fight the global takeover of the seed and food supply while at the same time preserve the seeds from our past, seeds that have built our cultures and are often times the only living link to our past, our ancestors and our heritage.

Please join us in celebrating our seed heritage, as well as joining us at our Spring Planting Festival here in Missouri or at the National Heirloom Expo in Santa Rosa, CA. We would love to see you at one of these events or at our farm in Missouri. We love visitors.

We thank you for your support and wish you a wonderful gardening year!

God Bless!

Jere, Emilee, Sasha & Malia Gettle

PS, please “Like” us on facebook for all the latest varieties, recipes and cool photos!
JERE GETTLE always had a passion for growing things, and at age 3 he planted his first garden. Ever since, he wanted to be involved in the seed industry. So in 1998, at the age of 17, he printed the first Baker Creek Heirloom Seed catalog. The company has grown to offer nearly 2,000 varieties of vegetables, flowers and herbs—the largest selection of heirloom varieties in the USA.

Baker Creek carries one of the largest selections of seeds from the 19th century, including many Asian and European varieties. The company has become a tool to promote and preserve our agricultural and culinary heritage. Our company and seeds have been featured in The New York Times, The Associated Press, Oprah Magazine, NPR, Martha Stewart, The Wall Street Journal, and many others. Gardeners can request a free color catalog. Our catalogs now distribute to over 700,000 gardeners nationally.

Baker Creek started hosting festivals in 2000 as a way to bring gardeners, homesteaders and natural food enthusiasts together to exchange ideas and seeds, to listen to speakers and to enjoy vendors, old-time music and much more. These festivals gave birth to the idea for our pioneer village, Bakersville. Other projects include our trial gardens that we grow each year, seed collecting expeditions, and educational produce exhibits.

Over the last several years, Jere Gettle and his wife Emilee have branched out into other related projects, as well. They have also expanded into a location in Sonoma County, CA, in the beautiful town of Petaluma and are continuing with the restoration and preservation of the landmark Wethersfield, CT, Comstock, Ferre & Company, the oldest continuously operating seed company in New England.

The Gettles have published two books with Hyperion. These books feature heirloom vegetables and their work with seeds and food. After publishing The Heirloom Life Gardener in 2011, they released The Baker Creek Vegan Cookbook in 2012.

Jere and Emilee also work extensively to supply free seeds to many of the world’s poorest countries, as well as here at home in school gardens and other educational projects. It is their goal to educate everyone about a better, safer food supply and fight gene-altered frankenfood and the companies that support it.

BAKER CREEK HEIRLOOM SEED CO.
2278 Baker Creek Rd. Mansfield, MO 65704
Phone: 417-924-8917 seeds@rareseeds.com
Follow us on Facebook, Instagram & Twitter!
Join us on Facebook
We now have 580,000 “Likes” on facebook! Like us for recipes, special offers, & cool photos!

Also Follow Us On Instagram and Twitter!

Printed on recycled paper: please recycle and pass this book on to friends!

LOVE SEEDS?
Join our Team!
Send your resume to hr@rareseeds.com

NEW FLOWERS

We love flowers and so do the bees!
This season we are super excited to be introducing a large number of new flower varieties. From Amaranth to Zinnias, we have you covered! We are working on trialing about 500 flower varieties each year, so expect more in the future!

Visit Our Stores

MANSFIELD, MISSOURI HEADQUARTERS
Come enjoy the beautiful Ozark hills and our farm and pioneer village; shop seeds, see gardens, animals and the village. Eat at our restaurant that is open for lunch, Monday - Friday. Learn firsthand about what we do.
Directions: We are located 45 miles east of Springfield, Missouri. Take Hwy 60 to Mansfield, and at the 2nd exit, turn north on Hwy 5. Go 1½ miles to London Road. Turn left on London Road, then follow signs. Hours: Sunday-Friday, 8 am - 4 pm. Closed Saturdays & major holidays. Come enjoy all that the Ozarks region has to offer! Phone: 417-924-8917

WETHERSFIELD, CONNECTICUT
HEIRLOOM MARKET AT COMSTOCK FERRE
The historic Comstock Seed Company is located in the heart of old Wethersfield, the “most ancient” town in Connecticut. This property is owned and being restored by the Gettle family. It is now being transformed into not only a seed store but also a natural foods market and cafe by our friends, Spiro and Julia Koulouris, who own the business and currently operate the entire property. Come and see this amazing seed company with 11 historic buildings and the founder’s 1767 house! They carry all the seeds in this catalog, plus operate a grocery and cafe featuring organic, non GMO products, gardening supplies and more! Directions: Come to Wethersfield, CT (just 5 minutes south of downtown Hartford). Heirloom Market at Comstock Ferre is located on Main Street in Old Wethersfield (263 Main St.). Phone: 860-257-2790  www.ComstockFerre.com

PETALUMA, CALIFORNIA SEED BANK
We’re Moving! (April 1, 2018)
After 10 years at 199 Petaluma Blvd. North in Petaluma California we are moving down the street to 110 Petaluma Blvd. North.
It was not an easy decision to move from the historic bank building we have called home for the last decade, but the space no longer suited our needs. We look forward to seeing you at our new location where we will be offering a full selection of our seeds and gardening supplies located still in beautiful and historic Petaluma, California. After April 1, we plan to be at 110 Petaluma Blvd. N. (Check online to verify exact location) Open: Sunday-Friday. Closed Saturdays & major holidays. Phone: 707-773-1336

Seed Racks
Add Baker Creek Seed to Your Store or Nursery!
We now offer over 1300 varieties!
Get varieties that are top sellers!
Stunning pocket design and art
Beautiful, locally-crafted wooden racks!
Baker Creek is nationally recognized!

Call for Samples & Info Pack!
1-417-924-8917
Online: www.rareseeds.com
Celebrate spring with **200 vendors**, 75 old time musicians, and more than 50 craftsmen. Browse through thousands of varieties of plants and learn how to grow them with our acclaimed guest speakers.

Come and join us and more than **10,000 gardeners** at America’s premier event of seeds, plants, music, culture and the celebration of historic foods. Join gardeners from 30-40 states. Bring the kids, who will be admitted free, for a full day of children’s fun and educational activities. Area schools are invited to bring their classes.

*Enjoy a sense of community with fascinating seed collectors, renowned musicians, international speakers, historic demonstrators, food activists, home schoolers, western re-enactors, organic growers, gourmet chefs, free thinkers, Ozarkian crafters, trendy vendors and herbal hippies!*  

*read more at www.rareseeds.com*

**The Spring Planting Festival** is held at our village and seed farm, near Mansfield, Missouri. Simply take Highway 5 north from Mansfield for 1.5 miles, and follow signs. We offer free tent and RV camping without hookups; there is no need to register. There are also hotels in the local area but book early. Food is available at the festival. Admission is $5.00 per adult, payable at the event. In keeping with our philosophy of educating about food and gardening, children 16 and under are free. All pets over 20 pounds must be pre-approved. No weapons are allowed. Vendors are welcome! Bring your products to one of the largest heritage garden events. **Vendors and crafters, call for info: 417-924-8917.** (Spaces are limited.) Bring your friends and family to enjoy the festivities.

*More varieties of seed available at www.rareseeds.com*
The 8th annual National Heirloom Exposition will be the center of attention in Santa Rosa, California, on September 11, 12, & 13.

What began in 2011 as a celebration of pure food and sustainable living has developed into an impressive event that annually draws upwards of 20,000 participants. Featuring the largest display of heritage produce, the Expo now focuses on the preservation of heirloom foods without genetic modification. Many individual and commercial growers supply an abundance of fruits and vegetables for exhibiting and tasting.

Located at the Sonoma County Fairgrounds in Santa Rosa on September 11, 12 & 13, the event has become known as the “World’s Fair of Pure Food.”

**TAKE PART!**

Be an attendee, exhibitor, vendor, speaker or volunteer!

Join seed savers, farmers and gardeners from across the planet!

**Save these Dates, Sept 11-13, 2018, Santa Rosa, CA**

www.theheirloomexpo.com

1-417-924-8917 or info@theheirloomexpo.com

Join hundreds of vendors and exhibitors for all things garden, seeds, farm and organic!

**Become a vendor! Spaces are limited, call us today!**

World-class garden art from across America!

**Calling all seedy artists!**

Three days of kids activities and garden games, bring your kids or school class for a food education they won’t forget!

Dazzling Dahlia Show! Enjoy the beauty of this queen of flowers at this massive display of color and genetic diversity. Bring your camera!

Enjoy stunning heirloom tomatoes from across California and beyond.

National and international speakers fill 3 halls with garden and farm know-how. Learn to grow, save and sell your harvest and much more!
Live Plants

Please Read:
We are super excited to be offering a selection of small, live plants. These are produced for us by tissue culture, a natural technique that produces plants that are generally high-quality and disease free. With some stunning new food crops in our plant listing, we hope you will try some of the exciting rare plants we offer this year. Pre-order now, as supplies on some of these will be limited. The plants we ship are small but sturdy, and we offer a 30-day guarantee on live plants.

Please consider these terms before ordering live plants:
Most plants will be 3”-7” in height. Plants will ship as available after the first of March to the end of May. We will try to ship orders to southern zones first. No guaranteed exact delivery dates. Plants may arrive too early and have to be kept inside until the weather warms. Plants may arrive late, as well. Due to the sensitive nature of small plants, there is the possibility of a crop failure. If such a situation occurs, we will do our best to issue you a refund in a timely manner. Last minute losses can occur at any point in our shipping timeline, and we may have to issue a refund even late in the season. No orders shipped outside of the USA. No Extra shipping costs; you just pay our regular $3.50.

SNOWBANK “WHITE” BLACKBERRY #PL166 New! From Luther Burbank!
Extra sweet berries dazzle like diamonds on vigorous vines. These sparkling white berries were developed by the great Luther Burbank, legendary plant breeder of the early 20th Century. Burbank, who was also responsible for the Russet Burbank potato and the Shasta Daisy, took a chance mutation white blackberry that was found growing in the wild in New Jersey and bred a more bright white berry. The result, introduced in 1916, was a stunning alabaster fruit with exceptional sweet flavor. This variety never transcended its reputation as a garden novelty and for that reason the Snowbank completely disappeared from the commercial market. We are delighted to offer the Snowbank Blackberry after many years of anticipation! It almost went extinct, one of the most exciting rediscoveries ever! 2 plants for $15.00

ARONIA VIKING #PL101 (Aronia melanocarpa) Viking is a beautiful small shrub with a very flavorful fruit when used in juices, jams, and preserves. Aronia is high in flavonoid/antioxidants, as well as high in vitamins and minerals. The fall red foliage is incredibly striking. Aronia is a staple in Eastern Europe backyard gardens and has great potential in the US. We offer 2 small plants that have been propagated through tissue culture, a simple way to make small cuttings disease free. 2 plants for $13.00

POSSUM PURPLE PASSION FRUIT #PL107 (Passiflora edulis) Self-fertile passion fruit that can be grown in containers, in the greenhouse, or outdoors in warmest climate zones. Prefers full sun and ample water. The delicious purple fruits are fine for eating out of hand, or processing into jellies, juices or desserts. The classic white, purple and cream-colored Passion flowers are stunning, especially when grown where they can be seen and appreciated close-up. Bees and butterflies love them as well. Climbing plants will require staking. 2 plants for $12.00

MULBERRY, DWARF EVERBEARING #PL105 (Morus nigra) Mulberry is a medium size black mulberry with a sweet tasty flavor. In pot culture it can be maintained as a dwarf with minor pruning. This ever-bearing mulberry will produce continuously in pots under warm and bright conditions. Mulberries have many health benefits: they strengthen the immune system and are good for eyesight. We offer 2 small plants that have been propagated through tissue culture, a simple way to make small cuttings disease free. 2 plants for $13.00

LONGEVITY SPINACH #PL103 (Gynura procumbens) Related to Okinawan Spinach, but lower-growing and more spreading. Reputed to have anti-viral and anti-cancer properties, and to be beneficial in the treatment of diabetes and numerous other conditions. Cultivated throughout southern and eastern Asia. Can be used raw, juiced or cooked. Also frequently made into a tea. Grows in frost-free, warm conditions. Easy to propagate from cuttings. 2 plants for $10.00

YACON #PL113 (Smallanthus sonchifolius) Here’s a delicious and unusual South American relative of Dahlia and Jerusalem Artichoke. Sweet potato-like tubers weigh up to 3 lbs and are produced in 3-5 months from planting. Yacon plants reach 4-5 feet in height and occasionally bloom, bearing small yellow daisies. Two types of tubers are produced: propagation tubers, at the center of the root mass, which can be divided and replanted in the spring, and the edible tubers, which grow outside the central ones. The flavor is like a crisp apple combined with Asian pear. The roots contain inulin (may be useful to diabetics), and possess antioxidant and pro-biotic qualities. 2 plants for $14.00

RARE FIG ASSORTMENT #PL121 (Ficus) An assortment of some of the world’s most amazing and delicious fig varieties, with flavorful pink, green, or red flesh. Fruit will vary in size, depending on variety. Figs are super easy to grow and most thrive outside in zones 7-11. Many people grow them farther north with protection. We get massive amounts of fruit each year in our small Missouri greenhouse. Figs are delicious for fresh eating but also make incredible jams, jellies, desserts, and are delicious in salads and main dishes, as well! Young fig plants may need some protection, even in zones 7-8 if the winter is harsh, until they are well developed, but this can be easily done by either bringing them inside or wrapping them in cloth or landscape fabric. We offer 3 assorted small plants for $15.00

More varieties of seed available at www.rareseeds.com
THESE PLANTS ARE VERY SMALL “TISSUE-CULTURED” PLANTS THAT ARE DISEASE FREE. PLEASE READ LIVE PLANT INFO BEFORE PURCHASING

WHITE MARSEILLES FIG #PL131
This is a spectacular old variety from Southern France, brought to the U.S. in the 1700s by fig enthusiast and US president, Thomas Jefferson. These figs are especially suited for southern climates; Jefferson noted that he had to protect plants from the cold at his home in Virginia. They can be grown against a south facing wall to create optimal conditions. These are a gorgeous white-fleshed fig with a green-yellow outside. Jefferson, who really knew his figs, claimed that they were the best he had ever eaten. 2 plants for $14.00

CHICAGO HARDY FIG #PL184  New!
This is an exciting new delicious offer! Chicago Hardy fig originates from Sicily, but became popular in Chicago. It is productive, easy to grow, and bears dark mahogany medium-size figs. Amazingly it is drought, heat AND cold tolerant. In colder climates, the fig will die back and resume growth in spring. Fruit produced on the older wood will appear in early summer, and fruit on new growth will appear in early fall. It is self-pollinating and fine-grained. Grow in pots or in the ground, in partial shade to full sun from zone 5 - 10. 2 plants for $14.00

THORNLESS BLACKBERRY ASSORTMENT #PL147
Grow your own tasty blackberries at home without the pain of thorns! This assortment of blackberries features high yielding and super sweet varieties tolerant to a wide range of climates from zones 3-9. Thornless blackberries are easy to grow and the rewards are impressive, yielding loads of nutritious fruit. Includes 3 small plants. We are super excited to be offering a selection of live plants. These are produced for us by tissue culture, a natural process that produces plants that are generally high-quality and disease free. 3 small plants $15.00

DRAGON FRUIT COLLECTION #PL123
Grow outdoors in a sub-tropical climate or grow as an amazing greenhouse plant. It may take a few years to start producing, but when it does, be prepared for super delicious, pink flesheed fruit; yields year-round where conditions are right! Plants need little water and produce lovely blooms, too. (Most varieties are night-blooming; be prepared to hand-pollinate indoor-grown specimens.) We offer 3 assorted small plants for $15.00

EDGAR’S BABY DRAGON FRUIT #PL120
(Hylocereus hybrid) Flavor of the magenta-fleshed fruits is very well balanced, a perfect blend of sweet and tart. Named in honor of the breeder, Edgar Valdivia, the ripe fruits had a Brix of 18%! According to Joe Simcox, this is the best tasting Dragonfruit in the world! Grow outdoors in a sub-tropical climate or grow as an amazing greenhouse plant. It may take a few years to start producing, but when it does, be prepared for super delicious, magenta-fleshed fruit! Plants need little water and produce lovely blooms, too. We offer 2 small plants for $15.00

HARDY KIWI COLLECTION #PL128
(Actinidia arguta) This kiwi is a good producer of bite-sized kiwis. It has a tremendous cold hardiness and is easy to grow. Besides its rock-solid hardiness, one key element that makes this kiwi so special is its pineapple-like flavor! Use Actinidia agruta 'Hardy Male' as a pollinator. For zones 5-9. We offer 3 assorted plants (1 male & 2 female) plants for $15.00

SUNSET EDIBLE HIBISCUS MIX #PL139  New!
(Abelmoschus manihot) A highly nutritional plant from Asia and the South Pacific Islands. The leaves can be consumed fresh in salads or cooked just as you would do with spinach. The edible raw flowers will be a nice addition to your salads. This hibiscus is an excellent edible landscape option. Fast growing perennial in tropical to subtropical zones, it can be grown as an annual summer green in cooler regions. We offer an assortment of two to three varieties. We offer 3 small plants for $13.00

OLD NORTH SEA  #PL133
This is a cold hardy old variety from Denmark; it was found growing in an ancient, viking village site. Plants are low growing which makes them harder to spot by birds and also protects the delicate fruits from frost. These are a medium sized June bearer with a great flavor; fruit sets early. Very rare and hard to find. 3 plants for $12.00

SCARLET STRAWBERRY #PL132
This ancient strawberry was popular in colonial America as well as 17th century Europe. Fruits have bright red skin and pure white flesh. These bear in June and are best eaten right out of the garden; they have superb flavor, not shipping quality. The amazing little berries are very different from other strawberries. Smaller than a hybrid garden berry, yet larger than an alpine variety, the berries are far more flavorful than anything we’ve ever tried. The crazy bubblegum-pineapple flavor is definitely kid approved—Sasha loves them! Almost unheard of today, but is the best for flavor. 3 plants for $12.00

NEW! 2 plants for $14.00
Sweet Potato

*(Ipomea batatas)* The sweet potato is a drought and heat tolerant, warm season vegetable that it is actually related to the morning glory. Although sweet potatoes are usually thought of as a southern staple, they can be grown in the north to zone 5 (or colder with protection).

**Guava Assortment #PL145**

Grow your own delicious guavas at home! Although guavas are a tropical to semi-tropical fruit, this exciting assortment of pink and white fleshed varieties is perfectly adapted to container growing, making them suitable to grow anywhere in the U.S. Just bring plants indoors before frost. These fast growing trees are not fussy about soil quality and they are fairly drought tolerant. Fruits should appear within 2-3 years. Includes 2 assorted small plants. These are produced for us by tissue culture, a natural process that produces plants that are generally high-quality and disease free. 2 Plants $12.00

**Dwarf Banana Collection #PL127**

Dwarf types with fruits ranging from dessert types to plantain (cooking) types. Height ranges from 6-14 feet in most cases, making these suitable for large container culture. This crop is easy to grow in the South and produces fruit rather quickly. Some varieties have green fruit and some red. You can grow these as far north as zone 8 with protection or in heated greenhouses or sun-rooms farther north. We love growing bananas in our Missouri greenhouse and get a crop in around a year. We offer 3 assorted small plants for $15.00

**Truly Tiny Banana #PL119**

*(Musa)* We believe this to be the smallest edible banana variety anywhere! “Truly tiny” plants mature at just 2-4 feet tall, making them ideal for greenhouse culture or containers, which is how it should be grown in most of the country. Leaves are very ornamental, with purple-red splashes and yield a small dessert-type banana. This crop is easy to grow in the South and produces fruit rather quickly for such a large plant. You can grow these as far north as zone 8 with protection or in heated greenhouses or sun-rooms farther north. We love growing bananas in our Missouri greenhouse and get a crop in under a year. 2 plants for $15.00

**Okinawan Purple, Sweet Potato #PL117**

*(Ipomoea batatas)* Descended from the first sweet potatoes to reach Japan prior to 1500. The purple coloration is connected with the high anthocyanin content. This one is documented to contain more of the potent antioxidant than even blueberries! Ivory-colored skin, brilliant purple flesh. Our favorite, but it takes a long season. Recommended for Zone 6b or warmer. 3 plants for $10.00

**Oman Purple, Sweet Potato #PL118**

*(Ipomoea batatas)* A lovely pink skinned sweet potato from the deserts of Oman, a beautiful country on the Arabian peninsula. Found in a remote oasis in the northern mountains. This rare variety has a delicious dry flesh and skins. 3 plants for $10.00

**Pumpkin Yam, Sweet Potato #PL137**

*(Ipomoea batatas)* A delicious old-fashioned sweet potato that has golden-red skin and moist, flavorful flesh that is bright orange in color. The short bush-like vines produce good sized “clusters” of these earthly jewels. Easy to dig and grows well in our gardens. This variety was common for about 75 years and the first known mention was in 1868, but in modern times it has disappeared. So we are happy to bring it back into circulation and back to America’s dinner tables. A tasty treat that is part of our country’s history, although it may have been introduced here from Brazil. Very rare and hard to find! 3 plants for $10.00

**Myanmar Purple Sweet Potato #PL138**

*(Ipomoea batatas)* Early production of stunning magenta skinned tubers that have flavorful, butter-yellow flesh that is blushed with pretty pink streaks. You will adore this wonderful heirloom from beautiful Myanmar. This variety makes a stunning addition to any sweet potato dish! 3 plants for $10.00

More varieties of seed available at www.rareseeds.com
AMARANTH
THE ANCIENT GRAIN CROP OF THE AZTECS

100-200 seeds per packet. Warm-season, New World native adds lots of color to the garden. This crop is easy to grow and makes delicious greens and grain. A good ornamental plant for landscaping. Amaranth seed is one of the most complete proteins available from any plant. Direct-sow the tiny seeds when soil is warm, barely covering, and thin to 1-2 feet apart. Can also be started indoors and transplanted.

AMARANTH

AURELIA’S VERDE #AM141
Native amaranth from Guatemala that flowers light green; primarily used for grain which is rich in vitamin B, vitamin A, vitamin E and iron; this variety has been revived in the Mayan communities of Baja Verapaz after almost being lost during the civil war; named after Aurelia, the woman whose family revived and saved seeds of this amaranth. Pkt $2.50

THE ANCIENT GRAIN CROP OF THE AZTECS

100-200 seeds per packet. Warm-season, New World native adds lots of color to the garden. This crop is easy to grow and makes delicious greens and grain. A good ornamental plant for landscaping. Amaranth seed is one of the most complete proteins available from any plant. Direct-sow the tiny seeds when soil is warm, barely covering, and thin to 1-2 feet apart. Can also be started indoors and transplanted.

AMARANTH

AURELIA’S VERDE #AM141
Native amaranth from Guatemala that flowers light green; primarily used for grain which is rich in vitamin B, vitamin A, vitamin E and iron; this variety has been revived in the Mayan communities of Baja Verapaz after almost being lost during the civil war; named after Aurelia, the woman whose family revived and saved seeds of this amaranth. Pkt $2.50

ELENA’S ROJO #AM142
Red-flowering Guatemalan amaranth from Guatemala, where amaranth has been a staple crop for many centuries. This grain type amaranth has recently been revived in the Mayan communities of Baja Verapaz after almost being lost during the civil war. Named after Elena, an indigenous farmer who was primarily responsible for the recovery of this rare local variety. Pkt $2.50

DREADLOCKS #AM144
A fountain of eye-catching magenta-burgundy blooms! Here’s a different amaranth—curious flower-heads in a weeping habit, with “tassels” sometimes reaching down to the ground. Plants seldom exceed 3 feet in height. A form of Love-Lies-Bleeding, so the seeds and young leaves are edible. Combine with Spider Flower or flowering tobacco for some serious drama! Pkt $2.75

GREEN CALALOO #AM126
A popular green vegetable in many countries, including many islands of the Caribbean where this plant is famous for Calaloo Seafood Soup. Light green leaves are great in stews, stir-fries and soups, having a tangy, spinach-like flavor. Easy to grow in warm weather. Pkt $2.00

Hopi red dye #AM134
Originally grown as a dye plant by the southwestern Hopi Nation, this variety has the reddest seedlings of any amaranth known, making it a natural for micro-green mixes! Plants reach 4-6 feet and cut a most striking figure in the garden! The Hopis use the deep-red flower bract as a natural dye to color their world-renowned piki bread. Pkt $2.50

ORANGE GIANT AMARANTH #AM121
Ornamental 6- to 8-foot tall plants produce giant, golden orange heads, with the stems golden as well. Each plant can produce up to 1 lb of seed; a beautiful variety that is tasty and productive. Pkt $2.50

LOVE-LIES-BLEEDING RED #AM103
60 days. Tall, 3'- 4' plants are covered with very long rope-like flowers that are a deep, brilliant red color. One of the most striking plants for any garden and so easy to grow. Amaranth is one of our favorite crops! A good seed producer, too. This is a very old heirloom, a pre-1700 variety, that was very popular. Leaves are tasty as cooked greens. Pkt $2.50

ELENA’S ROJO #AM142
Red-flowering Guatemalan amaranth from Guatemala, where amaranth has been a staple crop for many centuries. This grain type amaranth has recently been revived in the Mayan communities of Baja Verapaz after almost being lost during the civil war. Named after Elena, an indigenous farmer who was primarily responsible for the recovery of this rare local variety. Pkt $2.50

DREADLOCKS #AM144
A fountain of eye-catching magenta-burgundy blooms! Here’s a different amaranth—curious flower-heads in a weeping habit, with “tassels” sometimes reaching down to the ground. Plants seldom exceed 3 feet in height. A form of Love-Lies-Bleeding, so the seeds and young leaves are edible. Combine with Spider Flower or flowering tobacco for some serious drama! Pkt $2.75

GREEN CALALOO #AM126
A popular green vegetable in many countries, including many islands of the Caribbean where this plant is famous for Calaloo Seafood Soup. Light green leaves are great in stews, stir-fries and soups, having a tangy, spinach-like flavor. Easy to grow in warm weather. Pkt $2.00

Hopi red dye #AM134
Originally grown as a dye plant by the southwestern Hopi Nation, this variety has the reddest seedlings of any amaranth known, making it a natural for micro-green mixes! Plants reach 4-6 feet and cut a most striking figure in the garden! The Hopis use the deep-red flower bract as a natural dye to color their world-renowned piki bread. Pkt $2.50

ORANGE GIANT AMARANTH #AM121
Ornamental 6- to 8-foot tall plants produce giant, golden orange heads, with the stems golden as well. Each plant can produce up to 1 lb of seed; a beautiful variety that is tasty and productive. Pkt $2.50

LOVE-LIES-BLEEDING RED #AM103
60 days. Tall, 3'- 4' plants are covered with very long rope-like flowers that are a deep, brilliant red color. One of the most striking plants for any garden and so easy to grow. Amaranth is one of our favorite crops! A good seed producer, too. This is a very old heirloom, a pre-1700 variety, that was very popular. Leaves are tasty as cooked greens. Pkt $2.50
ASPARAGUS
Beloved early-spring crop in Europe since ancient times, asparagus is a perennial plant that starts slow but yields for many years. The best way to grow from seed is to start indoors 2-3 months before last frost. Be sure that the young seedlings receive bright light to make strong growth. Set young plants outdoors when weather is warm, growing them in a nursery bed of your finest soil, where they will receive attentive care. In fall, or the following spring, set the plants into their final garden location—spacing them 2 feet or more from their neighbors. Modest yield may be taken the third year, and a full harvest every spring thereafter.

MARY WASHINGTON #AS101
Popular variety, long green spears. Great taste and has been the most popular asparagus in American gardens for the last century. Pkt (100 seeds) $2.50 or 1 oz $7.00

PRECOCIE D'ARGENTEUIL #AS102
An old traditional heirloom, this gourmet variety is highly esteemed in Europe for its delicious stems with rose-colored buds that can be blanched white. Italian Seed. Pkt (75 seeds) $2.75

VIOLET DE PROVENCE #AR107
This French heirloom is noted for its fine flavor and pretty purple buds that are lovely on the big, ornamental plants, especially when the buds open. Rare outside Europe. Pkt (25 seeds) $3.00

ROUGE D'ALGER #AR106
This exciting heirloom Cardoon was developed in Algeria, hence the name. It has big, edible and ornamental stalks that are blushed in pale red, which is so striking against the blue-green leaves. The flowers are also beautiful and can be cooked before the buds open, like a small artichoke. One of the prettiest historic varieties you can plant. Pkt (25 seeds) $3.00

ARTICHOKE & CARDOON
Originated in the Mediterranean region. Long-season plants won't overwinter reliably north of Zone 7. To get a crop of artichokes in one year, start seeds indoors in pots 2-3 months before last frost date in spring. Move the pots outdoors when four leaves have developed, when temperatures are occasionally freezing, protecting them if temps fall below 29 degrees. 2-4 weeks of exposure to cool temps "vernalizes" young seedlings, preparing them to bloom later in the season after plants have grown large. Cardoon may also be started early indoors, but vernalizing isn't necessary. Both kinds are then grown in very rich soil, in full sun. They need excellent drainage but ample moisture. They may benefit from some mid-afternoon shade in hot-summer areas.

GOBBO DI NIZZIA #AR103
A rare cardoon from Italy, its broad white stalks are eaten fried, sauteed, pickled and in soups. Italians eat it raw, dipped in olive oil. The root is also edible, tasty, and can be used like parsnips. The plant is similar in culture and appearance to artichokes. Cardoons have been popular in Europe since ancient Rome. Beautiful ornamental plants. Pkt (25 seeds) $2.50

PURPLE OF ROMAGNA #AR105
Large, round-headed purple chokes, tender and tasty, perfect for warm season areas, or grow with shelter. So popular with chefs, and is a sure seller at the finer markets. We are proud to introduce this regional Italian favorite. Pkt (25 seeds) $2.50

GREEN GLOBE #AR101
Tasty; needs a fairly long, mild growing season, or grow as an annual. A colorful plant that makes a great ornamental. Pkt (75 seeds) $2.50 or 1 oz $7.50

“Every home garden should have a bed of Asparagus. It has become one of the most favorite and profitable garden crops; and makes a return early in the Spring before any other out-of-door crop can be marketed, and when a bed is well established it will yield splendid crops for a number of years.” --Mills Seeds, 1912 catalog

More varieties of seed available at www.rareseeds.com
BEANS

BLUE LAKE BUSH 274 #BN119
60 days. This dark-green bean has been a standard for over 40 years. The bush plants set heavy yields of flavorful pods that are tender and crisp. Developed in 1961 from the Pole Blue Lake. Pkt $2.50 or 1/2 lb $5.50

CANTARE #BN153
Bush, 50-55 days. Superior producer of nice straight dark-green pods for snaps. The slim 4-5-inch pods are stringless and the flavor is every bit as outstanding as the yield! This French variety makes a fine crop for market growers or home gardeners. Excellent tolerance to bean mosaic virus. Pkt $2.50

CHEROKEE TRAIL OF TEARS #BN134
Pole, 65 days. This heirloom was brought from Tennessee by the Cherokee people as they were marched to Oklahoma by the Federal Government in 1839 over the infamous “Trail of Tears” that left so many dead and suffering. This prolific variety is good as a snap or dry bean and has shiny, black beans. Vigorous, vining plants. Pkt $2.75

CONTENDER (BUFF VALENTINE) #BN102
Bush, 50 days. A superb bush bean with huge yields of excellent-quality pods. Earlier than most others & perfect for market. Intro. 1949. Pkt $2.50

BEURRE DE ROCQUENCOURT #BN128
Bush. A productive heirloom wax bean named for Rocquencourt, France, a town in France’s rich farming country. Wax beans were introduced to France in the 1840’s from Algeria, and this variety is surely a descendant of those early beans. The bush plants set good yields early and produce well in most climates. These beans are favored by cooks for their fine-flavored pods that are a bright waxy-yellow in color. This variety was listed in *Mother Earth News* as a favorite of well-known writer William Woys Weaver. Pkt $2.75
DRAGON TONGUE #BN126 A Favorite!
Bush. This famous Dutch heirloom bean has an incomparable flavor. The tender and superbly delicious 7” pods are yellow with amazing purple streaks! Also makes a tasty shelled bean. Popular with chefs and gourmets. Compact plants set high yields. Pkt $2.75

BORLOTTO DI VIGEVARO NANO #BN191
Bush, 60 days. These beautiful beans are a sensation at the farmers market and with local-food chefs. Grown primarily for the stunning pink and white seeds, which make superior shell beans. Can be used as a snap bean, as well. Straight, round pods splashed in red. Pkt $2.75

CALIMA #BN144
Bush, 50-55 days. French filet type pods of dark green color, slim straight shape, and superior flavor! Pods are held conveniently at the top of the stocky bushes; pick them when no thicker than a pencil. Fine for fresh use, canning and freezing. Pkt $3.00

BLACK TURTLE #BN169
Bush, 95 days—Splendid dark purple-black bean that is widely grown throughout Latin America, and known there by numerous common names. The compact bush plants are very productive and yield reliably even in the north! Flavor is rich and texture is meaty—try these in vegetarian chili or as frijoles refritos in burritos. Due to the coloration, this variety offers the bonus of high anthocyanin content, too! Pkt $3.00
BEANS CAN BE PLANTED IN BOTH SPRING AND SUMMER FOR A LONG HARVEST OF PODS!

**GOLDEN BUTTERWAX BEAN #BN190**
Bush. 50 days. An old favorite that has been praised by gardeners for superior flavor, impressive yield and natural disease resistance since the 1800s. Golden butterwax bean was originally introduced by D.M. Ferry and Co. in 1876. Oodles of 5 inch long, bright yellow beans are produced on compact 16-18 inch tall plants that remain upright and sturdy. Excellent choice for canning and freezing. Pkt $2.75

**GOLDEN BUTTERWAX BEAN #BN190**

**GOLDEN WAX #BN104**
55 days. Delicious golden-yellow pods are stringless and are of good quality with extra-fine rich flavor. This old-time favorite is a bush plant. Pkt $2.50 or 1/2 lb $5.50

**GOLDEN BUTTERWAX BEAN #BN190**

**GOLDEN BUTTERWAX BEAN #BN190**

**BORLOTTO BUSH OR TONGUES OF FIRE #BN141**
Bush, 65-70 day. Also known as Horto. Reputedly originated in Tierra del Fuego in South America, but extremely popular in Italy, where cooks like the beans' subtle characteristic of picking up other flavors from a dish. Bush-type plants yield pods of green with flame-like red streaks, making great snaps when very young; beans are light pink with darker red mottling, reminiscent of the Cranberry Bean. Makes an outstanding baked bean. Pkt $2.75

**GOOD MOTHER STALLARD #BN148**
Pole, 85-90 days. Gorgeous, plump maroon-and-white beans are great in soups, where their creamy texture and hearty, nutty flavor really shine. Generations of gardeners have grown this pole variety that yields 5-6 beans per pod—outstandingly productive! Originally introduced by our friend Glenn Drowns. Superior in baked beans, and also makes a fine shell bean. Pkt $2.75

**FORT PORTAL JADE #BN186**
Pole. Amazing jewel-toned green beauties! Dried beans are a glassy blue-green color—unlike anything we have seen before, so stunning! Plants are extremely productive—they flourished both in the greenhouse and outdoors in the garden. Color will not fully develop until the beans are completely dried. Introduced several years ago by our Canadian friends at Richters Seeds, and collected by Joseph Simcox in a market at Fort Portal, Uganda. Pkt $4.50

**HIDATSA RED INDIAN #BN146**
Half-runner, 85 days. Here's another Dakota variety, so you know it's rugged! This one comes from the Hidatsa people of the upper Missouri River Valley; was introduced in Oscar Will's Pioneer Indian Collection of seeds in 1915. Plump rose-red beans for dry use; plants climb only 3 feet or so. Pkt $2.75

**FLARE PODS #BN176**
Bush. A spiraled scarlet bean, the Flare Pod is a bright crimson bean with deep red mottling. Pods are stringless, and highly productive. Excellent choice for early harvesting and freezing. Pkt $2.50

**JACOB'S CATTLE #BN115**
Bush. An old-time bean from the New England states, the white and maroon-mottled beans have long been a staple for baking and soups. This early, bush variety is also good as a snap bean. Pkt $2.50

**LANDRETH STRINGLESS #BN151**
Bush, 55 days. This meaty variety debuted in 1885. It is a flavorful, stringless bean and boasts heavy yields. The pods are medium green in color and a little over 5” long. The seeds are a rich chocolate or coffee brown. D. Landreth Seed Co., one of the oldest surviving American seed houses, proudly proclaimed it as a favorite: “one of the finest pod varieties for the home garden, market garden and canner.” Pkt $2.50

**GOOD MOTHER STALLARD #BN148**

**GOOD MOTHER STALLARD #BN148**

**FORT PORTAL JADE #BN186**

**HIDATSA RED INDIAN #BN146**

**LANDRETH STRINGLESS #BN151**

**JACOB'S CATTLE #BN115**

**FORT PORTAL JADE #BN186**

**HIDATSA RED INDIAN #BN146**

**LANDRETH STRINGLESS #BN151**

**JACOB'S CATTLE #BN115**
OLD HOMESTEAD (KENTUCKY WONDER POLE) #BN105 65 days. This homesteaders’ heirloom was first mentioned in The Country Gentleman magazine in 1864 under the name of Texas Pole. It was not until 1877 that it was introduced as Kentucky Wonder by James J.H. Gregory & Sons and has been popular ever since. It is a pole bean with 6”- 8” green pods that are very tender when cooked and have a great flavor. In 1896 Peter Henderson & Co. said, “This we regard as far ahead of any other green Pole Bean.” They also said it was 10 days earlier. Pkt $2.50 or 1/2 lb $5.50

PURPLE PODDED POLE #BN114
This delicious heirloom was discovered in the Ozark mountains by Henry Fields in the 1930’s and is still requested by many old-timers of this region. The pods are bright purple, stringless, and tender. Plants grow to 6’ and produce heavy yields. Pkt $3.00

PURPLE TEEPEE #BN162
Bush, 60 days. Super-productive bush type, yielding straight, purple pods. These are held above the foliage—a great advantage that makes the pods easier to see and harvest, and keeps them from contact with the ground. Pick them young, at 4-5 inches, for flavorful, tender snaps. Pkt $2.75

“When you do the common things in life in an uncommon way, you will command the attention of the world.” -George Washington Carver

PURPLE DOVE BUSH #BN150
Bush, 55 days. Here’s a spectacular offering from plant breeder, the late Robert Lobitz. Gorgeous violet-purple, flat to slightly round pods are very well flavored. Bush plants show a slight tendency to run; staking is not required but this trait makes them super productive over a long season. Seeds are a lovely violet-color, too! Pkt $3.50

MBOMBO GREEN #BN200 New!
Amazing Emerald-Toned Seeds! Five to six-inch pods yield kidney shaped, bright emerald green dry beans and are delicious in soups or eaten as a green bean. Drought and heat tolerant, the bean originated in Kenya where its name, Mbombo, is an African tribal association to the Creator God of the same name. The bean is thought to be a sign of prosperity and bring good fertility to the soil, as well as to the people. Great for a trellis or small fence. Pole to semi-pole bean brought to us by Stephen Smith from his colorful bean collection. Pkt (25 seeds) $4.50

RATTLESNAKE POLE #BN109
This pole bean is easy to grow and produces lots of green pods that have purple streaks. Good flavor and very tender; the speckled seeds are popular in soup. This variety is great for hot, humid areas. Pkt $3.00

ROMA II #BN107
Bush, 55 days. This is an improved Romano, bush-type, green bean that produces loads of 6” to 7” wide pods that are very flavorful. Pkt $2.25 or 1/2 lb $5.50

More varieties of seed available at www.rareseeds.com
FAVA BEANS

(Vicia faba) Mediterranean native that is quite different from ordinary beans. Prefers cool weather.

BROAD WINDSOR FAVA #FB101
75 days. Yields gourmet high-protein beans on upright non-branching plants. An old English favorite. Pkt (25 seeds) $2.50

AQUADULCE FAVA #FB103
85 days. This 19th-century Spanish heirloom produces large, white beans, extra early in the season; a great protein source for cool climate areas. Pkt (25 seeds) $2.50

EXTRA PRECOCE A GRANO VIOLETTO #FB105
This extra early variety produces long pods that are filled with 6 large beans that are a pretty purple color and are sweet tasting. A unique and colorful variety from Italy. Pkt (25 seeds) $3.00

SWEET LORANE FAVA #FB102
100 days. An exceptional feat in natural plant breeding, this small-seeded fava is extremely cold hardy and well adapted to being grown as a winter cover crop but boasts the flavor and size of an eating fava. A perfect combination—especially for the home gardener, now we can have our cover crops and eat them too! The flavor is much less tannic than cover crop favas and tastes like a chickpea when eaten fresh! Pkt (25 seeds) $3.00

IANTOS FAVA #FB104
Massive beans borne on impressive 6-foot tall plants. Originally introduced by renowned plant breeder Alan Kaupler of Peace Seeds, this large seeded variety was selected from seeds of Guatamalan origin. Greens are tender and tasty when picked young. Beans can be harvested green as a fresh bean or left on the plant to mature as a dry bean. This variety also produces masses of organic matter and makes a top choice for soil improvement as a green manure. Pkt (20 seeds) $3.50

BEANS OTHER

ASIAN WINGED BEAN #AB112
(Psophocarpus tetragonolobus) This is one of the most unique beans; it produces delicious pods with four winged edges, the leaves are cooked like spinach and the roots have a delicious, nutty flavor. This high-protein bean is an excellent crop and is so useful in the kitchen. The plants are tropical and do best in warm areas. They will not produce well when the days are long, so it may not yield until fall. Soak seeds 24 hours before planting. We have had a hard time keeping any winged beans on the shelf ever since Mother Earth News ran an article on this bean. Limited quantities. Pkt (15 seeds) $3.00

HYACINTH BEAN “MOONSHADOW” #AB106
(Dolichos lablab) Beautiful purple pods are used in Asia as a curry and stir-fry vegetable. Pick when small and tender, as old pods and dry beans may be poisonous! The long, rambling vine is also very ornamental with lilac-colored blossoms and purple stems. Thomas Jefferson planted this fine bean at Monticello. Pkt (25 seeds) $3.00

JICAMA OR YAM BEAN #AB105
120 days. Long vines can grow twenty feet long and produce delicious tubers. These have become very popular in the last few years. Very long season; these must be started very early in all areas except the deep South. Caution: The seeds and pods are poisonous, but the small pods are cooked in the Philippines. Pkt (25 seeds) $2.50

GOLDEN GARBANZO #JS314
In India it is a crop that is grown in the cooler season. Garbanzos actually do quite well in many parts of the US, including the Northwestern states, and even in the northeast in Maine. This form of Garbanzo is very popular in Western and Central India. A great crop that needs to be experimented with. (25 seeds) $4.00
LIMA BEANS

(Phaseolus lunatus) Originally grown in South America. Grown and harvested the same as common beans. Limas love warm weather, but won’t thrive in extreme heat.

**DIXIE SPECKLED BUTTERPEA #LB103**
75 days. Very productive. Beans are about the size of peas; red-speckled with a deep purple-rust color and grow well in hot weather. A delicious baby lima. Bush plants. Pkt (40 seeds) $2.50

**JACKSON WONDER BUSH LIMA #LB102**
75 days. Introduced in 1888 by David Landreth & Sons. Heavy yields of small-to-medium-sized, tan and purple-brown-speckled beans. Pods can also be cooked when young. Pkt (40 seeds) $2.50

**CHRISTMAS- POLE LIMA #LB104**
95 days. Very large white beans with beautiful, dark red splashes, rich flavor; heavy yields even in very hot weather; long vines. Heirloom. Pkt (25 seeds) $2.50

**HENDERSON’S BUSH LIMA #LB101**
70 days. Introduced in 1888 by Peter Henderson & Co. and one of their most famous varieties; still popular to this day. In 1888 Henderson offered $100 cash for plants bearing the most pods and proclaimed it “A VEGETABLE WONDER!!!” “Can and should be grown in every garden,” and also said “of all the Novelites...ever sent out, there is nothing so entirely distinct and valuable as this New Vegetable.” Dwarf bush plants can be grown like regular bush beans. Very tasty, tender beans, and very early too! Pkt (25 seeds) $2.00

**SUNSET #RB109**
65-70 days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods, equally wonderful whether used as fresh snaps, canned or frozen, or as shell beans. Lovely! Pkt (25 seeds) $3.00

**GOLDEN SUNSHINE #RB108**
85 days. Here is something really unusual: it’s a runner bean, but the scarlet flowers are displayed above brilliant chartreuse foliage! The striking 5-6 foot vines really crank out the 6-8 inch, hefty pods, so good for fresh use or preserving. Like all runner beans, prefers mild weather. Pkt (25 seeds) $3.50

**BLACK COAT RUNNER BEAN #RB103**
*New!* An ancient heirloom runner bean dating as far back as the mid-1600s and first recorded by German botanist Michael Titus in his *Catalogues Plantarum*. This rare runner bean produces masses of gorgeous blooms ranging in color from tangerine to cherry red, making this edible ornamental pole bean irresistible to hummingbirds! Pods are much shorter than other runner beans; immature pods can be eaten just like sugar snap peas. The stout pods yield just 2-3 beans per shell. Pretty, plump beans that change from pink to purple, and then to a pure ebony-black. Fantastic used like a kidney bean, cooking down to a creamy texture. Pkt (25 seeds) $3.50

**PAINTED LADY #RB104**
Traditional English bi-color grown since 1596! The name refers to Queen Elizabeth I, “who was heavily made up with rouge and white chalk.” The gorgeous flowers of red and white are among the most beautiful of flowering beans. The large beans are also good as snaps, freshly shelled or as dry beans, which are chocolate and tan mottled in color. Pkt (25 seeds) $3.50

**CHRISTMAS- POLE LIMA #LB104**
95 days. Very large white beans with beautiful, dark red splashes, rich flavor; heavy yields even in very hot weather; long vines. Heirloom. Pkt (25 seeds) $2.50

**HENDERSON’S BUSH LIMA #LB101**
70 days. Introduced in 1888 by Peter Henderson & Co. and one of their most famous varieties; still popular to this day. In 1888 Henderson offered $100 cash for plants bearing the most pods and proclaimed it “A VEGETABLE WONDER!!!” “Can and should be grown in every garden,” and also said “of all the Novelites...ever sent out, there is nothing so entirely distinct and valuable as this New Vegetable.” Dwarf bush plants can be grown like regular bush beans. Very tasty, tender beans, and very early too! Pkt (25 seeds) $2.00

**SUNSET #RB109**
65-70 days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods, equally wonderful whether used as fresh snaps, canned or frozen, or as shell beans. Lovely! Pkt (25 seeds) $3.00

**GOLDEN SUNSHINE #RB108**
85 days. Here is something really unusual: it’s a runner bean, but the scarlet flowers are displayed above brilliant chartreuse foliage! The striking 5-6 foot vines really crank out the 6-8 inch, hefty pods, so good for fresh use or preserving. Like all runner beans, prefers mild weather. Pkt (25 seeds) $3.50

**BLACK COAT RUNNER BEAN #RB103**
*New!* An ancient heirloom runner bean dating as far back as the mid-1600s and first recorded by German botanist Michael Titus in his *Catalogues Plantarum*. This rare runner bean produces masses of gorgeous blooms ranging in color from tangerine to cherry red, making this edible ornamental pole bean irresistible to hummingbirds! Pods are much shorter than other runner beans; immature pods can be eaten just like sugar snap peas. The stout pods yield just 2-3 beans per shell. Pretty, plump beans that change from pink to purple, and then to a pure ebony-black. Fantastic used like a kidney bean, cooking down to a creamy texture. Pkt (25 seeds) $3.50

**PAINTED LADY #RB104**
Traditional English bi-color grown since 1596! The name refers to Queen Elizabeth I, “who was heavily made up with rouge and white chalk.” The gorgeous flowers of red and white are among the most beautiful of flowering beans. The large beans are also good as snaps, freshly shelled or as dry beans, which are chocolate and tan mottled in color. Pkt (25 seeds) $3.50

**SUNSET #RB109**
65-70 days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods, equally wonderful whether used as fresh snaps, canned or frozen, or as shell beans. Lovely! Pkt (25 seeds) $3.00

More varieties of seed available at www.rareseeds.com
SOYA BEANS TASTY EDAMAME!

(Glycine max) One of the world’s oldest crops. Grown in Asia for thousands of years where it is a staple protein source, making it one of the world’s largest protein sources for over 1000 years.

GMO TESTED: GMOs were NOT found in any of the soy varieties listed in our catalog.

CHIBA GREEN (EDAMAME) #SY113
70-80 days. An even earlier edamame soybean, this one was bred to mature a full 10 days before Midori Giant. While this variety is hailed for its productivity and large beans, the flavor and quality are not compromised. Beans taste amazing fresh, steamed or dried. Plants reach 2 feet tall but remain compact. Beans mature uniformly on the plant for an easier harvest. Pkt (30 seeds) $4.00

MIDORI GIANT (EDAMAME) #SY112
80-95 days. The quintessential edamame soybean! Midori giant is appreciated for heavy yields and early maturity. The large, bright green beans are considered one of the best for fresh edamame. Beans dry to a yellow color. Plants reach two feet tall and are highly branched and sturdy, requiring no staking. This variety is very well suited to all climates in the U.S. and considered a very dependable variety perfect for both large scale and small scale agriculture. Pkt (30 seeds) $4.00

LONG BEANS NO STRINGS! TENDER, SUPER-SIZED PODS!

(Vigna unguiculata) A staple crop of East Asia, where they have been grown for centuries. Delicious young pods are very tender, crisp and nearly never have "strings". Easy to grow in all but the coldest climates. 25-35 seeds per packet.

CHINESE RED NOODLE BEAN #LG109
80 days. This is the most stunning and unique bean I have grown yet. Fantastic, deep red, 18’ pods are so delicious and full of nutrition, and they even keep most of their color when sauteed! Long vines produce all summer and do well under many conditions. This incredible variety will draw lots of attention in your home garden or at market. We are so excited to offer this unique, Chinese ethnic variety that produces fairly early. Small red seeds. Pkt $3.00

CHINESE GREEN NOODLE BEAN #LG102 Here is an early variety of long bean imported from China. 20” pods are straight and smooth, bright green, and of excellent quality. This hardy long bean is easy to grow almost anywhere. Very tasty stir-fried. Pkt $2.50

CHINESE MOSAIC LONG BEAN #LG110 Lovely, lavender-pink-shaded pods measure 12”-18” long and are crisp and flavorful. The vigorous vines produce loads of tender Chinese beans. Very popular here at Baker Creek and sure to become a favorite of gourmets everywhere! A real standout that is quick to come into production. Pkt $3.00

THAI PURPLE PODDED YARD LONG #LG117 Vigorous, high-yielding Thai variety. The lovely, deep-purple pods have green tips, are crisp and stay tender to amazing lengths, often reaching 20 inches! The productive variety is a local favorite in Thailand where long beans are appreciated as a very important staple crop. Pkt $2.50

THAI SOLDIER #LG122 Vigorous bush habit for those who want to grow long beans but prefer not to trellis. Foot-long pods are firm and very flavorful. Pods are strikingly different in appearance, having tiger-stripes in dark red-brown. Superior variety from Thailand, where long beans are a staple crop. Unusual and very choice! Pkt $3.00
**BEETS**

*Beta vulgaris* 250 seeds per packet. An Old World crop known to the Romans but not cultivated for roots until much later. A delicious and easy-to-grow crop, sown in early spring or late summer in most areas, succession-planted spring through fall in cooler summer climates. Forage types yield amazing quantities of large roots for livestock but may also be harvested for table use, both for greens and roots, when taken young. The “seeds” are actually capsules containing several seeds, so thin plantings adequately; be sure to use the thinnings as baby greens.

**ALBINO **#BT108
55 days. A pure white, fairly smooth round heirloom beet from Holland. Its super sweet white flesh is unusual and tasty. The greens are also good. This beet can be used for making sugar. Pkt (100 seeds) $2.75

**BULL’S BLOOD** #BT101
50 days. This beautiful beet has deep reddish-purple leaves! Very sweet and delicious, the baby leaves are a rage in salads. The beets are tasty too, and have pretty pink rings inside. Pkt $2.50 or 1 oz $5.50

**MAMMOTH RED MANGEL** #BT107
100 days. Huge, up to 40 lbs each; large yields per acre. Highly used for livestock feed in the 1800’s or picked small for table use. Pkt $2.50 or 1 oz $4.50

**CRAPAUDINE** #BT114
In 1885, the French book *The Vegetable Garden* stated this is one of the oldest varieties. Today some experts feel this may be the oldest beet still in existence, possibly dating back 1000 years. This unique variety is one of the most flavorful, with carrot-shaped roots that have rough, dark colored skin which looks like tree bark. Inside, the roots are very dark, with almost black flesh that is of superior quality and sought after by chefs who want real flavor. We are proud to offer this rare old selection. Pkt $2.50

**SUGAR BEET** #BT120
95 days. White-fleshed conical roots are larger than our Albino Beet, and have a very high sucrose content. May be grown for sugar production or as a higher-calorie stock fodder. Roots frequently exceed two pounds in weight, and under ideal conditions are as much as 20 percent sucrose! We sell only GMO-free seed. Pkt $2.50

More varieties of seed available at www.rareseeds.com
CROSBY'S EGYPTIAN  #BT105  
55 days. Introduced to this country in 1869 and trialed by Peter Henderson, who recommended it in 1871. This improved "Crosby's" strain was first offered by J. H. Gregory. This beet is early, tender, & fine flavored. Pkt $2.25

CYLINDRA OR FORMANOVA  #BT111  
55 days. A wonderful heirloom from Denmark, this one is famous for slicing with its long, cylindrical roots. Produces much more uniform slices than round beets. This tender and sweet variety is also known as "Butter Slicer" because of its wonderful texture. Pkt $2.00 or 1 oz $4.50

CHIOGGIA (BASSANO)  #BT104  
60 days. A pre-1840 Italian heirloom beet, this variety arrived in the USA prior to 1865. They have light red skin and beautiful rings inside, like red and white candy stripes. The flesh is very tender, mild, and sweet. Named after a fishing town in Italy; a favorite here. Pkt $2.50 or 1 oz $5.50

DETROIT DARK RED  #BT110  
55 days. The most popular, old standard, all-purpose red beet; uniform and smooth, blood red flesh that is sweet and tasty. 14" tops make good greens. Heirloom variety introduced 1892. Pkt $2.50 or 1 oz $4.50

EARLY WONDER  #BT103  
50 days. An old heirloom; pre-1811 variety. Early, smooth, round beet makes lots of tall tender greens, too! Perfect pickled, fresh, cooked, or in borscht. Pkt $2.25 or 1 oz $4.50

GOLDEN BEET  #BT102
55 days. This variety dates back to the 1820s or before. The beets are a rich, golden-yellow and very sweet. A beautiful beet that won't bleed like red beets. The greens are also very tasty. The most popular variety with our staff. Pkt $3.00 or 1 oz $8.00

CROSBY'S EGYPTIAN  #BT105
BRUSSELS SPROUTS

(B. oleracea) 150 seeds per packet. Old World cabbage relatives that are grown for succulent flower heads or buds. Brussels sprouts originated in the Mediterranean but were perfected in Belgium, possibly as early as 1200 AD. Brussels sprouts are a cool season biennial, so they thrive in places with long, cool growing seasons. For growers with mild winters, Brussels sprouts grow best as a winter crop; they can tolerate cold much better than heat. Try to grow when temperatures range between 30 to 75 degrees.

**CATSKILL #BS103**
(B. oleracea) 100 days. Hardy, dwarf plants produce tasty, uniform sprouts. Developed by Arthur White of Arkport, NY, in 1941. Pkt $2.50

**GOLIATH BROCCOLI #BR120**
75 days. This variety lives up to its name. It can grow to be massive in good conditions. High quality heads with tight curds are great for marketing. Sends off plenty of side shoots after the main head is harvested. Pkt $2.75

**LONG ISLAND IMPROVED #BS101**
100 days. The standard open-pollinated variety since the 1890’s. Heavy yields of delicious sprouts. Pkt $2.50 or 1 oz $4.00

**GRONINGER #BS105**
Groninger is an easy to grow, steady producing variety. These medium to small sprouts are an ideal choice for first timers. Sprouts form a tight head and maintain a delicate flavor even in variable weather. Groninger Brussels can handle a light frost and will improve in flavor with the cold weather. This variety has received the RHS Award of Garden Merit. Pkt $2.50

**RED RUBINE #BS106**
A hard-to-find heirloom variety that really is colorful in cool late fall weather. Easily one of the most exciting additions to our catalog this year, red Brussels sprouts stand out in the garden and on the plate. The stunning purple red sprouts are filled with antioxidants. These have a really nice, sweet flavor when grown in cool weather. Pkt $3.00

**BROCCOLI**

(B. oleracea) 300 seeds per packet. Old World cabbage relatives that are grown for succulent flower heads or buds. Needs rich soil, abundant moisture, and cool weather (but avoid prolonged exposure to temps below 50 degrees). Broccoli is harvested when the tiny buds are full-sized, but before they begin to open.

**GOLIATH BROCCOLI #BR120**
75 days. This variety lives up to its name. It can grow to be massive in good conditions. High quality heads with tight curds are great for marketing. Sends off plenty of side shoots after the main head is harvested. Pkt $2.75

**ROMANESCO ITALIA #BR104**
The true and popular Italian heirloom with spiraling, apple-green heads that are so superbly flavored. This variety is widely grown in northern Italy. A must with many of the finest chefs. Pkt $2.75 or 1 oz $7.50

**EARLY PURPLE SPROUTING #BR102**
An English heirloom variety, bred for overwintering. Produces lots of purple broccoli sprouts in the spring. Grows slowly through the winter; very frost hardy. A great variety that is very hard to find in this country; delicious! Pkt $2.50 or 1 oz $8.50

**WALTHAM 29 #BR105**
Standard type, produces 4-8” green heads that are nicely flavored. Compact plants also produce some side shoots. Introduced in 1954. A favorite here at the farm. Pkt $2.50

**RAPINI #BR103**
(B. rapa) An Italian non-heading broccoli grown for flavorful, asparagus-like spring shoots and leaves. Great to cook or in salads. Pkt $2.00

More varieties of seed available at www.rareseeds.com
CABBAGE

(B. oleracea) 300 seeds per packet. Cabbage does best in a long season of mild weather, but it is also very hardy and may be grown to maturity in the cool weather of late autumn. Spring plantings are best started indoors and transplanted out about the time of last frost; summer plantings may be seeded right in the garden. We recommend early varieties for spring planting and longer-season, large-heading varieties for a fall crop.

AUBERVILLIERS #CB117
70 days. Gorgeously crinkled, savoy-type leaves are produced within dense heads. These are round to slightly flattened, and often weigh 3 pounds or more. This European heirloom variety is seldom available in the US. Mainly grown for fresh use, and has been since the turn of the 20th century, when it was a favorite at Paris markets. Usually grown for a fall crop, where its earliness, mild flavor and tolerance to cold are especially valued. Pkt $2.25

MAMMOTH RED ROCK #CB105
90 days. A large heirloom cabbage from 1889 with deep red heads that have good flavor and are very colorful. Pkt $2.50

RED EXPRESS #CB114
Newly released open-pollinated red cabbage, the first in many years! Specifically bred for Canada and northern tier of USA. Compact plants, extra early production of solid, split-resistant oval heads to only 2-3 pounds. Pkt $2.50

BRUNSWICK #CB102 A large drumhead cabbage, very cold hardy. A fall/winter type cabbage, stores very well. Introduced in 1924, it is an excellent market variety that is becoming rare. Pkt $2.00

COURL DI BUE #CB108
Tender, 3 to 4-lb, pointed, oxheart-type heads; very good for home use or specialty markets. We offer quality Italian seed for this old European heirloom. This type of cabbage was very popular 150 years ago. Fairly early and of superb quality. Pkt $2.00

KALIBOS #CB119
85 days. Incredibly graceful appearance would qualify Kalibos for the flower garden! But this European variety is eminently useful, as well. The conical, long, heart-shaped, 2-pound heads of deep red are on the small side, ideal for a single dish. The color is so beautiful when the leaves are shredded into slaw. Flavor is mild and very sweet. They’re good keepers, as well, allowing you to enjoy your fall harvest well into winter. Pkt $3.00

EARLY JERSEY WAKEFIELD #CB103
70 days. Introduced in the 1840’s, with tasty, 2-lb, sweet and flavorful, conical heads. This very early variety was sold commercially by Peter Henderson in the late 1860’s. Pkt $2.50 or 1 oz $4.00

VIOLACEO DI VERONA #CB107 New!
A vintage heirloom cabbage that originated in the region of Verona in Northern Italy, with stunning, lightly savoyed violet and green leaves that get more vibrant as the cool fall and winter weather set in. Thanks to an appreciation for traditional cuisine, Italians have preserved this variety from antiquity. Perhaps it is the impressive heat and cool tolerance of these hardy plants, or the beautiful violet leaves that have kept this treasured heirloom alive despite general downsizing of seed diversity. Medium sized round heads mature 120 days from seeding. With violet colored wrapper leaves and yellow-green inside leaves, they are an ideal choice for a fall/winter harvest. It is frost hardy, and in warmer areas can be harvested until New Year. Pkt $2.50

GLORY OF ENKHTUIZEN #CB104
90 days. Introduced in 1899 by Sluis & Groot in Enkhuizen, Holland. Medium-large, hard round heads. An early, excellent-keeping variety that is a good producer and good for kraut. Pkt $2.00
CAULIFLOWER

(B. oleracea) Old World cabbage relatives that are grown for succulent flower heads or buds. All need rich soil, abundant moisture, and cool weather (but avoid prolonged exposure to temps below 50 degrees). Cauliflower is harvested when the heads reach full size, but before the tiny buds (called the curd) begin to develop and open. Cauliflower succeeds best where spring or autumn weather is uniformly cool. Some varieties are blanched (the large outer leaves drawn up and tied to shade the developing bud) to produce a milder flavored curd.

SNOWBALL SELF-BLANCHING #CA101
An old, white type with ivory heads. A standard American favorite for over 100 years. Pkt (200 seeds) $2.50

GREEN MACERATA #CA105
A delicious Italian variety with 2-lb, bright apple-green heads that are superb cooked or raw in salads. Very attractive, vigorous plants, fairly early. Pkt (200 seeds) $2.50

ROBER CAULIFLOWER #CA111
Easy to grow, massive heads!
This is by far the most productive and adaptable cauliflower we have ever grown. Rober will produce large, 12” heads with tight curds, despite fluctuations in temperature that would ruin most other varieties. We harvested perfect heads in the punishing Missouri early summer. This is a very reliable and tasty variety from Poland. Pkt (200 seeds) $3.00

PURPLE OF SICILY #CA103
Beautiful, brilliant purple heads weigh 2-3 lbs and are of a fine, sweet flavor. The heads cook to bright green. Insect-resistant variety that is easier to grow than many white varieties; rich in minerals. A colorful heirloom. Select Italian seed. Our favorite purple cauliflower every year! Pkt (200 seeds) $2.50

DURGESH 41 #CA110
Here is a seriously vigorous cauliflower from India. Durgesh 41 is super reliable. The tough plants can withstand more heat than other varieties and will produce high quality heads that have excellent shipping and storage quality. This self blanching variety is highly recommended for home or market gardening for shipping quality, taste and reliability. Pkt (200 seeds) $3.00

OUR FAVORITE SPRING CROP!
More varieties of seed available at www.rareseeds.com
CELEY & CELERIAC

*Apium graveolens* 200 seeds per packet. Moisture-loving Old World crop grown since antiquity. They are best started indoors 8-12 weeks before the last frost of spring. The tiny seeds must be surface-sown and never allowed to dry out. The young plants are set out at about the time of last frost, preferring soil that is moist and very rich in organic matter. Requiring to be kept moist all season long, they are otherwise easy to grow and surprisingly reliable in most climates.

CELERIAC- GIANT PRAGUE #CE103
110 days. Root Celery, this variety is grown for its large, white roots that are superb fried, or in soup. Taste and texture are much like regular celery. Introduced in 1871, popular in parts of Europe. Pkt $2.00

TENDERCRISP #CE101
A very large type of celery, excellent flavor. One of our most popular varieties! Pkt $2.50

UTAH TALL #CE107
110 days. Thick, crisp, medium-dark green stalks reach a foot or more when well grown, high quality. Introduced in 1953. Pkt $2.50

CARROTS

(Daucus carota) 800 seeds per packet. Carrots are originally from central Asia and they come in so many colors besides orange—purple and red types are actually the original ones! The tiny seed must be sown very shallow. To avoid drying out, especially when sown in hot weather, shade the seed bed or row with boards, paper, or something to exclude the hot sun and hold in moisture. Long-rooted types need a deep, mellow soil; in heavier soils, grow half-long or round types.

AMARILLO #CR114
75 days. Lovely, lemon-yellow roots have sweet, bright yellow flesh. Good for a summer to fall crop, large 8” roots and strong tops. Yellow carrots always taste the best to me; they are so crunchy and full of juice. Pkt (300 seeds) $3.00 or 1/4 oz $6.00

ATOMIC RED #CR109
75 days. Brilliant red carrots are so healthful and unique-looking, sure to add color to your garden. The 8” roots are high in lycopene, which has been shown in studies to help prevent several types of cancer. Crisp roots are at their best when cooked, and this helps to make the lycopene more usable. Very flavorful. Pkt (300 seeds) $3.00 or 1/4 oz $6.00

OXHEART #CR126
90 days. Massive heart-shaped roots to one pound each. Can be a shy seed producer and seed is sometimes scarce, so we are excited to be able to offer this old French variety! Despite their large size, the brilliant orange roots are crisp, sweet and mild. Their blunt shape makes them superior for heavy or shallow soils. Known as “Guerande” in France, it was first introduced in the US in the late 19th century. Excellent storage type. Pkt (300 seeds) $3.00

DARA FLOWERING CARROT #FL134
Queen Anne’s Lace is the familiar wild form of carrot, and the white-flowered version has been appreciated for years as a delicate filler in beds and flower arrangements. But ‘Dara’ is a spectacular, vividly-colored variety! Flowers open chaste white, change to soft pink and finally deep, rich rose-red; the lacy flower heads reach to 4 ft tall. Large amount of flowers over a long season. Pkt (20 seeds) $3.00

“All my life I have tried to pluck a thistle and plant a flower wherever the flower would grow in thought and mind.” -Abraham Lincoln
A RAINBOW OF NUTRITIOUS ROOTS!

BLACK SPANISH  #CR136
NEW!
65-75 days to maturity. A rich dark purple carrot, reminiscent of the ancient carrots of the Middle East. Purple/Black carrots were originally brought to Andalusia, Spain, from North Africa in the 14th century along the silk road. Black carrots are still popular in the Malaga region; often sliced extra thin, eaten raw or baked into a stunning purple carrot cake. In Mallorca, the Black Carrot is cooked with stock and olive oil and creamed. Earthy and spicy as opposed to sweet, it’s delicious roasted with other root veggies, making a nice color contrast of deep purple outside with white inside. It likes cooler weather, so plant early; in Zone 8 and warmer, plant in fall or winter. Pkt (300 seeds) $3.50

JAUNE OBTUSE DU DOUBS  #CR120  NEW!
A delicious, lemon-yellow variety introduced in 1946 in the Vilmorin-Andrieux catalog as an improvement in flavor compared to most yellow carrots. It was named after the Doubs River that flows through the Jura Mountains of France and Switzerland. It is a robust, slow growing carrot with a uniform yellow color, suitable for harvest in the fall. The shape is cylindrical with an obtuse end and is excellent for storage. Pkt $3.50

BLACK NEBULA  #CR137  NEW!
75 days. One of the darkest carrots available from skin to core. A delicious raw or cooked carrot that is so dark and beautiful. It’s also used as a dye. Makes a stunning, dark purple drink when juiced, and when a squeeze of lemon is added, turns bright pink. Amazingly, it retains its color after cooking and is incredibly high in anthocyanins. If left in the garden, it makes an exquisite white flower-umbel tinged with lavender. One of the healthiest foods in the garden! Pkt (300 seeds) $3.00

KUTTIGER CARROT  #CR134  NEW!
70 days to maturity. A stocky, snow white Chantenay type large carrot with broad shoulders and good long-storage potential. It is believed to have originated in Afghanistan, but kept alive in European markets by rural women farmers in Kuttiger, Switzerland, for 300 years or more. A fairly low maintenance and easy to grow carrot with a mild and delicate flavor. Pkt (200 seeds) $3.00

More varieties of seed available at www.rareseeds.com
CHANTENAY RED CORE #CR111
75 days. One of the sweetest, this variety was introduced in 1929 and is a large stump-rooted carrot with a deep red-orange center, great for juicing or fresh eating. A good market variety that is smooth and refined in shape. Pkt $2.00

KURODA LONG 8” #CR107
75 days. Popular variety for Oriental markets; deep orange, stubby roots are mild and sweet. Excellent for juicing. Grows well in many climate conditions; good for home or market. Pkt $2.00 or 1 oz $5.00

DANVERS 126 HALF LONG #CR102
70 days. The original Danvers Half Long dates back to the 1870s. This strain “126” was improved in the 1940s. The old standard American carrot, adaptable and dependable. Thick 7” roots have good flavor. Productive. Pkt $2.50 or 1 oz $4.50

GNIFF CARROT #CR133
A very rare landrace from the Tessin region of Switzerland. These amethyst colored carrots were re-discovered in the 1950s in the picturesque Alps village of Bre being grown by local women who sold them at farmers markets. “Gniff” is translated to purple in the local dialect. Being a landrace, there is a range of expression of colors in this carrot, always a purple exterior with a various amount of violet inside. This is a slow-growing storage carrot that is traditionally pickled; locals will steam, slice and preserve in olive oil, parsley and garlic. A similar type was last described by Vilmorin in the year 1856 as “sweet, purple carrot with a pale yellow heart”. Pkt (200 seeds) $4.00

KYOTO RED CARROT #CR132 (Our Favorite! Amazing for Fall and Winter Gardening)
This is a Japanese kintoki type (sweet red) carrot. These silky red carrots are grown near Kyoto, Japan, where they are traditionally eaten on the Japanese New Year, often carved into the shape of a plum blossom to represent fertility in the coming year. These carrots have an exceptional texture and sweet flavor. A perfect variety for late summer, fall or winter gardening, the bright red color becomes much darker when grown in the winter. (This variety may not do well if planted in the Spring) Long tapered roots grow to 10” to 12” inches long. Pkt (300 seeds) $3.00

PURPLE DRAGON #CR129
70 days Gorgeous reddish-purple exterior is smooth and very attractive—unusually refined appearance. The purple outside makes a nice contrast with the brilliant orange interior, especially when served as slices on relish trays, platters and more. Roots typically reach 7-8” in length; half-long root habit means you can get well-formed roots even in somewhat tight or heavy soil. Flavor is spicy-sweet and wonderfully complex—wonderful for snacking, and kids really seem to love them! The anthocyanin-rich purple coloration is a valuable bonus, and the roots contain lots of lycopene as well. Bred by Dr. John Navazio. Pkt (300 seeds) $3.00

ST. VALERY #CR101
70 days. The Vilmorins of France mentioned this variety in 1885 and said it had been grown a “long time” then. A large handsome variety with bright red-orange roots; smooth, 10”-12” long and 2”-3” in diameter. Sweet & tender. Rare. Our favorite! Pkt $2.25 or 1 oz $5.00

MUSCADE #CR118
A delicious North African carrot that produces blocky, 7” orange roots that have exceptional flavor and a crisp, crunchy texture. They hold up well at market and are late bolting. Rare and almost impossible to find! Pkt $2.50
COSMIC PURPLE  #CR112
This one is causing excitement in home gardens and at farmers’ markets. Carrots have bright purple skin and flesh that comes in shades of yellow and orange. Spicy and sweet-tasting roots are great for marketing. Pkt (300 seeds) $3.00 or 1/4 oz $6.00 or 1 oz. $13.00

COSMIC PURPLE  #CR112
This one is causing excitement in home gardens and at farmers’ markets. Carrots have bright purple skin and flesh that comes in shades of yellow and orange. Spicy and sweet-tasting roots are great for marketing. Pkt (300 seeds) $3.00 or 1/4 oz $6.00 or 1 oz. $13.00

LUNAR WHITE  #CR113
75 days. Here is a vigorous producer with creamy white roots that are very mild, delicious, and have a fine flavor; very small core. White carrots were grown in the Middle Ages, but now they have become very rare. We are glad to offer this productive variety. Pkt (300 seeds) $3.00

LITTLE FINGER  #CR103
55 days. A superb baby-type carrot with deep orange color; developed in France for canning and pickling. Sweet 3” carrots are great for snacks. Pkt $2.00

NANTES SCARLET  #CR122
65-75 days. Half-long type reaching 6-7 inches in length, about 1 ½ inches in diameter. Sweet, brilliant orange, blunt, cylindrical roots are very delicate and fine-grained, containing almost no core. High moisture content makes this a natural for juicing; fine for bunching or storage. Originally from France but grown in this country for many decades. A good sort to try on heavier soils. Pkt $2.50

LOBBERICHER YELLOW  #CR124
80 days. Brilliant yellow roots size up plump and large. An old fodder type from Europe, where there are many traditional fodder crops other than corn! Or harvest it small (under 10” in length) for the table; its mild sweet flavor and impressive crunch please trendy chefs and discriminating home cooks alike. Makes a fine storage carrot too, and its clear yellow is so cheery on a plate during the depths of winter. Pkt (300 seeds) $3.00

PARISIENNE  #CR115
Small, round carrots that are so popular in France. Tender, orange globes are superb lightly steamed. Easy to grow even in heavy soils. This little carrot is great for home and market gardens, as this variety is fairly uniform. Pkt $2.50

More varieties of seed available at www.rareseeds.com
**CORN**

*Zea mays* The quintessential Native American crop, corn was a staple of indigenous peoples from South America to the Great Lakes. It’s believed to have been domesticated in Mexico and may be one of the world’s oldest agricultural crops. It’s best if seeded directly into the garden, in good, rich, well-drained soil, right about the time of the last spring frost. Plant in blocks rather than long narrow rows to improve pollination. Corn can be very drought tolerant, but ears fill best when there is good soil moisture when tassels and silks first emerge. Harvest sweet corn when the kernels are full of milky-colored juice; allow other types to remain on the stalks until fully dry. 75-125 seeds per packet.

**GMO TESTED:** Genetically Modified Organisms were NOT found in any of the corn varieties listed in our catalog.

---

**DORINNY SWEET #CN153**
75 days. Early season sweet corn that yields well in cool climates. Dorinny was originally a Canadian cross between Golden Bantam and Pickanniny. Received a Market Gardeners’ Award of Merit in 1936. Reliable even where soils are cool. Yellow kernels on 6-7” cobs offer old-fashioned sweet corn flavor. Vigorous plants reach 4-5 feet in height, usually yield two ears per plant. Grown in northern Maine by our friend, activist-farmer Jim Gerritsen. Pkt $3.50

**DAKOTA IVORY #CN161**
Ivory-colored flour corn. Kernels are plump and surprisingly sweet. Harvested at the right time, this early variety even makes a fair sweet corn, but it really shines in corn bread, polenta, and more. Bred in North Dakota from Native American stock, our seed is grown in Aroostook County in the far north of Maine, so you know it is a great choice for short season climates. 4-6’ plants make 1-2 ears each. Exceptional earliness combined with superior seedling vigor in cold soils. Pkt $3.50

**PAINTED MOUNTAIN #CN101**
This corn is the very definition of rugged beauty! These incredibly tough plants were bred in the bitter cold mountains of Montana. They boast impressive cold hardiness, earliness, drought tolerance, and they thrive at high altitudes. Montana farmer, Dave Christensen, has dedicated his life’s work to naturally breeding a corn that will thrive in harsh conditions, and since the 1970s has sampled from over 70 open pollinated varieties of corn to create painted mountain corn. These are old heirlooms grown by Northern Native American tribes over thousands of years as well as homesteaders from harsh northern climates. The bright color of the kernels indicate a high nutrient content, making it an excellent corn for decoration or for eating! Painted Mountain Corn can be eaten fresh, ground, or roasted and makes a highly nutritious flour for muffins, Johnny cakes, tortillas and chips! Pkt (50 seeds) $4.00

**CHEROKEE WHITE EAGLE #CN144**
Beautiful white and blue kernels on 8”-10” ears make superb corn meal or can be used as roasting ears if picked young. This great Cherokee variety gives good yields on sturdy stalks. Some kernels have eagle-like markings on them, hence the name. Very rare and hard to find. Pkt $4.00

**COUNTRY GENTLEMAN #CN105** 90 days. Introduced in 1890 by S.D. Woodruff & Sons. Sweet, delicious and milky with tender white kernels on 8” ears. The ears have no rows, as this is a shoepeg type, and kernels are packed in a zigzag pattern. One of the best heirloom sweet corns. Pkt $3.00

**GOLDEN BANTAM 12-ROW #CN143** Released in 1922 by the Clark Seed Company of Milford, Connecticut. Although developed from the original Golden Bantam, this is definitely an improved type—larger ears mean higher yields, and the golden yellow corn stays tender longer. Equally suitable for freezing and fresh eating, this variety was for decades the standard for home and market gardeners. Pkt $3.00
MAIZ MORADO MAKES AN EXCELLENT “BLACK” SWEET CORN WHEN HARVESTED YOUNG

MAIZ MORADO OR KULLI CORN #CN183 NEW!
The darkest colored corn known, it has a most delicious flavor and is believed to have the highest amount of healthy anthocyanins of any corn! The ancient Maiz Morado, also known as Kulli, originated in Peru in the Andes Highlands. This is a special selection that has been bred for the past 20+ years in New Mexico to adapt to our North American latitudes and will grow and produce ears easily in most American gardens. This ancient corn is excellent as both a flour corn or picked young, as a flavorful sweet corn. It is also used in South America to brew a special and highly revered drink known as chicha morado. This drink was an important ceremonial aspect to the Incan Empire and civilizations before them. We love to make purple corn juice with cinnamon, clove and pineapple—a refreshing elixir bursting with antioxidants! Locals also use it to dye fabrics and cloth, as well as grinding into a beautiful flour/meal. Eight feet or taller and 100 days or so to maturity. Pkt $5.00

MAIZ MORADO: THE SUPERFOOD CORN, THE DARKEST OF ALL! AMAZING FLAVOR AND IS #1 IN SUPER HEALTHY ANTHOCYANINS!

ANCIENT HEALTH FOOD OF THE INCAN EMPIRE!

FISHER’S EARLIEST SWEET CORN #CN180 NEW! Developed and selected 60 years ago by Ken Fisher of Belgrade, Montana, to grow in the cool and harsh conditions of the state. This sweet corn is sure to please almost anywhere! Vigorous, multi-colored 5-6’ stalks bear one ear per plant and have 10-12 rows with a golden hue. The ears have an excellent fill to the tip and husk coverage. Pkt $4.00

BUHL SWEET CORN #CN179 NEW! A delicious, 75-day yellow sweet corn borne on sturdy 7 foot stalks bearing 2 ears per stalk. Kernels are a rich golden hue and carry that old-fashioned sweet corn taste—which has nearly been lost due to sweet corn hybrids. One of the sweetest and best yielding corns. Pkt $4.00

BIG HORSE SPOTTED CORN #CN176 NEW! A stunningly beautiful corn from the great Osage people! Six to seven-inch long ears bear rounded, solid kernels that are bluish-black speckled in white, white speckled in blue, orange speckled in blue, or orange speckled in black. Perfect for grinding into flour and meal. This variety is endangered and hard to find. Pkt (50 seeds) $5.00

OSAGE BROWN CORN #CN184 NEW! (AKA FAIRFAX BROWN) A very unusual and beautiful colored corn. Kernels are a rich chocolate brown and are a flour type. Initially received from the Blane Bourgeois family. Perfect for grinding into a colorful corn meal and flour. Plants reach 4 to 6 feet tall and bear 1 or 2 ears in 80 to 100 days. Grown for centuries by the Osage people, who once farmed the river valleys in the Ozark hills. Pkt (50 seeds) $5.00

More varieties of seed available at www.rareseeds.com
TO THE EARLY SETTLERS OF NORTH AMERICA, CORN WAS SO VALUABLE THAT IT WAS USED AS MONEY.

GLASS GEM #CN162  The World's Most Beautiful Corn!
105 days. Amazing color! Indescribably beautiful flint or popcorn comes in an endless range of colors. Translucent kernels really do shine brilliantly like glass—on the cob they resemble strands of glass beads! The 3-8” ears are consummately decorative, but edible and delicious as well. Makes firm little morsels when popped; can also be parched, ground into meal, and more. Sturdy plants reach to 9’ in height and throw numerous sideshoots where the season is long enough. Bred from a number of Native varieties by Carl “White Eagle” Barnes, the famous Cherokee corn collector to whom we owe our gratitude for his life’s work of collecting, preserving and sharing so many native corn varieties. Pkt $5.00

DAKOTA BLACK POPCORN #CN136
Dark reddish-black ears are quite attractive for fall decorations or popping into tasty popcorn! This variety is easy to grow and does well in almost all growing climates. Fun for children’s gardens. Pkt $3.50

MINI PINK POPCORN #CN165
Stunning ears of mauve to rose pink, pearly kernels. Ears run 3-5” in length. 6- to 7-foot plants often yield 2-3 ears each. When popped, the kernels have a rather nutty flavor. Very decorative in centerpieces, equally enjoyable accompanying your favorite movie. Pkt $3.75

SEHSAPSING DELAWARE BLACK FLINT CORN #WW118  NEW!
Sehsapsing produces 6 to 8 foot plants, with 1 to 2 cobs low on the stalks. Each ear is 7 to 8 inches in length with 8 rows per cob. This was a classic ceremonial corn of the Lenape/Delaware peoples recorded as early as the 1640s. When young, in the milk stage, the corn was eaten raw as sweet corn or roasted to caramelize it for winter dishes. In the mature stage it makes extraordinary cornmeal for grits. Extremely rare. Grown in genetic isolation for the Roughwood Seed Collection at Field’s Edge Farm, Litiz, Pennsylvania. Pkt $5.00
OAXACAN GREEN #CN147
85-100 days. The stunningly beautiful ears come in a range of greens, from yellow-green through emerald, with every imaginable shade in between. The deeply dent kernels have been used for centuries by the Zapotec people to make a regional favorite, green-flour tamales. Also makes excellent cornbread! The 6- to 10-inch ears are superb in arrangements and for fall decoration. Plants reach 7 feet, are very drought-tolerant, and perform well even at higher latitudes. Amazing and cool! Pkt $3.50

PO’SUWAEGEH BLUE #CN157
110 days. This Native American heirloom corn from Pueblo Pojoaque, pronounced P ō’hwā k a, in northern New Mexico, is traditionally grown to make blue corn atole. Po’suwaegeh is the Tewa name for “Place where there is abundant water.” There is actually such a place, about 20 miles north of Santa Fe, in a valley running into the Rio Grande, where an ancient pueblo, which had almost disappeared, found its place of rebirth. Growing Po’suwaegeh Blue corn played a pivotal role in the renewal of this community. The Pueblo at Pojoaque and Baker Creek Seeds are proud to share this treasure with gardeners and farmers. Deep blue kernels on a 10” - 12” ear. Strong and tall stalks. If you like the idea of growing Baker Creek’s Oaxacan Green dent corn, then including Po'suwaegeh Blue corn in your order is a must! Pkt $4.00

STOWELL’S EVERGREEN #CN130
This is among the oldest sweet corn that is still in production, predating 1949. It is still a favorite of many, producing tasty white kernels. The plants used to be pulled up when completely ripe, and hung upside-down in a cool pantry; the ears would last well into the winter, in a semi-fresh state. In 1873, the seeds sold for 25 cents per pint. Pkt $3.00

STRIPED JAPONICA #CN178 NEW!
85 days. The World’s Most Beautiful Corn Plant! Invite this vibrant ornamental flint corn into your edible landscape design and you won’t regret it. Plants reach 6 feet in height; foliage develops a brilliant, multi-colored striping in colors of green, white, pink and yellow. Some stalks will be mostly all green, others will be striped with all four colors. It has wine colored tassels and crimson-black kernels—adding a tropical touch to borders or container plantings. The sturdy stalks make a fantastic trellis for climbing ornamentals like sweet pea. When dried, the kernels grind into a tasty meal. This variety was bred in Japan and was introduced to America in the 1890s. During this period, called the Meiji Period, corn was just becoming a popular staple in the Japanese diet, despite the fact that the crop had been introduced to the country centuries prior. Native American flint corn was first brought to Japan by the Portuguese in the 1500s; flint corn at the time was considered primarily a fodder crop to feed to livestock. During the Edo Period in Japan (1603-1867) the centralized government (who were mostly vegetarian due to religious reasons) discouraged the consumption of meat and the need for corn to feed livestock plummeted—relegating the newly introduced corn crop to relative obscurity. With the Meiji Period (1868-1912) meat was reintroduced to the Japanese diet, and the need for corn as fodder rose. Along the way, it was discovered that corn could be a tasty crop for humans as well. Striped Japonica was developed during this resurgence of interest in corn in Japan. We have worked for years to find a pure strain, as most of what is offered on the market was badly contaminated with GMO corn, but after much effort, we present to you a strain that tested Non-GMO! Please enjoy this stunning treasure from historic Japan! Pkt (50 seeds) $3.50

STRAWBERRY POPCORN #CN119
The popular, cute, little ears look just like big strawberries, just 2”-3” long. The 4’ plants produce 2-4 ears each; great for fall decorations or making delicious popcorn. Pkt $3.00

More varieties of seed available at www.rareseeds.com
PAPPA'S BLUE  #CN170  All-blue ears in a wide range of blue shades, from indigo to nearly purple. Slender 8- to 12-inch ears come on quickly, usually a single ear per four-foot-tall plant. Bred to tolerate Montana’s cool summers and scanty rainfall. A decorative and delicious new flour corn that is sure to please in most areas of the country. Pkt $4.00

PAPPA'S RED  #CN169  Uniformly red 8- to 12-inch ears, with the red in varying shades, including deep oxblood and occasional bright red ears—very unique and beautiful! Compact plants about 4 feet tall, taking heat, cool weather and drought in stride. Excellent, very early new flour type. Bred by Ed Schultz to tolerate Montana’s cool summers and scanty rainfall. Pkt $4.00

PAPA'S BLUE  #CN170  All-blue ears in a wide range of blue shades, from indigo to nearly purple. Slender 8- to 12-inch ears come on quickly, usually a single ear per four-foot-tall plant. Bred to tolerate Montana’s cool summers and scanty rainfall. A decorative and delicious new flour corn that is sure to please in most areas of the country. Pkt $4.00

COWPEAS  
(Vigna unguiculata) 30-75 seeds per pkt. Very easy to grow, colorful, and tasty.

CALIFORNIA BLACKEYE PEA  #CW108  70 days. An old standard variety; vigorous, high-yielding vines. Thomas Jefferson grew Blackeye Peas in the 1770s. Originating in Africa, cowpeas are easy to grow and are very popular in the South. A very ancient crop. Pkt $2.00

HOLSTEIN  #CW101  Very unique, this pea is mottled half black and half white, just like a Holstein cow. The small bush plants yield well and are easy to grow. Very rare. Pkt $2.50

RICE  #CW112  Tiny white seeds are just larger than rice and cook in 40 minutes. Very tasty. Bush plants yield well. A pre-1860 Southern cowpea. Pkt $2.50

PURPLE HULL PINKEYE  #CW109  A preferred variety of many Southerners; delicious flavor. Hulls are purple; an old favorite. Pkt $2.50

WHITE WHIPPOORWILL  #CW155  We at last have the hard-to-find, white-seeded Whippoorwill. Plants produce loads of these creamy-white peas that are great when picked young and stir-fried; or harvested when dry for soup. An old Southern heirloom. Pkt. $2.50

ATOMIC ORANGE CORN  #CN186  NEW!  60 to 80 days. Amazingly orange ears are produced super early! We are thrilled to introduce another brand-new open pollinated variety from the gifted corn breeder Ed Schultz of Bozeman, Montana. Although newly released, the variety is nothing new; Ed spent 30 years developing this fantastic soft flint corn. This lovely variety sports a range of orange color from brilliant sunburst orange to pumpkin orange to russett orange….even the cobs are orange! For an added surprise, it will throw an occasional all-white ear. Three to five foot-tall stalks produce 1 to 2 ten-inch ears with 8 rows of kernels in about 60 days. Pkt $4.00
CUCUMBER

(Easy to Grow - Quick to Harvest)

(Cucumis sativus) 25-35 seeds per packet. Cucumbers originated in India or western Asia, and have been known to gardeners for at least 3,000 years. Their diverse forms and flavors are now appreciated and utilized in local cuisines around the world. Warm growers, they are best sown in place after the last frost of spring. Very rich soil, well-drained yet moist, suits them best. Full sun exposure is usually preferred, except that in hot-summer areas, the plants might benefit from some mid-afternoon shade. Vines vary in length. To save space, grow them on a trellis.

ARMENIAN YARD-LONG #CU169
(Cucumis melo) Light-green, mild-tasting, deeply ribbed fruits. The elongated fruits yield uniform, easily digestible, fluted slices. They are apt to twist and coil growing on the ground, but develop nice and straight when hanging from a trellis. Fruits reach over 24 inches long, best harvested at about 15 inches. The classic Armenian “Cucumber” which is actually a melon genetically. Pkt $2.50

BOSTON PICKLING #CU105
An old heirloom dating back to 1880. Vigorous vines give large yields of smooth green fruit. It is excellent for pickles; very crisp and good quality. A very popular variety at the turn of the 20th century. Pkt $2.50 or 1 oz $7.00

DELIKATESSE #CU109
60 days. 10” long, unique fruits are pale green with small warts. Superb taste, excellent for slicing or pickling; bears abundantly. A rare variety from Germany. Pkt $2.50

CHICAGO PICKLING CUCUMBER #CU181
55 days. Originally bred for the markets of the Chicago area. Released in 1888, this has been the go to pickling cucumber for generations of home gardeners and canners, and we are so pleased to be able to offer it! The thin skins take up pickling solutions readily. Black-spined fruits can be allowed to reach 7” without sacrificing quality, but are often harvested much smaller. Amazingly prolific, and disease-resistant, too. Pkt $2.50

BEIT ALPHA #CU150
A delicious, very sweet cucumber that is usually picked small and does not need peeling as the skin is very tender. This variety is very popular in the Mediterranean, having been developed in Israel at a kibbutz farm. Now becoming popular with Americans because of the fruits’ fine flavor and high yields. They are also burpless and have great shelf life. Pkt $2.50

DRAGON’S EGG #CU147
Beautiful cream-colored fruit are about the size and shape of a large egg! Mild, bitter-free and sweet-tasting, this little cucumber set massive yields in our gardens. So fun to grow, and very unique-looking; great for children and all who like delicious cucumbers. We were sent this new favorite by Reinhard Kraft, a German seed collector, but this heirloom originated in Croatia. Pkt (12 seeds) $2.75

DAR #CU182
60 days. Here’s a gorgeous new all-purpose slicing/pickling type. The plants are of bush habit, usually running no more than 18” or so, making them superior for small gardens, containers, or anywhere space is tight. Fruits hold well on the plants, avoiding the need for constant picking. Plants are also tolerant to Downy Mildew, which is so often a problem in humid-summer climates. The bumpy, brightly-striped exterior is particularly attractive as well. A superb new Polish variety! Pkt $2.50

More varieties of seed available at www.rarereads.com
CRYSTAL APPLE #CU149
Small 3” oval fruit are a bright, creamy white, about the size of a small apple; sweet, mild and very tender. This variety has become almost extinct in America after being introduced here from Australia around the year 1930 from Arthur Yates and Co. But this type of cucumber is likely to have originated in China. The small fruits are so tender you can eat them skin and all. Pkt $2.75

GELE TROS CUCUMBER #CU159
This is a large yellow cucumber that was popular in Holland for making yellow, sliced pickles. The Dutch call this cucumber the “ancient race”. The ripe fruit are quite colorful in their sunny yellow color. A fine old strain that is very rare now even in Europe. Pkt (15 seeds) $2.75

EARLY FORTUNE #CU176
55 days. (Also called Special Dark Green) A super dependable garden cucumber, sweet and almost never bitter. Slicing-type fruits grow 7 to 8 inches long, 2 inches in diameter. Originally selected out of Davis Perfect (now believed extinct) by George Starr in Royal Oak Michigan in 1906. Upon its release it was described as “the earliest and best white spine cucumber ever offered.” Pkt $2.75

MARKETMORE 76 #CU101
70 days. Dark green, 8”-9” fruit; great slicer! Good yields! Excellent flavor. A real standard for superb eating cukes. Pkt $2.50 or 1 oz $6.00

TELEGRAPH IMPROVED #CU110
60 days. Smooth, straight, dark-green fruit, 18” long. Flesh is very crisp, tender and mild; superb flavor. Very few seeds, vigorous high-yielding vines, great for greenhouse production; also good cultured outdoors. This is an excellent English heirloom variety, introduced around 1897. Pkt (15 seeds) $3.50

SIKKIM CUCUMBER #CU124
The historic cucumber of Sikkim. Fat, large fruit can reach several pounds in size. The ripe fruit is a unique rusty red color and is good eaten cooked or raw. In Asia, cucumbers are often stir-fried and are quite tasty. This variety is grown in the Himalayas of Sikkim and Nepal. Sir Joseph Hooker first discovered it in the eastern Himalayas in 1848. Here is part of what he wrote about it: “So abundant were the fruits, that for days together I saw gnawed fruits lying by the natives’ paths by the thousands, and every man, woman and child seemed engaged throughout the day in devouring them.” Pkt (10 seeds) $3.50

MUNCHER #CU174
60 days. Very tender, dual-purpose variety makes great pickles and is excellent for fresh eating right out of the garden! Nearly spineless fruits are 6 to 8 inches long, reaching a plump 3 inches wide. Produces abundantly on strong vigorous vines. Non-bitter, burpless variety, can be eaten at any stage of growth. For pickling, harvest the fruits at 4 to 6 inches long. Pkt $2.50

TOKIWA “TOKYO GREEN” CUCUMBER #CU114
NEW! An old Japanese variety, also known as “Tokyo Green” that came from China in the Meiji era, then became the dominant variety sold around Tokyo. A supremely sweet, bitter free 9” cuke with tender skin and few seeds. Mentioned in the 1932 edition of the Oriental Seed Company, “The vines attain twice the length of common varieties.” They do well on fences and trellises, saving space in the gardens. Vines are almost mildew proof and well adapted to hot dry summers. Small fruits make excellent pickles and set the standard for slicing cucumbers; buttery soft and sweet, never bitter. (15 seeds) Pkt $3.00

“IF you want to lift yourself up, lift up someone else.” -Booker T. Washington
**HMONG RED #CU152**
The fruits are white to pale green, turning golden-orange as they ripen. A very productive and tasty variety that stays mild even when large. This heirloom was collected from a Hmong immigrant. Millions of the Hmong tribe live on the borders of Thailand, China, Burma, Laos and Vietnam, and are a very ancient people. Pkt (15 seeds) $2.50

**LEMON CUKE #CU103**
60 days. The shape, size, and color of a lemon, but the flavor is sweet and mild! This heirloom was introduced in 1894 and is still a favorite today. Pkt $2.50 or 1 oz $8.00

**MEXICAN SOUR GHERKIN #CU125**
(Melothria scabra) 75 days. Incredible, small cucumber-like fruit are shaped like baby watermelons. They are good added to salads or can be pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect for the cottage garden. Very unique and fun for kids. Huge yields. Pkt $2.50

**MINIATURE WHITE #CU167**
50 days. White-skinned, black-spined little pickling cukes. Production is high and begins very early on almost-bush plants that seldom run over three feet making great container plants. Delicious for fresh use as well—this strain has none of the bitterness that has unfortunately come to be associated with the white-fruited types. Pkt $2.25

**TENDERGREEN BURPLESS #CU173**
55 days. Burpless slicing type, free from bitterness, that has been popular for over 80 years! Fruits are medium-dark green, 7-12 inches in length, and quite plump and smooth compared to Japanese long slicing types. Excels as a slicer, because each fruit yields so many slices of uniform diameter, but the tender skin makes great pickles as well. Tolerates cool soil and excessive moisture better than many, as well as downy mildew and mosaic virus. An altogether superior sort! Pkt $2.50

**SUYO LONG #CU132**
65 days. Long, ribbed, dark green fruit can grow to 18”. They are very mild, sweet and burpless. One of my personal favorites for fresh eating. This productive heirloom comes from northern China and is very attractive. Pkt $2.75

---

*“Peace cannot be kept by force; it can only be achieved by understanding.”*

-ALBERT EINSTEIN

*More varieties of seed available at www.rareseeds.com*
EGGPLANT

One of the most versatile food crops!

*(Solanum melongena and others)* 25-35 seeds per packet. We offer the best selection of quality heirloom eggplants in the USA. This is Jere’s favorite crop, as it is easy to grow, and the fruit is nutritious and incredibly delicious. Another of the great staple agricultural crops of India, eggplant varieties have long been appreciated in traditional communities in Africa, Asia, the Middle East and Mediterranean coast, and, more recently, the Americas. With their often large and showy purple or white blooms and velvety leaves, eggplants are ornamental enough to grow in the border or even in the front yard! Heat-loving plants, eggplants are best started indoors about 8 weeks before the last frost date of spring. Be sure to set out transplants only after carefully hardening them to outdoor conditions and only after warm weather has really arrived.

**Antigua #EG189**

80 days. Amazingly beautiful lavender-streaked fruits are 6-8 inches long, elongated teardrop shaped. Flesh is tender and mild, snow-white and bitter-free. Pkt $3.00

**Aswad #EG175**

This incredibly delicious Iraqi variety comes from our friend Nael Aziz. Satiny, dark purple-black fruits get very large—to 3 pounds or more. Shaped like a squat teardrop, the flesh is sweet and tender, perfect for grilling or baking. The fruit is abundantly produced. Very heat tolerant and productive in our trials. Pkt $3.00

**Astrakom #EG174**

Compact plants reached barely two feet in our trials. Each plant yielded several 4-inch, teardrop-shaped fruits, of a rich, glossy purple-black. Grown from seed provided by our Belorussian friend Andrey Baranovsky. Pkt $2.00

**Thai Long Green (Green Elephant Tusk) #EG119**

85 days. Very mild and sweet, the 10” to 12” long, very slender fruit are a beautiful light-lime green. One of the best-tasting eggplants; superb flavor and very tender. Good yields on 2’ to 3’ tall plants. This heirloom from Thailand is becoming popular with gourmet chefs. Pkt $2.00

**Pandora Striped Rose #EG129**

A great market variety, teardrop-shaped fruit are a lovely lilac-rose color with thin white stripes. Strong, thornless plants give heavy yields; tender and delicious. Eye catcher. Pkt $2.50
JAPANESE WHITE EGG #EG110
65 days. Full, rich flavor; lovely 2”-3” white fruits are perfect for stir-frying. The plants give heavy yields all season. Pkt $2.00

LISTADA DE Gandia #EG137
90 days. One of the most popular heirloom types, this one has 7” long fruits that are white with lovely bright purple stripes. They are so beautiful and have fabulous flavor with sweet, tender flesh. This excellent variety hails from Spain, a country that is renowned for fine food. Pkt $2.50

LITTLE FINGERS #EG169
65 days. Small, purple-black fruits are produced in clusters on sturdy, compact plants. The blunt-ended fruits may be harvested when finger-sized, but may also be allowed to grow larger with no sacrifice of their mild, sweet taste and tender texture. Pkt $2.25

MELANZANE ROSSO DI ROTONDA #EG199 (S. aethiopicum) 80 days. Fruits are oblate, smooth and mature to a brilliant scarlet. Red eggplants are widely grown, but mostly in Africa and Asia. This one is the only red type traditionally grown in Italy, and it is renowned there! Rotonda is the town in southern Italy that is famous as the traditional source for this unusual type. It was probably introduced there in the late 19th century by veterans returning from colonial wars. Often exported as pickled eggplant, we first sampled this variety as a tasty relish, when we were traveling in Italy. Pkt $3.00

TURKISH ORANGE #EG134
80 days. This beautiful heirloom comes from Turkey. The 3” round fruits are best cooked when they are green to light orange. This variety has very sweet and flavorful flesh. It imparts a strong, rich flavor to any dish. The small plants yield well. This variety is great for ethnic markets. Very ornamental-looking. Pkt $2.50

MALAYSIAN DARK RED #EG148 Tender and delicious, violet-colored fruit are long and slender. This productive and tasty variety comes from the Southeast Asian country of Malaysia. A hard-to-find but very good variety that is perfect for frying. Pkt $2.50

MITOYO #EG201
Large fruits are oval to teardrop-shaped and nearly black. Flesh is very tender and sweet. It is even highly recommended for use without cooking! Fruits are also excellent baked or roasted, and are often used in pickling as well in their native Japan, where the variety was originally collected at a local market. Traditionally grown in the Mitoyo and Kanonji areas. One of the best tasting eggplants we have ever tried. Pkt $3.00

More varieties of seed available at www.rareseeds.com
**ENDIVE & ESCAROLE**

*Cichorium endivia* A long appreciated European delicacy, these crops add a lightly bitter piquancy to salads. All are best grown in rich soil and cooler weather; in most of the country, this makes them best-suited to the fall garden. Grown in about the same way as lettuce.

**CASPER #EG101**
75 days. Medium size, very attractive, smooth ivory-white fruit that has a very mild mushroom-like flavor. Prolific plant. Fruit ripens early. An excellent variety for specialty growers & gardeners. Pkt $2.50

**BLACK BEAUTY #EG113**
90 days. Standard old type, large black fruit of excellent quality. Very tasty but is lower yielding and much later than many types and needs a long season. Pkt $1.75

**EDIRNE PURPLE STRIPED #EG160**
Originally collected in Edirne (Adrianople), Turkey, in 1948, and stored by the USDA ever since, until we grew it out in 2008! Gorgeous 6-8 inch fruits are richly striped in purple and off-white. May be even superior to Listada de Gandia in appearance due to its deeper luster, and we actually preferred it in our trials! Vigorous plants, very productive. Pkt $2.50

**DIAMOND #EG102**
70 days. Mild, dark purple, 6-9" x 2-3" slender fruit; superb flavor and firm flesh. Becoming popular with market growers and home gardeners. This variety from the Ukraine was collected by Seed Savers Exchange in 1993. Pkt $2.25

**ROSITA #EG179**
Lovely 8"x4" neon, lavender-pink fruits have a mild, sweet, white flesh. The skin is tender and not bitter. Produces excellent yields. This incredible heirloom was developed in Puerto Rico in the 1940's by the Puerto Rico Agricultural Experiment Station, Rio Piedras. One of our favorites every season. Pkt $3.00

**ROSA BIANCA #EG105**
80 days. Colorful, light pink-lavender fruits with white shading. Rich, mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom market growers. Grow the color that sells! Pkt $2.50

**THAI LAVENDER FROG EGG #EG186**
80 days. Collected by the Gettles in central Thailand, where the natives refer to many colors of these small eggplant as “frog eggs.” Tiny fruits are the size and form of a cherry tomato, lavender splashed with cream. Very robust flavor, and super high yielding! Pkt $2.75

**PING TUNG #EG109**
70 days. A wonderful eggplant from Ping Tung, Taiwan. Fruits are purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious! One of the best Chinese eggplants on the market. Pkt $2.50

**BATAVIAN FULL HEART #EE101**
AAS Winner 1934. Broad, thick, curled leaves; heart blanches white. A superb salad plant; tasty. Pkt (300 seeds) $2.00

**DE LOUVIERS #EE104**
Leaves are very finely curled and deeply notched. Produces a good blanched and curled, yellow heart. This heirloom is high quality and tasty. In 1885 Vilmorin said, “Bulk for bulk, it yields a larger amount of useful produce.” Pkt (300 seeds) $1.75

**FRISÉE ENDIVE OR CURLY ENDIVE #EE106**
Finely cut leaves add beauty and body to salads. Blanching (by tying the heads with a broad rubber band) yields a milder-tasting green. Lends a refined slightly bitter pop to salads. Pkt (300 seeds) $2.00
Garden berries comprise a wide range of fruiting plants. The common thread is that they are distinct from tree fruits (more or less), don't take much space, and are quick to yield. Most are grown as annuals and yield a delicious harvest in only a few months from planting!

For this reason, seeds of many of these varieties were prized by settlers travelling to new homes. The treasured seeds would be sown into the very first gardens, usually even before a house had been finished! The family would then have at least some fruit that first season (and the second, and the third—it could take as long as five years before fruit trees would reach maturity!)

The garden berries can be used fresh or made into sauces, pies or preserves. A typical old-time recipe for preserves couldn't be simpler, calling as it does for 2 pounds of ground cherries, a quart of sugar dissolved in a tiny bit of water, and the juice and rind of a lemon, all simmered together until the proper consistency is reached. Other garden berries could just as well be used.

**Solanum Berries**

Here's a type of fruit that has long been useful, especially on new homesteads. The small black berries are a wonderful substitute for blueberries in muffins, pancakes, etc., and make superb sauces and pies as well. Though collectively known as garden huckleberries, they aren't true huckleberries (which are similar to blueberries). Instead, they are all relatives of the deadly nightshade, and confusion between poisonous and edible varieties has induced gardeners to be very reluctant to try eating them. However, the ones we offer are edible and are considered safe so long as the fruits have ripened to the point where all traces of green are absent. The plants are attractive, looking similar to pepper plants, and never need staking. They are grown like tomatoes or peppers (nightshade relatives—all!) and yield delicious berries very quickly from seed.
South American Solanum Fruit

These varieties all hail from South America, where they enjoy a long growing season or even a completely frost-free environment, so they should be started early indoors, like tomatoes. (All are, in fact, closely related to eggplants and tomatoes!) Litchi Tomato is the quickest grown from seed and is at its best in hot summer conditions. The remainder prefer cooler summer conditions, although we have ripened pepino and naranjilla outdoors here in Missouri. The plants are also very striking and attractive and would be well worth growing for their ornamental appearance alone! All have been subjects for at least local markets, and are very useful and delicious.

LITCHI TOMATO OR MORELLE DE BALBIS #GR112
(S. sisymbriifolium) This was a favorite with customers who saw and sampled it in front of our store last summer. Large plants grow to 5’, and are covered with thorns; sweet red fruit and large white flowers. Lovely to look at, but be careful with the thorns! We enjoyed the fruit all summer right from the plant. They’re about the size of a cherry and taste like a cherry crossed with a tomato. A very pretty and attractive plant that originated in South America, but has been naturalized in many countries. Start plants as you would a tomato. Pkt (25 seeds) $3.50

TZIMBALO MELON PEAR #GR135
(Solanum caripense) Fruits are small, comparable in size to grapes, but shaped and marked similar to Pepino. This year we started plants indoors about 4 months to bear and is quite attractive as a potted plant. Lovely to look at, but be careful with the thorns! We enjoyed the fruit all summer right from the plant. They’re about the size of a cherry and taste like a cherry crossed with a tomato. A very pretty and attractive plant that originated in South America, but has been naturalized in many countries. Start plants as you would a tomato. Pkt (25 seeds) $3.50

NARANJILLA #GR104
(Solanum quituense) A very unique fruit from the Andes; delicious sweet-and-sour taste, orange flavor; 2” fruits are round and yellow-orange in color, perfect for making delicious juice. This plant is native to the Andes region. Pkt (25 seeds) $3.50

PEPINO MELON #GR117
(Solanum muricatum) One of our all time favorite fruits! This eggplant relative produces fruit that ranges in size from a chicken egg to a large goose egg, with a cream-colored rind that often has beautiful purple stripes. It has a sweet, mild flesh that is very melon-like. Use fresh or cooked. Beautiful, glossy ornamental plants require a fairly long season and are grown like eggplants. We had an abundant crop of these delectable fruits this past season here in Missouri. This fun plant can be grown indoors. Pepinos are popular in Peru, New Zealand and Australia and have just recently started to become common in US markets. This plant is native to the Andes Mountain region. Pkt (10 seeds) $3.50

TZIMBALO MELON PEAR #GR135
(Solanum caripense) Fruits are small, comparable in size to grapes, but shaped and marked similar to Pepino. This year we started plants indoors about 4 months to bear and is quite attractive as a potted plant. Lovely to look at, but be careful with the thorns! We enjoyed the fruit all summer right from the plant. They’re about the size of a cherry and taste like a cherry crossed with a tomato. A very pretty and attractive plant that originated in South America, but has been naturalized in many countries. Start plants as you would a tomato. Pkt (25 seeds) $3.50

DWARF TAMARILLO #GR136
(Cyphomandra abutiloides) Miniature version of the regular Tamarillo, and a close relative. But this one ripens smaller fruits in clusters. When fully ripe, each fruit is a deep golden-orange. Very sweet, fruity, tropical flavor, with overtones of pineapple—dwarf tamarillos are superb for juicing, whipped into smoothies, or eaten out of hand. The foliage is very fragrant and at all stages the plants are very lovely and ornamental! This South American native produced well in our Missouri garden, but may need greenhouse cultivation in the North. In frost-free conditions, it eventually grows into a small tree. Super delicious and easy to grow! Pkt (25 seeds) $3.50

COCONA GR230
An easy-to-grow fruit from the Amazon Jungle! A distant relative of eggplant, Cocona is commonly found growing in the Peruvian Amazon. Baker Creek Seed hunters Shannon McCabe and Deb Vlietstra found these at a jungle market in Iquitos, Peru. The fruits average 2 inches across with a vivid yellow to red color. The flesh is totally unique, sour and sweet with a distinctly creamy texture. Locals use them to add a tangy kick to sweet juice blends. Fruits are also diced into relishes and served with yucca empanadas. Locals tout the fruits as a healthy diabetic friendly food. Cocona performed very well at Baker Creek this season. Growers in zone 6 and warmer should get fruit to mature in one season. These make an excellent greenhouse plant in cooler climates. We start seeds indoors Feb. 1 and harvest fruit by Sept. in our Missouri gardens. Pkt (25 seeds) $4.00
Husk Berries
All the Physalis types yield fruits loosely enclosed in papery husks (including the Tomatillo, which we list separately), and nearly all come from the New World. All are started just like tomatoes and are super easy to grow; they do not need to be staked! Few people realize that the Physalis varieties store extremely well when kept in their protective husks, lasting for quite some time under refrigeration. They are used fresh or cooked and are very juicy and sweet.

AUNT MOLLY’S GROUND CHERRY #GR132
65 days. Polish heirloom variety has an unusually fine flavor—very sweet with a nice hint of tartness. 1/2”-3/4” fruits are enclosed in a papery husk which drop to the ground when fully ripe. High pectin content makes this one an excellent choice for pies and preserves. Pkt (50 seeds) $3.00

GROUND CHERRY (STRAWBERRY HUSK TOMATO) #GR101
70 days. Huge yields of tart-sweet berries. This is the common type used by the Pilgrims; excellent for pies, jams, and preserves of all kinds; also delicious fresh. The fruit grows inside a paper-like husk (the same as Tomatillos). Grow it the same as you would tomatoes. Pkt (50 seeds) $2.50

CHINESE LANTERN GIGANTEA #GR125
(Physalis franchetii) This lovely 2’ perennial produces pretty seed pods, which are bright red-orange and look like glowing Chinese lanterns. Great as a fresh cut flower or dried for craft projects. So popular at farmers’ markets, as everyone just loves these. This variety is extra large, and the berries inside the husk are edible when fully ripe; cook similar to a regular ground cherry. Fun to grow. Pkt (25 seeds) $2.50

Dost thou love life? Then do not squander time, for that is the stuff life is made of. 
–Benjamin Franklin

Amazing Rare Fruit
These are fascinating, beautiful and just plain fun!

ORANGE MASTER POMEGRANATE #GR113
Here is an extra-dwarf pomegranate that’s perfect for small containers. Early-flowering plants are good for bonsai. Small, ornamental fruit. Will take light frosts, but should be grown indoors in cool climates. We have had a plant for years and are always amazed at the amount of flowers and fruit it produces. Easy to care for and requires less water than most plants. Pkt (10 seeds) $5.00

PINK BANANA #GR124
(Musa velutina) Lovely, small banana plants produce the most stunning, glowing, brilliant pink banana you will ever see. They are edible, but very seedy. Plants have large leaves that grow up to 24’ long and add a wonderful tropical effect to your yard or patio. This species is relatively hardy, taking a few degrees of frost fairly well. Ripe fruit will start to split open when ready to eat. Showy and fun to grow! Can be hard to germinate, but is then easy to grow. Pkt (10 seeds) $5.00

More varieties of seed available at www.rareseeds.com
PAWPAW, PREMIUM GIANT MIX #GR232
NEW!
Grow a champion pawpaw! Once a staple in Native American and early settler’s diets, the pawpaw is now considered a rare delicacy. This tropical flavored treat is the largest fruit native to North America. Most available pawpaw seed is obtained from wild, small, random seedling sources of greatly mixed and questionable genetic quality. Not our seeds! Offered is a mix of domesticated pawpaw genetic lines for optimal cross pollination that result in large size (average 8-16+ ounces), excellent flavor, and premium quality. Peaceful Heritage Nursery is a rare fruit tree nursery and mini-farm located in Stanford, KY. Seeds are shipped in special controlled conditions for easier germination. Includes detailed growing tips. Pkt (5 Select Seeds) $5.00

GOJI BERRY #GR109 NEW!
(Scarlet Wolfberry) is a Chinese native perennial shrub with slender stems growing up to 6.5-13 feet high if not pruned. From June to September, the shrub is decorated with pale violet, fragrant flowers. The fruits will then appear till the first frost and are rich in vitamins, trace elements, antioxidants, amino acids, and essential fatty acids. Traditionally, these super-fruits have been used to help improve eyesight, inhibit the synthesis of cholesterol, regulate the digestive system, to reduce inflammation, and are said to slow the aging process. Naturally drought tolerant, highly disease & insect resistant, and tolerates temps down to -18 F. The tender fruit appears in two years, and a mature plant can produce almost 7 lbs of berries under good conditions by the third year. Add the fruit to tonic soups, rice or herbal tea. The tender shoots and leaves are used as a leaf vegetable and are cooked 15 minutes in soup. May interfere with blood thinners and other medications metabolized by the liver. Pkt (50 seeds) $4.00

WILD APPLES NEW!
We have spent weeks in 2017 in Tajikistan collecting amazing, wild apple seeds, these apples are among the best tasting of all. We also traveled to Montana to collect “Wild” naturalized types. Learn more about these in the “Whole Seed Catalog” and on our website. Check our website for seeds after Jan. 1, 2018.

MANGO MELON OR VINE PEACH #OML115
Grow your own delicious fruit for pies in 70 days! Fruit taste of honeydew melon and peach when cooked in desserts.
The 3” fruits are the size of a peach, with a yellow rind and fruity-tasting white flesh. This variety was very popular in Victorian times for making sweet pickles, pies, and preserves. Developed in China and introduced into America in the 1880s. You can find easy recipes for melon pie online. Pkt $2.50
Alpine Strawberries

Wild or alpine strawberries are native to Europe. The fruits are small compared to modern cultivated types, but the intense flavor tends to be very rich, and they are extremely sweet. Germination of the tiny seeds is actually easy in proper conditions.

BARON SOLEMACHER STRAWBERRY #GR222
(Fragaria vesca) Antique German variety yields dainty clusters of berries that are very deep red, and incredibly fragrant! The berries are good-sized for an alpine type, and very sweet and juicy. Makes a superb edible ground cover when planted on 6" spacing, and wonderful in containers and baskets. Pkt (75 seeds) $3.00

ALEXANDRIA STRAWBERRY #GR221
(Fragaria vesca) Deep scarlet, egg-shaped fruits weigh two to three grams each. Everbearer that yields the first season from an early planting. A very productive alpine sort, sweet and flavorful. Pkt (75 seeds) $3.00

ATTILA STRAWBERRY #GR220
(Fragaria vesca) It’s an alpine strawberry that makes runners! Ever-bearing type, yielding fruit on mother plant and runners in as little as 4 months from sowing. The ability to increase and rejuvenate a planting from runners is a great advantage, and the potential multiplication is very quick. Aromatic fruits are small but very sweet. Pkt (25 seeds) $3.00

“Do not be anxious about tomorrow, for tomorrow will be anxious for itself. Let the day’s own trouble be sufficient for the day.” - Jesus Christ

Garden Strawberry

We are very pleased to offer Fragaria x anansassa. A delicious, larger fruiting, everbearing type. The garden strawberry is the most commonly cultivated species worldwide. The species itself dates back to early 18th century Europe where Fragaria virginiana (wild strawberry), a flavorful Eastern North American species, was accidentally crossed with Fragaria chiloensis (Chilean Strawberry), a large fruiting species from Chile.

WHITE SOUL ALPINE STRAWBERRY #GR129
(Fragaria vesca) An improved form of species Alpine Strawberry, White Soul reaches only to about 6 inches in height and yields small white to cream colored, aromatic fruits over a very long season. Similar to “Yellow Wonder”. Pkt (75 seeds) $3.00

REGINA STRAWBERRY #GR223
(Fragaria vesca) (Also known as Reine des Vallee) Intensely red, sweet and very richly flavored. Fruits are wide-shouldered and much larger than most alpine types. Heavy cropper that yields all summer. This standard European variety is seldom seen in America, but deserves much wider recognition here. Sumptuous! Pkt (75 seeds) $3.00

RED WONDER WILD STRAWBERRY #GR110
This variety was selected to produce large, elongated, red fruits that are sweet and aromatic. Perfect for growing in flower gardens and containers as the plants, flowers and berries are ornamental. So delicious, the fruit won’t last long! Pkt (75 seeds) $3.00

RED WONDER WILD STRAWBERRY #GR112
This creamy yellow-fruited variety is a favorite of many in Europe. The small fruits are very tasty and unique looking. Many prefer the taste of this yellow-fruited type to the more common red strawberry. These are served in only the finest restaurants and are easy to grow from seed! Pkt (75 seeds) $3.00

YELLOW WONDER WILD STRAWBERRY #GR122
This creamy yellow-fruited variety is a favorite of many in Europe. The small fruits are very tasty and unique looking. Many prefer the taste of this yellow-fruited type to the more common red strawberry. These are served in only the finest restaurants and are easy to grow from seed! Pkt (75 seeds) $3.00

TREDCA STRAWBERRY GR106
You will be pleasantly surprised to see these beauties ripening in their first year planted from seed. Tresca is a super early, garden strawberry variety from Poland that can be planted from seed and harvested in the first year! Fruits are picture perfect; shining bright red and bursting with flavor. This is not a particularly agressive variety, so you do not need to worry about the plant sending runners to the far reaches of your garden; an excellent choice for containers. Said to be naturally disease resistant. We love these naturally sweet fruits for a filling in perogi, a traditional Polish treat! Pkt (25 seeds) $3.00

More varieties of seed available at www.rareseeds.com
Lagenaria siceraria unless stated otherwise
20 seeds per pkt. Whether True Gourds, Angled Gourds or Edible Gourds, all of these squash-relatives are from the Old World originally, and all need similar conditions: a long season of hot weather and abundant moisture in a rich soil. May be direct-sown into warm soil or started indoors a few weeks early. The fruits will be straighter and more symmetrical if the long vines are trained up a trellis, but all may be allowed to sprawl along the ground; some may run 20 feet! The edible sorts are best harvested when young, tender, and mild-tasting.

BIG APPLE #GD115
The 8" fruit look just like giant apples! Very popular as crafts and fall displays; can be painted red or made into birdhouses. Unique and fun to grow; a sure sell at fall markets. Pkt $3.00

BUSHEL BASKET #GD111
Huge, round gourds, up to 24" across, can be used for all kinds of art work and as storage containers. Night flowering plants attract huge moths; very long vines. Fruit has a thick, hard shell. A best seller! Pkt $4.00

SMALL SPOON #GD109
(C. pepo) Brightly-colored, orange and green striped small spoon-shaped gourds are excellent for fall decorations. Huge yields. Pkt $2.00

BIRDHOUSE GOURD #GD108
The popular gourd for making bottles, birdhouses and many other useful items. Fun to grow. Pkt $2.50

TENNESSEE DANCING OR SPINNING BOURDS #GD101
(C. pepo) A tiny gourd just 2" long! They are bottle-shaped and green-and-white striped—turning tan when dry. This unique heirloom was sent to us by Mr. Junior G., of Primm Springs, Tennessee. They used to be popular there, and his Ma said that when she was going to school, kids would bring ‘em to play with. Dancing gourds spin just like a top. Pkt $2.50

KIKINDA COMPETITION STRAIN #ED109
Grow mammoth 7’long gourds and amaze your family. Super tasty fruits are tender up to 4’long. The tenderness and great flavor made them a favorite in our kitchen. Fun for craft projects and entering garden fairs. The Kikinda comes from a small village in East Serbia. This town is famed for their pumpkin festivals. We grew ours in a “gourd tunnel,” and it is important to trellis if you want straight fruit. Pkt (8 seeds) $4.50
EDIBLE GOURDS

(L. sicaria) Pick fruits when young and tender. Used like zucchini squash, but they are much more resistant to pests. Sweet, delicious flavor that is loved by many!

**THAI BOTTLE GOURD**

**#ED101** Delicious and easy to grow, bottle-shaped gourds are great picked small, 4-6 inches and stir-fried, curried, boiled and in soup. They are used much like common zucchini. These are very easy to grow and have good disease resistance. The seeds can be used to make a vegetable curd, similar to soybean tofu. Pkt $2.50

**THAI EXTRA LONG SPONGE GOURD**

**#AG109 NEW!**

We collected this massive, long fruited Luffa in Thailand and are so excited to finally offer this showstopping, 4’ long variety! A fast-growing, long-season, warm-climate vine that can climb over 15 feet on a strong trellis and is extremely prolific. This amazing plant was a stunner in our gourd tunnel. The fruit is edible and delicious when immature at about 2’ long and is tasty cooked like zucchini. The mature fruit has sponge-like fibers that are famous for being used as bath and cleaning sponges. After the fruit matures, bang the gourds around to loosen the seeds, peel, squeeze and rinse the gourd until all that remains is a clean sponge. Cut them into different shapes depending on how they will be used and they make great gifts. Pkt (10 seeds) $3.00

**SWEET HONEY SPONGE GOURD**

**#AG107**

A delicious, smooth-fruited version of this great crop, sometimes called “vining okra” or luffa gourd. This variety produces huge fruits that are best picked under 10” long. Great fried, in soups or baked. Very easy to grow and tastes somewhat like a cross between squash and okra. It produces best in late summer when other crops are starting to slow down in production. Beautiful vines and flowers. Pkt (15 seeds) $3.00

**DISHCLOTH or LUFFA**

**#AG103**

(Luffa aegyptiaca) Burpee’s 1888 catalogue said, “A natural dishcloth, and a most admirable one. Many ladies prefer this dishcloth. The fruits grow about 2’, and the vine is very ornamental, producing clusters of yellow blossoms, in pleasing contrast with the silvery-shaded, dark green foliage. In the North, this variety requires starting in a hotbed. The dried interiors of these gourds have already become an article of commerce; grown in Florida, they are sold by Philadelphia and NY druggists.” Pkt $2.50

**CUCUZZI, SERPENTE DI SICILIA**

**#ED102**

The popular Italian edible gourd. Long, slender fruits are a brilliant, light green color; very tender and delicious with a rich flavor. The Italians eat these steamed, sauteed, or stuffed and baked. Perfect for specialty markets. Fun and so useful as zucchini! Pkt (20 seeds) $2.50

More varieties of seed available at www.rareseeds.com
CRIMSON CLOVER #GS136
Annual. Also known as Italian Clover. Nitrogen-fixing legume often grown for livestock feed or wildlife forage, yet pretty enough for the flower garden! Crimson flower heads are great bee forage. Planted thickly, also makes a superior cover or green manure crop, with its ability to smother out weeds and fix atmospheric nitrogen into the soil. This lovely, versatile plant should be much more widely grown! Pkt (1 oz) $3.00

QUINOA, CHERRY VANILLA #GS133
(Chenopodium quinoa) 90-120 days. 3 to 5-foot tall plants are smothered in frothy masses of cream-to-pink flower heads. Dazzling enough for the most elegant border (or illicit, front-yard garden!) but eminently practical, like all quinoas, for greens or grain. Pkt (150 seeds) $3.00

WHEAT, EMMER #GS134
(Triticum dicoccum) We’re so excited to be able to offer this “ancient wheat.” Known only from archeological digs until the early 20th century, emmer wheat was found growing in isolated areas of the Middle East, Italy and Russia. The yields are lower than for modern, “improved” wheats, but it’s superior in homestead gardens because of its disease resistance and its ability to yield in poor soils. Most importantly, the structure of this wheat’s gluten is different from that of modern types, so it’s often digestible by people with gluten sensitivity or wheat allergies! Sometimes called “Pharaoh’s Wheat.” Pkt (1 oz) $3.00

MIZUNA, EARLY #OR152 NEW!
A traditional variety from the mountainous Kyoto region of Japan. This variety boasts superb cold tolerance, especially during the germination stage, making Early Mizuna well adapted to an early spring sowing. This variety will remain tender, even after several harvests and will not readily go to seed. Harvest as micro, baby or mature greens, and cut-and-come-again up to five times for a super high quality green. It has long stems that are tender, juicy and dark, as well as nutritious greens. Pkt $2.50

MIZUNA, 605 SUMMER #OR123 NEW!
A taste of Kyoto’s culinary heritage, this heat tolerant Mizuna variety was originally bred to withstand the heat and intense humidity of Japan’s interior. Summer Mizuna is incredibly bolt resistant, even in the face of punishing heat and moisture. Mizuna is suitable for several harvests and can be eaten at all stages. This variety is traditionally sown for high summer harvest, when the juicy, watery stems make the most refreshing mid-day snack. Pkt $2.50

ORIENTAL GREENS & CABBAGE

ROSE RED SOBA (BUCKWHEAT) #GS111 NEW! Our favorite new plant of 2018!
Grown for incredible flowers, tasty buckwheat seeds, feeding beneficial insects, and fixing nitrogen in the soil! In 1987, the very rare Red buckwheat was taken to Japan from the Himalayan Mountains at an altitude of 3,800m by Professor Emeritus Akio Ujihara of Shinshu University. We are told that Takano and Mr. Ujihara further developed this to suit the Japanese climate. Clouds of rose-pink flowers cover this low maintenance perennial buckwheat. The drought tolerant flowers are fantastic to attract beneficial pollinators in abundance and add an amazing pop to long-lasting bouquets. Planted en masse is as stunning as a field of lavender. Easy to grow, deer resistant, drought tolerant and hardy in much of the USA. Pkt (75 seeds) $4.00

200 seeds per packet. Various crops are offered here—all are traditional culinary types from Asia. Bok choy and Tatsoi are turnip relatives grown for their spatulate leaves and succulent petioles (stems), which are often white and very juicy. Mustards are grown for their thinner, often spicy leaves. Chinese cabbages and kale form tight heads, but of often quite unusual shapes compared to the usual Western ones. As a group, these types tend to be fairly early and tolerant to cooler weather.

MIZUNA, EARLY #OR152 NEW!
A traditional variety from the mountainous Kyoto region of Japan. This variety boasts superb cold tolerance, especially during the germination stage, making Early Mizuna well adapted to an early spring sowing. This variety will remain tender, even after several harvests and will not readily go to seed. Harvest as micro, baby or mature greens, and cut-and-come-again up to five times for a super high quality green. It has long stems that are tender, juicy and dark, as well as nutritious greens. Pkt $2.50

MIZUNA, 605 SUMMER #OR123 NEW!
A taste of Kyoto’s culinary heritage, this heat tolerant Mizuna variety was originally bred to withstand the heat and intense humidity of Japan’s interior. Summer Mizuna is incredibly bolt resistant, even in the face of punishing heat and moisture. Mizuna is suitable for several harvests and can be eaten at all stages. This variety is traditionally sown for high summer harvest, when the juicy, watery stems make the most refreshing mid-day snack. Pkt $2.50

200 seeds per packet. Various crops are offered here—all are traditional culinary types from Asia. Bok choy and Tatsoi are turnip relatives grown for their spatulate leaves and succulent petioles (stems), which are often white and very juicy. Mustards are grown for their thinner, often spicy leaves. Chinese cabbages and kale form tight heads, but of often quite unusual shapes compared to the usual Western ones. As a group, these types tend to be fairly early and tolerant to cooler weather.

MIZUNA, EARLY #OR152 NEW!
A traditional variety from the mountainous Kyoto region of Japan. This variety boasts superb cold tolerance, especially during the germination stage, making Early Mizuna well adapted to an early spring sowing. This variety will remain tender, even after several harvests and will not readily go to seed. Harvest as micro, baby or mature greens, and cut-and-come-again up to five times for a super high quality green. It has long stems that are tender, juicy and dark, as well as nutritious greens. Pkt $2.50

MIZUNA, 605 SUMMER #OR123 NEW!
A taste of Kyoto’s culinary heritage, this heat tolerant Mizuna variety was originally bred to withstand the heat and intense humidity of Japan’s interior. Summer Mizuna is incredibly bolt resistant, even in the face of punishing heat and moisture. Mizuna is suitable for several harvests and can be eaten at all stages. This variety is traditionally sown for high summer harvest, when the juicy, watery stems make the most refreshing mid-day snack. Pkt $2.50
More varieties of seed available at www.rareseeds.com
MILD, SPICY OR SWEET--THESE ASIAN LEAVES ADD HEALTHY FLAVOR TO THE DIET

CHINESE CABBAGE, HILTON #OR140
70 days. Very easy to grow and made perfect heads in our Missouri gardens. Here’s a superior Napa-type Chinese cabbage variety that has seldom been seen in the US. Medium-sized barrel-shaped heads are densely packed with crinkled, mild-tasting leaves. The preferred variety in the UK. Great raw or stir-fried, or in home-made kimchi! Pkt $3.00

CHINESE CABBAGE, CHIRIMEN HAKUSAI #OR105
50 days. Here is an old Japanese variety that is superbly adapted to cool weather. An excellent loose leaf cabbage, the signature savoyed leaves are tender and sweet, perfect raw in salads, or try the leaves stir fried. They retain their nutrients and beautiful chartreuse color even when cooked. Chirimen Hakusai tops the list for cool season veggies with excellent cold hardiness and the ability to be harvested multiple times. Plants reach a foot in height at maturity. Pkt (100 seeds) $3.00

JAPANESE GIANT RED MUSTARD #OR107 (B. juncea) Beautiful, large, Japanese type. Purple-red leaves with a delicious, strong, sharp, almost garlic-like, mustard flavor. Tasty stir-fried or boiled and makes a great pickling variety. Pkt $2.50 or 1 oz $6.50

MIZUNA LIME STREAKS #OR135
45 days. Here’s a different sort of mizuna: wide, very flat, ornately fringed leaves in clear bright green. Grows best in cooler weather, like other mizunas. Elegant in their own right, breathtaking when combined with Red Streaks mizuna. Makes micro-greens at 25 days. (Not a true Mizuna) Pkt $2.25

TATSOI #OR103 (B. rapa) Superb mild flavor, a must for stir-frying and salads. Beautiful, small rosette heads; very popular at Asian markets. Plant after last frost to help prevent bolting. The deep, green color is extra flavorful and nutritious. A favorite crop on our farm! Pkt $2.00 or 1 oz $4.00

MIIKE TAKANA MUSTARD #OR115
NEW! Unusually mild for a mustard, this variety has a meaty, umami flavor that is quite flavorful! The large chartreuse leaves have a prominent stalk that is juicy and sweet. The beautiful, highly savoyed leaves are traditionally pickled, stir fried or swirled into soup. Leaves reach about 12-14 inches tall and remain tender even when large. This variety is ideally planted in early spring or early fall as the greens thrive in cooler weather. Pkt $2.75

HONG TAE PAK CHOI #OR149
Nice, compact plants are medium-sized and very tasty. The stalks are crisp and refreshing, with a mild flavor. The leaves are dark and nutritious with a slight spicy flavor. We found these plants to stand up well against temperature swings and pests. Collected in Thailand. Pkt $2.00
200-600 seeds per pkt. A miscellany of crops is offered here. Each is unique; some are warm-growers, others revel in very cool weather. What they all have in common is their diversity of flavors and textures—too good to miss!

SALAD GREENS

HEIRLOOM GREENS FOR BETTER SALADS!

More varieties of seed available at www.rareseeds.com

AURORA MIXED ORACH #OG124
A delicious mix of radiant colors, all the more beautiful because the plants reach a nice size—very well suited to edible landscaping beds. Colors include red, gold, green, pink, carmine, and pure purple. Who says greens have to be green? This Frank Morton/Wild Garden Seed original is just plain fun and tasty! Pkt (40 seeds) $3.00

ARUGULA #OG106
(Eruca sativa) Delicious salad green has a spicy flavor; a rage in salads. I just love this green sprinkled on pizza and sandwiches. One of our most popular greens. Pkt $2.00 or 1 oz $4.00

RED ORACH #OG103
(Atriplex hortensis) 4’-10’ tall and bright red. Beautiful and tasty addition to salads or cooked. Related to Lambs Quarters. Lovely! Super nutritious. Pkt (150 seeds) $2.00

MUSTARD GREENS, SOUTHERN GIANT CURLED #OG110
(B. juncea) Large, upright plants with crumpled leaves that have a delicious mustard taste; slow to bolt, easy to grow. An old heirloom from the Southern US; makes a mighty swell mess of greens. Pkt $1.75 or 1 oz $4.00

WRINKLED CRINKLED CRESS #OG111
(Lepidium sativum) A very crinkled and ruffled garden cress, attractive for salads and popular with chefs; quite flavorful. Pkt $2.00

WATERCRESS, AQUA LG. LEAF #OG122
(Nasturtium officinale) Large rounded leaves are succulent and pungent. A high-yielding strain for professional production, or for anyone who cherishes this unique crop. Best for autumn or spring planting. Pkt (250 seeds) $2.75

ITALIKO ROSSO DANDELION #RC106
(Cichorium intybus) Beautiful, bright red stems and deep green leaves make this variety a winner! Baby leaves add great tangy flavor to salads, or good as a cooked green. We offer true Italian seeds for this delicious heirloom. Pkt $2.00 or 1 oz $7.50

ARUGULA #OG106
(Verdulacea) Delicious salad green has a spicy flavor; a rage in salads. I just love this green sprinkled on pizza and sandwiches. One of our most popular greens. Pkt $2.00 or 1 oz $4.00

PEPPER CRESS #OG113
(Lepidium sativum) Spicy, peppery taste, similar to water cress in flavor; ready for snacking in just 2 weeks. Can be grown on a windowsill; perfect in salads. Pkt $1.50
ARUGULA PRONTO #OG121
(Eruca sativa) Very serrated foliage, medium-green, which has quite a spicy taste. Unique in salads. A nice selection from Europe. Pkt $2.00

CORN SALAD, DUTCH #OG104
(Valerianella sp.) This old-time favorite has a mild, nutty flavor. Tender leaves are excellent in salads or cooked. Pkt $1.25

CORN SALAD OR MACHE, VERTE A COEUR PLEIN 2 #OG116 (Valerianella sp.) In 1885 France’s Vilmorin said, “A very distinct variety, with short, roundish, smooth, half-erect, stiff leaves.” The compact plants tend to be less productive than other types, but it is nicely flavored. Pkt $2.00

FRENCH DANDELION #HB215
(Taraxacum officinale) Perennial—This is a cultivated strain from a Dutch seedsman. Plants reach to 12 inches in height. Use the young leaves in salads, older leaves as boiled greens. Roots can be roasted and used in place of coffee, or lifted and forced during winter, like Belgian Endive. We’re proud to offer this European strain of a traditional old favorite! Pkt (150 seeds) $2.00

GOLDEN PURSLANE #HB222
Annual. 35 days. The same upright habit and large, tender, succulent leaves as our green purslane, but this variety comes in a peppy, bright yellow green. So lovely in the garden or in your freshly picked salad! Purslane has the highest concentration of healthy omega-3 fats of any crop, and is rich in anti-oxidants as well. Leaves are sometimes pickled for storage. Pkt (500 seeds) $2.75

BLACK MUSTARD #OG118
(Brassica nigra) This black variety produces small dark seeds that are used as a spice; the spicy leaves are edible, too. It also makes tasty seedling sprouts. This plant is native to the Mediterranean where it has been grown for thousands of years. Many believe that black mustard seed is what Jesus spoke of in Matthew 13. Pkt $2.00

GREEN WAVE MUSTARD #OG125
50 days. (Brassica juncea) Curled and very frilly medium green leaves stay tender to a good size; upright plants reach 2 feet in height. Stands long in the field, tolerates more heat than most, bolts very late; also very cold-hardy. Flavor is sharp: nice and spicy! A high-yielding type that makes a good crop in home or market gardens, and makes choice micro-greens. All-America Award winner in 1957. Pkt $2.00

WILD ROCKET ARUGULA #OG107
(Diplotaxis tenuifolia) Has a more pungent taste than regular arugula; leaves are deeply lobed. An Italian favorite. Pkt $2.50

SALAD BURNET #OG105
(Sanguisorba minor) Tasty in salads, great cucumber-like flavor. A easy to grow green that has now become hard to find. Pkt $1.75

SALAD BLENDS
**ROCKY TOP LETTUCE SALAD #SB103**

*Very Popular!* Our improved formula blend is now better than ever! With more brightly colored and unique lettuces, it makes a flavorful and brilliant salad. A top-selling item for us; our customers just love it! Perfect for better markets or your home table. Pkt $3.00 or 1 oz $7.00

**EUROPEAN MESCLUN SALAD #SB101**

Grow this mix of greens for one of the tastiest salads ever! Flavors range from sweet-mild to sour-hot-tangy, and colors come in red, purple, yellow, and green. A favorite with market growers. Pkt $3.00 or 1 oz $6.50

**RED WING LETTUCE MIX #SB105**

“The All Red Formula Mix.” At last a lettuce mix that contains a wide range of the best brilliant red (and red-splashed) specialty types! Our growers love this beautiful mix. Pkt $3.00 or 1 oz $6.50

**SIAMESE DRAGON STIR-FRY MIX #SB106**

All the best Asian greens for stir-frying and steaming. The rich flavor of these greens is incredible when lightly cooked and seasoned with garlic and Thai peppers. Pkt $3.00 or 1 oz $6.50

---

**KOHLRABI**

**BIG BULBS ARE CRUNCHY AND SWEET!**

*(Brassica oleracea)* Here’s a cabbage relative with a difference: the main crop is the stem, which has been selected over the centuries to grow as an oblate sphere, about the size of an apple or larger. Well grown, this stem is juicy and crisp, and tastes similar to a cabbage heart. The leaves are edible too, especially when young. This crop tolerates heat better than most cabbage relatives, and can be grown straight through the summer in most areas of the country.

**SUPERSCHMELZ OR GIANT WHITE #KL103**

60-70 days. Spectacular light green kohlrabi makes the largest bulb of any variety, up to 10 inches across, and weighing up to 10 lbs! Yet the flesh is tender and never gets fibrous. Requires a very rich soil and plenty of space to reach gigantic proportions. Pkt (400 seeds) $2.75

**DELICACY WHITE #KL105**

Beautiful, smooth globes are a lovely, light-green. They are quite uniform, and the flesh is tender and of high quality. These stay tender even as they mature. Pkt (400 seeds) $2.75

**BLAUER SPECK KOHLRABI #KL107**

*NEW!* This old German heirloom produces gorgeous, violet-blue frosted globes. The name translates to “Blue Bacon Kohlrabi,” thanks to the hypnotic blue color and ultra fine-grained, buttery-flavored stems. Originally introduced in 1914, the large, flattened stems have an incredible storage life, which was of paramount importance before the advent of modern refrigeration. This old commercial variety is perfect for small farmers and backyard gardeners. Blauer Speck has small, sparse leaves, more conducive to a tight planting in order to save space in the garden. Pkt (400 seeds) $2.75

**EARLY PURPLE VIENNA #KL101**

Delicious, cabbage-flavored bulbs that grow above ground. Purple skin and sweet, white flesh; good cooked or raw. Kohlrabi makes a real staple crop with high yields; cold hardy. A pre-1860 heirloom. Pkt (400 seeds) $2.00

---

More varieties of seed available at www.rareseeds.com
NERO DI TOSCANA #CB101
60 days. This loose-leafed "cabbage" dates back to the early 1800's at least. It has beautiful, deep black-green leaves that can be 24" long. They are heavily savoyed. This Italian heirloom is popular in Tuscany and central Italy for making fabulous soups and stews. One of the most beautiful and flavorful types you can grow. Pkt $2.50 or 1 oz $6.00

BLUE CURLED SCOTCH KALE #KA101
Compact plants yield tender, blue-green, crinkled leaves that are quite delicious; very cold-hardy, and rich in vitamin A. Pkt $2.25 or 1 oz $7.00

COLLARDS, GEORGIA SOUTHERN (CREOLE) #OG109
A great old Southern favorite, pre-1880 heirloom. Has a good resistance to heat and cold. Sure, it's great for the South, but also good up North. Huge yield, a real producer, very tasty and flavorful. Pkt $2.00

SEA KALE #KA108 NEW!
(Crambe Maritima) A robust, perennial cabbage relative native to the rugged coast of Western Europe, along the North Atlantic and to the Black Sea. For such a brawny, salt tolerant kale, it has a surprisingly delicate flavor and highly fragrant flowers and has been wild foraged for thousands of years in its native range. Commonly found growing along the famous shingle beaches in England, locals would cover the emerging shoots to blanch them like asparagus. Sailors would pickle the greens, which are naturally high in Vitamin C, for long sea voyages as a scurvy preventative, hence the nickname scurvy grass. This hardy brassica is perennial to about U.S zone 5, the large tap roots remaining dormant in ground until spring. Until its recent re-discovery by temperate, permaculture gardeners as the perfect perennial green, Sea Kale was considered an arcane vegetable. Thanks to its drought and salt tolerance, nectar rich flowers for feeding the pollinators and culinary versatility, Sea Kale is poised to rise to the top of every gardeners must have list. RARE, hard-to-find, expensive seed, but a perennial and long lasting plant. Pkt (10 seeds) $4.50

RED URSA KALE #KA109 NEW!
From Portugal, Germany and China, kale has made traditional soups and provided people with their staple greens. While Red Ursa is a relatively new addition to the rainbow of kales, its roots run deep. The Red Russian and Siberian kales originate from northern Europe and northern Asia, and some of the varieties have been traced back to Russian traders migrating to Canada in the late 1800s. Kale is a crop that has evolved and cross-pollinated over the years, and Frank Morton of Wild Garden Seed in Corvalis, Oregon, has kept this tradition going with his kale breeding efforts. In the 90s he crossed a Siberian Kale with a Red Russian Kale to form what is now Red Ursa. In 1997, Red Ursa was entered into the National Variety trials and chosen as one of the top five vegetables of the year! This extra frilly version of a Red Russian kale with striking dark red to purple stems and rich green leaves, tastes like kale should with meaty leaves complemented by a sweet stem. A delight eaten raw or cooked. (65 days to maturity, 24in- tall and wide) Pkt $2.50

ORNAMENTAL FRINGED MIX #KA104
This lovely mix contains pretty shades of pink, purple, and white. Contrasts nicely with the deep green outer leaves. Also known as Flowering Kale, the plants look like huge frilly flowers. The leaves make a superb garnish and are good as cooked greens. Best grown as a fall plant because colors are more intense in cool weather. Pkt (100 seeds) $2.50

NERO DI TOSCANA (Dinosaur or Lacinato Kale) #CB101
60 days. This loose-leafed "cabbage" dates back to the early 1800's at least. It has beautiful, deep black-green leaves that can be 24" long. They are heavily savoyed. This Italian heirloom is popular in Tuscany and central Italy for making fabulous soups and stews. One of the most beautiful and flavorful types you can grow. Pkt $2.50 or 1 oz $6.00
Kale: GROW AMERICA’S POPULAR SUPER FOOD!

MORRIS HEADING COLLARDS #OG112
This variety is called “cabbage collards” by Southern old-timers because it makes loose heads that are dark green and slow to bolt. Tender leaves are very delicious. A popular heirloom that is fast-growing and productive. Pkt $1.75

SCARLET KALE #KA116
A lovely curled “red” kale that produces lots of delicious, frilly leaves and takes on the chill of winter with stride! Pretty in the flower garden or on the plate. Rich in nutrition and flavor. Pkt (150 seeds) $2.75

RUSSIAN RED or RAGGED JACK #KA103
50 days. Very tender and mild, a pre-1885 heirloom variety. Oak-type leaves have a red tinge, and stems are a purplish-red. One of our favorite kales. Great flavor. Pkt $2.50 or 1 oz $4.50

DWARF SIBERIAN KALE #KA102
This tasty Russian variety produces leaves that are only slightly frilled and of top quality. 16” plants are very hardy and productive. Pkt $2.00

TRONCHUDA KALE #KA107
(Couve Tonchuda) or Portuguese Kale. A bit more heat tolerant than other kales, for a longer harvest period on either end of winter season. Leaves are large, flat, rounded, similar to collard, but very large and with very prominent white veins, earning some strains a variety name of “costata,” meaning “ribbed.” The leaves are more succulent and the flavor is more cabbage-like than other kales. The fleshy stems or petioles are enjoyed as well. Definitely an exciting addition to an already illustrious group! Pkt $2.50

LEEK GOURMET, MILD ONION FLAVOR!
(Allium ampeloprasum) 400 seeds per pkt. Onion relative that does require a long season but is otherwise very easy to grow.

AUTUMN GIANT #LK106
Autumn Giant types are grown traditionally throughout Western Europe. Fine-flavored, mid-season variety for harvest through autumn. Leaves have a medium-green color; broad white shank is of medium length. Stands in winter in milder climates, harvest by December elsewhere. Pkt $2.25

BULGARIAN GIANT #LK103
A long thin leek of the best quality; light green leaves. Fine autumn variety that is popular in Europe. Pkt $2.25 or 1 oz $7.00

CARENTAN #LK101
Long, thick (2” across), vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. The Carentan leek was mentioned by Vilmorin in 1885. An old European favorite that is becoming rare. Very adaptable and yields are good. Pkt $2.25 or 1 oz $7.00

GIANT MUSSELBURGH #LK102
An heirloom that was introduced in 1834 near Edinburgh, Scotland. Large, very thick stems; tasty mild flavor. Grows well in most locations; perfect for home or market. This old favorite has a huge size and is very winter hardy. Pkt $2.25

More varieties of seed available at www.rareseeds.com
LETTUCE

HEIRLOOM VARIETIES HAVE MORE FLAVOR

(Lactuca sativa) An Old World crop, appreciated since ancient times, that requires cooler temperatures to grow really well. Sow in place in the garden as early in spring as soil may be worked—seeds sprout and grow whenever mild weather predominates. Or start indoors and set out acclimated seedlings 2-4 weeks before last frost date. Succession plant lettuce for a continual crop, but avoid long days and heat of early-mid summer. May be grown right through the winter where the weather is mild, or under row cover, cold frames, etc. Lettuce is healthy and rich in Vitamins A & C. 250 seeds per pkt.

MAY QUEEN #LT118
This delicate butterhead is the crowned jewel of the heirloom garden. Tender, yellow hearts are gently blushed rose, and the leaves are ethereally soft with the buttery sweet flavor signature of an old fashioned European butterhead type. Manageable medium sized heads with early maturation and silky soft leaves made this a popular European heirloom during the early 19th Century. Plant early in spring or in fall for a treat that gourmet chefs love; matures in about 50 days for full loose butterheads, or less for baby greens. Pkt $2.00

ROUGE D’HIVER (RED ROMAINE) #LT105
60 days. Delicious, flavorful lettuce brings color and zest to salads. Heirloom, red Romaine-type from France. Listed in Vilmorin’s Vegetable Garden Book from 1885. Red and green leaves turn a deeper shade of red in cold weather. Pkt $2.00

PARRIS ISLAND COS #LT101
NEW! This variety boasts all the merits of a commercially bred variety, but the crisp and sweetly scrumptious leaves say heirloom. Parris Island Cos is a Romaine lettuce that is beloved by growers, especially on the Eastern Seaboard where it was originally introduced by Ferry Morse in 1951. Super uniform, upright leaves, observed disease tolerance and moderate bolt resistance were the growing traits selected at Clemson College Agriculture department when it was bred for their South Carolina climate. The tender crisp leaves with delicate white hearts and the perfectly folded centers for scooping dips or holding dressings have won the hearts of gardeners for generations. Pkt $2.50

BIG BOSTON (Laitue Lorthois) #LT106
First offered in this country by Peter Henderson & Co. in 1890. Originally from France, it was renamed Big Boston by Henderson. A heading-type that is large, tender, and good for salads. Pkt $2.00

BUTTERCRUNCH #LT155
65 days. Classic butterhead type was the standard for many years. Soft, buttery-textured leaves enclose a crisp, juicy, loose inner head of blanched, sweet-tasting leaves. Very heat-tolerant and slow to bolt, Buttercrunch stays mild long after others have turned bitter. Developed by George Raleigh, Cornell University, and an All America Selection for 1963. Pkt $2.25

BUTTER KING #LT154
65 days. The pale green leaves are soft and, yes, buttery; the heads are heavy and relatively compact, filled with tender inner leaves that are mellow, sweet and succulent. Slower to bolt and tolerates heat better than most butterhead (Bibb) types, making it especially valuable in the South, or wherever summer heat comes early or unpredictably. All America Selection in 1966; bred in Ottawa, Canada. Pkt $2.25
More varieties of seed available at www.rareseeds.com
TOM THUMB #LT102
60 days. An heirloom lettuce that dates to the 1850’s. It makes small cabbage-like green heads, only 3”-4” across. Very tasty, a winner for classy markets! Pkt $2.00

FORELLENSCHLUSS #LT104
60 days. Old Austrian heirloom; the name means “speckled like a trout.” A superb, gorgeous romaine lettuce that is highly splashed in deep red. Very beautiful and tasty. Pkt $2.25 or 1 oz $7.50

TRIUMPHETER OR GLORY OF VOORBURG #LT177 This delicious butter head type won over our staff in our 2015 lettuce trials. The tender and mild leaves melt in your mouth, truly buttery. A loose leaf type lettuce, with brilliant bright green foliage. Tasty, Tasty, Tasty! Pkt $2.00

LUNIX LETTUCE #LT114
Oak-leaf type produces lustrous, deep red leaves. Very slow to bolt; the rich, red leaves and upright symmetrical form commend this one for market gardens as well as home gardeners who insist upon superior types. Also highly recommended for hydroponics cultivation and out-of-season low-tunnel production. Rare in this country, and very choice. Pkt $3.00

MERLOT #LT158
55 days. (Also known as “Galactic.”) Reputed to be absolutely the darkest red lettuce in existence, which should make it tops for anthocyanin (anti-oxidant) content as well! Leaf lettuce with wavy to frilly leaf margins and very crisp, waxy leaves! Excellent bolt resistance, and good cold tolerance for a late fall to winter crop. Recommended as a cutting type for baby greens production or cut-and-come-again harvesting. We feel, along with our friend William Woys Weaver, that this variety is destined to become a classic, and it certainly deserves it! Pkt (150 seeds) $3.00

SANGUINE AMELIORE OR STRAWBERRY CABBAGE LETTUCE #LT144
This unique 19th century French heirloom was introduced to America by C.C. Morse in 1906 under the name “Strawberry Cabbage Lettuce.” The small cabbage or butter-head type plants are quite charming with green leaves that are splashed in scarlet-red as if a red rain fell upon them, glistening and beautiful. Leaves are tender, mild and of a high quality; yummy! Pkt $3.00
(Cucumis melo) We have heirloom melons that can mature in almost any climate. Try some of these sweet & juicy varieties this year and enjoy a taste trip into your past... enjoy the flavor! 25-50 seeds per pkt.

**ANANAS D’AMERIQUE A CHAIR VERT**

#AML110 Fragrant, incredibly delicious flesh that keeps getting rave reviews from our customers and is a favorite of our staff. This historic heirloom was grown by Thomas Jefferson in 1794. It was offered commercially in the USA in 1824, and it was illustrated in color in France in 1854 in the Vilmorin Album. This wonderful variety has become very rare. The fruit have netted skin and light green flesh that is firm, sweet, and highly perfumed. Productive plants can be trained up a trellis. Pkt $3.00

**CHARENTAIS #ML114**

85 days. A famous superb heirloom French melon—super sweet and very fragrant. Light grey-green skin, smooth round 2-to-3-lb fruit, bright orange flesh. These are top sellers at high-dollar markets. This was my favorite melon in 2003. I just love the sweet flesh that is so firm. Pkt $2.50 or 1 oz $7.00

**AMISH MELON #AML164**

A flavorful old Amish heirloom that was collected by members of Seed Savers Exchange. It has a rich, sweet muskmelon flavor that reminds you of the way melons tasted long ago. Fruit are oval and weigh 4-7 pounds each. The flesh color is orange. A good producer! Pkt $2.75

**COLLECTIVE FARM WOMAN #OML110**

80-85 days. This heirloom from Ukraine was collected in 1993 by Seed Savers Exchange. Very popular on the peninsula of Krim in the Black Sea. Melons ripen to a yellowish gold, and the white flesh has a very high sugar content; a favorite among heirloom gardeners and market growers alike. Ripens early, even in Russia, and tolerates comparatively cool summers—known to do well in Canada. Pkt $2.50

**BANANA #AML113**

90 days. Banana-shaped fruit with smooth, yellow skin; and sweet, spicy, salmon-colored flesh. 16”-24” long, 5-8 lbs. It was listed in 1885 by J. H. Gregory’s Catalogue, which said, “When ripe it reminds one of a large, overgrown banana... It smells like one, having a remarkably powerful and delicious fragrance.” This is one of my all-time favorites, being very sweet and great for specialty markets. Pkt $2.50

**BATEEKH SAMARRA #OML142**

95 days. Oblong fruits are brownish-green and netted outside, lime green within. In our trials the flavor was an unusual, a very delicious, sweet-tart combination with a distinct citrus taste. The name simply means “old melon from Samarra,” which is a city in northern Iraq. Original seed was furnished by our friend, Iraqi seed collector Nael Aziz, who writes that this variety is known to have been grown in the Abbasid Period over one thousand years ago! Endangered due to war and America’s aggressive promotion of patented seeds in Iraq. Pkt $3.00

**MADHU RAS, RAJASTHAN HONEY MELON #JS257**

This is a small but delicious melon from Rajasthan, India. The name Madhu Ras means honey melon, an appropriate name for such as sweet fruit. These melons thrive in the hot and dry conditions of Western India, and they will grow in similar conditions in the U.S. This is a rare find brought to us from botanical explorer, Joseph Simcox who found this special heirloom at a market in Delhi, India. Pkt $4.00

**MELONS**

Harvest the queen of summer fruits (Cucumis melo) We have heirloom melons that can mature in almost any climate. Try some of these sweet & juicy varieties this year and enjoy a taste trip into your past... enjoy the flavor! 25-50 seeds per pkt.

**BANANA #AML113**

90 days. Banana-shaped fruit with smooth, yellow skin; and sweet, spicy, salmon-colored flesh. 16”-24” long, 5-8 lbs. It was listed in 1885 by J. H. Gregory’s Catalogue, which said, “When ripe it reminds one of a large, overgrown banana... It smells like one, having a remarkably powerful and delicious fragrance.” This is one of my all-time favorites, being very sweet and great for specialty markets. Pkt $2.50

**BATEEKH SAMARRA #OML142**

95 days. Oblong fruits are brownish-green and netted outside, lime green within. In our trials the flavor was an unusual, a very delicious, sweet-tart combination with a distinct citrus taste. The name simply means “old melon from Samarra,” which is a city in northern Iraq. Original seed was furnished by our friend, Iraqi seed collector Nael Aziz, who writes that this variety is known to have been grown in the Abbasid Period over one thousand years ago! Endangered due to war and America’s aggressive promotion of patented seeds in Iraq. Pkt $3.00

“Let food be thy medicine and medicine be thy food.” - Hippocrates

More varieties of seed available at www.rareseeds.com
GROW THESE SWEET TREATS OF SUMMER! TRY ALL THE DIVERSE VARIETIES!

BOULE D’OR  
#ML106  
(Golden Perfection)  
Very sweet, pale green flesh is just marvelous. Lovely yellow fruit have a unique, lacy netting, like a work of art. This was one of our top melons in our 2003 trials, truly incredible; my all-time favorite honeydew type. Sugary flesh is so flavorful and rich. This variety is a dream for market growers and will command high prices with gourmets and chefs alike! It was listed in Vilmorin’s book, The Vegetable Garden, in 1885 but it is very rare now. Let’s make this variety a market favorite again! Pkt $3.00

EDENS GEM (ROCKY FORD GREEN-FLESHED)  #AML109  
90 days. An old heirloom variety, from 1881. This old-timer is still a popular green flesh muskmelon, with a heavily-netted rind and smooth, sweet-flavored flesh. Fruits weigh 2-3 lbs. A good keeper; has firm flesh. From Colorado. Pkt $2.25

GINGER’S PRIDE  #AML141  
The largest melon we carry. Huge, oblong fruits average 14-22 lbs. each! The skin is green, turning yellowish when ripe. The flesh is very sweet, melting and of excellent quality. The vines set heavy yields. This variety was sent to us by a retired minister from Indiana. It has been in his family for many years, originating in Kentucky. This is a melon to give any grower pride. Pkt $2.75

GOLDEN JENNY  #AML133  
An outstanding golden meated version of Jenny Lind, developed by long time friend and the late, master seed saver, Merl Neidens. Short vines just go wild producing these succulent, sweet 2 lb. beauties. Give this one a try at upscale markets. Early and productive. Pkt $2.50

GOLDEN HONEymoon  #AML119  
92 days A honeydew melon with a brilliant, gold rind and delicious green flesh; unique flavor. Two weeks earlier than regular Honeydew; excellent yields. Will rarely sunburn; a great keeper, unique and rare! Pkt $2.50

METKI DARK GREEN SERPENT MELON  
(ARMENIAN)  #OML104  
65 days. An ancient heirloom, introduced from Armenia into Italy as far back as the 1400’s. It is a melon, but is used like a cucumber; picked small (18” or less), it is very mild and tasty, but the fruits can grow to over 3’ long! Easy to grow, and good yields; it should be planted in more gardens. Pkt $2.50

DELCIOUS 51  #AML108  
4-5 lbs, round-oval muskmelon, salmon-orange sweet flesh. A popular home garden variety; early. Pkt $2.50

GOLDEN SWEET  #OML101  
Quick to yield! This early melon has gorgeous, lemon-colored rinds and small size. The flesh is white, crisp and good. An easy to grow variety from Taiwan. Pkt (10 seeds) $2.50
HALE’S BEST 45 #AML101
85 days. A popular heirloom developed around 1920 by a Japanese market grower in California. Sweet, smooth, orange flesh. A good flavored muskmelon. Pkt $2.00

HONEYDEW - TAM DEW #AML103
100 days. Beautiful, ivory-green fruit, deep green; very sweet flesh, with classic Honeydew flavor! A superb variety. Pkt $2.50

HONEY ROCK #AML105
80 days. An early heirloom melon; 3-4 lbs. Thick, sweet, firm deep salmon-colored flesh; good yields of quality fruit. An AAS winner for 1933. Good size for an early melon. Pkt $1.75

JENNY LIND #AML117
80 days. This fine melon dates back to the 1840’s and was sold by many of the seed companies of that day. It was named for the famous singer, Jenny Lind, “The Swedish Nightingale.” This wonderful 1- to 2-lb turban-shaped melon is very sweet and has light green, delicious flesh. It is becoming popular again with those who try it! Pkt $2.50

VALENCIA WINTER MELON #ML115
An old-time melon listed by American seedsmen in the 1830’s but probably goes back much further; believed to come from Italy. Can keep four months into the winter. Very sweet cream-colored flesh, dark green skin; rare and delicious. Pkt $2.50

HA’OGEN #OML150
75-80 days (Also known as Israel Melon) An excellent-tasting, early melon. Commonly thought to have originated in Israel, where its name means “anchor” but may have actually originated in Hungary. Flavorful green flesh; good yields of nearly round, 3-4 lb fruits; a beautiful melon! Very fragrant. A long-time favorite of the Gettle family. Pkt $2.50

KAJARI #JS235
This amazing early Indian melon was collected by Joseph Simcox. The fruits are a brilliant copper-red and are striped in green and cream, making this an extremely unusual and beautiful melon. The pale green flesh is sweet, aromatic and slightly musky in taste. Joe believes that this melon originated in the Punjab, and Joe spent more than 8 years trying to find seeds of this extremely interesting variety. Vine produces lots of 2 lb fruit. Pkt $4.50 or 1 oz $16.00

PETIT GRIS DE RENNES #ML104
85 days. Dense, 2-lb fruits have orange flesh that is superbly sweet, flavorful, and perfumed. This variety is early and well adapted to cool climates. The fruit weigh around 2 lbs and have a grey-green rind. This fine French variety is of the best quality and is the favorite melon of the French melon expert and author Bruno Defay. Rare in the USA. One of our most-requested market melons, specialty growers love them because they command top prices! We continue to receive rave reviews about this melon, which is surely one of the best Charentais types. Pkt $3.50

SWEET PASSION #AML149
An Ohio heirloom that has been grown since the 1920s. According to legend, the sweet orange flesh is said to cause a state of passion if eaten straight from the garden on a moonlit summer night. It has succulent flesh that is very sweet, aromatic and very finely flavored. Fruits weigh 3-4 lbs, and are produced on vines that have some drought and wilt resistance. Pkt $2.50

More varieties of seed available at www.rareseeds.com
NOIR DES CARMES #ML109
80 days. A beautiful and rare heirloom from France, the famous “Black Rock” melon preserved by the Carmelite monks. It was mentioned by Mawe & Abercrombie in 1787. Nearly black in color, the fruit turns orange as it ripens. They are deeply ribbed and have smooth skin. The flesh is orange in color, thick, flavorful, and perfumed. Excellent and unusual. The fruit weighs about 3-6 lbs each. Pkt $2.75

RICH SWEETNESS 132 #OML126
Incredible little melons from the former Soviet Union. The fruits are a beautiful red, striped with golden yellow and weigh only about ¼ lb! The flesh is pure white and quite sweet. These have a very refreshing taste and are very fragrant. They are perfect for single servings. These little melons are so much fun and great for children's gardens. The vines are very productive and produce all season long. One of the best new varieties we’ve discovered in the last few years. Try a few of these delicious little melons in your home or market garden. Pkt (15 seeds) $3.00

TIGGER #OML107
90 days. The most amazing looking melon we have grown. The fruit are vibrant yellow with brilliant fire-red, zigzag stripes (a few fruit may be solid yellow), simply beautiful! They are also the most fragrant melons we have tried, with a rich, sweet, intoxicating aroma that will fill a room. The white flesh gets sweeter in dry climates, mild tasting. Small in size, the fruits weigh up to 1 lb. The vigorous plants yield heavily, even in dry conditions. This heirloom came from an Armenian market located in a mountain valley. Pkt (15 seeds) $3.00

KIKU CHRYSANTHEMUM MELON #OML117 NEW!
Rare Marvel from Japan!
This historic melon is named for the Japanese Chrysanthemum flower, which it is said to resemble. One of the best melons we found in Japan with an incredibly unique flavor. A very rare, early and beautifully productive, small, white, creamy melon that has mellow flesh. It tastes like greek yogurt with a hint of lychee; the flavor has also been compared to pear. The origin of Kiku melon is the Makuwa Uri melon which came from China to Japan sometime in antiquity. Pkt (10 seeds) $3.00

BITTER MELON
Bitter melon is a traditional staple in much of Asia; local cuisines appreciate the mildly bitter taste in soups and curries. As a bonus, the pulp surrounding the seeds turns brilliant scarlet at full maturity, and its sweet taste is also utilized in its native lands. Bitter melon is recognized for its value in blood-sugar regulation among diabetics in some countries. We love this tasty vegetable in soups and fried.

BIG TOP BITTER MELON #BM104 NEW!
A unique heart shaped variety of bitter melon, the large softball-sized fruits are particularly popular in Surinamese cuisine. Bitter melon was originally introduced to Suriname by South Chinese immigrants in the 1850s, where the unique and highly nutritious vegetable seamlessly integrated into the eclectic cuisine of this South American country. An early producer, long rambling vines produce tons of smooth skinned, dark green, bumpy fruit in as few as 65 days. Thanks to a thick skin, this variety is considered an excellent shipper and a perfect choice for gardeners wanting to grow bitter melon for the first time. Pkt (10 seeds) $3.00
Snake Melons

ABASHI BITTER MELON #BM113 NEW! An Okinawan heirloom variety with deep green skin color and a very mild bitter taste. Fruits are 3-4 inches in diameter and 8-10 inches long. This variety can tolerate high temperatures and does well up to 90°F. Harvest around 120 days after sowing. Pkt (10 seeds) $3.00

LONG EX SNAKE #SM102 This medium-sized snake melon produces beautiful 12-20” fruit that are green with white stripes and snake-like. At maturity they turn bright red inside and out. Lovely vining plants grow well in warm summers, and produce well. Pick young fruit, slice, and add to flavorful curries, soups and stir-fries. A fun and easy-to-grow melon. Pkt (10 seeds) $3.00

SATSUMA OHNAGA BITTER MELON #BM114 NEW! Hailing from the scenic bay area of the southwestern tip of Kyushu Island, Japan, which is known for producing some of the finest bitter melons. This is an ideal bitter melon for making into tea or for cooking. Exceptionally long and slender fruits are delicious sliced and stir-fried, the bitter melons’ potent superfood powers are most appreciated when paired with mellow flavors like cooked garlic and beans. This bitter melon will produce tons of snakelike fruits on long vines and is a prolific and healthful addition to the kitchen garden. 16-18” long and matures 60-70 days from sowing. The color is very light green, tending to lighten to a white-green at the tip, and the tear-drop bumps and ridges sometimes spiral around the long fruit. Pkt (10 seeds) $3.00

Cassabanana

CASSABANANA or MELOCOTON #MC101 Wow, this is exciting! I saw this crop along the roadside in Guatemala. The fruits were brilliant flaming red and about 2’ long—one of the most beautiful things I had ever seen! They have bright orange flesh that is sweet and is used in drinks, jellies and other desserts; it has a unique tropical fruit taste. The fruits are fragrant and keep for a long period, like squash, making this a hot item for fall sales for pumpkin growers. Huge vines can grow to 50’ and are quite ornamental, but they do require a very long season and are mostly grown in Florida and the Deep South. Here in southern Missouri the fruit almost ripened, but we ran short of days. This plant was first mentioned in Europe in 1658 as a popular plant in Peru. We are happy to have located a small supply of seed. Pkt (10 seeds) $4.00

Jelly Melon

KIWANO or AFRICAN HORNED CUCUMBER #JM101
(Cucumis metuliferus) Very unusual fruit with spiny “horns.” The green-yellow skin turns a bright deep orange when ready to harvest, and the pulp inside the fruit resembles lime green Jell-O. The fruit has a sweet-sour, banana-lime-tropical fruit taste; good juiced and sweetened; delicious with yogurt. This fruit is showing up quite often in US markets. Native to Africa, it is hardy and easy to grow; can be grown just about anywhere you can grow melons. Beautiful vine and fruit! Tiny seed. Pkt (10 seeds) $3.00

CANTON GIANT #WX104
The famous giant variety that is very popular in South China. Large, long fruit can grow to 40 lbs! They have mild, tasty, white flesh and a deep green rind. These are sublime in all kinds of curries, soups and stews. A real heirloom treasure that is hard to find. Pkt (10 seeds) $3.00

Wax Melons

CANTON GIANT #WX104
The famous giant variety that is very popular in South China. Large, long fruit can grow to 40 lbs! They have mild, tasty, white flesh and a deep green rind. These are sublime in all kinds of curries, soups and stews. A real heirloom treasure that is hard to find. Pkt (10 seeds) $3.00

ABASHI BITTER MELON #BM113 NEW! An Okinawan heirloom variety with deep green skin color and a very mild bitter taste. Fruits are 3-4 inches in diameter and 8-10 inches long. This variety can tolerate high temperatures and does well up to 90°F. Harvest around 120 days after sowing. Pkt (10 seeds) $3.00

SATSUMA OHNAGA BITTER MELON #BM114 NEW! Hailing from the scenic bay area of the southwestern tip of Kyushu Island, Japan, which is known for producing some of the finest bitter melons. This is an ideal bitter melon for making into tea or for cooking. Exceptionally long and slender fruits are delicious sliced and stir-fried, the bitter melons’ potent superfood powers are most appreciated when paired with mellow flavors like cooked garlic and beans. This bitter melon will produce tons of snakelike fruits on long vines and is a prolific and healthful addition to the kitchen garden. 16-18” long and matures 60-70 days from sowing. The color is very light green, tending to lighten to a white-green at the tip, and the tear-drop bumps and ridges sometimes spiral around the long fruit. Pkt (10 seeds) $3.00

KIWANO RUND #JM102
120 days. Round version of our popular Jelly Melon. Fruits are about 3” in diameter, covered in intriguing points. The skin is white to ivory colored. Flesh is juicy, sweet and delicious. The flavor is often compared to banana and lemon. Vines reach 5 to 10 feet, may be trellis-grown. Very cute and just plain fun! Pkt (10 seeds) $3.00

KIWANO or AFRICAN HORNED CUCUMBER #JM101
(Cucumis metuliferus) Very unusual fruit with spiny “horns.” The green-yellow skin turns a bright deep orange when ready to harvest, and the pulp inside the fruit resembles lime green Jell-O. The fruit has a sweet-sour, banana-lime-tropical fruit taste; good juiced and sweetened; delicious with yogurt. This fruit is showing up quite often in US markets. Native to Africa, it is hardy and easy to grow; can be grown just about anywhere you can grow melons. Beautiful vine and fruit! Tiny seed. Pkt (10 seeds) $3.00

CASSABANANA or MELOCOTON #MC101 Wow, this is exciting! I saw this crop along the roadside in Guatemala. The fruits were brilliant flaming red and about 2’ long—one of the most beautiful things I had ever seen! They have bright orange flesh that is sweet and is used in drinks, jellies and other desserts; it has a unique tropical fruit taste. The fruits are fragrant and keep for a long period, like squash, making this a hot item for fall sales for pumpkin growers. Huge vines can grow to 50’ and are quite ornamental, but they do require a very long season and are mostly grown in Florida and the Deep South. Here in southern Missouri the fruit almost ripened, but we ran short of days. This plant was first mentioned in Europe in 1658 as a popular plant in Peru. We are happy to have located a small supply of seed. Pkt (10 seeds) $4.00

BITTER MELON
The Super, Super-food! A native of India, bitter melon can be stewed, curried, steamed, braised, pickled or cooked with scrambled eggs. The bitterness is tempered by cooking and served with yogurt on the side. Many people who try bitter melon for the first time love the rich flavor. It is rich in iron, contains twice the beta-carotene of broccoli, twice the calcium of spinach, and twice the potassium of banana. Bitter melon is also used in Chinese cooking for its lightly bitter flavor, typically in stir-fries, soups, dim sum, and herbal teas. It can be sprinkled with salt for 30 minutes, then rinse, this process reduces bitterness, before cooking.

CASSABANANA or MELOCOTON #MC101
(Sicana odorifera) Wow, this is exciting! I saw this crop along the roadside in Guatemala. The fruits were brilliant flaming red and about 2’ long—one of the most beautiful things I had ever seen! They have bright orange flesh that is sweet and is used in drinks, jellies and other desserts; it has a unique tropical fruit taste. The fruits are fragrant and keep for a long period, like squash, making this a hot item for fall sales for pumpkin growers. Huge vines can grow to 50’ and are quite ornamental, but they do require a very long season and are mostly grown in Florida and the Deep South. Here in southern Missouri the fruit almost ripened, but we ran short of days. This plant was first mentioned in Europe in 1658 as a popular plant in Peru. We are happy to have located a small supply of seed. Pkt (10 seeds) $4.00

KIWANO RUND #JM102
120 days. Round version of our popular Jelly Melon. Fruits are about 3” in diameter, covered in intriguing points. The skin is white to ivory colored. Flesh is juicy, sweet and delicious. The flavor is often compared to banana and lemon. Vines reach 5 to 10 feet, may be trellis-grown. Very cute and just plain fun! Pkt (10 seeds) $3.00

CANTON GIANT #WX104
The famous giant variety that is very popular in South China. Large, long fruit can grow to 40 lbs! They have mild, tasty, white flesh and a deep green rind. These are sublime in all kinds of curries, soups and stews. A real heirloom treasure that is hard to find. Pkt (10 seeds) $3.00

More varieties of seed available at www.rareseeds.com

61
(Abelmoschus esculentus) 30-75 seeds per packet. This African native and staple of the Deep South really thrives on heat! Slaves from Angola called okra “ngumbo”, which became gumbo, a popular name for several okra dishes to this day. Does best when direct-sown into warm soil but can be started earlier indoors and transplanted, so long as the young plants aren’t allowed to become root bound. Soil for okra need not be especially rich; plants are drought tolerant but produce more with adequate moisture. Keeping pods picked encourages further production.

ALABAMA RED #OK132
A delicious heirloom from Alabama, this variety has fat, red-tinged pods that are great fried or in gumbo! One of our most popular varieties, it is unique and rare. Pkt $2.50

BURGUNDY #OK102
55 days. Pods are a beautiful, deep red, and stems are also red. Very tender and delicious. Ornamental; tasty. Pkt $2.50 or 1 oz $6.00

BURMESE #OK111
We are proud to offer this heirloom variety from Burma (Myanmar). Large pods are tender, spineless, and finely flavored. The plants start yielding early and production lasts until frost. Pkt $2.50

EMERALD #OK105
60 days. A Campbell Soup Co. variety from 1950; early, round and smooth, deep-green tasty pods; high quality and early, tall plants. Pkt $2.50

HILL COUNTRY HEIRLOOM RED #OK112
Fat pods are very tender and full of good “Okree” flavor that is so popular in the hill regions of eastern Texas. The pods are reddish green in color, and the plants have red stems, very productive and high quality. Pkt $3.00

CLEMSON SPINELESS #OK103
60 days. Plant is spineless; tasty green pods, best picked small. Developed in 1939. Still a standard in many home gardens. Pkt $2.00 or 1 oz $4.00

EAGLE PASS #OK133
From the area around Carrizo Springs and Eagle Pass, Texas. Productive plants are a favorite of the local farmer who grows this variety. A great okra that is less slimy than others; big pods are tender and delicious. Pkt $2.50

EAGLE PASS #OK133
From the area around Carrizo Springs and Eagle Pass, Texas. Productive plants are a favorite of the local farmer who grows this variety. A great okra that is less slimy than others; big pods are tender and delicious. Pkt $2.50

LOUISIANA 16-INCH LONG POD #OK127
Large, branching plants produce huge yields of truly giant pods, up to 16 inches long! This heirloom comes from Evangeline Parish, where it has been grown for a very long time. Sent to us by Cajun and Creole seed collector Kurt Bridges, who says the plants often get “big like a fir tree” in Louisiana. Pods stay tender for longer than most, but should still be picked young. We loved this variety! Pkt (15 seeds) $2.50

STAR OF DAVID #OK106
70 days. Israeli variety. Short, very thick pods are quite delicious. The pods are twice as big around as most okra. Pkt $2.50

“And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; to you it shall be for meat.” -Genesis 1:29

STELLEY #OK134
Louisiana variety originally collected in St. Landry Parish, Louisiana, at the heart of Cajun heritage and culture, where it was found growing near an old, abandoned homestead 50 years ago. The plants are fairly compact, reaching 5-6 feet in height, and are super productive! The pods stay tender to 6”-7” in length. Original seed was furnished by our friend, collector Kurt Bridges. Pkt $2.50
JING ORANGE  #OK126
60 days. Our favorite Okra! Lovely pods are a deep reddish-orange and are quite colorful. This Asian variety produces lots of flavorful 6”-8” pods early, even in dry conditions. An exciting new variety that is unique and beautiful. One of the most tender we offer. Pkt (20 seeds) $3.00

PERKINS LONG POD  #OK108
Very green, extra-large pods are tender and delicious, the perfect okra for canning and gumbo. Vigorous and productive plants are 5’ in height; an old favorite. Pkt $2.25

BOWLING RED OK120
Lovely plants that grow 7’-8’ tall and have deep red stems. The great-tasting pods are long and thin, being quite tender even when longer than most. This heirloom has been grown by the Bowling family of Virginia since at least the 1920’s. Pkt $2.50

More varieties of seed available at www.rareseeds.com
ONION

GROW ONIONS FOR YEAR-ROUND FLAVOR

(Allium cepa) 300+ seeds per packet. A very ancient Old World crop—records exist telling how many onions were allocated to the laborers building the pyramids, and they were a basic ration to Greek hoplites. Long-day onions tend to do best in the North and short-day types do best in the South; the dividing line is at about the 35th parallel. Onions grow best in mellow soil, rich and possessing much organic matter. The tiny seeds are usually started indoors, although they may be direct sown if conditions and timing are suitable. Spring-planted onions are started about 9-12 weeks prior to setting out, which may be several weeks before the last frost date. When setting onion plants in their final location, allow about 6-8 inches from their neighbors, if in beds, or 4 inches, if in rows, spacing rows at least a foot apart. Apply a heavy mulch to control weeds, as onions will not grow large in competition with weeds. Harvest onions when the green tops begin to fall over; cure several weeks and store at cool room temperature.

BIANCA DI GIUGNO #ON123
Here is a later maturing cippolini type onion. The small, flat shape is ideal for pickling and grilling. Cippolini onions are sweeter than most other onions, this is an easy-to-grow variety. Pkt $2.75

CRIMSON FOREST-BUNCHING #ON110
(Allium fistulosum) Beautiful, brilliant red stalks, flavorful and tasty. Very unique and colorful, a bulbing type. Pkt $2.50 or 1 oz $9.00

HE SHI KO-BUNCHING #ON111
(Allium fistulosum) An heirloom Japanese, perennial bunching onion. Stalks grow and divide from the base. Mild and tasty. These are an essential ingredient in both Oriental and American foods. A non-bulbing white type. Pkt $2.00 or 1 oz $6.50

AILSA CRAIG #ON122
Long day. Very well-known globe-shaped heirloom onion that reaches a really huge size—5 lbs is rather common! The skin is a pale yellow and the flesh is relatively mild and sweet, so is recommended for fresh use—not a storage type. Introduced in 1887 by David Murray, gardener for the Marquis of Ailsa, at Culzean Castle in Maybole, South Ayrshire, Scotland. Pkt $3.00

FLAT OF ITALY #ON104
Intermediate day. Beautiful red “cipollini”-type, flat gourmet onion from Italy. They are bright red in color and very flat, perfect for fresh eating or cooking. This is a very old Italian variety that was mentioned by Vilmorin in 1885. A good choice for fresh market. Early. Pkt $2.50

RED CREOLE #ON112
Short day. This onion is great for the South and is a good keeper. Hard, flat bulbs have spicy, red flesh. A good cooking onion or in salads. Pkt $2.50

AUSTRALIAN BROWN #ON101
Intermediate day.Introduced in 1897 by W. Atlee Burpee. This variety produces extra fine large bulbs that have superb flavor! The yellow-brown roots are a standard on our farm for their sureness to produce quality. Pkt $2.75

RED OF FLORENCE #ON103
Long day. Oblong-shaped, bright red onions, great for planting spring or fall; seem to do well in many areas. They are very mild and sweet, great for salads and pickling! A delicious Italian heirloom. Very rare. Pkt $2.50 or 1 oz $7.50
SOUTHPORT RED GLOBE  #ON124
Long day, 120 days. First released in 1873, and still one of the best. Firm fleshed, medium sized, globe-shaped, deep red roots are one of the best keepers of any red onion. Carries some resistance to fusarium rot. Truly a top-notch producer for the North! Pkt $2.50

SOUTHPORT WHITE GLOBE  #ON126
AKA “Silver Ball” and “White Rocca.” A long day onion for the Northern States. This onion has a handsome globe-shaped bulb. It grows to a large size with pure white skin and flesh of mild flavor. Seedsmen Thomas Griswold once wrote that this was the “best white onion for market,” and Southport is still one of the best white keepers available today. This Connecticut heirloom was named after the town of Southport and grown along Connecticut’s Mill River. Onions were exported by the millions from this agricultural epicenter also known as the “Onion Capital.” The Civil War increased the demand all the more because pickled onions were used to keep scurvy at bay. May be used to produce scallions, requiring only about 65 days. Pkt $2.50

STUTTGARTER  #ON116
Long day. A tasty old favorite that sets medium-large, yellow onions with a good, pungent flavor. This variety is among the best keepers and produces well. Plant some of these for winter eating and store them clear through to next spring. Pkt $2.50

WETHERSFIELD RED  #ON127
Long day. This variety dates to the 1700’s. Popular from New York to Bermuda and it brought much wealth to the onion growers of New England, as well as to the Yankee traders who sold ship-loads of it. The 1856 Comstock-Ferre catalog states, “It is the kind mostly grown at Wethersfield. It grows to large size, deep red, thick, approaching to round shape, fine-grained, pleasant flavored, and very productive. It ripens in September, and keeps well.” It is a slightly flattened, deep blood-red onion of renowned quality. A true piece of horticultural Americana that deserves to be more widely grown. Pkt $2.50

TROPEANA LUNGA  #ON108
Intermediate day. Long, tall bulbs are unique and popular with Mediterranean chefs. Harvest this gorgeous onion in mid-summer for your own delight, or sell this winner for top prices at market. They are a lovely shade of red. This heirloom from Tropea is rare in America. Pkt $2.50

WHITE CREOLE ONION  #ON133
Short day, medium-sized, round bulbs have a translucent white flesh that is very firm. This variety is an excellent choice for southern growers; forms perfect bulbs and has excellent storage quality. Excellent fresh or cooked, White Creole is a top choice for dehydrating and has a pungent flavor. Pkt $2.50

YELLOW OF PARMA  #ON105
Long day. Large, golden onions are oblong globe-shaped. This late onion makes an excellent keeper; a rare and hard-to-find Italian variety. Pkt $2.50 or 1 oz $7.00

ZEBRUNE SHALLOT  #ON129
(Cuisse de Poulet du Poitou) Gorgeous heirloom French eschalloon or “banana” type shallot yields plump, long, torpedo-shaped bulbs. Bulbs are brown tinged with pink. The flesh is very mild and sweet, and large yields may be had starting the first year from an early planting. Excellent keeping quality makes these gourmet shallots useful over a very long season! Pkt (150 seeds) $3.00

“With the regenerated do not go to war, nor engage in strife. They are children of peace who have beaten their swords into plowshares and their spears into pruning forks, and know no war.”
— Menno Simons
PARSNIP

SWEET ROOTS IN WINTER

(Pastinaca sativa) Northern European relative of the carrot. Parsnip roots are long, white, and after a hard frost or two, mild and sweet. Sow in early spring in most areas, as seed germinates best in cool weather and is slow to germinate even under the best conditions. Traditionally, gardeners would plant the seed rather thickly, just barely covering and sow some radish seeds in the row. The radishes sprout quickly, marking the row’s location while the parsnips are germinating; the radishes mature quickly and are pulled, leaving the row to the parsnips, which require the whole season. Plant parsnips in rich and very deeply worked soil and allow plenty of space—8-12 inches apart is ideal. May be stored right in the garden all winter or until the soil freezes. Old-fashioned crop that really deserves to be included in today’s gardens.

HOLLOW CROWN #PR101
Tasty, white, long roots, sweet flavor. Harvest after frost; a standard in all fall gardens. A popular variety in the 1820s. Pkt (600 seeds) $2.00

HALF LONG GUERNSEY #PR103
The Guernsey variety was the most popular parsnip of the 19th century. Introduced prior to the 1850’s, this variety is medium-long, and has thick shoulders and smooth white skin. Flavorful flesh gets even sweeter after a good frost in autumn. In 1898, Nebraska Seed Company of Omaha said, “As name indicates, not as long as the Hollow Crown. Quality very sweet and delicate”. We are glad to bring you this great old treasure. Pkt (400 seeds) $2.50

HARRIS MODEL #PR102
Delicious, tender, white, 12” roots have a sweet flavor; refined in appearance. Great boiled, fried, or used in “Parsnip Bread.” A good producer and popular variety. Pkt (600 seeds) $2.00

GARDEN PEAS

ALASKA #GP101
50-60 days. Very early, great for short-season areas; good yields of delicious soup peas. An heirloom from 1880. Pkt $2.50

DESIREE DWARF BLAUWSCHOKKERS #GP108
Stunning violet-blue pods are produced on lovely little bush plants that do not require staking. The delicious peas are perfect for soups and stews, or the pods can be picked small and these can be used as a snow pea. A great addition from Holland. Pkt (75 seeds) $3.00

TOM THUMB #GP110
50-55 days. Tom Thumb is absolutely the best pea variety for container planting! Reaching only 8 to 9 inches in height, it’s grown mainly as a shelling type, but the pods are also sweet, tender and delicious when harvested very young. This variety excels when tucked into small spaces around the garden, and for cold frame production very early or very late in the season. This unusual heirloom originated in England and was first introduced in the US by Landreth Seeds, Philadelphia, in 1854. Even more frost tolerant than most other pea varieties, and, naturally, it requires no staking! Pkt $3.00
Whether grown for green peas, or for edible pods garden peas are all grown the same way. They should be planted in earliest spring or even in late winter, as soon as soil can be worked. They require a very mellow soil, as the roots are shallow and not especially vigorous. Plant about 1" deep. Most types require support—a trellis, fence, etc. (Bush types are really short vines and will support each other when planted fairly close together.) The trick is to get them going early enough to take a crop before late spring weather turns really warm, as heat shuts the plants down. Pick edible podded types frequently, as they are best before the pods become tough. 75-125 seeds per pkt.

**IMPROVED MAESTRO #GP109**
60 days. Heavy crops of 4-to 5-inch pods are produced on plants that seldom reach 3 feet in height, do not require staking. Peas are medium-sized, very sweet, and good for freezing, and the pods often contain up to 12 peas each. Tolerant to a number of common pea diseases. Pkt $2.50

**KELVEDON WONDER #GP112**
75 days. (also known as First Early) Super-early dwarf variety reaches only about 18" tall, requiring no staking. Highly recommended for successional sowings; also a great variety for container planting or cold-frame growing. Produces heavy crops of sweet, small peas, often eight per pod; typically yields two fat pods per node. Resistant to pea wilt and downy mildew. Pkt $2.75

**LAXTON'S PROGRESS No. 9 #GP105**
A popular heirloom pea for home gardeners. Large pods are produced on hardy, productive vines with sweet and delicious peas. Pkt $2.75

**LINCOLN #GP104**
An old-time pea introduced in 1908. High-yielding and tasty, this pea does better than many in warmer weather. The tightly-filled pods are easy to shell, and compact vines are a good choice for small gardens. Pkt $2.25

**LITTLE MARVEL #GP102**
60 days. Vigorous bush plants, heavy yields, and fine-flavored peas. A great home garden variety. An heirloom from 1908. Pkt $2.25

**KING TUT PURPLE PEA #GP114**  New!
A very rare and amazing garden pea! One of the most historical peas known, this particular variety is said to have been taken out of the tomb of famed Egyptian pharaoh Tutankhamun, or King Tut. The story is that his servants planted and harvested these peas to help provide for his afterlife. Though some claim to have debunked the story, Lynn McKee's family tradition asserts that her father received the seeds found in the boy King's tomb where they had been undisturbed for nearly 5,000 years until Howard Carter found the tomb on Nov. 4, 1922. From there, as the legend goes, the seeds were taken to England where they were propagated and shared with friends. "The conditions within Egyptian pyramids are very dry and would permit seed longevity in certain species to extend to thousands of years," one document said. Some claim though, it is likely the seeds originated in early 20th century English gardens. The Fortean Times says "It is sometimes said that Tutankhamen's Pea originated on the country estate of Lord Caernarvon, who financed Howard Carter's search for King Tut's resting place and was subsequently named in honor of Caernarvon's claim to fame, rather than the plant's origin." As an interesting turn to the story, we located the seed and found the story from Japanese seed collectors during our travels there. Stunning fuschia purple flowers give way to tasty, fat purple pods on strong and vigorous plants that love cool weather. This variety has proven highly productive and makes a delicious soup pea, or picked young as a purple snow pea. Try this piece of living history in your garden! Pkt (25 seeds) $4.00

**TALL TELEPHONE #GP106**
Long vines reach up to 6 feet with support, and large pods yield 8-10 peas each. The peas are large in size, being sweet and tender. This popular garden favorite was introduced in 1881 and is still a standard with many. Pkt $2.25 or 1/2 lb $5.50

**WANDO #GP103**
This pea was introduced in 1943 and is a great pea for the South, being somewhat heat resistant and can be planted later than most peas. Medium-sized peas are great fresh or frozen. Pkt $2.25

More varieties of seed available at www.rareseeds.com
SNOW & SNAP PEAS

CAROUBY DE MAUSSANE #SN111
65 days. This time-honored variety produces some of the largest pods we’ve ever seen in snow peas—often reaching 5-6” in length! The robust plants vine to 5 feet. The bicolored flowers, borne in pairs, are pink and burgundy, maturing through purple to nearly sky blue, distinctive and pretty enough to merit a spot in the border. The succulent pods are of robust flavor and vary somewhat from plant to plant, which makes this variety all the more interesting in stir-fries and salads. Originated in Maussane, near Avignon in southern France. Pkt $2.75

DE GRACE #SN110
A lovely dwarf variety that was grown in America before 1836, and likely much longer ago in Europe. This variety has been extinct to the North American seed trade for more than 20 years, so we are happy to bring back this great pea. The pods are medium sized and sweetly flavored, crisp and tender. The vines produce over a long season and are more frost hardy than many modern varieties. Pkt $2.75

DWARF GREY SUGAR #SN113
60 days. The pods are plump, fleshy and very tender when harvested young. In 1856, the Comstock, Ferre and Co catalog said: “About 3 feet high, and of very strong growth. Pods, long, and slightly curved. Containing mostly seven peas, which show in relief along the pods. They are usually cooked in the pods like snap beans. Of excellent quality, but rather late, and only a moderate bearer.” This variety produces 2 to 3 inch pods as well as a bonus of delicious green foliage and lavender red flowers that are pretty and tasty in salads. Pkt $2.25

GOLDEN SWEET #SN104
Amazing brilliant color! This variety produces flat pods that are a beautiful, bright lemon-yellow, great in stir-fries. Tall 6’ vines with purple flowers. Collected from a market in India; rare and tasty. Always a favorite in our garden. Pkt $2.75

GREEN BEAUTY #SN123
60 days. A magnificent purple-flowered snow pea. Medium-green pods are tender even harvested at their full size of 5-8 inches long. Vigorous plants are productive and reach 6-8’ tall in ideal conditions. Bred by eminent public-domain plant breeder, Dr. Alan Kapuler PhD. Delicious, tender pods are likely the largest of all! Pkt (50 seeds) $3.00

MAMMOTH MELTING SUGAR #SN102
70 days. Large, sweet-flavored pods; tall, 4’ plants. Needs cool weather to give good yields. Pods are tasty stir-fried or in salads. Pick before the peas inside start to get large. An heirloom variety that has been popular for many years. Pkt $2.50

OREGON SUGAR POD II #SN105
Large, thick, 4.5” pods are superbly tender and delicious. This is Jere’s favorite snow pea-type. Bush plants are high yielding and stay compact. Developed by Dr. James Baggett, of Oregon State Univ. A winner. Pkt $2.50 or 1/2 lb $5.50

SNOW & SNAP PEAS

MAGNOLIA BLOSSOM TENDRIL PEA #SN122 70 days. An innovative hypertendril snap pea bred by Dr. Alan Kapular PhD. Hypertendril plants make enlarged tendrils in place of some leaves. The tendrils make for a more open habit, allowing better air flow and reducing diseases. And they are also great to eat! They are wonderful in salads or as a garnish, and they taste just like peas! Sturdy 5-6’ plants are very productive. The plants yield deliciously sweet snap peas for weeks. Vigorous 5-8’ vines produce bi-color flowers. Flavor peaks just before the string turns red. Pkt (50 seeds) $3.50

SWEET EDIBLE PODS
SUGAR ANN #SN107
An early, edible-pod pea ideal for small gardens. Its short, bushy vines do not need support, and it produces about 10 days earlier than other snap peas. Delicious pods are a joy sauteed, fresh or steamed. An AAS winner from 1984. Pkt $2.50 or 1/2 lb $5.50

SUGAR SNAP #SN106
This is the wonderfully sweet, edible-pod pea so popular with consumers and gardeners. The delicious, tender pods are great raw (eaten before you ever leave the garden), stir-fried, or in salads. They also freeze very well. An AAS winner from 1979. Pkt $2.50 or 1/2 lb $5.00

SPRING BLUSH TENDRIL PEA #SN121
70 days. Incredible new blushed green and pink podded snap pea. Flowers are stunning in bi-color purple and white, but the amazing thing about the plants is their hypertendril habit—a new type in pea breeding. Spring Blush throws an occasional green-podded plant, but the flavor, two-toned color scheme and unusual habit are too good to wait any longer! (If you save your own seed, select only plants that have the pink blushed pods). Another superior variety from Alan Kapuler PhD. Pkt (50 seeds) $3.50

SUGAR MAGNOLIA TENDRIL PEA #SN120
A marvelous innovation in sugar snap pea breeding from Dr. Alan Kapuler, the first ever purple podded sugar snap pea! We love the dusty purple blue pods that really pop in a sea of green foliage. These vigorous vines can reach up to 8 feet tall in the garden and cover a trellis so nicely, the purple blossoms and profuse tendrils make this an incredible edible ornamental—so dainty! The flavor is perfect, not too sweet, with a great snap! Pkt (50 seeds) $3.50

More varieties of seed available at www.rareseeds.com
(Capsicum annuum, C. baccatum, C. frutescens) Native to the Americas, peppers come in thousands of varieties, many unusual flavors, and all shapes and sizes. Heirloom peppers are often more flavorful than the modern-types, and most give huge yields. They are one of the easiest crops to grow and are not much bothered by pests. All types of peppers are frost-tender and are usually started indoors several weeks before the last frost date, although they may be direct-seeded in gardens in long-season climates. Set transplants out after warm weather has really settled. Peppers prefer rich and moist soil and full sun, although they will tolerate some shade, and some, especially C. frutescens, actually prefer a break from hot summer sun. Most types can be used green or ripe, and hot types tend to become more pungent when fully ripened in hotter conditions. 25 seeds per packet.

**TENNESSEE RED PEANUT #PE102**
A treasured heirloom that has been grown since before 1930, each pod contains from 2-5 red-skinned, mild, sweet kernels. A Valencia type, earlier than the Virginia strains. Superior for roasting or boiling, which is a preferred method of preparing them in the Deep South. Pkt (1oz in shell) $3.00

**FASTIGIATA PIN STRIPED PEANUT #JS182**
Beautiful striped peanut first collected by the Botanical Explorer, Joe Simcox. Striped peanuts like this are typically found in Ecuador. This stunning variety belongs to a group of peanuts that have very angular, deeply indented pods with high ridge lines. The seeds are often dark colored, orange, or striped as is the case with this variety. They turn darker when dried as shown in second photo. Very tasty, having a clean nutty flavor. Although susceptible to some blights, the variety is easy to grow, preferring loose soils and hot climates. Requires a long season of about 120 days or more. Shipped in the shell to protect tender peanut seeds. Limited quantities and offered online only! www.rareseeds.com

**ANAHEIM #HPP103**
80 days. Delicious mildly-hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Pkt $2.50

**BLACK HUNGARIAN #HPP101**
75 days. Unique, black-colored fruit that are the shape of a Jalapeno. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful! Pkt $2.50 or 1/4 oz $7.50

**BHUT JOLOKIA #HPP171**
100-120 days from transplant. Also known as Ghost Pepper, Naga Morich. Legendary variety, one of the world’s hottest peppers, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3” in length, ripening mostly to red. Pkt (10 seeds) $3.00

**CARIBBEAN RED HABANERO #HPP133**
For those who like it hot! These can be twice as spicy as the common orange habanero, so use caution as you enjoy the incredible warmth and rich, smoky-citrus taste of these lantern-shaped 2” fruit. Very ornamental, as well as perfect for spicing up a pot of chili or making killer hot sauce. A heavy producer, so you will have plenty of extras for farmers market. Pkt $2.50

**BHUT JOLOKIA, CHOCOLATE #HPP195**
95 days. (Capsicum chinense) Same malevolent shape and form as Bhut Jolokia, and the heat level is comparably wicked, but this natural variation ripens red-brown to a rich milk chocolate. Considered sweeter than the red Bhut. (This variety has a reputation for being even trickier to germinate than the standard Red Bhut; bottom heat should be considered essential for germination, which may still take weeks.) Pkt (10 seeds) $3.00

**CAYENNE LONG THIN #HPP117**
Slender, long peppers turn bright red and are very hot. The 2’ plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally. This heirloom has been popular for many years. Pkt $2.25

“**It is thus with farming, if you do one thing late, you will be late in all your work.**”
-CATO THE ELDER
CHINESE FIVE COLOR #HPP121
Screaming-hot little peppers turn a rainbow of vibrant colors, from purple, cream, yellow, orange to red as they ripen. Need I say ornamental? The plants are great for containers inside. Just pick a few any time to liven up your salsa. Pkt (15 seeds) $2.50

CHOCOLATE HABANERO #HPP136
So beautiful! The chocolate-brown, lantern shaped fruit are about 2” long, and so ornamental! But don’t let the color fool you; these are not candy, but rather flaming-hot fruit that carry a massive 300,000 Scoville units of heat! Hot pepper enthusiasts love the heat and flavor that these chocolate fruit are packed with, but be careful and use in moderation. Pkt $2.50

GOLDEN CAYENNE #HPP183
70 days. Typical long, slightly twisting cayenne type fruits, sometimes slightly hotter than red cayenne, and also a bit larger at 4-6 inches long. The fruits start out green, ripen to golden-yellow, developing their most intense heat only at full maturity. Compact plants to 2 feet tall. Pkt $2.50

BUENA MULATA #HPP500 New!
A very rare, extremely productive, and stunning hot pepper being offered exclusively through Baker Creek! William Woys Weaver introduced us to this pepper from his grandfather’s collection. His grandfather received the pepper from African-American folk artist Horace Pippin in 1944. A chameleon-like pepper that undergoes color changes during ripening; violet to pinkish-flesh color, then orange changing to brown, and eventually to a deep red. The long, round pods reach 6 to 7 inches in length and undergo a unique flavor change as they ripen as well—with the reds being more sweet and meatier than the violet. The stunning plants also make wonderful potted specimens. Pkt (10 seeds) $4.00

CAROLINA REAPER #HPP219
120 days. Believed to be the hottest pepper in the world, the Carolina Reaper is a serious scorcher! For those extreme pepper eaters, Carolina Reaper is a must—for those less adventurous, they make a great conversation piece in the garden. These devious little peppers are fiery red with a little scythe shaped tail at the base of many fruit, hence the name reaper. The heat rating on these monsters can be over 1,500,000 Scovilles, in comparison the spicy habanero is a mere 100,000 Scovilles! Pkt (10 seeds) $5.00

CRAIG’S GRANDE JALAPENO #HPP150
A big, fat jalapeno that is perfect for making lots of salsa. Perfect for anyone who loves jalapenos. It has thick, flavorful, hot flesh. Developed at Redwood City Seeds. We love this one! Pkt $3.00

“I object to violence because when it appears to do good, the good is only temporary; the evil it does is permanent.” - Mahatma Gandhi

More varieties of seed available at www.rareseeds.com
HUNGARIAN HOT WAX #HPP125
70 days. A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season. Pkt $1.75

LEUTSCHAUER PAPRIKA #HPP129
A lovely drying pepper that comes from Matrafured, Hungary. It has been grown there since the 1800’s when it was brought from Leutschau (Slovakia). The medium-hot paprikas have great flavor, are terrific for drying, and make a delicious spicy powder. Very rare! Pkt $2.50

PASILLA BAJIO #HPP105
80 days. Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican “mole” sauces; tasty. Pkt $2.25

PIMIENTO DE PADRON #HPP168
These small-fruited peppers originated in Galicia, northwest Spain, where the bite-sized green fruits are sauteed in olive oil and served with coarse-ground sea salt in tapas bars across the country. Most of the peppers are relatively mild, but an occasional unpredictable hot one led a New York times writer to call eating the dish a game of “Spanish Roulette!” Also fine for pickled peppers; the heat increases as they ripen to red. An authentic regional variety. Pkt (15 seeds) $2.75

SUGAR RUSH PEACH #HPP111 New!
Amazing Sugar-Sweet Flavor and Some Fire Too!
A sumptuous snacking pepper, Sugar Rush Peach is by far the most fun pepper to eat. The long, peach colored fruits are packed with loads of super sweet, tropical flavor, and the seeds bring a smoky, complex heat that when used together, creates a wild flavor experience unparalleled in any pepper we have tried. This exciting new open-pollinated variety was bred by hot pepper prodigy Chris Fowler of Wales. Chris credits this amazing variety as being a happy accident, courtesy of adventurous pollinating insects buzzing between various varieties of capsicum baccatum, or Aji Peppers. The result: super early, high yields of these exquisite sweet hot peppers. Pkt $4.00

POBLANO #HPP184
75 days. One of the most popular chilis in Mexico! 3- to 6-inch heart-shaped fruits are usually of gentle heat, at around 2000 scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruits turn a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season. Pkt $2.50

SCOTCH BONNET YELLOW #HPP161
Attractive, golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor. They also have a wonderful, unique aroma. A standard in Caribbean cooking. Wonderful, but very spicy—please use caution. Pkt $2.50

SERRANO TAMPEQUINO #HPP102
75 days. Large plant bears club-shaped fruit; very hot and pungent, distinctive flavor. Pkt $2.50

FISH PEPPER #HPP122
80 days. An African-American heirloom popular in the Philadelphia/Baltimore region. A pre-1947 variety that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2’ tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping. Pkt (25 seeds) $2.75

TABASCO PEPPER #HPP106
(C. frutescens) 90 days. This famous heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4’ tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red. Pkt $2.50

Most Exciting New Pepper of 2018!
TAM JALAPEÑO #HPP104  
70 days. A very tasty, mild Jalapeno-type, with the same delicious flavor but a lot less heat. Great yields. Pkt $2.50 or 1/4 oz $7.00

THAI RED CHILLI #HPP107  
90 days. The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siem. Small, pointed fruits are easy to dry and bright red in color. The Thai people love the pungent heat. Ornamental plants are loaded with fruit. Pure Thai seed. Pkt $2.50

AJI CHARAPITA #HPP221 New!  
Selling for very high prices to Lima's best chefs, this pepper is the most expensive in the world! The north Peruvian jungle native is a wild bushy plant which produces hundreds of hot, small (.25 inch), round Tepin-like peppers. The pepper has a distinct fruity, citrus aroma and is equal in heat to a cayenne pepper. Due to its rarity and hefty prices, it is often known as the "Mother of All Chilis" and is very hard to source outside of Peru. We are happy here at Baker Creek to bring such an amazing pepper to light! Used fresh, this tiny pepper is known to have a strong fruity flavor that gives salsas and sauces a unique tropical taste. More often, it is used as powder for various dishes. Baker Creek’s Shannie McCabe and Deb Vlietstra found this variety growing in a pot in a Peruvian friend's house. Indeed, the Aji Charapita is a popular house plant in Peru, where the delicious peppers are harvested as needed right in the kitchen. Pkt $4.00

TRINIDAD SCORPION #HPP178  
90 days. Former record holder for heat—nearly the hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Was named as the world's hottest pepper by the New Mexico Chile Institute, edging out the previous record holder, Bhut Jolokia. Trinidad Scorpion averaged at 1.2 million Scovilles. Who needs pepper spray? Pkt (10 seeds) $3.00

TRINIDAD SCORPION, MUSTARD #HPP199  
95 days. (Capsicum chinense) Another in the infamous Scorpion series, so you know that near lethal heat is included! Heat is only slightly less than the classic Scorpion; flavor is mellow and often described as 'smoky.' This one has an unusual color, olive-green with traces of yellow-brown, somehow reminiscent of aged bronze. The shape is variable, but every fruit is folded, pleated or wrinkled—no two alike! Pkt (10 seeds) $3.00

TRINIDAD SCORPION, YELLOW #HPP211  
95 days. (Capsicum chinense) Yellow to orange fruits often bear the infamous Scorpion "tail". A natural variant of the classic Trinidad Scorpion but with considerably less heat. Fruits are pleasantly citrusy, but still plenty hot. More productive than other Scorpion types. Pkt (10 seeds) $4.00

LEMON DROP #HPP172  
(C. chinense) 100 days. Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrusy heat. 2-foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length, with very few seeds. Pkt $2.50 or 1/8 oz $9.00

“If you want to lift yourself up, lift up someone else.”  
- Booker T. Washington

REZHA MACEDONIAN #HPP197  
80 days. The name means "engraved," another local name, Vezeni Piperski, means "embroidered". Both names refer to the curious lines on the skins of tapering, long, thin peppers. The fruits, which range from mild to sometimes very pungent, are to be seen hanging in great clusters, drying in Macedonian warm late autumn sun. The traditional farmers save seed from the hot fruits which also show the most pronounced striations. Our foundation Seed was donated by schoolchildren from the villages of Kalugeritsa and Zleovo. Pkt $3.00
SWEET PEPPERS

*Capsicum annuum* 25 seeds per packet. Heirloom peppers are often more flavorful than the modern-types, and most give huge yields.

**ALBINO BULLNOSE #PP105**
Beautiful, blocky 3-4 inch peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful reddish-orange. It produces loads of fruit from early summer until frost on very compact, dwarf plants. It is very popular here at Baker Creek and used in our restaurant. This is one of the first varieties I read about when I first became interested in heirloom seeds. Pkt (10 seeds) $2.00

**BANANA #PP183**
60 days. We’re thrilled to offer this classic, sweet wax pepper that has been grown by generations of gardeners. Sleek, tapered fruits reaching 6-7” long, 2” wide, are a transluscent ivory color when immature, ripening quickly to stunning red-orange. Superb pickled or stuffed, in salads, and more. A treasure! Pkt $2.50

**BULLNOSE #PP124**
75 days. The original Bull Nose pepper was popular in early America and was grown by Thomas Jefferson. They are still grown at Monticello today. This is one of the first medium-large “bell”-type peppers, although this strain may be larger than the strain grown by Mr. Jefferson and are more likely dating back to the Bull Nose of mid-to-late 1800s. Delicious good-sized fruit are great in salads or for cooking. Pkt (10 seeds) $2.50

**AJVARSKI #PP185**
Here’s a really outstanding roasting pepper from eastern Macedonia. Two-foot, stocky plants are covered in 6- to 7-inch, broadly wedge-shaped pods that ripen green to deep, rich red. These peppers are incredibly fragrant and tasty. When you throw half a dozen on your grill, everybody in your neighborhood will smell them! These thick-fleshed traditional peppers are roasted on flat metal stoves, peeled, then ground into a traditional relish called ajvar, which is eaten spread on bread, often with sirene, a local cheese similar to feta. Nearly every rural household puts up a supply of ajvar for winter eating. In autumn, Macedonians flock to the markets in fertile valleys in the east to buy bushels of the best aromatic roasting peppers from the local villages. The original seed was a gift from the students in the villages of Kalugeritsa and Zleovo. Pkt (15 seeds) $2.75

**CALIFORNIA WONDER #PP106**
70 days. An excellent green bell pepper; nice size and very good yield; a popular old-time variety. Pkt $2.50 or 1/4 oz $7.00

**AJVARSKI #PP185**
Here’s a really outstanding roasting pepper from eastern Macedonia. Two-foot, stocky plants are covered in 6- to 7-inch, broadly wedge-shaped pods that ripen green to deep, rich red. These peppers are incredibly fragrant and tasty. When you throw half a dozen on your grill, everybody in your neighborhood will smell them! These thick-fleshed traditional peppers are roasted on flat metal stoves, peeled, then ground into a traditional relish called ajvar, which is eaten spread on bread, often with sirene, a local cheese similar to feta. Nearly every rural household puts up a supply of ajvar for winter eating. In autumn, Macedonians flock to the markets in fertile valleys in the east to buy bushels of the best aromatic roasting peppers from the local villages. The original seed was a gift from the students in the villages of Kalugeritsa and Zleovo. Pkt (15 seeds) $2.75

**CANARY BELL #PP191**
70 days. Superior sweet pepper, medium-sized, thick-walled green fruits ripening to bright yellow color. Sets early and produces all summer. Superb in salads, and a premier type for grilling. Exceptional flavor, very productive two-foot plants. Resistance to Tobacco Mosaic Virus. Pkt $2.75

**CHOCOLATE BEAUTY #PP172**
70 days. Blocky, medium to large, green, 3-4 lobed fruits ripen to a rich chocolate-brown. The green fruits are good, but they are spectacular when fully ripe—crisp, juicy, and very sweet! Productive enough to make a good variety for market growers, and so early! Pkt $2.75

**DOUX D’ESPAGNE OR SPANISH MAM-MOTH #PP138**
This variety was introduced before 1860. In the 1880’s, this pepper was shipped to the large markets in Paris from warmer areas like Algeria and Valencia. In the 19th century the 6-7” long fruit were among the largest offered, and popular with cooks. It produces long, cone-shaped peppers that are perfect for frying and salads. They are sweet and flavorful, but hardly ever offered in America. A good-producing pepper that is reported to be disease resistant. Pkt $2.50

**ZULU #PP114 NEW!**
This impressively ‘eggplant black’ colored bell pepper is crisp with thin flesh. It has an amazing piquant aftertaste of spicy zip minus the nip of a hot pepper, and this sweet pepper is sure to please even the toughest critic! Zulu pepper would be a great addition to salsa and salads. A beautiful pepper from Poland. Pkt $2.75
EMERALD GIANT #PP109
78 days. Large, blocky bells have thick, sweet flesh. Dark green fruit turn red when ripe. Vigorous plants give heavy yields. A good variety for the South. Developed in 1963. Pkt $2.50 or 1/4 oz $7.00

GOLDEN CAL WONDER #PP108
78 days. Colorful golden bells that are very sweet and tasty. Gold peppers are superb for fresh eating, great for kitchen or market gardens. The productive plants produce early & are good for the North. Pkt $2.50

CUBANELLE #PP115 NEW!
Also known as “Cuban pepper”; the Cubanelle is a variety of sweet pepper commonly used in Cuban, Puerto Rican, and Dominican cuisine. Many cooks prefer it to bell types. Sweet Cubanelle peppers can some times be slightly hot, but with only a touch of heat. This 6-8” pepper is prized for its sweet, mild flesh, rich flavor, and pretty colors. The thin-walled pepper is especially suited for quick cooking and has a low water content. Best picked when yellow-green for use in roasting, stuffing, as a pizza topping, for frying, a substitute for Anaheim peppers, or in a yellow mole sauce, and is one of the traditional ingredients in sofrito. They can also be left to mature and harvested when bright orange-red. In the garden, in addition to their famed taste and colors, the Cubanelle peppers are also known for their unique, imperfectly curled, wrinkled, and twisted shapes—no two seem to ever be alike. 65 days. Pkt $2.75

HABANADA #PP202
The world’s first truly heatless habenero! Bred by well known organic plant breeder Michael Mazourek. Habanada is the product of natural breeding techniques. This exceptional snacking pepper has all of the fruity and floral notes of the habenero without any spice (even the seeds are sweet and add to the flavor). These 2-3 inch tangerine fruits stole the show at the 2014 Culinary Breeding Network Variety Showcase, where the fruits were made into a stunning sherbert. This exotic new pepper is sure to be the darling of the culinary scene, making it an excellent choice for market farmers, chefs and foodies. Pkt (10 seeds) $3.00

HORIZON BELL #PP187
73 days. Plants produce excellent yields of brilliant orange-yellow bell peppers. Blocky, four-inch fruits are thick-walled, ripening from medium green to orange-yellow at maturity. Sweet and flavorful gourmet pepper for salads, stuffing and more! Pkt $2.75

ITALIAN PEPPERONCINI #PP111
A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3”-5” fruit has a superb flavor and just a little heat. Small plants. Pkt $2.50

CORBACI #PP157
80 days. A unique and wonderful sweet pepper. Very long 10-inch fruit are curved and twisted, very slender, like a Turkish scimitar. This rare heirloom from Turkey has a very rich flavor, perfect for pickling or frying. One of the most productive of all peppers, out-yielding all others in tests by the University of CA. Pkt $3.00 or 1/4 oz $10.00

JIMMY NARDELLO ITALIAN #PP143
A customer favorite! This fine Italian pepper was grown each year by Giuseppe and Angella Nardiello at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the USA. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was named for their fourth son Jimmy. This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in “The Ark of Taste” by the Slow Food organization. Ripens to a deep red, is very prolific, and does well in most areas. Pkt $2.50 or 1/4 oz $7.50

KING OF THE NORTH #PP131
68 days. Early, good-sized peppers of a heavy yielding habit. The variety thrives in the cooler summer weather so prevalent in New England, and yields crisp bells, green ripening to red, right up until frost. Pkt $2.50 or 1/4 oz $7.50

More varieties of seed available at www.rareseeds.com
Red peppers contain lycopene, have twice the Vitamin C and nine times more carotene than green peppers.

**ETIUDA #PP175**
Sugar-Sweet Flavor!
75 days. One of the best peppers we ever tasted, it is sugary sweet when ripe. Blocky, thick-walled orange fruits are crisp, very sweet and juicy. These mandarin-orange bells can reach up to a half-pound in weight, and are lavishly produced on tall plants. Originally a Polish commercial variety, Etiuda is equally at home under row cover, in the greenhouse or out in the garden. Lovely and very choice! Pkt (10 seeds) $3.00

**LIPSTICK #PP151**
70 days. A delicious pepper with 4” long tapered, pimiento type fruit that are super sweet. This fine pepper is early and ripens well in the North. A flavorful favorite with thick, red flesh. Pkt $2.50

**MANGANJI #PP201**
80-90 days. Sure to be a new sensation with chefs and foodies alike. Manganji is recognized as a traditional cultural vegetable in Kyoto, Japan, where it is celebrated as the King of Japanese Chili peppers. Contrary to this distinction, Manganji is actually a sweet pepper! The complex sweet flavor and soft skin makes this a favorite of traditional home cooks as well as high-end chefs. Considered extremely versatile and often the subject of exciting new culinary innovation by some of Kyoto’s most brilliant culinary masters (Manganji pepper chocolate bars, and candied manganji pepper juice). We are looking forward to seeing this variety on the American culinary scene! Pkt $2.75

**MIRA #PP194**
Super-early Polish variety yields very large, very thick-walled fruits, crisp, sweet and mild. The color is sublime—they start very pale cream, ripening in due course to bright red. The smooth, sleek fruits are bullet-shaped, to almost a perfect wedge, very wide at the shoulder. Compact plants are an especially good container subject. Pkt $2.75

**OZARK GIANT #PP154**
What a pepper! This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and turn bright red. Very productive plants and great flavor will make this old Ozarks variety a favorite. Pkt $3.00

**LILAC BELL #PP188**
75 days. Fruits are a stunning medium lilac-purple. Crisp, juicy, and sweet! What a lovely addition to a relish tray! Medium-sized fruits start out yellow-green, ripen to purple, finally to red. Pkt $3.00

**RED MINI BELL #PP120**
60 days. Oh, so cute! Tiny, red bell peppers are only about 1-1/2” tall and wide; they have thick red flesh that is very sweet. 2’-tall plants produce loads of these little winners, and early, too. Great for stuffing. Pkt $2.75

**SHISHITO #PP144**
A favorite old Japanese variety which produces 3” long, slightly wrinkled fruit that are perfect for making tempura and other traditional recipes. Fruit is emerald green in color; mildly flavored with just a bit of spice. It really is superb. It is the standard with many chefs. Pkt $2.75
More varieties of seed available at www.rareseeds.com

**VIOLET SPARKLE #PP167**
75 days. Pointed, wedge-shaped fruits are purple streaked with pale yellow. We originally received a few seeds of this variety from a Russian seed trader. Ripens red. Very lovely and delicious, sweet, crisp and thick-walled. One of the finest and prettiest peppers we have tried! Pkt $3.00

**SWEET CHOCOLATE #PP126**
75 days. I love the flavor of this rich, chocolate-brown pepper. The flesh is cola-red color, very sweet and delicious. The medium-sized semi-bell-shaped fruit ripen very early, making this variety perfect for the North (or anyone who loves early peppers). Great in salads. Pkt $2.75

**YELLOW MONSTER #PP156**
90 days. Gigantic, behemoth elongated yellow bell peppers can grow 8 inches long by 4 inches wide! These impressive fruits are really sweet, meaty and wonderful, so pretty after they turn from green to bright sunshine-yellow. These are great fresh, fried or roasted, so you will be happy the plants produce plenty of these colossal beauties. Pkt (10 seeds) $2.75

**RADICCHIO**
(Chicorium intybus) These are used like lettuce to make beautiful and tasty salads, and some are good cooked. Most require cool weather and shorter days of autumn to head up and reach their most brilliant coloration, and so are mainly grown as fall crops. We offer quality Italian seed. 250 seeds per packet.

**CASTELFRANCO #RC102**
An improved selection of this beautiful, old Italian heirloom, the round heads are cream-colored and splashed with wine red. This colorful variety is becoming a rage in salads. A high-dollar crop for market growers. Very popular in Italy! Pkt $2.00

**ROSSA DI TREVI#RC101**
A famous radicchio from Treviso, Italy. We offer an improved selection. Makes a long, slender bunch of leaves; turns deep brilliant red in cool weather. A must for all colorful and tasty salads! Pkt $2.00

**WITLOOF DI BRUXELLES #RC108**
We offer a select strain of “Witloof” or Belgian endive. This chicory is planted in the garden in spring, then dug and forced to grow in a cool, dark place, to make the delicious “Chicon heads” that command high prices at market. Very Tasty. Pkt $2.00

I believe that unarmed truth and unconditional love will have the final word.
-Martin Luther King, Jr.
(Rhaphanus sativus) Cabbage relatives that come originally from Asia. Radishes are at their best in cooler weather, but will take more heat than most cabbage relatives. Salad-types are quick to mature, often in 28-35 days, and should be succession planted every 2-3 weeks from early spring well into fall to keep a continual harvest. Winter or storage types take longer (60-75 days) and should be planted in mid to late summer for harvest in the fall. 200-500 seeds per Pkt.

CHINA ROSE  #RD104
One of the oldest types of radish. A very hardy fall/winter variety. Roots are about 5” long and a rose color. Pkt $2.50

EARLY SCARLET GLOBE   #RD111
22 days. The classic round red radish. Crisp white flesh is mild and tasty. Has better warm weather tolerance than many. Pkt $1.75 or 1 oz $5.00

DE 18 JOURS  #RD138
18 days. Old French variety gives unbelievably rapid yields! The name translates as “of eighteen days,” and this radish will yield roots in 18 days, under ideal conditions! Round to cylindrical roots are red with white tips; flesh is crisp and juicy. A French breakfast type, often grown under glass for off-season production.  Pkt $2.00

FRENCH BREAKFAST  #RD108
A pre-1885 French heirloom; mild, spicy flavor with a red top and a white bottom. An attractive gourmet variety. Pkt $2.00 or 1 oz $5.00

CHINESE RED MEAT  #RD114  Mei xin: 美心萝卜
The colorful “Beauty Heart” radish of historic China has 4” round roots with white-and-green skin, but the magic is in their rose-red center, which is sweet, crisp, and delicious. A good radish to add color to salads and stir-fries; must be grown in cool weather and does best when fall planted. These taste incredible when harvested in the late fall or early winter, sweet and flavorful, almost like a crisp fruit. Sometimes called “Watermelon Radish” at market. Among the most important vegetables in our kitchens each winter. It is a root that most kids love and packs an extra load of antioxidants in its sweet, red flesh. Pkt (200 seeds) $3.00

CHINESE GREEN LUOBO  #RD119  Qing luobo: 青萝卜
A popular radish from North China with tasty, bright green flesh that is sweet and crisp, perfect for fresh snacking or pickling. It is a very unique, colorful Daikon-type radish. These grow well in cool weather and are great for a fall planting. An rare old Chinese standard, this radish is also one of the 3 most popular crops used in Japan for making specialty pickles. These pickles are sold all over the country in hotels and inns, supermarkets and even department stores. The Chinese Green Luobo radish not only makes a superior tasting pickle, but is beautifully two-toned and uniform in size as well. Sometimes the radish is grated before being pickled to make a unique relish, and it’s also delicious fresh or fried Pkt $2.25
GIANT OF SICILY #RD118
Large, 2”, round, summer radishes are bright red in color, with great taste and good quality. We offer pure Italian seed for this heirloom from Sicily. Pkt $2.00

JAPANESE MINOWASE DAIKON #RD112
Popular old Japanese favorite, the giant white roots grow to 24” long and 3” wide. Sweet and very crisp, this radish is a delight pickled, stir-fried, steamed, or raw. Pkt $2.00 or 1 oz $5.00

MALAGA #RD142
35 days. Round roots are a very unusual color—deep plum purple/violet, so pretty in contrast with the snow-white flesh! Mild roots stay firm and crisp over a long season. We are very excited to offer this choice Polish variety. Pkt $2.50

PINK BEAUTY #RD109
29 days. A beautiful, round, pink radish that has become hard to find. It is sweet and tasty. Popular at specialty markets; a must for all radish growers! Wonderful and unique. Pkt $2.50 or 1 oz $5.00

PURPLE PLUM #RD122
28 days. Here is one lovely radish, with its bright purple skin that makes this one of the most colorful varieties for marketing. 1½” globes have sweet, crisp, white flesh which does not get pithy. Pkt $2.50 or 1 oz $5.00

RAT’S TAIL, SINGARA RADISH #RD150
Amazing bean-like pods! A delicacy in India, this radish does not produce an edible root, but a delicious, bean-like seed pod. The rat’s tail radish caused a sensation when introduced to the 1866 International Horticultural Expedition in London; wild claims of pods that can grow 3 inches a day and up to four feet in length astounded visitors, when discovered that the pods grow to just a few inches long, the rat’s tail radish’s 15 minutes of fame was mostly over. We are proud to introduce a truly unique rat’s tail variety from India that may be able to live up to the wild legend. These pods grew to over 14 inches in length at our Missouri trial gardens this year! Perfect for beginner or market gardeners; very heat tolerant and an extremely generous producer. Pkt $2.75

ROUND BLACK SPANISH #RD101
(Noir Gros Rond D’hiver) Large 5” winter type, probably grown since the 16th century or before. Deep, near-black skin and snowy-white flesh; will keep all winter in good conditions. Fine, fairly hot flavor; good raw or cooked. Pkt $2.25

ZLATA #RD146
30 days. The name means “gold” in Czech, and the silky, russeted yellow roots look like orbs of pale gold. This variety is fairly spicy—Europeans love it! It resists splitting and bolting; excellent bunching type, and the young leaves are especially nice for greens. Pkt $2.50

SAKURAJIMA GIANT RADISH #RD155
No other vegetable stirred my childhood imaginations like the “Giant Radish” of Japan. It was grown on the Island of Sakurajima since around 1800, and is still famous in South Japan for its fine flavor and mammoth size. Some specimens have reached 100 lbs! But it commonly grows to 15 pounds in its native land. It is started around the first of September and harvested in mid-winter. Fine texture and size make this the “King of Daikons”. Pkt (100 seeds) $3.50

SAXA 2 #RD130
Popular European radish that matures in just 18 days; wow, they are quick! The earliest radish we have grown. Bright red, smooth, round, perfect globes are crisp and delicious. Pretty and productive. Ready when tops are just 4” tall! Pkt $2.50

WHITE HAILSTONE #RD106
An early, old-time, white spring radish, this one is superb! Simply the best tasting radish we have tried, and many of our customers agree. Very mild and crisp. Pkt $1.75

More varieties of seed available at www.rareseeds.com
**RHUBARB**
*(Rheum rhabarbum)* Central Asian native that has been grown in Europe for centuries, for medicinal and food use. It is at its best in cooler summers with cold winters but can be grown in warmer climates with some afternoon shade. Seeds are started indoors or outside in a nursery bed, and transplanted to their final location. Mature rhubarb plants are quite large, so space them at least 2 feet apart. Requires rich soil and ample moisture. Harvest the succulent stalks starting the second year. 25 seeds per packet.

- **VICTORIAN #RH101**
  (Perennial) This variety was offered in 1856. Thick stalks are popular for making delicious pies, cobblers and preserves. This variety can be harvested starting as soon as the second season. Rhubarb is very popular in Canada and the northern U.S. Do not eat the leaves as they contain poisonous oxalic acid. Pkt $2.75

- **GLASKIN’S PERPETUAL #RH103**
  This English heirloom has for generations enjoyed a well-deserved place in American gardens. The thick stalks are bitter-free, deep red at the base and shading to green toward the leaf. Started indoors very early, a light harvest is possible the first year with heavy yields each year thereafter. Hardy throughout the continental US but prefers areas with cooler summer weather. Pkt $2.75

- **ROSELLE** *(Hibiscus sabdariffa) 15 seeds per Pkt.*
  **RED ROSELLE #RS101**
  A super plant for making cranberry-flavored bright red beverages, jelly, pie, and tea. Much is grown in Asia, tropical America and the Mideast, as the flavor is wonderful. A tasty sauce can be made by boiling and sweetening the fleshy calyces. The leaves are also used to make a drink. The plant is red and very beautiful. Start very early indoors, unless you live in the far South. Citrus-flavored flowers are delicious on frozen desserts. This plant has too many uses to name here. Pkt $3.00

- **CHAMPION PURPLE TOP #RT109**
  (AKA Best of All) 80 days. Large, smooth roots are pale ivory with purple tops. The yellow flesh is fine-textured, mild, sweet and very tasty. Widely available in Europe, where its excellence is recognized, but rare in this country, and deserving of greater appreciation here. Pkt $2.50

**RUTABAGAS**
*(Brassica napus)* 90-120 days. Cabbage relative grown for its roots, which are similar to turnips but larger, sweeter and milder. Requires a longer season but can tolerate cool temperatures as it matures. It is at its best harvested in late autumn. Sow about 90 days prior to expected fall frost in rich, deeply worked soil of average fertility. Thin to about 8-12 inches apart; control weeds and keep moist. The leaves of some varieties make passable greens when harvested young. 400 seeds per packet.

- **NAVONE YELLOW CABBAGE TURNIP #RT111 New!**
  Also known as rutabaga or Swedish turnip, this root crop is a delicious winter treat. This very large variety has deep golden-yellow colored roots that are sweet and rich tasting. They are excellent when roasted, sautéed, baked, fried, boiled, mashed, and added to soups, casseroles, and stews. When raw they have a peppery taste and are typically grated into salads or coleslaw. In northern areas, they can be sown in the late winter for an early summer harvest. In warmer parts of the South, sow in August or September so that they can use the cooler autumn months for their growing season. Pkt $2.50

- **CHAMPION PURPLE TOP #RT109**
  (AKA Best of All) 80 days. Large, smooth roots are pale ivory with purple tops. The yellow flesh is fine-textured, mild, sweet and very tasty. Widely available in Europe, where its excellence is recognized, but rare in this country, and deserving of greater appreciation here. Pkt $2.50

---

80
**SPINACH**

*(Spinacia oleracea)* True spinach is very cold tolerant, one of the first crops planted at winter’s end as well as one of the last in early fall. In zone 6 and above, it’s possible to harvest at least a few leaves occasionally all winter long, and farther north, it may be possible with row cover or high tunnels. We list some warm weather spinach substitutes here as well, and these are quite the opposite: they yield abundant greens in summer’s heat, when growing true spinach would be out of the question. Spinach, whether true or warm-season substitutes, requires lots of nitrogen and water. 250 seeds per packet

**AMSTERDAM PRICKLY SEEDED** #SP108

Traditional crop in Europe for generations. This type was grown by Thos. Jefferson in the early Nineteenth Century. In 1806, Bernard McMahon of Philadelphia said it was “the hardiest kind,” and that may well be true to this day. Leaves are more pointed and arrow-shaped than the common type. The sturdy plants yield over a long season, producing flat, tender, medium-green leaves with red-tinged stalks. Slower to bolt than ordinary spinach. Traditionally sown in late-summer or early fall for harvest through autumn and into winter. Pkt $2.50

**BLOOMSDALE LONG STANDING** #SP101

50 days. The old standard since 1925, does better in hot weather than most. Glossy, deep green, delicious leaves. So popular with fine chefs. Pkt $2.50 or 1 oz $4.00

“*Agriculture is our wisest pursuit, because it will in the end contribute most to real wealth, good morals, and happiness.*” —Thomas Jefferson

---

**SORGHUM**

*(Sorghum bicolor)* Sorghum is one of Africa’s greatest contributions to the world’s agricultural diversity and is a traditional crop in the South. Adaptable and drought tolerant, sorghum varieties exist that provide grain, sweet syrup, animal fodder, or sometimes even more than one use from a single planting! The main requirement for sorghum is heat. Plant the seeds about ½” deep a couple of weeks after spring frosts are over and soil is really warm. Ordinary garden soil and moisture are sufficient to get a crop, although sorghum may be more productive under better conditions. Seeds are ripe at about the same time as the sugar content of the stalks reaches its maximum. 50 seeds per pkt.

**BROOM CORN MULTI-COLORED** #SR102

The multi-colored tassels are so popular for fall decorations. Colors include red, gold, burgundy, black, bronze, and more! Broom Corn can also be used to make brooms. Pkt $3.00

**MENNONITE** #SR104

A Mennonite heirloom from Missouri. The tall canes are juiced and boiled to make a very sweet, light, sorghum syrup, excellent on pancakes. This variety gives good yields and also produces lots of grain. Pkt $3.00

**WHITE AFRICAN** #SR109

Introduced to the USA in 1857 by Leonard Wray from Natal, South Africa, under the name Enyama, it was later named White Mammoth and then White African. This variety produces 10’ tall stalks that make great, sweet syrup that is perfect for hot waffles and pancakes. White seeds can be used to grind for flour. Pkt $3.00

**HUNGARIAN BROOMCORN** #SR106

Golden heads are loaded with red seeds when mature. This variety makes great brooms and is perfect for making all sorts of decorations. It can also be grown for its tasty grain, which is loved by both people and birds. We proudly offer this traditional variety from Hungary. Pkt $3.00

sweet, light, sorghum syrup, excellent on pancakes. This variety gives good yields and also produces lots of grain. Pkt $3.00

**TARAHUMARA POPPING** #SR110

120 days. From the Tarahumara people of Northern Mexico’s Batopilas Canyon area. This variety isn’t grown for syrup, but rather for the plump white seeds, which can be popped and eaten like miniature popcorn. Vigorous plants reached ten feet in our 2008 trials. Pkt $3.00

Adaptable and drought tolerant, sorghum...
**MONSTRUEUX DE VIROFLAY #SP104**
50 days. Big leaves to 10” long, smooth and deep green in color. Very fast growing plants are popular for fall planting. A gourmet French heirloom that was developed prior to 1866. Pkt $2.25

**NEW ZEALAND SPINACH #SP102** *(Tetragonia tetragonioides)*
60 days. Not the same species as common spinach, this variety takes the heat and keeps producing all summer. Tasty. Was listed by Fearing Burr in 1863 in his book *Field and Garden Vegetables of America.* Not frost hardy. Pkt (50 seeds) $2.50

**RED MALABAR SPINACH #SP107**
70 days. This beautiful plant is not a true spinach but a different species (*Basella rubra*). This heat-loving Asian vine has lovely red stems and delicious, succulent leaves that are great in salads and stir-fries. A delicious green that can be grown as an annual in many areas or as a perennial in sub-tropical areas. Pkt (35 seeds) $2.50

**AKARENSO JAPANESE SPINACH #SP110** New!
This is one of our favorite open-pollinated innovations from Japan. A heat-tolerant spinach that is mild in salads because of low tannins, has a soft texture, and retains its color when cooked. The attractive red-purple stems and leaf veins make an exciting splash to any dish. In Asia, spinach is used in soup, cooked with noodles, and in stir-fries. In India spinach is pureed with spices in butter. Plant late spring to early summer. Pkt (100 seeds) $2.50

**GIANT NOBLE #SP103**
This is the giant of the spinach clan. Plants spread to 25”! Tender leaves are great for canning, steaming, or salads; for those who want quantity and quality. Introduced in 1926. Pkt $2.00

**MERLO NERO #SP105**
A fine-flavored Italian spinach that has dark-green, savoyed leaves. This productive variety is fairly early. Rare in the USA. Pkt $2.50

**STRAWBERRY SPINACH #GR107** *(Chenopodium capitatum)*
An old-fashioned plant that dates back to 1600 in Europe. This curious plant produces greens that are picked and cooked like spinach, but it also produces attractive, mildly-sweet red berries. These add a nice touch to fruit salads. Easy-to-grow plants are similar to “Lamb’s Quarters”, a wild relative. Found in a monastery garden. Pkt (50 seeds) $2.50

**GALILEE #SP109**
35 days. Galilee is a heat tolerant spinach, but still needs to be grown in the cool season. A true spinach hailing from Israel, plants resist bolting and retain a sweet mild flavor. Leaves are triangular with pointed tips and a dark green color that indicates high nutrient levels. Fabulous flavor eaten raw or cooked harvested for both baby spinach or large leaves. Pkt $3.00

**AKARENSO JAPANESE SPINACH #SP110** New!
This is one of our favorite open-pollinated innovations from Japan. A heat-tolerant spinach that is mild in salads because of low tannins, has a soft texture, and retains its color when cooked. The attractive red-purple stems and leaf veins make an exciting splash to any dish. In Asia, spinach is used in soup, cooked with noodles, and in stir-fries. In India spinach is pureed with spices in butter. Plant late spring to early summer. Pkt (100 seeds) $2.50
SUMMER SQUASH

Many of these are also used for winter too! The species is C. pepo on all squash listed here, unless otherwise noted. Minimum 20 seeds per packet. Summer Squash are grown for immature fruits which can be harvested all summer long.

BENNINGS GREEN TINT SCALLOP
#SSQ109 50 days. Colorful, light green, scallop-shaped fruit; tender and good quality; excellent yields, easy to grow. We have grown this variety for many years, in fact it was the first squash Jere ever grew at age 3! Scalloped “patty pan” varieties have a long history of being grown on the East Coast of America by Native Americans and in Europe tracing back to the 16th century. Benning’s Green Tint Scallop was developed by Charles N. Farr, who selected for its uniform scallop shaped fruit and a “greenish cream” color at the early stages of fruiting. The variety was introduced in 1914. Pkt $2.50

CROOKNECK, EARLY GOLDEN SUMMER
#SSQ116 50 days. An old favorite heirloom, this is one of the oldest types of squash dating back to pre-Columbus times, and it has been popular ever since. Easy to grow and good tasting. Pkt $2.50 or 1 oz $5.50

LEMON SQUASH   #SSQ102
The shape, size and color of a lemon, it grows great here, has huge yields and the best resistance to insects I have seen in a summer squash. Very tasty, great fried! A favorite, this is a superb market variety and is very attractive. Our most popular summer squash. Pkt $2.50 or 1 oz $10.00

CASERTA  #SSQ138
60 days. All America Selections winner in 1949. Here’s an early bush cocozelle type, popular in Italy where they favor a rich, full-flavored zucchini. Fruits slightly club-shaped with mottled striping in olive-green and darker green. Can reach a fairly large size and still be quite tender and delicious as a summer squash. Pkt $2.25

COSTATA ROMANESCO  #SSQ122
The famous Italian/Roman ribbed zucchini. The distinctive, long fruit are ribbed; medium green-striped skin; rich and very flavorful. The cut slices are lightly scalloped. It is also popular to fry this squash whole, when it is small with the flower still attached. Pkt $2.50

EARLY PROLIFIC STRAIGHTNECK
#SSQ115 50 days. AAS Winner from 1938, uniform lemon-yellow, club-shaped fruit; firm flesh is of excellent quality, tasty. Pkt $2.50 or 1 oz $4.75

RONDE DE NICE  #SSQ111
50 days. This is a delicious French heirloom variety. The flesh of this round, green zucchini is very tender and fine-flavored, making it an ideal squash for stuffing. A popular variety for home gardens and specialty growers. Vigorous, quick-growing plants. Pkt $2.00

COCOZELLA DI NAPOLI  #SSQ121
55 days. Long, slender fruit, ribbed, pale greenish-yellow, striped with dark green; very firm and flavorful flesh. A unique Italian heirloom; tasty. Pkt $2.50

PATISSON GOLDEN MARBRE SCALLOP
#SSQ104  A unique French scallop squash. Fruit is a beautiful bright golden-orange color. Young fruit are very tender and well flavored! Also makes good winter squash. Tall bush plants are very attractive and yields are good. A favorite of mine. Pkt $2.50

LEBANESE WHITE BUSH MARROW
#SSQ112  50 days. Creamy, oblong fruits; tasty and mild, good fried or baked. Harvest when 7” long. Rare Lebanese variety. Early. Pkt $2.00

PATTISON GOLDEN MARBRE SCALLOP
#SSQ104  A unique French scallop squash. Fruit is a beautiful bright golden-orange color. Young fruit are very tender and well flavored! Also makes good winter squash. Tall bush plants are very attractive and yields are good. A favorite of mine. Pkt $2.50

More varieties of seed available at www.rareseeds.com
AN EASY-TO-GROW NATIVE AMERICAN CROP

YELLOW SCALLOP or Golden Custard #SSQ108
Beautiful, bright yellow fruit with a rich, mellow flavor. Likely predates Columbian times; a rare native American squash. Bush plants with good yields. Pkt $2.50 or 1 oz $4.75

RUGOSA FRIULANA #SSQ137
Common in northeastern Italy, and nearly the only variety seen in the Venetian shops and markets. The name means “wrinkled of Friuli,” but the light yellow fruits are beyond wrinkled, being fantastically warted even when very young. Rich and full flavored, as Italian varieties usually are. Pkt $3.00

TATUME #SSQ127
A must in Mexican cuisine, and also popular in certain parts of Texas. This old heirloom is picked small and used like zucchini, but these are so much better than standard supermarket zucchini! Round to slightly elongated, flavorful fruit are green in color; vigorous vining plants are fairly resistant to disease. Pkt $2.50

WHITE SCALLOP #SSQ107
50 days. A very ancient Native American heirloom squash, grown by the Northern Indians for hundreds of years. This type was depicted by Europeans back to 1591, and is one of the best-tasting and highest-yielding varieties still around today! Great fried or baked. Flat fruit with scalloped edges – beautiful! Pkt $2.50 or 1 oz $4.75

GELBER ENGLISCHER CUSTARD #SSQ136 Staff Favorite!
Clear, lemon-yellow fruits ripen to a nice orange, and are a patty-pan type, but with a bizarre twist. Fruits are oddly flattened—impossible to describe. Productive bush plants yield over a long season if kept picked. Recommended for cooler climates like the Pacific Northwest. This unique variety originated in Gatersleben, Germany. Young fruit have incredible flavor! Much better than most zucchini! Pkt $3.00

ZUCCHINI, BLACK BEAUTY #SSQ120
50 days. The classic dark-green summer squash that has made modern zucchini of this type popular. Introduced in the US markets in the 1920’s, and seed companies started listing it in the 1930’s. Delicious fried or baked; best picked young. Pkt $2.50 or 1 oz $4.75

ZUCCHINI, FORDHOOK #SSQ139
57 days. Classic, cylindrical, dark-green straight to slightly curved zucchinis. Tender, creamy-white flesh freezes well. Vigorous and productive bush plants. Pkt $2.50

YELLOW SCALLOP or Golden Custard #SSQ108
Common in northeastern Italy, and nearly the only variety seen in the Venetian shops and markets. The name means “wrinkled of Friuli,” but the light yellow fruits are beyond wrinkled, being fantastically warted even when very young. Rich and full flavored, as Italian varieties usually are. Pkt $3.00

TATUME #SSQ127
50 days. A very ancient Native American heirloom squash, grown by the Northern Indians for hundreds of years. This type was depicted by Europeans back to 1591, and is one of the best-tasting and highest-yielding varieties still around today! Great fried or baked. Flat fruit with scalloped edges – beautiful! Pkt $2.50 or 1 oz $4.75

ZUCCHINI, BLACK BEAUTY #SSQ120
50 days. The classic dark-green summer squash that has made modern zucchini of this type popular. Introduced in the US markets in the 1920’s, and seed companies started listing it in the 1930’s. Delicious fried or baked; best picked young. Pkt $2.50 or 1 oz $4.75

ZUCCHINI, FORDHOOK #SSQ139
57 days. Classic, cylindrical, dark-green straight to slightly curved zucchinis. Tender, creamy-white flesh freezes well. Vigorous and productive bush plants. Pkt $2.50
ZUCCHINI, GRAY #SSQ114
49 days. Great-tasting, high-quality, gray zucchini squash. Yields are very good; flesh is firm, mild, and very tasty. We have been getting favorable reports from customers about this squash. A real favorite. Pkt $2.50 or 1 oz $4.75

ZUCCHINO RAMPICANTE #SSQ103
(C. moschata) 70 days. The famous Italian heirloom vining zucchini and pumpkin; long slender 15-inch fruit have a flat bulb at the bottom. They are one of the best eating summer squash: very tender, mild and sweet tasting. The flavor is superb! This squash is also great as winter squash. The Italians use it for stuffing in gnocchi and ravioli; the flesh is rich and flavorful, great for baking and pies! The vines produce good yields of this great all-purpose squash. The mature fruit grow very long. This one is in very high demand at specialty markets. Pkt $3.00

ZUCCHINI, NIMBA #SSQ117
58 days. This early and hardy zucchini comes from Poland; nice medium-green color. Great for cool, short-season areas and anyone who wants early squash. Tasty fried. Great yields. Pkt $2.75

PATISSON STRIE MELANGE #SSQ134
We are so excited to finally list this incredible mix of French scallops. This mix contains fruit in many colors, with many being striped and warded! One of the most ornamental varieties we have seen. Fruit are good picked young and cooked, or used when hard for decorations. Add lots of style to your summer and fall displays. Pkt $3.00

ZUCCHINI, GOLDEN #SSQ118
Slender fruits are bright golden-yellow. They are as delicious as they are attractive; bush plants. Pkt $2.50 or 1 oz $4.75

DESI SQUASH #SSQ143
OUR EARLIEST SQUASH!
40 days. The Desi summer squash was one of the most incredible discoveries of 2015! We grew these out at the Baker Creek Trial Garden and were extremely impressed by how quickly the small bush-type plants started to flower and produce loads of yummy squash. In taste tests in the Baker Creek restaurant, guests overwhelmingly appreciated the nutty rich flavor of this summer squash that is a hit in India. It produces loads of round-baseball-size fruits that are great to use as you would any zucchini! A really amazing vegetable and so easy to grow. One of Joseph Simcox’s favorite finds in summer squash in years! Pkt $3.00 or 1 oz $9.00

ZUCCHINI, GREEN BUSH #SSQ141
(C. pepo) A classic deep-green fruited zucchini that yields abundantly and tastes delicious. Bush plants are great for smaller gardens. Pkt $2.50
SQUASH & PUMPKINS

FOR YEAR-ROUND GOOD EATING!

20-35 seeds per packet. Harvest in autumn when skins are too tough to be easily punctured with a thumbnail. Plant in spring or early summer; harvest in fall before a hard frost. Many types will store in cool, dry conditions for up to 1 year. Grow these for a wonderful year round healthy, food supply.

ATLANTIC GIANT PUMPKIN #SQ179
(C. maxima) 110-125 days. Lovely, giant, pink-orange pumpkins can weigh over 500 lbs, and do so every year, with some select strains reaching over 2000 lbs! This variety was introduced by Howard Dill, of Nova Scotia in 1978, and has since broken all records. Pkt $4.50

BIG MAX #SQ123
(C. maxima) 110 days. Huge pumpkins can grow well over 100 lbs! Nearly round, bright orange fruit are stunning and are good for pies and canning. Very thick, orange flesh. Good for county fairs and displays. Anna Peach of www.squashandawe.com is holding medium-sized specimen. Pkt $2.50

BLUE HUBBARD #SQ180
(C. maxima) 110 days. Huge, teardrop-shaped fruit weigh 15-40 lbs and have sweet, fine-grained, golden flesh. Great for baking, pies, and soups. The hard, blue-gray shell helps these keep for long periods in storage. Gregory Seed Company introduced this fine New England variety in 1909, and Mr. Gregory considered this his best introduction. Pkt $2.50

GETE-OKOSOMIN #SQ317
(C. maxima) This is the squash that gained fame online and became known as the "800 year old squash" which, according to legend, seed was found in a "clay ball" at an historic site in Wisconsin. But, other stories state that this squash was found in a cave by the Miami Nation. Whatever the story is, we know that squashes of this type have been grown by Native people in North America for hundreds of years and likely came from the Guatemala area, possibly over 1000 years ago. This fabulous Native American squash first came to our attention in 2015, at the 5th annual Heirloom Exposition in Santa Rosa, California. The magnificent fruits run about 2-3 feet long and weigh up to 18 pounds. The color is a rich, bright orange, with lighter orange striping running the length of the banana-shaped fruits. The surface is mildly bumpy; the overall appearance is amazingly beautiful. Gete-Okosomin also proves to be delicious--sweet, with hints of melon, and possessing a wonderful smooth texture. We thank Roger Smith for bringing this squash to our attention. Pkt (10 seeds) $6.00

TOKYO BLUE #SQ139 NEW!
(C. maxima) 120 days to maturity. Nicknamed aromatherapy chestnut pumpkin for its incredible sweetly scented flesh, this traditional variety was so popular in Tokyo that it is known throughout Japan simply as the Tokyo pumpkin. Originally introduced by a farmer in Tachiwa City, Tokyo, it became a popular market variety thanks to early maturity, attractive blue skin and an exceptionally fine grained, aromatic, bright yellow flesh. Seeds were first made available by Watanbe Seeds of the Miyagi prefecture in 1931, and Tokyo markets were quickly filled with these signature scented squash. The virtues that made this an exemplary market variety of pre WWII Japan, from early maturity to exceptional eating quality, are exactly what makes a fantastic farmers market variety in today's slow food renaissance. Pkt $4.00

BOSTON MARROW #SQ221
(C. maxima) Lovely 15 lb fruit are hubbard-shaped and a brilliant red-orange in color. This variety was first documented back to 1831 by Fearing Burr, the author of Field & Garden Vegetables of America. This variety was first mentioned being grown by Mr. J.M. Ives of Salem, MA. Mr. Ives had received seeds from a friend in Northampton, MA, who had obtained his seeds from a friend in Buffalo, NY. This variety came to be grown in the Buffalo area after a tribe of Native Americans traveled through the area and distributed seed. From this historic introduction, Boston Marrow soon became one of the most important commercial squashes for 150 years. As the 21st century approached, nearly every seed company had dropped this unique treasure. In 1881 D.M. Ferry's catalog said, "Very dry, fine-grained, and for sweetness and excellence, unsurpassed; a very popular variety in the Boston market." It has rich, orange flesh that won it a place in Slow Foods’ “Ark of Taste” for having superior flavor and taste! Pkt $2.75 or 1 oz $8.00
BUTTERNUT–WALTHAM #SQ112
(C. moschata) 100 days. An old favorite. Good yields with excellent-tasting, rich, orange-colored flesh. Great baked! Pkt $2.50 or 1 oz $5.50

BUTTERNUT–ROGOSA VIOLINA “GIOIA” #SQ153
(C. moschata) 100 days. An Italian Butternut-type squash, these have a violin shape and wrinkled tan skin. The flesh is deep orange and sweet, perfect for desserts, roasting, stuffing and baking. WONDERFUL! Pkt $2.75

CANDY ROASTER—NORTH GEORGIA #SQ240 (C. maxima) Here is a smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruits have a blue tip and weigh around 10 lbs. Delicious, smooth orange flesh is perfect baked, fried and makes great pies; hard to find and quite beautiful. Pkt $3.00

DELICATA #SQ111
(C. pepo) 100 days. High sugar content. Fruits are 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor. This old heirloom was introduced in 1894 by Peter Henderson and Co. Pkt $2.00

FLAT WHITE BOER #SQ207
Attractive, very flat, pure white pumpkins that are unique and tasty. Very sweet orange flesh is perfect for pies and baking. A wonderful decorating and eating variety that was historically popular in South Africa and was named for the Dutch Boers who were once the colonial power. We are glad to finally have seeds for this rare treasure. Fruits can grow to 30 lbs. Pkt $3.00 or 1 oz $8.00

FUTSU KUROKAWA #SQ311
A very ancient Japanese variety, this dusty green moschata is no longer popular in Japan. We are excited to offer this piece of ancient Japanese culinary heritage! The fruits are ribbed and almost black (kurokawa means black in Japanese) and almost perfectly round. Try this incredible ancient squash in soups, pies and more! Pkt (10 seeds) $3.00

GALEUX D’EYSINES #SQ156
(C. maxima) 95-100 days. Possibly our most beautiful heirloom squash. This flattened, round, 10-15 lb fruit has gorgeous, salmon/peach-colored skin covered with large warts! The deep orange flesh is flavorful, smooth and sweet, making it good for baking. It’s also popular among the French for making soup. This is one of the tastiest squash I have tried, and we are delighted to offer this French heirloom. Pkt $3.00

TABLE QUEEN ACORN #SQ126
(C. pepo) 80 days. Dark green Acorn-type fruit. Iowa Seed Co. introduced this variety in 1913 and is possibly of Native American origin. The small fruits have sweet, orange flesh. Pkt $2.25

SOMEN KABOCHA OR KINSHI (Japanese Noodle Squash) #SQ141 New!
(C. pepo) 85 days. We are excited to offer the true Japanese strain of this incredible squash introduced by Sakata Seed Company of Yokohama, Japan. It produces wheat-free, low-carb noodles in abundance on productive vines. According to some sources, Sakata Seed Co. in Japan developed an improved strain of a Chinese spaghetti type squash. It is said that Burpee picked up this seed and began selling it as Vegetable Spaghetti in 1936. In Japan, spaghetti squash is most commonly called ‘Somen Kabocha’ or ‘Kinshi Uri.’ Somen means skinny noodles and Kinshi means golden thread, and it is very popular to eat the ‘noodles’ cold during the hot summer. Pkt $3.00

CONNECTICUT FIELD #SQ129
(C. pepo) 100 days. The heirloom pumpkin of the New England settlers and Indians, several hundred years old. Golden fruit weigh about 20 lbs each. This is a truly old variety; can be used for pies; the traditional American pumpkin. Pkt $2.50 or 1 oz $5.50
GREEN STRIPED CUSHAW #SQ163
(C. mixta) 95 days. Big, white fruit with small, green stripes; oblong with crooked necks and bulbous bottoms. The large vines are vigorous and are good for the South. A Native American squash that has an ancient history. Great for fall pumpkin sales. Pkt $2.25

HONEY BOAT DELICATA #SQ159
(C. pepo) 105 days. One of the sweetest squash varieties in existence. Oblong, Delicata-shaped squash have tan skin with green stripes. Excellent quality and produces early. Developed by Dr. James Baggett, Oregon State University. Pkt $2.50

IRAN #SQ268
(C. maxima) One of the most unusual and beautiful squashes you will ever see! We have been trying for several years to get this variety into the catalog. Collected in 1940 in the northeastern Iranian city of Torbat-e-Heydariyeh, and preserved at the USDA seed bank ever since. Not known to the public until a few years ago, when our friend Glenn Drowns introduced it. This squash is super ornamental, with its unique, foam-green rind that's mottled in soft peachy orange. Round and slightly ribbed fruit are medium to large in size. It keeps for a year or more, and is perfect for fall decorating. Pkt (10 seeds) $2.75

“...Means; nor must we ever do evil, that good may come of it.”
- WILLIAM PENN

HOPI PALE GREY #SQ202
Here is a unique and colorful native Hopi Indian variety. The 10 lb round fruit have a lovely pale gray rind that very hard, making this a great keeping variety. Orange flesh is both sweet and dry; large vines are quite vigorous. A Southwestern heirloom from the Hopi people that has nearly become extinct in recent years. A favorite for flavor! Pkt (10 seeds) $3.00

HOWDEN #SQ216
(C. pepo) A large, more uniform Connecticut Field type pumpkin. A hard, orange rind makes this an excellent carving variety. The 22 lb fruit have thick orange flesh; a great keeper and popular commercial variety. Pkt $2.00

JARRAHDALE #SQ119
(C. maxima) 100 days. Slate, blue-grey, 6- to 10-lb pumpkins of superb quality. Their shape is flat, ribbed, and very decorative; also a good keeper. Popular in Australia, an excellent variety. Pkt $2.75

JUMBO PINK BANANA #SQ138
(C. maxima) 105 days. Large, pink, banana-shaped fruit can weigh over 40 lbs. This variety is over 100 years old. We have grown this squash for many years. Fine-flavored, dry, sweet, orange flesh that is superbly fine tasting, one of my favorites. Popular on the West Coast; large yields. Pkt $2.25 or 1 oz $4.50

KOGIGU #SQ304
(C. moschata) Exquisite gem of traditional Japanese squash breeding! Fruits are oblate shaped, very deeply ribbed, with a rough texture and waxy bloom—the very picture of squash voluptuousness! Fruits start out green, upon maturity mellowing to medium brown. The fruits weigh a very practical 1-2 lbs, ideal for smaller families. The dark orange flesh is sweet and fruity tasting, with a nutty flavor, and fine grained. Quality is very high. Keeping quality is excellent; too; fruits can be stored for up to 8 months! Pkt (10 seeds) $3.00

JACK BE LITTLE #SQ160
(C. pepo) 90 days. This tiny, cute pumpkin weighs just 8 ounces; flat and ribbed. These are highly popular and a top-selling fall crop. The flesh is good to eat and the skin is bright orange. This type of squash may have been developed in the Orient as pumpkins of this type are offered to the ‘spirits’ by many in Thailand, where they come in 4 or 5 colors. Pkt $2.00
LADY GODIVA  #SQ217  
(C. pepo) 105 days. The popular naked-seeded pumpkin that produces seeds without the hard shell that develops on most pumpkin seeds. They are ready to eat straight from the fruit, or better yet, roast with a little olive oil and sea salt and enjoy! High in nutrition and protein, they are nature’s perfect snack. The pumpkins themselves are quite attractive, with yellow-orange rinds that are striped with green; perfect for decorations. Pkt $3.00

LAKOTA  #SQ245  
(C. maxima) This colorful variety was grown by the Lakota Sioux. It is pear-shaped, flame-red with green streaks at the bottom. So attractive for fall decorations. The flesh is fine-grained and sweet with a great nutty taste. A wonderful squash that ranks among the most beautiful. Pkt $3.00

LONG ISLAND CHEESE  #SQ128  
(C. moschata) 105 days. A longtime favorite on Long Island, very popular for pies. Flat, lightly-ribbed fruit look like wheels of cheese, with buff-colored skin. A very good keeper, of excellent quality, 6-10 lbs each; a beautiful heirloom variety. Pkt $2.50

MUSQUEE DE PROVENCE  #SQ152  
(C. moschata) 120 days. These gorgeous, big, flat pumpkins are shaped like large wheels of cheese and are heavily lobed and ribbed. The skin is a beautiful, rich brown color when ripe. The flesh is deep orange, thick, and very fine flavored; fruit grow to 20 lbs each. This traditional variety from southern France is great for fall markets. Pure European seeds. Pkt $2.75 or 1 oz $7.00

NEW ENGLAND SUGAR PIE  #SQ131  
(C. pepo) 100 days. The noted small sugar pumpkin of New England. The orange fruits weigh 4-5 lbs and have fine, sweet flesh that is superb for pies. Described by Fearing Burr in 1863. Pkt $2.25 or 1 oz $5.00

MORANGA  #SQ505  
(Cucurbita maxima) 95 days. We are so excited to at last have seeds for the wonderful “Pink Pumpkin”. Very hard to find traditional squash from Brazil. Fruits are ribbed, light pink to salmon in color and weigh in at a modest 4-8 pounds. Traditionally used to make a dish called ‘Camarão na Moranga’ which means ‘shrimps in a squash’. Pkt $3.00

MARINA DI CHIOGGIA  #SQ133  
(C. maxima) 95 days. The heirloom sea pumpkin of Chioggia, on the coast of Italy. The large turban-shaped fruit are deep blue-green. It is one of the most beautiful and unique of all squash. A perfect variety for market gardeners. The rich, sweet flesh is a deep yellow-orange and of good quality, delicious baked or in pies. The fruits weigh about 10 lbs each and are produced on vigorous vines. Stunning! Pure Italian seed from one of Italy’s best heirloom growers. Pkt $3.00

MUSQUEE DE PROVENCE  #SQ152  
(C. moschata) 120 days. These gorgeous, big, flat pumpkins are shaped like large wheels of cheese and are heavily lobed and ribbed. The skin is a beautiful, rich brown color when ripe. The flesh is deep orange, thick, and very fine flavored; fruit grow to 20 lbs each. This traditional variety from southern France is great for fall markets. Pure European seeds. Pkt $2.75 or 1 oz $7.00

NEW ENGLAND SUGAR PIE  #SQ131  
(C. pepo) 100 days. The noted small sugar pumpkin of New England. The orange fruits weigh 4-5 lbs and have fine, sweet flesh that is superb for pies. Described by Fearing Burr in 1863. Pkt $2.25 or 1 oz $5.00

MORANGA  #SQ505  
(Cucurbita maxima) 95 days. We are so excited to at last have seeds for the wonderful “Pink Pumpkin”. Very hard to find traditional squash from Brazil. Fruits are ribbed, light pink to salmon in color and weigh in at a modest 4-8 pounds. Traditionally used to make a dish called ‘Camarão na Moranga’ which means ‘shrimps in a squash’. Pkt $3.00

LONG ISLAND CHEESE  #SQ128  
(C. moschata) 105 days. A longtime favorite on Long Island, very popular for pies. Flat, lightly-ribbed fruit look like wheels of cheese, with buff-colored skin. A very good keeper, of excellent quality, 6-10 lbs each; a beautiful heirloom variety. Pkt $2.50

RED KURI (HOKKAIDO)  #SQ101  
(C. maxima) 92 days. A red-orange Japanese winter squash, fruit are 5-10 lbs each and tear-drop-shaped. The golden flesh is smooth, dry, sweet, and rich; a great yielding and keeping variety. Pkt $2.50

VICTOR or RED WARTY THING  #SQ228  
(C. maxima) One of the most stunning squashes around! The big glowing, oblong globes are a glowing, brilliant orange-red and covered with fantastic bumps! This old variety was introduced by James J.H. Gregory of Marblehead, MA in 1897 as Victor. It was recently reintroduced as Red Warty Thing. Pkt (15 seeds) $2.50
MUSQUEE DE MAROC #SQ286  
(C. moschata) 90 days. This variety was a big hit at the Heirloom Expo in Santa Rosa, California. The stunning, round to bell-shaped fruits are terracotta to buff-colored, and warted very attractively. You'll want to use this one in centerpieces and displays before you consign it to the kitchen! A commercial variety in north Africa. Pkt (10 seeds) $2.75

ROUGE VIF D’ETAMPES #SQ118  
(C. maxima) 95 days. Most beautiful, flattened, and ribbed large fruit are a gorgeous deep red-orange. A very old French heirloom, this was the most common pumpkin in the Central Market in Paris back in the 1880’s. The flesh is tasty in pies or baked. Like summer squash, this one can also be picked small and fried. As a bonus, it’s a good yielder, too. Pkt $3.00 or 1 oz $5.50

KABOCHA #SQ206  
A popular green-skinned Japanese squash that’s shaped like a buttercup, but without the “cup” on the bottom. Rich yellow-orange flesh is of excellent quality, being sweet, fine-textured and nutty tasting. Perfect for making delicious pumpkin curries, breads and baking. A leading type in much of Asia. One of the best eating squash of all time! Pkt $3.50 or 1 oz $7.50

BUTTERCUP #SQ110  
(C. maxima) 95 days. Very sweet, dry flesh of excellent quality. Deep orange flesh with green skin. Fruit are around 3 lbs each. Pkt. $2.50

SWEET DUMPLING #SQ137  
(C. pepo) 90 days. One of the sweetest; 1lb fruit has white skin with green stripes. The sweet, tender, orange flesh makes this variety the favorite of many. Pkt $2.50

THAI KANG KOB #SQ204  
(C. moschata) A lovely sea green-colored squash that turns chestnut color in storage; pumpkin-shaped, very ribbed and warted. Weighs about 6-8 lbs and a favorite here at Baker Creek; vines produced well and had good resistance to squash bugs and other pests. The orange flesh is richly flavored, sweet and fragrant; great for curries, soups, stir-fries and more. A favorite here and is sure to make you love squash! Pkt $3.00

VEGETABLE SPAGHETTI #SQ102  
(C. pepo) 88 days. This is the popular squash with stringy flesh that is used like spaghetti. Introduced by Sakata Seed Co. of Japan, in 1934. May have originated in China. Pkt $2.50 or 1 oz $4.75

WINTER LUXURY PIE #SQ167  
(C. pepo) This beautiful pumpkin was introduced by Johnson & Stokes in 1893. Lovely 6-lb golden fruit have white netting and are perfect for pies. In fact, this is one of the best tasting pie pumpkins you can grow; with very sweet and smooth flesh, it’s a favorite of all who grow it. Pkt $2.75 or 1 oz $6.00

YOKOHAMA #SQ108  
(C. moschata) Introduced to America about 1860 by James Hogg, of Yorkville, New York, from seeds his brother Thomas sent him from Japan. We are so happy to reintroduce this piece of American history. The beautiful fruit are very flat, ribbed and dark-green-to-tan in color. The orange flesh is dry, fine-grained and sweet. Listed by both Burr (1863) and Vilmorin (1885). RARE! Pkt $3.00 or 1 oz $8.00

YUXIJANGBINGGUA #SQ308  
(C. moschata) 130 days. This amazing flat squash from China is causing quite a stir. The fruits possess amazing eye appeal—burnt-orange to chestnut-brown skin, covered in a waxy bloom. Each 3- to 8-pound fruit is incredibly deeply ribbed and most unusual of all is the way the top of each fruit dramatically recurves toward the stem, sometimes completely enfolding it. The orange flesh is sweet and of very high quality. Use in soups, purées, cakes, and sweet dishes of all types. They are great keepers, too, easily lasting 3-4 months. One of the most intriguing squashes we offer, and a new favorite here. We found seeds for this most beautiful variety from a Chinese seed seller, who had a small stand setup in Fang, Thailand. The most interesting squash we have found in years! Pkt (15 seeds) $3.50

ROUGE VIF D’ETAMPES #SQ118  
(C. maxima) 95 days. Most beautiful, flattened, and ribbed large fruit are a gorgeous deep red-orange. A very old French heirloom, this was the most common pumpkin in the Central Market in Paris back in the 1880’s. The flesh is tasty in pies or baked. Like summer squash, this one can also be picked small and fried. As a bonus, it’s a good yielder, too. Pkt $3.00 or 1 oz $5.50
SWISS CHARD  

EXCELLENT ALL SEASON GREENS!

(Beta vulgaris) Chard is actually the same species as beets, but these varieties are grown for leaves rather than roots. The plants put all their energy into making large, tender leaves, with succulent mid-ribs massive enough to be a vegetable in their own right. The range of colors comes as a spectacular bonus! Chard is usually direct-seeded into the garden as early as a couple of weeks before the last frost. It can be sown anytime until midsummer, since the plants tolerate both heat and moderate cold of late fall, and even grow into the winter in milder climates. Prefers rich soil, full sun and ample moisture. 100 seeds per pkt.

BIONDA DI LYON  #SC110  Our Favorite!
50 days. Pale green leaves almost golden in color, and thick white midribs, give this chard a different look. Makes exquisite baby greens at 25 days. A great new addition to the ever-expanding color range of this old-fashioned veggie. Lovely and delicious! Pkt $3.00

FIVE COLOR SILVERBEET  #SC101
(Rainbow Chard) 60 days. A beautiful chard, its colors are brilliant (pink, yellow, orange, red, and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower garden; so delicious and one of our favorite greens! Pkt $2.50 or 1 oz $5.00

BARESE SWISS CHARD  #SC112  NEW!
This compact, meaty, dwarf Swiss chard originates from Italy and matures super fast with large yields! Produces incredibly tender baby greens or when grown out, a very unique looking and tasty spinach-like chard with dark green, slightly curled uniform leaves. This variety is not susceptible to flea beetle damage or black rot. Typically harvested at 10" and good steamed or raw in salads. Pkt $2.50

PERPETUAL SPINACH  #SC107
(Beta vulgaris var cicla) 50 days. Belongs to the same species as chard and beets, but it has distinctive differences. The taste is more like a true spinach than ordinary chard, and the leaves look like spinach too—flatter and more pointed than chard, with slimmer stems. Very longstanding in the garden, yielding from late spring through autumn if planted early. Seldom bolts during its first year. Pkt $2.00

VERDE DE TAGLIO  #SC109
Very thin stems support large leaves of unusual substance. Outstandingly sweet and tender variety. Excellent for “cut and come again” style harvesting. One of the best-tasting chards. A delightful, traditional Italian variety. Pkt $3.00

FORDHOOK GIANT CHARD  #SC102
60 days. Introduced in 1924 by W. Atlee Burpee, large green leaves and white stems. Tasty. Pkt $2.00

ORIOLE ORANGE CHARD  #SC103  NEW!
60 days. This stunning golden selection, named for the Oriole bird, is beautiful in your garden. Use the young leaves in salads or the mature leaves as steamed greens. Pkt $2.50

VULCAN CHARD  #SC106
60 days. An improved rhubarb chard developed in Switzerland. Very attractive and uniform red chard, this variety has great flavor and is perfect for marketing. Pkt $2.00

More varieties of seed available at www.rarereeds.com
TOMATILLO  PURPLE  #TL101  
*(Physalis ixocarpa)* 70 days. Beautiful purple fruit, large size. Many are a bright violet color throughout their flesh. Much sweeter than the green types, it can be eaten right off the plant. Turns purple when ripe; rare! Pkt $2.50

RIO GRANDE VERDE  #TL104  
85 days. This special selection of Tomatillo yields large, apple-green fruits. The medium-sized, determinate plants need no staking. The globe shaped fruits reach 3-4 ounces, very large for a tomatillo, and the yields are very high. Recommended for fresh market. Pkt $2.75

TINY FROM COBAN  #TL108  
Here’s another variety collected by Jere Gettle on his 2005 trip to Central America, and preserved in our seed bank until grown out in 2013! This is a true tomatillo, having the typical husk, but the fruit is smaller, about the diameter of a dime. Fruits ripen to green or purple and are posessed of an unusual savory taste—some what different from other tomatillos we sell. Pkt $2.50

AMARYLLA  #TL109  
60 days. A Polish twist on an old Mexican staple vegetable! Immature fruits are green, morphing to pretty yellow as they ripen and begin to split their protective husks. The fruit is firm, juicy and very sweet; perfect for jams, jellies and don’t forget the salsa! We also love these in the garden for fresh snacking and salads. Bred to thrive in the cooler summer conditions of inland eastern Europe. Pkt $3.00

PURPLE COBAN  #TL103  
70 days. A flavorful tomatillo that is 1 inch in diameter, being green with varying degrees of purple on many fruit. Very popular in Guatemalan cuisine; we collected this heirloom at Coban, Guatemala, a beautiful mountain town. Pkt $2.50

TOMATILLO VERDE  #TL102  
Deep green fruit; a standard, richly-flavored type. Huge yields as with most tomatillos. Pkt $2.50

TOMATILLO  A MUST FOR SALSA AND SAUCES!  
*(Physalis ixocarpa)* Also called “husk tomato,” for the paper-like calyx or husk that encloses each fruit. They are grown much like tomatoes, except that they are seldom staked; they do tend to grow a bit faster from seed than most tomatoes, and are a little more tolerant to cold weather. Tomatillos are used in fresh salsas and cooked in any number of sauces, including Mexican-style chili verde. 30 seeds per packet.

Tomatillos are a major source of withanolide—a powerful anti-oxidant that may be useful for depression, Alzheimer’s, obesity and migraine headaches.
TOMATO

AMERICA’S FAVORITE GARDEN CROP

(Lycopersicon lycopersicum) This crop, native to the Americas, has become the most popular garden crop over the last 200 years. We offer an amazing selection of many of the finest old varieties in lots of delicious colors! A few heirloom varieties have plants that don’t get quite so large; called “determinate” varieties, these get to a certain size and then set all their fruit more or less at once. Determinates may be a better choice where tomatoes are grown in a very small garden or in containers. All varieties are believed to be ‘indeterminate’ (long vines) unless specified ‘determinate’ (short vines). The best tasting varieties tend to be indeterminate. 25 seeds per Pkt, unless otherwise noted.

GREEN TOMATOES

AUNT RUBY’S GERMAN GREEN #TG101
85 days. One of the largest green beefsteaks. Can grow to over 1 pound and are just delicious. They have brilliant, neon-green flesh with a strong, sweet, and fruity flavor, much tastier than most red tomatoes. This family heirloom from Germany is beautiful. The winner of the 2003 Heirloom Garden Show’s taste test. Pkt $2.50

EMERALD APPLE #TG116
85 days. A rare variety from Russia where it is used for fresh eating, cooking and canning. Very large green fruit often exceed a pound and a half. This tomato is deliciously tart yet with a surprising sweetness. A wonderful eating tomato that has become a favorite here at the farm. It is one of the best and biggest green tomatoes we’ve tried. Pkt $2.50

GREEN DOCTORS #TG118
A favorite green cherry variety, having a good sweetness and yet still has lots of tart flavor. Named after Dr. Amy Goldman and Dr. Carolyn Male who have both written great tomato books. Fruit is yellowish-lime green with kiwi-green colored flesh. Large vines produce huge yields of these little cherries. Some plants produce bright green fruit others produce “frosted” fruit which are lighter in color and even sweeter. Pkt $2.50

GREEN GIANT #TG126
85 days. Potato leaf. The most productive and best tasting tomato in our trials! Large emerald-green fruit are over one pound in weight, they are uniform, very smooth and blemish-free. Color stays pure green even when dead ripe! Plants are very robust and require staking. Very few seeds; outstanding, complex flavor—very sweet and juicy. Pkt $2.75

GREEN ZEBRA #TG103
75 days. One of my favorite tomatoes. Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. The most striking tomato in our catalog, a real beauty. Around 3 ounces. This is the tomato colored for the Green Bay Packers. Pkt $2.50 or 1/8 oz $8.50

More varieties of seed available at www.rareseeds.com
ORANGE TOMATOES

AMANA ORANGE #TO106
80 days. Big, 1 lb glowing orange beefsteaks have an intense, full flavor that most tomatoes don’t match! This very attractive heirloom tomato is a favorite among our customers. Pkt $2.50 or 1/8 oz $8.50

BRANDYWINE, YELLOW #TO102
90 days. Superbly rich and delicious-tasting large fruit, the golden variety gives good yields and, in our opinion, the fruit are better tasting than Pink Brandywine. Large potato-leaf plants are very sturdy and deep green. This heirloom is delicious any way you eat it! Pkt $2.50

WOODLE ORANGE #TO112
75 days. Large, round, smooth fruit are nearly perfect in shape, being a brilliant tangerine color. A super fancy-looking variety that makes a good market tomato; it has an incredible rich and sweet complex flavor that is among the best. This fine heirloom was sent to us from Iowa, and has proven to be a favorite for flavor and yield. A good main-season producer. Pkt $2.50

DR. WYCHE’S YELLOW #TO108
80 days. This heirloom was introduced to Seed Savers Exchange by the late Dr. John Wyche, who at one time owned the Cole Brothers Circus and used the manure of elephants to fertilize his heritage gardens. The 1 lb fruit is solid and smooth; the color is a glowing tangerine-orange that always stands out in the kitchen or on the vine. One of the best heirloom orange types for market, with its smooth texture and tropical, sweet taste. Heavy yields. Pkt $2.50

ORANGE ICICLE #TO124
Sweet, rich and flavorful with strong citrus overtones made this Jere’s favorite eating variety last season. We just couldn’t get enough of the sweet, luscious, glowing orange icicle-like fruit that are like an extra long paste tomato. This variety also makes a lovely orange ketchup and a superb salsa. It was a definite winner, and plants were quite productive. In our opinion, this is some of the Ukraine’s finest tomato breeding. Fruits have relatively few seeds. Pkt $2.50

DAD’S SUNSET #TO103
The perfect orange tomato! Large 10 oz. fruit are very smooth, uniform, and a beautiful, glowing orange in color. It keeps very well. One of the best flavored tomatoes we have tried. Pkt $2.50

KELLOGG’S BREAKFAST #TO101
A beautiful orange beefsteak preserved by our friend Darrell Kellogg, a railroad supervisor from Redford, Michigan. Its fruits are very flavorful and superbly sweet! This delicious heirloom originated in West Virginia. A favorite of Dr. Carolyn Male, author of “101 Heirloom Tomatoes.” Pkt $2.50
PINK TOMATOES

PINK ACCORDION #TK152
Truly unique, large pink fruits are ruffled like an accordion. Very attractive—one of the most beautiful we have seen. Perfect for specialty markets, the cut slices are stunning. This tomato is semi-hollow, so it is excellent for stuffing; the flavor is sweet and mild. Pkt $2.50

REBEKAH ALLEN #TK175
70 days. The first tomato we harvested in our 2014 Missouri garden. This pink slicer boasts positively superb flavor—everyone who tried it was impressed! The flavor is perfect—an ideal balance of sweet to tart, with complex “old fashioned” undertones. Heavy yielder of large pink fruits, on vines that appeared to have some disease resistance. Pkt $2.50

BRANDYWINE (SUDDUTH’S STRAIN) #TK115
80 days. The most popular heirloom vegetable! A favorite of many gardeners, large fruit with superb flavor. A great potato-leafed variety from 1885! Beautiful pink fruits up to 1½ lbs each! Pkt $2.25 or 1/8 oz $8.50

DESTER #TK170
75 days. A large pink beefsteak variety that reaches 1 to 1 1/2 pounds. Its rich sweet flavor makes it an excellent slicer. The seed came to us from an Amish lady just a few miles from our Baker Creek farm. Anna worked as a house cleaner for Dr. Dester and his wife in Indiana in the 1970’s. Having acquired the seed from Germany, the Desters shared their favorite tomato seed with Anna, who treasured it and now shares it with us. One of our best tasting tomatoes. Pkt $2.50

RASPBERRY LYANNA #TK166
One of the best tomatoes, ever! Smooth fruit and huge production. Great for Canning!
A heavy producer that keeps on giving. Simply stunning, raspberry-pink fruits are of medium size. Firm flesh is very sweet and richly flavored. This variety from Russia is perfect looking, one of the prettiest tomatoes we have grown. It is almost free of imperfections, making it perfect for marketing. An employee favorite and a new classic tomato. Pkt $2.50

GERMAN JOHNSON #TK117
80-90 days. Very large, 1 to 2-lb fruits are deep pink, very flavorful, and crack-resistant. The plants are very productive; the superb quality fruits are great for farmers’ markets or home gardens. Delicious. Pkt $2.00

More varieties of seed available at www.rareseeds.com
GERMAN LUNCHBOX #TK129
70-80 days. This heirloom was brought into the seed store a few years ago by a local gentleman who had been saving this tomato for many years. His family brought this variety to the USA when they immigrated here. The fruit are the size of a small egg, vibrant pink, sugar sweet, and begging to be eaten. Perfectly sized for salads or putting in the lunchbox! A favorite! Pkt $2.50

HUNGARIAN HEART #TK171
80 days. Brilliant reddish-pink oxheart type fruits are large—frequently exceeding one pound! The fruits of this heirloom are firm and meaty like all oxheart types—great for paste, canning or fresh use. The crack-resistant fruits contain very few seeds and show very little tendency to develop cores—just rich tasting, solid flesh across each hefty slice! Heavy production all season long. Originated outside of Budapest, Hungary around 1900. Pkt $2.50

GERMAN PINK #TK173
85-90 days. One of the tomatoes that originally ignited the heirloom movement in America, this variety originated in Bavaria. It made its US debut in 1883, brought here by Michael Ott, a great-grandfather of Seed Savers Exchange co-founder Diane Ott Whealy. The luxuriant potato-leaf plants give high yields of 1- to 2-lb, nearly seedless meaty fruit. The prestigious Slow Foods USA Ark of Taste enthused: “a full sweet flavor, even floral, and...tender skinned.” These gorgeous pink fruits are extremely versatile, excellent for canning and freezing but also for slicing and juicing. This one is sure to become a favorite in your garden! Pkt $2.50

MORTGAGE LIFTER #TK120
85 days. Large, smooth, 1-lb pink fruits have a delicious, rich, sweet taste. This variety has become very popular in recent years, and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for $1 each and paid off the $6000 mortgage on his house. Pkt $2.25 or 1/8 oz $8.50

HENDERSON’S “PINK PONDEROSA” #TK107
85 days. Huge size, some over 2 lbs; a meaty pink-red beefsteak introduced by Peter Henderson & Co. in 1891, and the most famous of their varieties. In 1903 their catalog said “Quality Beyond Praise, Rich and meaty-sliced. Thick and delicious canned.” Still popular with gardeners. Pkt $2.00
PURPLE, BLACK AND BROWN TOMATOES

BLACK CHERRY #TP106
75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious. Pkt $2.50 or 1/8 oz $8.50

BLACK KRIM #TP102
80 days. Dark red-purple fruit, rich sweet flavor. One of the best. It always places high in tomato taste trials. It’s very juicy. An heirloom from Russia with very unique looking, large fruit. I really like the wonderful flavor. It’s popular at many markets on the West Coast; also a favorite of many fine chefs. The top tomato in our 2014 nutritional study. Pkt $2.50

CARBON #TP112
90 days. Winner of the 2005 “Heirloom Garden Show” best-tasting tomato award. These have won taste awards coast to coast in the last few years, so we were proud to locate a small supply of seed. The fruit are smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. They seem to have an extra dose of the complex flavor that makes dark tomatoes famous. Pkt $2.50

ROSELLA #TP163
70 days. Massive trusses of pink to purple cherries with a smoky blush. The tiny cherries are a half-inch across, contain very few seeds—superb for fresh eating, yet solid enough for cooking or for making a deep, rich red tomato paste. Superior balance of sweetness and acidity, with a rich, lingering aftertaste. We’re crazy about it for snacking right in the garden! Bred for superior flavor by Gourmet Genetics. Pkt $4.00

VIOLET JASPER or TZI BI U #TP127
When these little Oriental jewels ripen, your eyes will be stunned with color. They have pretty violet-purple fruits with iridescent green streaks! Fruits weigh 1-3 ounces, are smooth and have good tasting, dark purplish-red flesh. This variety will also amaze you with its yield: it’s not only high, but incredibly high, being one of the most productive tomatoes we have grown. A great variety for marketing. Introduced to you from China. Pkt $2.50

BLACK ICICLE #TP132
Stunning, perfectly shaped, deep purplish-brown fruit that are almost black. A great variety for both home gardeners and chefs. This tomato has the incredible rich taste that is in many of the large, dark beefsteak types, sweet, rich with earthy overtones. This variety has so much potential for introduction commercially and was among our best tasting varieties last season. Another variety we are introducing from the Ukraine along with its other jewel-toned icicle sisters. Pkt $3.00 or 1/8 oz $8.50

PAUL ROBESON #TP110
90 days. This famous tomato has almost a cult following among seed collectors and tomato connoisseurs, who simply cannot get enough of this variety’s amazing flavor that is so distinctive, sweet, and smoky. 7 to 10-oz fruits are a red-brick color. Named in honor of the famous black opera singer, star of King Solomon’s Mines, 1937. Paul Robeson, an American, was also a Russian Equal Rights Advocate for Blacks. This Russian variety was lovingly named in his honor. We are proud to offer such a wonderful variety. Pkt $2.50

CHOCOLATE PEAR #TP155
70 days. Expect huge crops of “black,” pear-shaped tomatoes over a very long season. Chocolate Pear has the rich tomato flavor that have made heirlooms so popular! A great variety for CSAs and market growers. Light red in color, overlaid with swirls of varying hues of green or brown. Very unusual and decidedly one of the best! Pkt $2.50

More varieties of seed available at www.rareseeds.com
TRUE BLACK BRANDYWINE  #TP114
80-90 days. Tomato leaf. This fine variety was sent to us by our friend, famed seed collector and food writer, William Woy Weaver, of Pennsylvania. It was passed down to him from his Quaker grandfather’s collection dating back to the 1920s. As to its history, Will states “The ‘true’ Black Brandywine was bred sometime in the late 1920s by Dr. Harold E. Martin (1888-1959), a dentist turned plant breeder who is best remembered today for his famous pole lima with huge seeds. Dr. Martin lived in Westtown, PA, only a few miles from my grandfather’s place in West Chester, and the two were gardening buddies. It was through that connection that his grandfather managed to wheedle seed out of the good doctor, as well as the details on how he created it. Dr. Martin always had a high opinion of his plant creations and did not like to share them. He charged 25 cents a seed for his lima, unheard of in those days. And he never released his Black Brandywine to a seed company, nor did he share it with many people, so I am fairly certain it never circulated among growers like his popular lima bean. According to my grandfather, Black Brandywine was a controlled cross between Brandywine and the original brown Beefsteak tomato otherwise known as Fejee Improved. Fejee Improved is probably extinct.” We thank Will for entrusting us with this great-tasting tomato that is extra large in size and full of the deep, earthy and sweet flavor that has made blackish-purple tomatoes so popular. Some fruits tended to crack, but the yield was heavy, and the plants were vigorous and did well in our hot Missouri summer. Superior for salsa and cooking. We enjoyed these all summer, both fresh and in countless recipes. A great home garden variety that will surely become a favorite. Pkt $2.75

THORBURN’S TERRA-COTTA  #TP500  NEW!
Incredible flavor, color and history! Introduced in 1893 by James Thorburn of New York, this is one of the most sensational tomatoes we have ever grown. With honey-brown skin, orange-pink flesh, and green seed mass, this is an eye-catching slicer with an out-of-this-world flavor. The tomato produces heavily during mid-season and then drops off quickly once cool weather sets in. As a cooker it will yield a pumpkin-orange sauce with a floral aroma. We are excited to have this tomato that was painted in color in Thorburns 1893 catalog, at last we can offer this rare treasure! Very limited seeds this year. From the collection of Dr. William Woy Weaver. A percentage of each sale goes to support Dr. Weaver’s work. Pkt (10 seeds) $5.00

RED TOMATOES

A GRAPOLI D’INVERNO  #TM205
This is the “Winter Grape” tomato of old Italy, where farmers would hang the fruit-covered vines and the fruit would stay fresh well into the winter. They also dry perfectly and resemble little “Roma” tomatoes. The flavorful fruit are delicious and great for snacking, fresh or dried. Pkt $2.50

AMISH PASTE  #TM126
80 days. Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Pkt $2.50
CHADWICK CHERRY OR CAMP JOY  #TM179  80 days. Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert Alan Chadwick. He sure had a winner with this one! Pkt $2.50

BETALUX  #TM134
60 days. Determinate. Early Polish variety whose “rigid stem” habit doesn’t require staking or pruning. Handsome potato-leaf vines are very productive, yielding 3- to 6-oz round to oblate fruits. These were very smooth and blemish-free in our trials. The fruits are well flavored and excellent for canning, sauces or paste. Pkt $2.25

BONNY BEST  #TM181
The famous old canning tomato that was selected out of Chalk’s Early Jewel by one George W. Middleton and introduced in 1908 by Walter P. Stokes seed house. It became one of the most respected canning varieties in America in the first half of the twentieth century. Medium-sized fruit are round, red, meaty and loaded with flavor. A good producer that makes a fine slicer too. Becoming hard to find due to modern, flavorless hybrids. Pkt $2.25

CREOLE ORGINAL  #TM259
We received this variety from a donor from Georgia who reported that the seeds trace back to the late 1700’s. We have yet to verify this amazing heritage however we have verified the amazing potential of this wonderful indeterminate variety. Medium sized fruits ripen to a nice bright red color. Yields are large and production lasts late into the season. The flavor has just the right blend of sweet and tart - like a good old heirloom tomato should! Pkt $2.75

“IT IS THUS WITH FARMING, IF YOU DO ONE THING LATE, YOU WILL BE LATE IN ALL YOUR WORK.” -CATO THE ELDER

ST. PIERRE  TM107
A beautiful French heirloom, the tender fruits have a full, rich tomato flavor and are large in size; great for canning or fresh eating. They are deep red and excellent producers, even in bad conditions. Popular in Europe. Pkt $2.00

ABU RAWAN  #TM232
Determinate. Another variety contributed to the tomato world by our friend, expatriate Iraqi seed collector Nael Aziz. He stated that it is a bit unusual for an Iraqi type, because in Iraq the people tend to favor tart tomatoes, while this one is sweeter. Having solid, all-purpose flesh, it will take the heat, like Iraqi types generally. Named for the onetime caretaker of the greenhouses at the Agricultural College at Al Ghaba. Maintained in cultivation in private gardens there since the 1970’s. Pkt $2.50

COUR DI BUE  #TM121
70 days. A wonderful, Oxheart-type heirloom has been a favorite in Italy for many years. Beautiful, 12-oz, heart-shaped fruits have a delicious sweet taste. Great for fresh eating or cooking. Large vigorous vines. One of the best tasting tomatoes, these have perfect flavor! Hard to find and so beautiful looking. Pkt $2.50 or 1/8 oz $8.50

JERSEY DEVIL  #TM235
90 days. Pendulant, pointed, pepper-like fruits are slow to set on but yield very heavily. 5-6-inch, ruby-red, paste-type fruits are very meaty and have but few seeds. Incredible flavor. This variety was another pillar of the New Jersey tomato industry, and is an ancestor to “Jersey Giant.” Jere has been growing these for 20 years and they are a favorite! Pkt $3.00

ST. PIERRE  TM107
A beautiful French heirloom, the tender fruits have a full, rich tomato flavor and are large in size; great for canning or fresh eating. They are deep red and excellent producers, even in bad conditions. Popular in Europe. Pkt $2.00

COSTOLUTO GENOVESE  #TM210
The fluted, old Italian favorite that has been around since the early 19th century. Fruit are rather flattened and quite attractive with their deep ribbing. This variety is a standard in Italy for both fresh eating and preserving, and known for its intensely flavorful, deep red flesh. This variety has also become very popular with chefs in this country. Pkt $2.25
PRINCIPE BORGHESE #TM122
70-75 days. Determinate. The Italian heirloom that is famous for sun drying. Small 1-to 2-oz, grape-shaped fruit are very dry and have few seeds. They have a rich tomato taste that is wonderful for sauces. Vines yield clusters of fruit in abundance, perfect for selling in fresh markets and making specialty products. We offer pure Italian seed. Pkt $2.25

RIESENTRAUBE #TM132
75-85 days. This old German heirloom was offered in Philadelphia by the mid-1800’s. The sweet, red 1-oz fruit grow in large clusters; the name means “Giant Bunch of Grapes” in German. This is likely the most popular small tomato with seed collectors, as many favor the rich, full tomato flavor that is missing in today’s cherry types. Large plants produce massive yields. Pkt $2.50 or 1/8 oz $8.50

ROMA #TM110
75 days. Determinate. A quality paste variety with very thick flesh. A popular old favorite; good yields. Pkt $2.00

“...I decided that if I could paint that flower in a huge scale, you could not ignore its beauty.” —Georgia O’Keeffe

RUTGERS #TM102
60-100 days. Determinate. Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine N.J. heirloom. Pkt $2.25

SAN MARZANO LUNGO NO. 2 #TM213
This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit are filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs. Pkt $2.00

TAPPY’S HERITAGE #TM112
85 days. Beautiful, smooth, large red fruit are globe-shaped. With good disease resistance, great yields, perfect shape, and wonderful flavor; it’s superb for market growers. This variety was developed by Merlyn and Mary Ann Niedens, longtime seed growers in Illinois. Bred from heirloom varieties, it has fantastic taste and is one of our all-time best-selling varieties. Try it and you will see why! Pkt $2.50

He that oppresseth the poor reproacheth his Maker: but he that honoureth him hath mercy on the poor. -Proverbs 14:31

MARTINO’S ROMA #TM247
70-80 days. Determinate. Fantastic yields of richly flavorful plum-shaped tomatoes, on compact plants that require very little staking! Resistant to early blight, reliable for home or market gardens! The paste-type fruits weigh in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes. Pkt $2.50 or 1/8 oz $8.50

MINIBEL #TM248
65 days. Determinate. Bite-sized fruits are sweet and flavorful. Tiny ornamental plants reach only to about a foot in height and require no support. Covered in tasty little tomatoes. Excellent choice for containers, pots or hanging baskets; pretty enough for the patio or deck. So cute! Pkt $2.50

REISETOMATE #TM198
The most novel tomato we have seen, this tomato is like a big bunch of cherry tomatoes all fused together: an amazing trait that had everyone here asking questions about the alien-looking, bumpy tomatoes. Also called “Traveler Tomato” (“reise” is German for “travel” or “journey”) for the ability to tear it apart a piece at a time, with no need for a knife. This type of tomato traces its roots to Central America where the native people would carry traveler tomatoes on trips, to eat as they walked. Bright red tomatoes taste—well, rather sour, strong and acidic. The perfect tomato for those who love raw lemons, but who cares? They are still far-out and groovy. Pkt $3.50
STRIPED TOMATOES

ANANAS NOIRE OR BLACK PINEAPPLE  #TS117  A most exciting new tomato, it is wonderful in every way. This unusual variety was developed by Pascal Moreau, a horticulturist from Belgium. The multi-colored, smooth fruit (green, yellow and purple mix) weigh about 1½ lbs. The flesh is bright green with deep red streaks. Everyone loves its superb flavor that is outstanding, being both sweet and smoky with a hint of citrus. The yield is one of the heaviest we have ever seen! Be the first at your farmer’s market to have this new classic. Pkt $2.75

BERKELEY TIE-DYE GREEN  #TS155  75-80 days. Incredibly colorful and delicious large-fruited slicing variety! Fruits run 8 to 16 ounces. Exterior color is green with stripes in red and yellow. But the flesh is truly tri-color! Creamy green flesh infused with various shades of red and yellow. Each of these colors has a different flavor resulting in a spicy, sweet, tart tomato with good acid all in one fruit. Discovered in a planting of Beauty King. Fair to good production. A truly incredible new open-pollinated variety, and a new favorite of many chefs. Pkt (15 seeds) $3.25

BERKELEY TIE-DYE PINK  #TX105  65-75 days. Compact plants produce beautiful 8-12 ounce fruits with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off. Pkt $3.50

GOLD MEDAL  #TS112  75-90 days. The 1-3 lb fruits are among the smoothest, bi-colored tomatoes we carry and are one of the most beautiful we have seen. Yellow fruits are blushing with rosy red that radiates from the blossom end. Lovely! The firm flesh is of superior quality, being sweet and mild. They have very little acid; great for fresh eating. From the late, legendary seed collector, Ben Quisenberry. Pkt $2.50

BLUSH TIGER  #TS145  60-70 days. Stunning “Blushed” in red and gold combine with a translucent quality to give these elongated cherries serious visual appeal! The fruits, similar in size and shape to large, long olives, score high in taste tests. Blush was selected by eight-year-old Alex Hempel from two of his favorite tomatoes, and is an ancestor of the Bumble Bee series! Outstanding! Pkt $2.75

LUCKY TIGER  #TS161  Staff Favorite! This is an elongated, green-when-ripe tomato that will mature to dark green with red striping. This tomato gets high marks for flavor: tangy, sweet and complex with tropical notes and balanced acidity. Lucky Tiger has great market gardening potential. It stands out in the market display and is well suited for both greenhouse and field growing. Pkt $3.50

ISIS CANDY CHERRY  #TS128  65 days. Delicious, round, one-inch fruits may vary in shades and blush patterns of reds to yellows, usually with golden flesh. Typically carry an intriguing “cat’s eye” or star in yellow on the blossom end. The flavor is outstandingly sweet and fruity. Kids adore them. Pkt $2.50

LARGE BARRED BOAR  #TX102  65-70 days. This regular leaf tomato grows fairly stocky and not as tall as most indeterminate varieties. Flattened beefsteak fruit are pink-brown with metallic green stripes and weigh 8-12 ounces. Very meaty pink flesh is very flavorful. Pkt $3.50
HILLBILLY POTATO LEAF #TS102
80-85 days. A huge, bi-color heirloom; brilliant yellow color with red marbling. Very large with a rich, sweet flavor. Beautiful when sliced. An heirloom believed to be from West Virginia. Pkt $2.50

PINEAPPLE #TS103
75-95 days. Very large, up to 2 lbs each. The yellow fruit has red marbling through the flesh and is one of the most beautiful tomatoes we sell. The flavor is very sweet and fruity; good yields! A Gettle Family favorite. Pkt $2.50 or 1/8 oz $8.50

PORK CHOP #TX106
75-85 days. While most “yellow” tomatoes are actually orange, this is a true yellow that starts off yellow with green stripes that ripen to gold. The medium sized, slightly flattened beefsteaks have sweet tomato flavor with hints of citrus. Wild Boar farmer Brad Gates says it is the “best yellow I have ever had.” Pkt (15 seeds) $3.00

STRIPED ROMAN #TS105
80-90 days. Stunning and unique, these long, pointed, red fruits have wavy orange stripes! People were really excited about this one at our Heirloom Garden Show. It’s a specialty grower’s dream; just what chefs and today’s buyers are looking for; a perfect midsize beauty with brilliant color, meaty flesh, and excellent flavor. This variety was developed by John Swenson. Pkt $2.50

TIGERELLA #TS113
55-75 days. Tasty, 2” round fruit are bright red with orange stripes. A quite beautiful and popular variety from England that is good for greenhouse production. The yields are high even in cool summers, and it starts producing very early. It also has good disease-resistance. So smooth, so pretty! Pkt $2.00

PINK BUMBLE BEE #TS148
60-70 days. A stunning cherry tomato, of recent breeding from Artisan Seeds. The fruits have a bright, sweet flavor, and the color is vibrant fire-engine-red with golden orange striping. Vigorous vines yield crack resistant fruits over a very long season. Tolerates cool nighttime temps and hot days. Salad will never be the same! Pkt $3.50

PURPLE BUMBLE BEE #TS149
60-70 days. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruits are produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet. Excellent holding quality makes this newer type outstanding for market. The bar for quality just got higher! From Artisan Seeds. Pkt $3.50

YELLOW FIRE #TS164
85 days. This dual purpose tomato brings flamboyant orange, yellows and reds to sauces and stands out when sliced and eaten fresh. The fruits are meaty, with few seeds and super tasty. We love how the unique striped fruits hang on the plants; you can’t miss them! Pkt $3.50

PORK CHOP #TX106
75-85 days. While most “yellow” tomatoes are actually orange, this is a true yellow that starts off yellow with green stripes that ripen to gold. The medium sized, slightly flattened beefsteaks have sweet tomato flavor with hints of citrus. Wild Boar farmer Brad Gates says it is the “best yellow I have ever had.” Pkt (15 seeds) $3.00

75-85 days. Here is a red version of our popular Green Zebra. Fire-engine-red fruits are covered with bright yellow stripes. Sweet and flavorful, this variety should prove very popular for both home and specialty markets. Pkt $3.50

TIGERELLA #TS113
55-75 days. Tasty, 2” round fruit are bright red with orange stripes. A quite beautiful and popular variety from England that is good for greenhouse production. The yields are high even in cool summers, and it starts producing very early. It also has good disease-resistance. So smooth, so pretty! Pkt $2.00

SUNRISE BUMBLE BEE #TS150
70 days. Chefs love the luminous swirls of reds and oranges, inside the fruits and out! Everyone loves the sweet, fruity taste, too! Oblong little fruits weigh barely an ounce, sometimes show a pronounced beak at the blossom end. Another member of the incredible new ‘Artisan’ series. Pkt $3.50

SOLAR FLARE #TX107
This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor. Developed by Brad Gates and selected for flavor, production, increased earliness and scab resistance, he says the variety is one of his “work horses.” Pkt $3.50

PURPLE BUMBLE BEE #TS149
60-70 days. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruits are produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet. Excellent holding quality makes this newer type outstanding for market. The bar for quality just got higher! From Artisan Seeds. Pkt $3.50

PINK BUMBLE BEE #TS148
60-70 days. A stunning cherry tomato, of recent breeding from Artisan Seeds. The fruits have a bright, sweet flavor, and the color is vibrant fire-engine-red with golden orange striping. Vigorous vines yield crack resistant fruits over a very long season. Tolerates cool nighttime temps and hot days. Salad will never be the same! Pkt $3.50
The Wild Tomato Man

Brad Gates - Owner of Wild Boar Farms in St. Helena California. Gates started saving his own seeds and crossbreeding many years ago. Wild Boar Farms varieties often have some whimsical reference to pigs in their names. But the whimsy extends to the tomatoes themselves. “It’s like a...Christmas present that takes a year to open,” he adds, referring to the colors, shapes and flavors.

Black Beauty Tomato

World’s Darkest Tomato -- the darkest tomato we know of! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage. Our own Dave Kaiser tasted it at the 2015 National Heirloom Exposition and proclaimed it as the BEST tomato he had ever eaten! Limited seeds. Pkt $5.00

Dark Galaxy Tomato

NEW! 75 days
A Delicious Galactic Beauty -- With mottled skin resembling a scene from deep space, each fascinating fruit depicts the depth and beauty of the night sky. Dark Galaxy bears 2-8 ounce fruits that are flattened, with red and orange stripes covered in random speckles, and layered by deep blue. The vines themselves display a purple blush and grow 5-6 feet tall while producing good amounts of the stunning tomatoes that begin to ripen in about 75 days. The taste is a perfect balance of tangy-sweetness--so juicy and refreshing! Each fruit is a unique work of art, sure to be a garden and tabletop centerpiece! Another stunning tomato from Brad Gates. Pkt (15 seeds) $5.00
LUCID GEM TOMATO
#TX128 80 days. This new Brad Gates selection is an absolute masterpiece! Slicing-type fruits are stunning, inside and out! This sister selection to Blue Beauty yields loads of 5-ounce, beefsteak-type fruits, very meaty and containing very few seeds. First they ripen yellow, then more toward orange when very ripe. Incredibly attractive with the black anthocyanin splashes really contrasting with the lighter colored skin. The sweet, juicy flesh is marbled yellow to red, and the flavor is fruity and superb. Unusually heat-tolerant; the fruits are great keepers. You can’t go wrong with this one! Pkt (15 seeds) $4.00

NAPA ROSÉ BLUSH #TX131
65-70 days. Sweet little cherries are richly colored in dark pink—very pretty with a sweet yet rich taste. Delicious little morsels grow in clusters—you can harvest entire clusters or pick individual fruits. Developed from “Blue Berries” and although anthocyanin expression is absent, does have the extra-long hang time of the blues. Seems to take extremes of heat or cold in stride. Pkt (15 seeds) $4.00

CHESTNUT CHOCOLATE #TX127
75 days. Great flavor, high yields, and marked disease resistance. The indigo coloring (high anthocyanin content) tops it off, making this new release from Brad Gates a wholly superior new offering. Cherry-sized fruits weigh 1-2 ounces and offer the sweet, rich flavor you’d expect from such a dark-fruited type. Great keeper too, whether on the shelf or right on the vine. Pkt (15 seeds) $4.00

NAPA CHARDONNAY BLUSH #TX132
65-70 days. Yellow mutation from Napa Rosé Blush. Brad says this one has “a super-amazing flavor.” Many who tasted it for the first time proclaimed it the very best cherry type they had ever tasted. Also, this variety is very easy to grow, and does especially well in containers. Pkt (15 seeds) $4.00

NAPA ROSÉ  BLUSH #TX131
65-70 days. Sweet little cherries are richly colored in dark pink—very pretty with a sweet yet rich taste. Delicious little morsels grow in clusters—you can harvest entire clusters or pick individual fruits. Developed from “Blue Berries” and although anthocyanin expression is absent, does have the extra-long hang time of the blues. Seems to take extremes of heat or cold in stride. Pkt (15 seeds) $4.00

BRAD’S ATOMIC GRAPE #TX133
Our Favorite tomato!
75 days. Elongated, large cherries in clusters. The color (and flavor!) is a full-blown assault on the senses—lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. Really wild! Fruits hold well on the vine or off, making this amazing variety a good candidate for market growers. Olive green interior is blushed with red when dead-ripe. Crack-resistant fruits are extraordinarily sweet! Wispy foliage looks delicate but belies these plants’ rugged constitution and high productivity. This release from Wild Boar Farms won best in show at the 2017 National Heirloom Expo! These range some in size from a large grape to plum-sized. AMAZING! Pkt (15 seeds) $4.00

NAPA CHARDONNAY BLUSH #TX132
65-70 days. Yellow mutation from Napa Rosé Blush. Brad says this one has “a super-amazing flavor.” Many who tasted it for the first time proclaimed it the very best cherry type they had ever tasted. Also, this variety is very easy to grow, and does especially well in containers. Pkt (15 seeds) $4.00
BLUE TOMATOES

BLUE BERRIES #TX111
75 days. Here's a new, small cherry variety from Brad Gates, Wild Boar Farms. Very dark purple color, which means it's super-rich in anthocyanins. Unripe, the fruits are a glowing amethyst purple. At maturity they turn deep red where the fruit was shaded; the areas that received intense sunshine are a purple so deep it's almost black! The flavor is intensely fruity and sugar-sweet! Plants are very productive, yielding all season in elongated clusters that look so beautiful. A new favorite here at Baker Creek! Pkt $4.00

BLUE GOLD BERRIES #TX121
80 days—Incredibly beautiful cherry type in purple and yellow. Long clusters are packed with small, half-inch bright yellow cherry fruits. Each has indigo shoulders, bursting with loads of antioxidants, anthocyanin in this case. The flavor is very sweet and rich, and the plants are so productive. Sunburn and crack resistant, and the fruits hold well on the vine or in storage. A choice selection out of the original Wild Boar Blue Berries. Pkt $4.00

BLUE CREAM BERRIES #TX124
A super-sweet cherry tomato, cream berries are super prolific. These boast a delicate but complex flavor and a beautiful cream color with purple-blue splashes on the shoulder. A Wild Boar variety. Pkt $4.00

BLUE BEAUTY TOMATO #TX110
80 days. This recent Brad Gates introduction was selected from a cross between 'Beauty King' and a blue tomato. Fruits are modest beefsteak-type slicers, weighing up to 8 ounces, and the flavor is as good as their outstanding anti-oxidant content! Gorgeous, deep blue-black shoulders make this unique among slicing types. Excellent potential for market, as the fruits hold well on the vine. Sunburn and crack resistance are a welcome bonus. Pkt $4.00

INDIGO APPLE #TX108
75 days. Immature fruits show deep purple, almost black coloration, which is caused by high anthocyanin (an anti-oxidant). The medium-sized fruits turn red when ripe, with purple shoulders and streaks. They have a good, sweet tomato flavor. The pendant clusters present a striking appearance in the garden! Resists sunscald and cracking, lasting long into cool autumn weather when others have quit. Shows disease tolerance and great shelf-life. A classic is born! This tomato ranked #1 for the largest amounts of Lycopene and Vitamin C, according to a recent study we conducted. Pkt $4.00

WAGNER BLUE GREEN #TX122
This great "Blue" tomato comes from renowned heirloom/OP breeder Tom Wagner. Color is an incredible blue, with green flesh! We were impressed with its beauty and great flavor! The round fruits are around 3 inches in diameter, and are very smooth and blemish-free. Pkt $4.00

More varieties of seed available at www.rareseeds.com
WHITE TOMATOES

CREAM SAUSAGE #TW105
70-75 days. Determinate. Here is a new and stunning tomato; an elongated paste tomato that is creamy white to pale yellow in color. The sweet flavor should be a hit with gourmet chefs. Bushy plants are quite productive. Think of the new sauce colors this beauty will create! Pkt $3.00

WHITE BEAUTY OR SNOWBALL #TW108
80 days. Parchment-white tomatoes are extra smooth and beautiful. Renowned for their sweet, citrus taste that is richer and more complex than many white types. This variety is perfect for making a delicious white sauce or for eating fresh out of hand. In 1927 Isbell’s Seed Co., of Jackson, Michigan, said that this was the best white variety that they had ever grown. Some sources say it may have been introduced as early as 1850. This eight-ounce variety is a wonderful piece of American history that is just too great to be lost. Chefs and market gardeners, take notice! Pkt $2.50

YELLOW TOMATOES

GREAT WHITE #TW101
80-85 days. Large, 1-lb giant with creamy white fruit. This tomato is superbly wonderful. The flesh is so good and deliciously fruity, it reminds one of a mixture of fresh-cut pineapple, melon and guava. One of our favorite fresh-eating tomatoes! Fruits are smoother than most large beefsteak types, and yields can be very high. Introduced by Gleckler’s Seedsmen. Pkt $2.50

WHITE BEAUTY OR SNOWBALL #TW108
80 days. Parchment-white tomatoes are extra smooth and beautiful. Renowned for their sweet, citrus taste that is richer and more complex than many white types. This variety is perfect for making a delicious white sauce or for eating fresh out of hand. In 1927 Isbell’s Seed Co., of Jackson, Michigan, said that this was the best white variety that they had ever grown. Some sources say it may have been introduced as early as 1850. This eight-ounce variety is a wonderful piece of American history that is just too great to be lost. Chefs and market gardeners, take notice! Pkt $2.50

BARRY’S CRAZY CHERRY #TX130
75 days. Pale yellow cherries are delicious, and grow on some of the largest clusters known! Sweet fruits are oval, each with a tiny “beak” at the blossom end. Flavor is good, the fruits keep well, and the sight of the 40- to 60-fruit trusses on the large plants is positively mind-boggling. A stunning new Wild Boar Farms release. Pkt (10 seeds) $3.00

YELLOW PEAR #TY122
80 days. Very sweet, 1½” yellow, pear-shaped fruit have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. One of the first tomatoes I grew as a child. Pkt $2.50

GOLDEN KING OF SIBERIA #TY128
80 days. Very sweet, 1½” yellow, pear-shaped fruit have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. One of the first tomatoes I grew as a child. Pkt $2.50

PILCER VESY #TY137
A classic, huge, yellow beefsteak type that we received from Russia. The fruit are a lovely lemon yellow and are flattened and ribbed. Fantastic flavor and thick flesh. This is now one of our favorite large tomatoes as they are also quite productive. Pkt $2.75

It is the working man who is the happy man.
It is the idle man who is the miserable man.
-Benjamin Franklin
**TURNIP**

*(B. rapa)* European crop, used for its leaves, roots, occasional blossoms, and as a fodder crop since at least Roman times. Turnips are under-appreciated by today’s gardeners, but, properly grown, they make a superb storage crop for use through the winter. They should be direct-sown in ordinary garden soil, well-worked and free of stones, about two months prior to first frost of autumn. Thin to 6 inches apart; thinnings may be used as greens. Roots are ready in 35-70 days, depending upon the variety, and may be stored in the fridge, an unheated garage, root cellar, or right in the ground if properly mulched. (600 seeds per packet)

---

**PURPLE TOP WHITE GLOBE #TN103**

A popular market variety, heirloom (pre-1880), productive and easy to grow; giant roots. Skin is purple-white. Pkt $1.75 or 1 oz $4.00

---

**HIDA BENI RED TURNIP #TN124 NEW!**

Supremely crisp and mild, the white and red, fine grained flesh makes this a top fresh-eating salad turnip. These beautiful, large, red-skinned turnips are cultivated mainly in Takayama City, Japan. Its origin was from a former part of Takayama called Hachigago, where a local turnip of reddish-purple hue was widely grown. In 1918, this red colored mutant was discovered from these Hachiga turnips and named Hida Beni-Red Turnip. It is excellent for making pickles and matures in just 45-50 days. Pkt (300 seeds) $3.00

---

**NAGASAKI AKARI KABU #TN119 NEW!**

A stunningly beautiful and delicious turnip traditionally grown in lovely Nagasaki, Japan. This turnip has a dark plum to wine color skin with a hint of delicate purple in the sweet, crisp flesh. Great for pickling and a delicious raw turnip for fresh eating and salads. Ready 50 days from sowing. Incredibly good! Pkt (300 seeds) $3.00

---

**HINONA KABU #TN108 NEW!**

This magnificent, mild and delicious turnip is two-toned with a lovely, violet-colored top and brilliant white base. The long, slender roots can grow from 1’ to 2’ in length. These also taste amazing pickled, raw, or cooked. Lord Gamou Sadahide, builder of the Otowa castle in Japan, found this turnip in Hino around 1470. The turnips are typically eaten pickled, which is called Sakura Zuke (Cherry Blossom Pickles). Because of the pale pink color and flavor, the pickled turnip was gifted to Emperor Kashiwabara (1500-1526) for naming. The Emperor then wrote a poem about the pickles in return. Noguchi Seed Company says the seed was spread by a seed seller Genbei in the Hokan era (1751-1763). Pkt (200 seeds) $2.75

---

**TOKINASHI #TN121 NEW!**

This 50 day white turnip is a traditional vegetable of Japan and listed among the illustrious group of Dento Yasai, or traditional cultural vegetables of Japan. Father of forest gardening, Masanobu Fukuoka, grew this variety as a wild understory crop. With a reluctance to bolt or become pithy, this popular type has an incredible sweet taste and rich flavor. The roots are nice and smooth with crisp, white flesh of excellent quality. Can be planted in early spring or late summer, into fall, and enjoyed all year long! The crunchy, juicy roots are enjoyed fresh or pickled. Pkt (300 seeds) $2.75

---

More varieties of seed available at www.rareseeds.com
**WATERMELON**

*(Citrus vulgaris)* We’re #1 in watermelons—check our selection! Thrives in summer heat. A long-standing crop in the South and originally was transported from Africa. 25 seeds per packet. In northern climates, try growing small fruited types or the Orangeglo variety often works.

### ALI BABA #WM152

Our favorite watermelon! We introduced this fine variety about 12 years ago after we were sent seed by Aziz Nael, an Iraqi gentleman who had collected this fantastic variety in Iraq. It is now nearly impossible to get seeds from this ancient country whose people have lost much of their genetic heritage in the long, bloody war. Now our corporate agriculture has been “kindly” suggested to native farmers who are losing thousands of years of plant breeding work. The 12-30 lb melons have hard light-green rinds that make them perfect for shipping and storage; the light color makes them resistant to sun burning. Plants are large, vigorous and give heavy yields of oblong fruit which do well in many conditions. The flavor is superb, being very sweet and luscious; and the texture is very crisp. This is a best seller and is a favorite of Dr. Amy Goldman and featured in her book “Melons for the Passionate Grower.” Ali Baba has received much acclaim online “as the best tasting watermelon,” and it will forever win a spot in any melon lover’s heart. Pkt $3.00

### BINGO #WM212

This tasty Polish variety really stood out in our 2016 watermelon taste tests in California. The flavor is as vibrant as the bright red color of the flesh! The skin is a unique lime green with scarce dark green streaks. Wonderful! Pkt $2.75

### BLACKTAIL MOUNTAIN #WM129

70 days. One of the earliest watermelons we know of; superb for the North, but it also grows well in heat and drought. The flesh is red and deliciously sweet. Fruits have a dark rind and weigh 8-12 lbs each. This excellent variety was developed by our friend Glenn Drowns, owner of the Sand Hill Preservation Center in Iowa. A favorite of many gardeners across the USA. One of the best we have ever tried! Pkt $2.75 or 1 oz $8.50

### CAROLINA CROSS 180 #WM199

90 days. One of the largest types we sell—oblong fruits have reached over 200 lbs! Bright red flesh is sweet and remarkably fine-grained for such a large melon. Needs a long hot summer to reach its full potential. Grow this one for bragging rights! Pkt (15 seeds) $4.25

### JUBILEE #WM130

90 days. Long, oval-shaped fruit with very sweet flesh that is deep red and very crisp. A popular old favorite. Large size. One of all-time best tasting melons! Pkt $2.50

### CLAY COUNTY YELLOW MEAT #WM171

Extremely rare heirloom from Clay County, Alabama. Our original seed has been stored in a freezer since 1976. Yellow-fleshed watermelons reach 50 lb, and are reputed to be the sweetest, best-tasting yellow-fleshed watermelons grown. Has been grown for at least 100 years. Produced well in spite of drought in our trials. Pkt (25 seeds) $3.00

### WHITE WONDER #WM150 80 days.

Beautiful, snow-white flesh is so pale it’s almost transparent! The flavor is unique, fruity, and so delicious. The small, round 3-8 lb icebox-sized fruits are very refreshing and perfect for gourmet growers wanting to target high-class markets. These will add contrast to any display and are sure to bring attention at farmers’ markets. White-fleshed watermelons were common in the 1800’s, but due to corporate agriculture, these genetic treasures are about to be lost. That is a shame, as white-fleshed varieties date back hundreds of years and were developed in Africa from wild strains. This early variety is not for shipping as it cracks easily, but you will enjoy its unique crispness, fresh from the garden. Pkt $3.00

### CLAY COUNTY YELLOW MEAT #WM171

Extremely rare heirloom from Clay County, Alabama. Our original seed has been stored in a freezer since 1976. Yellow-fleshed watermelons reach 50 lb, and are reputed to be the sweetest, best-tasting yellow-fleshed watermelons grown. Has been grown for at least 100 years. Produced well in spite of drought in our trials. Pkt (25 seeds) $3.00

---

Customer, Joseph Miller with his 126.5 Carolina Cross
CREAM OF SASKATCHEWAN #WM133
80 days. A beautiful little melon with sweet, tasty, cream-colored flesh! An excellent variety for the North. Fruits around 8-10 lbs each with a striped, green rind. A favorite of those who grow it! An old heirloom. Pkt $2.50

CRIMSON SWEET #WM115
85 days. AAS Winner from 1964, very popular. Crisp and sweet, medium-red flesh, mild flavor. A good producing type that is still quite popular. Pkt $2.00

ART COMBE’S ANCIENT WATERMELON #WM187 Amazing Flavor! This melon has a green rind and succulent red flesh that is of excellent flavor and sweetness. It is a beautiful melon and a favorite on our farm, easy to grow and producing fruit up to 20 lbs. One of the most fascinating seed discoveries in modern history! In the early 1920s, Art Combe, a South Western plant expert and amateur prospector found a small woven pot filled with bright red watermelon seeds in an abandoned sandstone cave in Arizona’s Mogollon Rim. The red seeds are believed to be hundreds, if not thousands, of years old! Art planted the seeds and just a few germinated; the fruit were small and crooknecked unlike any other watermelon he had ever seen before, but the flavor was incredible! Art grew this ancient Native American watermelon for several decades, selecting the largest and most round specimens. The result of decades of selecting is a superb extra large watermelon with bright red, extra sweet flesh. Art used a dry farming technique that allowed him to grow extra sweet watermelons with almost no irrigation in the searing hot desert; these watermelons are extremely heat and drought tolerant! Pkt $3.50

GEORGIA RATTLESNAKE #WM113
90 days. A longtime Southern favorite, thought to have been developed in Georgia in the 1830’s. Its stripes resemble those of a Rattlesnake, hence the name. Sweet, light crimson-colored flesh and large size. Used as a shipping melon; a great old variety. Pkt $2.50

JANOSIK #WM204
80 days. Yellow-fleshed Polish variety. Oblong fruits to about 10 lbs. The extra sweet, yellow flesh is lovely in contrast with the dark green rinds. Crisp and delicious! Beautiful, uniform fruit and one of the best eating bright yellow types! Pkt $3.00

“...The best way to find yourself is to lose yourself in the service of others.” — Mahatma Gandhi

GOLDEN MIDGET #WM107
70 days. A beautiful miniature watermelon that weighs around 3 lbs. It’s easy to tell when they are ripe, as the rind turns a lovely golden yellow when ready for harvest, a very beautiful contrast with the salmon-pink-colored flesh. The taste is sweet and refreshing. Very early, matures in just 70 days. Developed by the late Dr. Elwyn Meader, UNH, in 1959. Unique. Pkt $2.50

MOUNTAIN SWEET YELLOW #WM213
90 days. A top choice for growers in the North, this is a yellow fleshed version of mountain sweet- a popular variety widely grown in the Northeast in the 1800s. The 20-35 pound fruits have an exceptionally high sugar content and a gorgeous yellow flesh that is firm. This variety is super reliable, plants are productive and fruits are uniformly high quality, making it a top choice for market growers. Pkt $3.00

STRAWBERRY #WM196
85 days. Flesh is a gorgeous strawberry pink, ripening to within a half-inch of the rind, and usually has very few seeds. Fine grained, distinctively flavored and super sweet; it is classed among the best-tasting by those who have tried it. The oblong, striped fruits reach 15-25 pounds. With moderate disease resistance, this variety deserves to be the star of your summer garden. Originally selected from a Florida heirloom by Walt Childs, and introduced in 1989 by our good friends at Southern Exposure Seed Exchange. Outstanding! Pkt $3.50

More varieties of seed available at www.rareseeds.com
MISSISSIPPI COB GEM #WM181
Local selection of Kolb's Gem, reputed to be even bigger and sweeter! Our foundation seed was a gift from Edsel Cliburn of Union, Mississippi, and is particularly recommended to our customers in the Deep South. Pkt $4.00

MOON AND STARS #WM121
95 days. Legendary heirloom variety rediscovered in Macon, Missouri. Can grow to over 40 lbs. The dark green rind has bright yellow spots on it! Spots range in size from tiny to several inches across. Leaves are also speckled in yellow. It has very sweet, brilliant red flesh. This is becoming one of the most popular heirloom varieties, a winner! Originally introduced by Peter Henderson & Co. in 1926, it was called “SUN, MOON AND STARS.” The catalog says, “...an extraordinary variation...and that it has such a delicious taste.” It was sold then for 20 cents a pkt. Unique variety! Pkt $3.00

MOON AND STARS, YELLOW FLESHED #WM122
90-95 days. Rare, this is the yellow-meated strain of this fine heirloom; these are very delicious and have beautiful, yellow-orange meat that is very sweet. The large fruit can grow to 40 lbs, and they have large, yellow “Moons and Stars” covering their nearly black rinds. Our favorite variety of the planetary watermelons, it was a real favorite at our 2004 “Heirloom Garden Show”. A great variety for farmers' markets. Pkt $3.25

NAVAJO WINTER #WM185
85 days. Thick light green to striped rind, medium pink to red crisp, sweet flesh. Fruits have been known to keep for up to four months. Expect unusual drought tolerance from this eminent variety from the American Southwest. Pkt $3.50

ROYAL GOLDEN #WM160
The most beautiful watermelon we carry; the rind of this heirloom turns brilliant golden-yellow when ripe! The distinctive color makes it a snap to know when to harvest and is so beautiful in your garden. The tasty pinkish-red flesh is sweet, crisp and refreshing. This variety is much larger than 'Golden Midget', with fruit weighing 8-25 lbs. We are so happy to offer seed for this great old melon that used to be offered by Willhite Seed of Poolville, Texas, until they discontinued it from their catalog in the 1970s and it almost became extinct. Pkt $4.00

ORANGEGLO #WM127
A favorite! 85 days. Beautiful, deep orange flesh; very sweet, excellent, almost tropical flavor! The best-tasting of ALL orange varieties we tried—the favorite of many who tried it at our place. High yields. Very resistant to wilt and insects; strong healthy vines. These will sell at roadside stands & markets! Introduced by Willhite Seed Co. prior to 1965. Pkt $3.00 or 1 oz $8.50

THAI ROM DAO #WM163
A wonderful icebox-sized melon, incredible, rich watermelon-flavor combined with heavy yields make this little melon a perfect choice for small families. Small fruits weigh about 8 lbs. A striped green rind and bright red flesh that is sweet and tasty. A fun little melon from Thailand. Pkt $2.25

THE TRUE SOUTHERN WATERMELON IS A BOON APART, AND NOT TO BE MENTIONED WITH COMMONER FRUITS OF THE EARTH. WHEN ONE HAS TASTED IT, HE KNOWS WHAT THE ANGELS EAT. IT WAS NOT A SOUTHERN

MARK TWAIN
**HERBS**

**GROW HERBS FOR HEALTH, WEALTH & FLAVOR!**

We offer a great selection of flavorful culinary types and popular medicinal varieties. Everyone should experience the joy of having fresh herbs. Notice: All statements listed in our catalog are for historical information only and are not approved by the FDA. Seek the advice of a qualified health professional before using any herbs for medicinal purposes.

| **ASHWAGANDHA #GR138** | Indian native plant that is indispensable in Ayurvedic medicine. Widely employed to ward off anxiety and as a sleep aid. The roots are the part that is traditionally used, being available the second year from planting, except in long-season, hot-summer areas, where they may be harvested the first year. The berries look like tiny tomatillos (to which they are indeed related) but are not considered edible, although they have been employed as a rennet substitute in cheese-making. Often referred to as Indian Ginseng because of the many beneficial uses ascribed to it for centuries. Pkt (100 seeds) $3.00 |
| **BASIL AROMATO #HB253** | Newly available! Lovely accent plant for the herb garden, with its columnar habit and large leaves attractively mottled in green and purple. Often start out mostly purple, becoming more green with age. Basil is now finding its way into cut flower arrangements; the rich purple flower spikes make this one especially valuable. Pleasant anise flavor intensifies when dried. To about two feet high, less in width. Pkt (25 seeds) $2.50 |
| **BASIL, CINNAMON #HB104** | Spicy flavor, Mexican variety with a distinct cinnamon like taste. Pkt (50 seeds) $1.75 |
| **BASIL, DARK PURPLE OPAL #HB106** | A beautiful and ornamental variety; deep purple. Italian basil flavor. Pkt (75 seeds) $2.50 |
| **BASIL, EMILY #HB194** | Compact version of the classic Genovese type that is superior for pot culture, having shorter stem-length between leaf nodes. Widely recognized to be longer-lasting when cut, all of which make “Emily” a better subject for market growers and home gardeners. Pkt (150 seeds) $2.50 |
| **BASIL, SIAM QUEEN THAI #HB102** | Very strong, clove-scented basil. This is a must for curry and all Thai cooking. This selection has beautiful flowers. Very tasty. This improved variety produces very large and lovely flowerheads. Pkt (100 seeds) $2.50 |
| **BASIL, SIAM QUEEN THAI #HB102** | A SUPER FRAGRANT VARIETY! (O. americano) Vigorous plant with dense spikes of light purple flowers enclosed in showy deep purple bracts, making for an especially fine appearance in pots or in the garden. Heavy fragrance with spicy vanilla overtones that makes a pleasant contribution to both fruit salads and savory dishes. The most fragrant basil. Pkt (75 seeds) $2.50 |
| **BASIL, CORSICAN #HB206** | Mediterranean heirloom type from Napoleon’s island birthplace off the French and Italian coasts. This versatile type comes in varying degrees of green to purple, often spectacularly mottled in both. A competent culinary type that makes a scintillating contribution in the border as well. Recommended! Pkt (75 seeds) $2.50 |
| **BASIL, SIAM QUEEN THAI #HB102** | Very strong, clove-scented basil. This is a must for curry and all Thai cooking. This selection has beautiful flowers. Very tasty. This improved variety produces very large and lovely flowerheads. Pkt (100 seeds) $2.50 |

More varieties of seed available at www.rareseeds.com
HERBS ARE GOOD FOR BEES AND BUTTERFLIES AND ARE EASY TO GROW!

BASIL, ERIITREAN #HB231 NEW!
Native to the small country of Eritrea on the horn of Africa, this strong scented and beautiful basil was introduced to Seed Savers Exchange by an exchange student from Africa. Plants are compact reaching 30 inches tall with spicy aroma and cream to pink colored flowers. Used in traditional African cuisine. Pkt (40 seeds) $2.50

BASIL, GENOVESE #HB101
68 days. The famous Italian heirloom is very popular with many cooks. Pkt (100 seeds) $2.50 or 1 oz $8.00

BASIL, GREEK DWARF #HB144
Cute little compact plants are only 6" tall and are great for growing in containers. It has a spicy, slightly anise flavor and is a must for Greek cooking. Pkt (100 seeds) $1.75

BASIL, LEMON #HB107
Wonderful lemon fragrance & taste, a real culinary delight. Used regularly in our kitchens. Pkt (100 seeds) $2.50

BASIL, LIME #HB103
A unique lime-flavored basil from Thailand. Popular variety for fresh market! Pkt (100 seeds) $2.50

BASIL, LETTUCE LEAF #HB108
Amazing size and flavor! Huge 3"-5" leaves; Japanese basil with a great flavor. Pkt (100 seeds) $2.00

BASIL, MAMMOLO #HB252 NEW!
A superb container variety, mammolo has been bred for exceptionally high leaf to stem ratio and a compact growth habit. Plants are super bushy and leaves are large with a classic Italian basil aroma and flavor without the minty smell and flavor that some experience with Italian basils. Pkt (100 seeds) $2.50

BASIL, PERSIAN #HB207
Really interesting and flavorful! Known as Reyhan throughout the varied nations of southwestern Asia. Has a distinctive aroma, both lemony and spicelike. Pkt (75 seeds) $2.50

BASIL, THAI HOLY “KAPRAO” #HB142
A popular herb in Thai cuisine, the fragrant purplish-green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus. Pkt (75 seeds) $2.25

BASIL, THAI SWEET #HB166
Popular sweet, spicy basil that is essential in Thai cuisine. Very flavorful with a nice licorice taste. Pkt (100 seeds) $2.50

BEE BALM, LEMON #HB124
(Monarda citriodora) An annual, lemon-flavored variety. Superb tea plant; striking pink-purple flowers, beautiful and tasty. Pkt (100 seeds) $2.50

BEE BALM, RED COLORS #HB261 NEW!
(Monarda didyma) Perennial. Beloved by ancient Native Americans as a medicinal plant. We love bee balm for the dazzling red blooms and its uncanny ability to attract droves of hummingbirds to the garden. This member of the mint family is easy to grow, thrives in poor soil and will readily spread to fill blank spaces. Tall 3-5 foot plants look great along the back border. Blooms will last from mid-to-late summer and well into fall if deadheaded. Naturally resistant to deer. The spidery red blooms not only lure hummingbirds, but bees and butterflies, as well. Pkt (40 seeds) $3.00
BORAGE #HB139
(Borago officinalis) Cucumber-flavored fresh leaves are added to salads, cooked, or made into a cooling drink. The blue flowers are used as a garnish. Makes a good honey plant. Also used medicinally. Pkt (60 seeds) $2.00 or 1 oz $5.00

BURDOCK, GREAT #HB197
(Arctium lappa) Renowned traditional medicinal plant in Europe, North America and China, used historically as a diuretic. It has also been used in cases of snakebite, skin diseases and burns, fevers, and women's complaints. Rhubarb-like leaves yield nutritious stalks that are cooked like celery; young roots are eaten raw or prepared like parsnips. The stickery seeds can be sprouted and have been used as buttons! How much more can one plant offer? Pkt (100 seeds) $2.50

CHERVIL #HB188
(Anthriscus cerefolium) Traditionally used in French cooking, where the slightly anise-like flavor of the leaves is appreciated when added to eggs, vegetable and fish dishes. Leaves are added at the very last minute of cooking, to preserve the delicate flavor. Small white flowers atop 15-20 inch stems. Also known as French parsley. Pkt (400 seeds) $1.75

CHIVES, COMMON #HB135
Wonderful, mild onion flavor. These long, thin chives are excellent in many meals; great raw or cooked. Lavender flowers. Pkt (300 seeds) $2.50

CHIVES, COMMON #HB135
Wonderful, mild onion flavor. These long, thin chives are excellent in many meals; great raw or cooked. Lavender flowers. Pkt (300 seeds) $2.50

CORIANDER, LARGE SEEDED #HB205
(Coriandrum sativum) Early-bolting seed type is intended for use of the seed, which are true coriander; however the leaves may be harvested sparingly for cilantro. Very productive, and fresh coriander is so much nicer than the dried seeds in cooking! Pkt (50 seeds) $2.25

CORIANDER, DWARF LEMON #HB262
NEW! A subtle citrus flavor adds a welcome twist to this ancient herb. There is no limit to the culinary potential! Compact plants and seeds are all super flavorsome! Pkt (40 seeds) $2.50

CUMIN #HB152
(Cuminum cyminum) The flavorful seeds are an important ingredient in many Mexican dishes; also used in bread and cakes. Small, tender, crawling plants reach about 6" tall. Pkt (100 seeds) $1.75

CATNIP #HB127
The herb that drives cats wild is also medicinal; used in a tasty herbal tea for colds and flu. Vigorous plant. Pkt (200 seeds) $2.00

CHAMOMILE, GERMAN #HB118
(Matricaria recutita) Beautiful, small flowers make a relaxing tea with a sweet, fruity fragrance; medicinal. Attractive plants. Pkt (300 seeds) $2.25

CHINESE CHIVES #HB111
(Allium tuberosum) These winter-tolerant chives are great for greenhouse production. They have great garlic flavor and are popular with Asian chefs. We love 'em. Pkt (300 seeds) $2.50

CILANTRO #HB125
(Coriandrum sativum) Popular in Mexican cuisine, this herb is a must for all salsa and chili recipes; delicious and flavorful. Pkt (100 seeds) $2.00 or 1 oz $5.00

CILANTRO, SLO-BOLT #HB143
(Coriandrum sativum) This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period. Pkt (100 seeds) $2.50

CHAMOMILE, GERMAN #HB118
(Matricaria recutita) Beautiful, small flowers make a relaxing tea with a sweet, fruity fragrance; medicinal. Attractive plants. Pkt (300 seeds) $2.25

CUMIN #HB152
(Cuminum cyminum) The flavorful seeds are an important ingredient in many Mexican dishes; also used in bread and cakes. Small, tender, crawling plants reach about 6" tall. Pkt (100 seeds) $1.75

More varieties of seed available at www.rareseeds.com
DILL, BOUQUET #HB126
(Anethum graveolens) Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow. Pkt (300 seeds) $2.50

DILL, ELEPHANT #HB180
A very aromatic, late-flowering variety that has nice green color and is productive. Pkt (300 seeds) $2.00

DOCK, BLOODY (RED SORREL) #HB189
(Rumex sanguineus) Stunning foliage plant with elongated, medium green leaves, exquisitely veined in a brilliant burgundy-purple. A hardy perennial, it quickly forms an attractive clump, which sends up red flower-clusters in early summer, followed by brown seed heads. A superb, deer-resistant accent plant. Pkt (100 seeds) $2.50

ECHINACEA PARADOXA OR OZARK YELLOW CONEFLOWER #HB171
Like the pale purple coneflower, but these are a bright golden-yellow color. Brilliant blooms do well in fairly dry, rocky soil like is found on many of the Ozark hills here in Missouri and Arkansas; this is the region where this unique coneflower is native. Used by Native Americans as a traditional medicine, it is being researched today for its herbal uses. It can be hard to find even here in Southern Missouri, but is rather easy to grow. Pkt (30 seeds) $2.00

ECHINACEA PALLIDA #HB242
(Echinacea pallida) This is an excellent choice for those who like the company of hummingbirds and butterflies in their garden. Native to the eastern half of the U.S and up to Canada, this is a super adaptable and easy to grow flower that the Native Americans held in high esteem as a powerful medicinal. They require very little care, as long as they aren’t excessively moist, they will thrive just about anywhere. Pkt (30 seeds) $2.50

ECHINACEA PURPUREA #HB119
A beautiful, purple wildflower and well-known medicinal herb with numerous uses. Excellent. Pkt (50 seeds) $2.50

ECHINACEA PALLIDA #HB242
(Echinacea pallida) This is an excellent choice for those who like the company of hummingbirds and butterflies in their garden. Native to the eastern half of the U.S and up to Canada, this is a super adaptable and easy to grow flower that the Native Americans held in high esteem as a powerful medicinal. They require very little care, as long as they aren’t excessively moist, they will thrive just about anywhere. Pkt (30 seeds) $2.50

FENNEL, BRONZE #HB198
(Foeniculum vulgare) Very decorative bronze-hued lacy foliage. Its unusual color makes a striking accent plant, a sophisticated addition in salads, or an elegant garnish. Seeds may, of course, be used like those of any fennel. Pkt (50 seeds) $2.50

FENNEL, FLORENCE #HB128
(Foeniculum vulgare) Plant grows like dill. Used in Italian cooking; tasty. Very easy to grow. Pkt (200 seeds) $2.00

FENUGREEK #HB136
(Trigonella foenum-graecum) The aromatic leaves are a popular potherb in India. Also used in curry powder, in imitation flavorings, and as a coffee substitute. The seeds make a tasty tea. Popular in western Asia and the Mediterranean. Pkt (75 seeds) $2.00

COMFREY #HB109 NEW!
(Symphytum officinale) A beloved plant in the permaculture community, and its strikingly beautiful flowers are adored by pollinators. It is famous for the “chop and drop” method and to create compost. Though it is thought comfrey has to be started by root, we successfully had no problem growing it here from seed and have it ringing around our peach trees. Herbalists use this powerful plant, called “the Master Healer”, topically to help with tissue regeneration and to heal wounds. Containing an anti-inflammatory compound, large amounts of mucilage, sterols and allantoin, it is perfect for topical healing. The Physicians of Myddvai used it to promote the union of bone, and the word “Comfrey” itself is thought to have derived from the Latin confervere meaning to grow together. Pkt (15 seeds) $3.00

FENUGREEK #HB136
(Trigonella foenum-graecum) The aromatic leaves are a popular potherb in India. Also used in curry powder, in imitation flavorings, and as a coffee substitute. The seeds make a tasty tea. Popular in western Asia and the Mediterranean. Pkt (75 seeds) $2.00
HYSSOP , BLUE  #HB123
(Hyssopus officinalis) Excellent for attracting bees and butterflies; bright blue flowers; a superb antiviral plant that many use to treat flus, etc. Pkt (125 seeds) $2.50

HYSSOP, KOREAN  #HB208
(Agastache rugosa) Perennial, more robust relative to Anise Hyssop, with similar flavor and overall appearance except that, at four feet tall, it is much larger. One of the 50 Fundamental Herbs in Chinese traditional medicine, this plant has been studied in recent times for antibacterial properties. Makes a wonderful base for herbal tea blends and makes a definitive statement in the garden! Pkt (100 seeds) $2.25

LAVENDER  #HB112
(Lavandula vera) Famous for fragrance, the lavender-colored blossoms are used in potpourris, soaps, etc. A great old-time cottage garden plant. Pkt (100 seeds) $2.25

HOREHOUND, WHITE  #HB192
(Marrubium vulgare) This is the traditional remedy for coughs, having earned its place in the herb garden! Mounds of silvery foliage, around 18 inches tall and somewhat broader, last all season long in most climates. White flowers in season are pretty but not really showy. Pkt (100 seeds) $2.50

LION’S TAIL OR WILD DAGGA  #HB167
(Leonotis nepetifolia) A member of the mint family, it is native to Southern Africa and is used as a folk medicine among the native peoples for treating numerous ailments, and has shown some promise in studies. Tall, evergreen tropical plant produces loads of stunning peachy-orange flowers. Caution: this plant is a mild narcotic. Pkt (15 seeds) $3.00

“Let us not forget that the cultivation of the earth is the most important labor of man. When tillage begins, other arts will follow. The farmers, therefore, are the founders of civilization.” - Daniel Webster
MILKWEED, BUTTERFLY WEED #HB228
(A. Tuberosa) Perennial. The hardy native Milkweed is essential to the survival of Monarch butterflies. Mature butterflies feed on the nectar produced in the flowers, while the foliage provides food for their larvae. The brilliant orange and yellow flowers are showy in massed plantings, but fascinating up close, with their intricate detail. The three-foot plant is native throughout the eastern and southern regions of the country, usually preferring drier sites, and should be hardy except at very high elevations. Very durable and long-lived once established, and may gently increase on its own in favorable locations. (CAUTION: The milky sap is poisonous if ingested in large quantities, and contact with the skin may cause dermatitis in sensitive individuals.) Pkt (40 seeds) $2.50

LOVAGE #HB153
(Levisticum officinale) Flavorful, dark green leaves and yellow flowers; the leaves and seeds are used for flavoring stews, soups, salads, pickles, and more. Nice celery taste. The hardy plants can be grown in most of the North. Pkt (200 seeds) $2.00

MARJORAM #HB137
(Majorana hortensis) A fragrant and flavorful herb that is a popular seasoning. Easy to grow. Pkt (800 seeds) $2.50

MEXICAN MINT OR SWEET MACE #FL465
(Tagetes lucida) Enjoy this late-blooming marigold in teas and other drinks; a great flavoring for many dishes. This old Hispanic heirloom is hard to find nowadays, but is still a great garden plant that is easy to grow and quite flavorful. Pkt (50 seeds) $2.50

MILKWEED, RED OR SWAMP #HB229
(Asclepias incarnata) Perennial. Rosy-pink-flowered milkweed that is the best choice for moist locations, as it is native to wet ground throughout much of North America. Supports the Monarch and other butterfly populations as well as bees and hummingbirds. The sweet vanilla fragrance, and large numbers of flowers, support the gardener’s enjoyment as well. May reach 5 feet tall in favored locations. (CAUTION: The milky sap is poisonous if ingested in large quantities, and contact with the skin may cause dermatitis in sensitive individuals.) Pkt (40 seeds) $2.50

MARSHMALLOW #HB190
(Althaea officinalis) African native. The original source of an Egyptian confection which evolved into today’s marshmallows. The roots and velvety leaves have been eaten as a vegetable for centuries, often fried with onion and garlic. 3-4 foot stems of 1-2 inch, white-to-pink flowers are reminiscent of hollyhocks, to which this plant is related. The plant is also renowned in various folk cultures for its medicinal properties. Pkt (35 seeds) $2.25

MOLDAVIAN BALM, DRAGONHEAD #HB204
(Dracocephalum moldavicum) Eurasian native that has been cultivated for centuries. The minty-lemony leaves and large purple flowers have long been used in a tea for reputed herbal benefits, including “lightening a discouraged heart.” Beloved by bees, like all the mint tribe. Pkt (75 seeds) $2.75

MEXICAN MINT OR SWEET MACE #FL465
(Tagetes lucida) Enjoy this late-blooming marigold in teas and other drinks; a great flavoring for many dishes. This old Hispanic heirloom is hard to find nowadays, but is still a great garden plant that is easy to grow and quite flavorful. Pkt (50 seeds) $2.50
OREGANO, VULGARE #HB131
(Origanum vulgare) This is a beautiful and delicious Italian flavoring herb. Also medicinal. Great for Italian and Greek cooking. Pkt (400 seeds) $2.25

OREGANO, WILD ZAATAR #HB174
(Origanum syriaca) We offer seeds from Israel for this plant that grows wild in Israel, Jordan and surrounding areas. Doubtless a common herb in Bible times, and still one of the tastiest! It has great flavor that blends hints of Oregano, Thyme and Marjoram. A favorite. Pkt (35 seeds) $3.00

PARSLEY, GIANT OF ITALY #HB133
A very large Italian strain of parsley with great flavor. Perfect for sauces. Pkt (400 seeds) $2.00

PARSLEY, HAMBURG ROOTED #HB134
This tasty heirloom dates to the pre-1600s and is grown for its large, flavorful roots that make superb soups and stews, or baked. Leaves are also delicious. Pkt (400 seeds) $1.50 or 1 oz $5.00

MORINGA, DWARF #HB245   Easy to grow as an annual in the North!
This is a very special dwarf variety from India. Unlike other varieties of moringa, this tree will remain short and is very well suited to container growing, which makes growing it in the U.S much easier. Moringa is native to the tropics and the subtropics; container growing will allow you to bring your tree inside for the winter. This plant is prized for its very high-protein leaves, its rich concentration of minerals and vitamins and its heavy load of anti-oxidants! Leaves, blooms, seeds and immature seedpods, called "drumsticks", are edible; seeds are source of a high quality oil. WARNING: Roots are reputed to be poisonous, do not eat! Pkt (10 seeds) $3.50

SHUNGIKU EDIBLE CHRYSANTHEMUM #HB129 (Chrysanthemum coronarium) Delicious green leaves are great in salads and stir-fries. The brilliant yellow flowers are also tasty! A beautiful Oriental heirloom, very colorful. Pkt (125 seeds) $2.50

ROSEMARY, ROSY #HB218
(Rosmarina officinalis) Tender perennial to 30 inches. The plant has been used for centuries both medicinally and in the kitchen. Small evergreen shrub is covered with needle-like aromatic leaves and a myriad of tiny pink or blue flowers in summer. Perennial in mild-winter climates; elsewhere, grow in containers for overwintering indoors. The dark green leaves may be used fresh or dried. Flowers are beloved by bees. We offer select seed, that is easier to start, but it still can be somewhat challenging. The plants are lovely and can live for years with proper care. Pkt (300 seeds) $2.00

SAGE, BROAD LEAF #HB147
(Salvia officinalis) Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20"-tall gray-green plants are quite attractive. Pkt (75 seeds) $2.00

PURSLANE, GREEN #HB151
( Portulaca oleracea) Low, crawling plant produces tender stems and juicy leaves that are excellent added to salads. A popular green in Mexico that was favored by my Hispanic grandmother. Also used in herbal healing plans. Pkt (300 seeds) $2.00

SAFFLOWER, GRENADE MIX #HB255
Annual. Creamy ivory, lemon yellow and bright saffron orange thistle-like flowers atop prickly plants. Individual blooms are small but produced in great numbers, from midsummer on. Earlier blooming than many safflowers. Safflowers are a source of healthful oilseed, which the birds like as well. Also is useful as a dye plant. Widely grown in Europe, but gaining appreciation here. 30-inch plants are equally at home in the herb garden or the border. Pkt (100 seeds) $2.50

RUE, HERB O’GRACE #HB191
(Ruta graveolens) Historic herb whose use dates back to ancient times—rue is mentioned in the New Testament. The evergreen plants are a rich sea-green, quite distinctive even from a distance, forming a compact mound in the herb garden. Thrives in poor sandy soils and hot, dry sites. Pkt (100 seeds) $1.75

ROSEMARY, ROSY #HB218
(Rosmarina officinalis) Tender perennial to 30 inches. The plant has been used for centuries both medicinally and in the kitchen. Small evergreen shrub is covered with needle-like aromatic leaves and a myriad of tiny pink or blue flowers in summer. Perennial in mild-winter climates; elsewhere, grow in containers for overwintering indoors. The dark green leaves may be used fresh or dried. Flowers are beloved by bees. We offer select seed, that is easier to start, but it still can be somewhat challenging. The plants are lovely and can live for years with proper care. Pkt (300 seeds) $2.00

STEVIA #HB175
(Stevia rebaudiana) A hard-to-find herb that is grown for the famous Stevia leaves which, when dried, are used to sweeten drinks and desserts. Much sweeter than sugar; stevia powder is reported to be 300 times sweeter! Not winter-hardy, except in zones 8-10. From Brazil and Paraguay. The chemical companies who make artificial sweeteners hate this plant, and have tried to make it illegal. But I just love it! Pkt (15 seeds) $3.00
SORREL, GREEN DE BELLEVILLE  #HB202
(Rumex acetosa) Sorrel is appreciated in native cuisines throughout Europe and in many parts of Asia and Africa as well. A perennial, it is available in early spring, before many annual crops have even been sown! The lemony tartness of the young succulent leaves gives a tangy twist to salads. Widely used in soups; combine with spinach for an authentic spanakopita. This cultivated variety with clear green leaves is much slower bolting than the wild species. Pkt (200 seeds) $2.00

STINGING NETTLE  #HB203
(Urtica dioica) Yes, it’s the very same plant that causes unwary hikers such discomfort! But drying or cooking eliminates the sting, and the attractive plants have a long history of use in herbal medicine, as a medicinal shampoo and reputed to alleviate symptoms in cases of arthritis, enlarged prostate, and many other complaints. Also used in salt-reduced diets. Young shoots taste like spinach and are rich in vitamins and iron. Nettle is one of the foundations of Biodynamic practices. Pkt (800 seeds) $2.00

SORREL, GREEN DE BELLEVILLE  #HB202
(Rumex acetosa) Sorrel is appreciated in native cuisines throughout Europe and in many parts of Asia and Africa as well. A perennial, it is available in early spring, before many annual crops have even been sown! The lemony tartness of the young succulent leaves gives a tangy twist to salads. Widely used in soups; combine with spinach for an authentic spanakopita. This cultivated variety with clear green leaves is much slower bolting than the wild species. Pkt (200 seeds) $2.00

STINGING NETTLE  #HB203
(Urtica dioica) Yes, it’s the very same plant that causes unwary hikers such discomfort! But drying or cooking eliminates the sting, and the attractive plants have a long history of use in herbal medicine, as a medicinal shampoo and reputed to alleviate symptoms in cases of arthritis, enlarged prostate, and many other complaints. Also used in salt-reduced diets. Young shoots taste like spinach and are rich in vitamins and iron. Nettle is one of the foundations of Biodynamic practices. Pkt (800 seeds) $2.00

SUMMER SAVORY  #HB138
(Satureja hortensis) Delicious peppery flavor that is popular in beans and many other dishes; also used medicinally. Pkt (250 seeds) $1.75

TANSY  #HB220
(Tanacetum vulgare) Perennial, to 4 feet. Fern-like, aromatic leaves, with a fragrance reminiscent of camphor and rosemary. Mature plants produce heads of attractive yellow button-like flowers, interesting when grown at the back of an herb border. Dried tansy has historically been used to repel insects like moths and ants; the plant also yields a traditional green dye. Not recommended for culinary use. Pkt (100 seeds) $2.50

WORMWOOD  #HB115
(Artemisia absinthium) Silvery-grey leaves, a beautiful plant; ornamental. Traditionally used to expel worms, and as a bitter tonic; hardy. Pkt (500 seeds) $2.00

TARRAGON, RUSSIAN  #HB145
A flavorful herb that is used to season salads, meats, and other dishes; hardy plants grow to 40”. Used fresh or dried. Pkt (175 seeds) $2.00

TOOTHACHE PLANT, BULLS EYE  #HB160
With a bright bulls eye on the tip of each flower, these funky little flowers look great in a border, especially when planted in mass. As potent as they are beautiful, these flowers pack a punch. Pkt (75 seeds) $2.50

TOOTHACHE PLANT, YELLOW  #HB250
These potent little flowers are a pretty yellow throughout. Stocky plants produce a profusion of canary-colored flowers that are incredibly potent. Flowers retain their numbing qualities when dried or made into a tincture. Pkt (75 seeds) $2.50

SHISHO or PERILLA “PURPLE ZI SU”  #HB155
(Perilla frutescens) A beautiful and delicious plant that is very popular in Asia. The purple-red leaves are used to color and flavor vinegar and to make beautiful pink rice. They are great in salads; flavor is a mix of basil and mint. Pkt (75 seeds) $2.50

THYME  #HB113
(T. vulgaris) Very aromatic and flavorful; not winter hardy. Pkt (800 seeds) $2.50

THYME, WILD  #HB214
(Thymus pulegioides) Perennial. (Also known as creeping thyme) Spreading perennial that forms thick mats with tight clusters of rose-purple flowers. Very fragrant; useful for planting between stepping stones and at the edge of walkways, where its vigorous growth habit is a virtue. Used in cooking and for medicinal purposes; anti-fungal action has been documented for this species. Pkt (200 seeds) $2.25

VALERIAN  #HB221
(Valeriana officinalis) Perennial. (Also known as Garden Heliotrope) Delicate-looking, low-growing plants give rise to 4-foot, charming clusters of tiny pale pink flowers June-September; very attractive in borders or herb gardens. Extracted fragrance of the flowers was used in perfumes in the Renaissance. Valerian was touted for its medicinal properties for centuries, and modern research has confirmed its value. The root has been the part most used, having been recommended as a pain reliever, sedative, and to alay migraine, but most importantly, to relieve insomnia. (We make no recommendation and any use of herbs should be undertaken only under medical supervision.) Pkt (100 seeds) $2.25

SHISHO or PERILLA “PURPLE ZI SU”  #HB155
(Perilla frutescens) A beautiful and delicious plant that is very popular in Asia. The purple-red leaves are used to color and flavor vinegar and to make beautiful pink rice. They are great in salads; flavor is a mix of basil and mint. Pkt (75 seeds) $2.50

THYME  #HB113
(T. vulgaris) Very aromatic and flavorful; not winter hardy. Pkt (800 seeds) $2.50

THYME, WILD  #HB214
(Thymus pulegioides) Perennial. (Also known as creeping thyme) Spreading perennial that forms thick mats with tight clusters of rose-purple flowers. Very fragrant; useful for planting between stepping stones and at the edge of walkways, where its vigorous growth habit is a virtue. Used in cooking and for medicinal purposes; anti-fungal action has been documented for this species. Pkt (200 seeds) $2.25

VALERIAN  #HB221
(Valeriana officinalis) Perennial. (Also known as Garden Heliotrope) Delicate-looking, low-growing plants give rise to 4-foot, charming clusters of tiny pale pink flowers June-September; very attractive in borders or herb gardens. Extracted fragrance of the flowers was used in perfumes in the Renaissance. Valerian was touted for its medicinal properties for centuries, and modern research has confirmed its value. The root has been the part most used, having been recommended as a pain reliever, sedative, and to alay migraine, but most importantly, to relieve insomnia. (We make no recommendation and any use of herbs should be undertaken only under medical supervision.) Pkt (100 seeds) $2.25

WORMWOOD  #HB115
(Artemisia absinthium) Silvery-grey leaves, a beautiful plant; ornamental. Traditionally used to expel worms, and as a bitter tonic; hardy. Pkt (500 seeds) $2.00

TOOTHACHE PLANT, BULLS EYE  #HB160
With a bright bulls eye on the tip of each flower, these funky little flowers look great in a border, especially when planted in mass. As potent as they are beautiful, these flowers pack a punch. Pkt (75 seeds) $2.50

TOOTHACHE PLANT, YELLOW  #HB250
These potent little flowers are a pretty yellow throughout. Stocky plants produce a profusion of canary-colored flowers that are incredibly potent. Flowers retain their numbing qualities when dried or made into a tincture. Pkt (75 seeds) $2.50
COMMON YARROW  #HB114  
(Achillea millefolium) Beautiful when used as a dried flower. Also popular as an herb; used for colds, fevers, and for healing wounds. An easy to grow wildflower that provides quite a country charm over a long season. Pkt (800 seeds) $2.00

YARROW, CERISE QUEEN  #HB234  
(A. millefolium) Perennial. Brilliant pink flowers, borne in typical yarrow fashion: hundreds of tiny blooms, in flat clusters, are produced with abandon until late autumn. Same carefree ways as white yarrow, and the same foot-tall plants with fernlike foliage, but the color really makes an impression! Pkt (800 seeds) $2.25

YARROW, POLISH PASTELS MIX  #HB244  
(Achillea millefolium) This mix offers an electrifying mix of colors that breathes life into the landscape. Yarrow is an ancient herb that has been appreciated for centuries as a healing plant. Ancient Native Americans chewed the leaves for toothaches, and an ancient Chinese proverb claims that yarrow brightens the eyes and promotes intelligence. Yarrow is a keystone plant for the drought tolerant garden and is frequently grown in butterfly gardens, the roots also help to prevent erosion. Pkt (100 seeds) $2.00

YARROW, CERISE QUEEN  #HB234  
(A. millefolium) Perennial. Brilliant pink flowers, borne in typical yarrow fashion: hundreds of tiny blooms, in flat clusters, are produced with abandon until late autumn. Same carefree ways as white yarrow, and the same foot-tall plants with fernlike foliage, but the color really makes an impression! Pkt (800 seeds) $2.25

KAORI AO OBA SHISO (PERILLA)  
#HB258  NEW! A lovely green-leaved Shiso from Japan. In Eastern medicine, Shiso is seen almost as a cure-all. The leaves are used fresh, salted, pickled, and dried in a variety of dishes, but especially rice. The seeds are rich in omega-3 fatty acids and can also be used fresh or dried. Perilla makes a good companion near tomatoes, but is best just outside of the vegetable garden. Bees and butterflies love the tiny flowers that appear on the plants in late summer and early fall, but it readily self-seeds. Pkt (100 seeds) $2.50

SELF HEAL #HB154  NEW!  
Prunella vulgaris is known by many common names, but most of them reference this plant's traditional use as a healer. A photogenic, unobtrusive, mild-tasting perennial mint that is loved by pollinators and herbal tea drinkers alike! In clinical studies, it was found to have a very high antioxidant activity and contained active compounds such as rosmarinic acid, rutin and quercetin. The highest amount of compounds were extracted by water, but this plant also makes a great infused vinegar! Known for a high mineral content and high antiviral activity in several studies, it is considered by the Chinese to "change the course of a chronic disease". Pkt (200 seeds) $2.75

GREAT FOR TEA!  
ZLOTY LAN CHAMOMILE  #HB157  NEW!  
(Matricaria recutita) This Polish chamomile is bigger and higher yielding than the standard and is easy to grow at home from seed. It has a wonderful aroma and is used to make teas. Chamomile is one of the herbs used in biodynamic compost preparations and has a high level of essential oils. The compounds in this herb have been extensively studied for their health benefits, though it's contraindicated in pregnancy or for those taking blood thinners. Pkt (300 seeds) $2.75

MULLEIN #HB146  NEW!  
(Verbascum densiflorum) Mullein is well-adapted to cottage, gravel, and rock gardens. In its function as a pioneer plant, it loves to protect and cover disturbed soil. The first year, this biennial will create a short basal rosette of thick, soft, pale-green leaves that are sometimes called “cowboy toilet paper” or "flannel leaf". The second year it will send up a tall stalk of abundant dense flowers unique to this V. densiflorum variety of mullein. The first year leaves have been traditionally used dried as an infusion for lung issues, and the second year flowers for ear aches. Pkt (100 seeds) $2.50

SALAD SEEDS #HB147  NEW!  
(Salad Leaves) Assorted leaves for salads. Not only is it fun to eat from your own garden, but you can also make your own salad dressing! Pkt (100 seeds) $2.00

SELF HEAL #HB154  NEW!  
Prunella vulgaris is known by many common names, but most of them reference this plant’s traditional use as a healer. A photogenic, unobtrusive, mild-tasting perennial mint that is loved by pollinators and herbal tea drinkers alike! In clinical studies, it was found to have a very high antioxidant activity and contained active compounds such as rosmarinic acid, rutin and quercetin. The highest amount of compounds were extracted by water, but this plant also makes a great infused vinegar! Known for a high mineral content and high antiviral activity in several studies, it is considered by the Chinese to “change the course of a chronic disease”. Pkt (200 seeds) $2.75

OYSTER LEAF #HB178  NEW!  
Amazing Flavor! (M. maritima) This delicious plant is aptly named for its tolerance to maritime exposure and it can be found growing wild along the Scottish coast. It received its common name because the thick, tender leaves taste similar to oysters with a hint of seaweed flavor. Perfect in salads and other raw dishes. Because of its beauty and hardiness, some gardeners say they will never be without this amazingly aromatic plant in their garden. Hardy to zone 3; seeds can take a month to germinate. Hard to find! Pkt (15 seeds) $4.50

More varieties of seed available at www.rareseeds.com
AGERATUM (AGERATUM HOUSTONIANUM)
Annual. Old-fashioned favorite in gentle pastel tones of lavender, blue and white. Ageratum flowers make a lot of nectar and support beneficial insect populations. They are also a choice plant for the front of the border, in rock gardens and more. So precious. Pkt (100 seeds) $2.00

FLOWER SEED FOR BEAUTY, FRAGRANCE AND THE BEES!
We are glad to be able to offer a good selection of old cottage garden flower varieties. Flowers bring so much beauty to any garden.
Warning: some are very poisonous. Do not use for food unless you are sure they are edible.

ASTERS-CHINA
(Callistephus chinensis) Asters originated in China. Annual. (200 seeds per Pkt)

GIANT PERFECTION MIX #FL101
Beautiful, long-lasting cut flowers, an old-fashioned favorite. Peony-type, extra-large flowers that are great for cutting. This formula mix has all the best colors. This variety is popular with home and market growers. Pkt $1.50

PALE PINK DWARF MILADY #FL113
NEW! A sweet dwarf aster with a profusion of large 3" flowers for a perfectly pink party on the patio. Suited for borders or container gardening and is a butterfly magnet. Heat resistant and worry free. So pretty and pale pink! Pkt $2.50

JOBS TEARS #FL345 NEW! (Coix lacryma-jobi)
Is it an herb, grain, vegetable, or ornamental bead? This easy-to-grow plant is all these things and more! With graceful and flowing miniature corn-type bladed leaves, sturdy stalks, delicate inconspicuous drooping flowers, and ornamental pea-like seeds, Job’s Tears adds a stunning green filler to cut flower displays. A grain-bearing plant useful for food, to make necklaces, rosary beads, and even traditionally in folk medicine for arthritis and to remove heat! Once the husk has been removed for cooking, the grains look more like oversized pearl barley. Great in brothy dishes and traditional Asian drinks, Job’s Tears provides a chewy, mildly sweet, and earthy flavor that has caught the eye of discerning cooks. It has lovingly been called by cookbook authors “the next cult gluten-free grain” and an “unusual, versatile, and beneficial little weirdo.” Pkt (15 seeds) $3.00

MINT- MARVELOUS MIX #HB263 NEW!
This is perhaps the most powerful perennial to invite into your landscape. Countless beneficial insects are absolutely enchanted by mint, while many pesky garden pests are repulsed by it. Growing mint from seed is a lesson in the beauty of chaos in the natural world, as the busy activity of insect pollinators causes a wide spectrum of mint flavors. We love the element of surprise in growing mint from seed. While the flavors may range from spearmint to peppermint or applemint, the purported medicinal and pest repelling benefits remain the same. Perennial from zones 4-9, mint will thrive in most gardens. It is quite competitive and belongs in the herb bed or in a contained location. Many folks simply clip the leaves and use as mulch around plants in the vegetable garden to harness the pest repelling benefits without letting this aggressive plant grow in the vegetable garden. Pkt (200 seeds) $3.00

MINT- MARVELOUS MIX #HB263 NEW!
This is perhaps the most powerful perennial to invite into your landscape. Countless beneficial insects are absolutely enchanted by mint, while many pesky garden pests are repulsed by it. Growing mint from seed is a lesson in the beauty of chaos in the natural world, as the busy activity of insect pollinators causes a wide spectrum of mint flavors. We love the element of surprise in growing mint from seed. While the flavors may range from spearmint to peppermint or applemint, the purported medicinal and pest repelling benefits remain the same. Perennial from zones 4-9, mint will thrive in most gardens. It is quite competitive and belongs in the herb bed or in a contained location. Many folks simply clip the leaves and use as mulch around plants in the vegetable garden to harness the pest repelling benefits without letting this aggressive plant grow in the vegetable garden. Pkt (200 seeds) $3.00
BACHELOR'S BUTTON (Edible) (Centaurea cyanus) Hardy annual. Often self-sows. Bachelor's Buttons were brought to America in the 17th century. (150 seeds per pkt)

BLUE BOY #FL160
Colorful blue, double flowers on tall 3’ plants, bloom all season. Very easy to grow. It is a self-seeding annual, so you will not have to replant. Pkt $2.50

CLASSIC ARTISTIC MIX #FL157
Hardy annual. Balanced formula-mix of assorted Bachelor Buttons of mostly two-toned color patterns. The spectrum runs from sky blue through royal blue, deep burgundy to reds, rose, pinks, and white. Lends wonderful color to beds, borders and especially to old-style cottage garden designs, and makes a perfect cut flower too! Truly an artistic new spin to an old classic favorite. Pkt $2.75

BELL OF IRELAND
(Bellessis blathann) Hardy annual. Tiny white flowers in large green bell-shaped calyces. Great as a cut flower, fresh or dried. This old-time plant has been cultivated since 1570. Very easy to grow. Pkt (125 seeds) $2.50

BLACK-EYED SUSAN VINE

BLACK-EYED SUSAN VINE MIX #FL917
(Thunbergia alata) Tender perennial grown as an annual. Trumpet-shaped, 5-petaled tubular flowers in a warm mix of yellows, oranges and golds. Bearing 2-inch flowers with dark purple-black throats, this East African native is showy trained up a trellis, in hanging baskets, or in pots. Mature plants grown in a frost-free environment may climb 20 feet; expect 6- to 8-foot plants when grown as an annual. Pkt (25 seeds) $3.00

BOWERS OF IRELAND

CACTUS MIXED #FL909
Formula mix featuring diverse plant habits, flower forms and colors. Fascinating subjects for houseplant or greenhouse. Cacti are usually slow growers and very long-lived in suitable conditions. Pkt (25 seeds) $2.75

More varieties of seed available at www.rareseeds.com
CASTOR BEAN
(Ricinus communis) Annual. Persists as a shrub in very mild-winter climates. Very Poisonous!
(15 seeds per pkt)

GIANT ZANZIBARIENSIS #FL281
This giant castor bean will take center stage in any garden. Magnificent plants can grow over 15' in the first season, and the leaves can reach 3' across! A true monster that gets big in most climates and really huge in warm climates. Provides a quick, tropical-like shade. Warning: the seeds and plants are very poisonous. Pkt (15 seeds) $3.50

RED GIANT #FL175
Large, dusky-red leaves have bright-red veining and stems. Dark seed pods are very exotic looking, being covered in deep red spikes. Warning: the seeds and plants are very poisonous. Pkt (15 seeds) $3.50

CALENDULA (Edible)
(Calendula officinalis) Hardy annual. Often self-sows. (125 seeds per pkt)

BALL’S IMPROVED ORANGE #FL205
Pretty, double, 3" flowers are a deep orange color. They are great as cut flowers or as a tasty garnish in salads and add color to many dishes. Pkt $1.75

SNOW PRINCESS #FL227 NEW!
Behold an almost pure white calendula that will undergo a beautiful transformation right before your eyes! Unopened blooms are a lemoncurd yellow. As the petals unfurl, a brilliant almost pure white is revealed with a dark center— a stunning contrast! This fascinating flowering show will continue from late spring through the fall on tidy 2 foot plants. Pkt (50 seeds) $2.75

SOLAR FLASHBACK MIX #FL198
A charming new release from renowned breeder Frank Morton. Double flowers run the gamut of calendula colors, including a lot of yellows, cream-to-ivory tones, with a fair amount of soft pinks—all with the underside of each petal in contrasting maroon. Lovely, and a new direction in this old cottage garden favorite. Pkt (50 seeds) $3.50

SNOW PRINCESS #FL227 NEW!
Behold an almost pure white calendula that will undergo a beautiful transformation right before your eyes! Unopened blooms are a lemoncurd yellow. As the petals unfurl, a brilliant almost pure white is revealed with a dark center— a stunning contrast! This fascinating flowering show will continue from late spring through the fall on tidy 2 foot plants. Pkt (50 seeds) $2.75

FAIRYLAND DWARF MIX #FL002
(Iberis umbellata) This dwarf plant adds an old-fashioned charm to the garden, with its lovely flowers in candy-colored shades of red, pink, lavender and white. This plant flowers quickly and makes pretty dried seed heads. Pkt $1.75

THE GREATEST FINE ART OF THE FUTURE WILL BE THE MAKING OF A COMFORTABLE LIVING FROM A SMALL PIECE OF LAND. —ABRAHAM LINCOLN
**CANTERBURY BELLS**

**CANTERBURY BELLS MIXED #FL150**
(Campanula) Tall spikes of long-lasting, bell-shaped flowers, in rich tones of purple, lavender, reds, pinks, yellows and white to cream. A cottage-garden staple for centuries. Makes a fine cut flower. It was offered by Comstock, Ferre & Co. in 1856. Pkt (500 seeds) $2.00

**CELOSIA & COCKSCOMB** (Edible)

**DWARF CORAL GARDEN MIX #FL266**
Beautiful color on short, dwarf plants; these can produce large heads that sometimes reach 8” across, although they vary. A perfect bedding plant that adds vibrant colors to any garden; even the smallest can fit in a few of these. Pkt (125 seeds) $2.00

**ORANGE PEACH COCKSCOMB #FL269**
Annual. To 48”. Stunning, large, very deeply folded crested-type cockcombs in shades from apricot to coral pink. Gorgeous at the back of a mixed border; also makes a nice dried flower. Pkt (30 seeds) $2.75

**TORNADO RED #FL274**
Massive 8-12 inch magenta heads teeter atop tall plants with lush foliage. The large dense combs have brilliant garnet and violet tones that shimmer in the back border or as a large focal point in arrangements. With dwarf cockcomb dominating the market in recent years, it can be difficult to find tall varieties. Tornado red proudly stands 2 feet tall, and will bloom from late spring until fall frost. A stunning variety that hold its rich, crushed velvet color when cut. Pkt (30 seeds) $3.00

More varieties of seed available at www.rareseeds.com
**COSMOS (Edible)**

**BRIGHT LIGHTS #FL241**
(Cosmos sulphureus) Brilliant flowers in shades of orange, yellow, and flame-red. The plants are early to bloom and produce profusely. Colorful and easy to grow. Pkt (100 seeds) $1.75

**RUBINATO #FL152**
Super dwarf red cosmos! Here’s an outstanding addition to the Cosmos clan—award-winning color on compact plants! The color is the very best of the burgundy-magenta that makes cosmos so endearing in the summer garden—varying tones from medium to super-deep. The single blooms have very wide petals; the overall effect is reminiscent of richly pleated silk. The 18-24” plants are compact, never lanky. Recently recognized with Europe’s Fleuroselect award. Spectacular! Pkt (30 seeds) $2.75

**ROSETTA #FL882**
Prolific 2.5-3 foot plants are covered in single to half double striped blooms in shades from cotton candy pink to magenta with a sunny yellow eye. Enjoys proliferations of cheery blooms from summer through autumn. Pkt (30 seeds) $2.75

**SEA SHELLS #FL247**
(Cosmos bipinnatus) Here’s something unusual for cottage gardens or for cut-flowers: the ray flowers of this charming cosmos are tubular or cone-shaped rather than flat, giving the blooms an intricate look. Three-inch flowers are produced abundantly all summer until frost, in the usual cosmos shades of deep rose, shell pink and pure, snowy white. Plants reach 3-4 feet; like most cosmos, it tolerates poor and dry soils, hot conditions. Pkt (50 seeds) $2.50

**XANTHOS COSMOS #FL153**
“Xanthos” means “yellow” in Greek. This one comes in a focused range of pale ivory to soft butter-yellow tones—absolutely new in Cosmos. No wonder it won a Fleuroselect medal! Single flowers are very large and elegantly showy. Dwarf plants, early and productive, are equally valuable in the landscape, in containers on porches and patios, or cut. Pkt (30 seeds) $3.00

**VELOUETTE COSMOS #FL116**
Our favorite new flower for 2017! Annual that self sows in the garden. This stunning variety garners squeals of delight in the garden. The unusual striping creates an exciting effect, especially when planted en masse. This is the perfect focal point for the landscape or arrangement as the patterns and contrasting colors keep you wanting more. A rich crimson color is offset by transparent white, each petal subtly different from the next. Plants reach 2 feet tall, and the blooms are profuse throughout the season. Pkt (30 seeds) $3.00

**CREPIS RUBRA PINK #FL878**
Annual. Also known as pink Hawksbeard, this stunning European classic adds a touch of whimsy to the landscape with enchanting fairy princess pink blooms that take on the appearance of a “pink dandelion”. Doubled petals have a faint ombre from light to darker rose color. Perhaps the most charming note about this plant is that it thrives in rocky soil and waste areas. Freely scatter the seeds in otherwise difficult areas to invite cheery pink blooms all season long. This is also a welcome addition to the classic cottage garden. Plants average 1-1.5 feet tall and make an excellent border. Pkt (100 seeds) $2.50
DAHLIA (Edible)
Annual. Tubers may be lifted and stored for planting the following spring. Flowers and tubers are both useful as food.

MIGNON SINGLE MIX DAHLIA #FL184
Compact, rounded plants are a useful size, reaching about 20 inches—perfect for bedding, large enough to make a real showing in containers or window boxes. Flowers are single, large at 3-4", with petals of unusually heavy substance. Colors are perky dahlia tones of white, pinks, soft yellows, and reds. Pkt (30 seeds) $2.50

COLEUS
Tender perennial. Overwinter indoors, or grow as an annual, starting indoors in early spring.

UNWINS MIX DAHLIA #FL300
(Dahlia hybrid) Colorful mix of rose, orange, yellow, crimson, purple, and brick red. Single and semi-double flowers; a popular garden flower. A classic dahlia mix that has greeted several generations of gardeners each summer. Easy to grow. Pkt (50 seeds) $2.50

UNWINS MIX DAHLIA #FL300
(Dahlia hybrid) Colorful mix of rose, orange, yellow, crimson, purple, and brick red. Single and semi-double flowers; a popular garden flower. A classic dahlia mix that has greeted several generations of gardeners each summer. Easy to grow. Pkt (50 seeds) $2.50

DIANTHUS (PINKS & CARNATIONS)
(Edible) Perennial. Direct sow in spring. (100 seeds per pkt)

CHABAUD PICOTEE FANTASY MIX CARNATION #FL327
(Dianthus caryophyllus) A wide mix of carnation colors—cardinal red, pinks, violets, crimson, salmon, whites and yellows—all “fantastically” striped or edged in brilliant contrasting tones. Large, fully double, sweetly scented blooms make great cut flowers. Reaches about 2 feet in height. Pkt $2.75

RAINBOW FLORIST STRAIN MIX #FL225
This old-fashioned plant is perfect for any shady spot. The heart-shaped leaves come in many bright colors, great for containers and borders. This plant evokes the spirit of Victorian gardens. Start inside and don’t cover seeds. Leaves are cooked in some Asian cultures. Pkt (100 seeds) $2.00

BLACK AND WHITE MINSTRALS DIANTHUS #FL329
Hardy annual. Dainty, fully double blooms in deepest maroon, almost black, edged in brilliant white. The margins of the petals are heavily frilled, and the overall effect is one of great dignity and refinement, yet stunning beauty. The one-inch blooms are sweetly fragrant. Makes a fine cut flower but really shines in a massed planting. Compact plants, the flowers are held above the grass-like foliage, reaching about a foot in height. Pkt (50 seeds) $3.00

More varieties of seed available at www.rareseeds.com
DAISY  (Various Species)

AFRICAN DAISY- BLUE DISC  #FL293
NEW! Annual Silvery white ray flowers offset the steel-blue “eyes” or centers. Heat-loving daisy is easy from seed and thrives in heat. Plants to 24". Very striking and makes a brave show all summer long! Pkt (75 seeds) $2.50

DATURE
Tender perennial. Grow like eggplant or peppers. Overwinter in frost-free location.
Caution: Poisonous!

BALLERINA MIX  #FL310
(Datura metel) A wonderful dwarf version of this lovely plant, growing to about 20" tall if grown in containers. The beautiful, large trumpet-shaped flowers can be creamy yellow and purple, bi-color or pure white. Truly a show stopper! Rare and hard to find. Caution: all parts of these plants are very poisonous. Pkt (10 seeds) $4.00

HOLLYHOCK  (Edible)
(Alcea rosea except as noted) Biennial. Delicious petals are perfect for salads. (35 seeds per pkt)

GILIA
GILIA GLOBE  #WF135
Hardy annual. Globe-shaped, tightly-packed clusters of sky-blue to violet flowers are sweetly scented. Held about 15" above the ground, the flowers come over a long season. Very attractive to butterflies and bees and makes great forage for these precious and beautiful insects. This West Coast native prefers hot and dry conditions. Perfect for roadside plantings, meadows and, of course, flower borders. Makes a fine cut flower; self-sows freely where the environment suits it. Pkt (800 seeds) $2.00

MAJORETTE DOUBLE CHAMPAGNE  #FL423
Romantic, soft, blushing pink flowers with dark pink centers, this dwarf variety produces fully double, large “powderpuff” type flowers. Such a lovely color and easy to grow as an annual or biennial. Pkt (30 seeds) $2.75
HELIOTROPE

OGRODOWY HELIOTROPE #FL871
Also known as Cherry Pie, Heliotrope was immensely popular during the Victorian era in England. A bouquet of Heliotrope was laid on Emily Dickenson's Coffin. This deliciously fragrant flower has fallen out of the spotlight in modern times. Native to Peru, compact plants stand 18-24 inches high, perfect for the front border. Also an excellent cut flower. We think it's high time that these diminutive flowers once again bring their intoxicating vanilla fragrance to gardens everywhere! CAUTION: All parts of this plant are poisonous, especially to horses! Pkt (150 seeds) $2.50

More varieties of seed available at www.rareseeds.com
**HYSSOP - AGASTACHE** *(Edible)*

**ARCADO PINK**
#FL126
(Agastache X hyb.)
Think Anise hyssop with a twist--this variety blooms in clear pink rather than the more usual lavender-purple. Incredibly free flowering on compact plants, early summer right through to hard frost, and the bees, butterflies and hummingbirds love it! Pkt (25 seeds) $3.00

**KISS-ME-OVER-THE-GARDEN-GATE**

**KISS-ME-OVER-THE-GARDEN-GATE**
#FL360 (Polygonum orientale) Exotic, long, flowing flower heads are a cerise-pink in color. Plants are over 6' tall and produce many hanging, rope-like flowers. We are happy to offer this rare and colorful heirloom from the gardens of yesterday. Freeze seeds for a week before planting, and plant very early in the spring or late winter. A nice cut or dried flower. Pkt (25 seeds) $2.50

**LOVE-IN-A-MIST** *(Edible)*
Hardy annual. Direct sow early spring or late autumn. (200 seeds per packet)

**MISS JEKYLL MIX**
#FL221
Hardy annual. If the foliage is like filigree, the star-like blooms are like smoky gems, in mellow jewel-tones of rose, sky blue, dark blue, and crystalline white. A standard since at least as far back as the 1930’s, and still among the very finest late-spring flowering plants. Pkt $2.50

**MARIGOLDS** *(Edible)*
(Tagetes patula) Annual. Great in salads! Thrives in heat.

**CRACKERJACK MIX**
#FL470
The giant African type that is popular with gardeners coast-to-coast; the big double blooms come in shades of lemon yellow to deep orange, and the 30” plants are profuse. Pkt (200 seeds) $2.50

**GIANT BICOLOR**
#FL873
Annual—Mahogany red to searing orange, delicately edged in gold. Blooms are large for such short plants. At 10” in height, it's great in pots, window-boxes or toward the front of the border. Makes a nice cut flower, too, all summer long. Pkt (100 seeds) $2.50

**HARLEQUIN**
#FL464
This antique variety dates back to 1870 and has recently become popular again. It is quite unique with its yellow-and-red-striped flowers that are both charming and flashy. It makes a good cut flower, too! Pkt (75 seeds) $2.50
KILIMANJARO WHITE #FL473
We finally have added a unique white marigold; this variety has lovely 2" creamy-white blooms that really stand out in a crowd. White marigolds were long in the making; in fact, Burpee Seed Company spent 56 years of searching and breeding before finding success. After years of trying, David Burpee offered $10,000 to the first home gardener who sent in the right seeds to help make a real white variety; thousands of gardeners responded for years. One lady, Alice Vonk of Sully, Iowa, sent seeds for 21 years, and in 1975, Burpee awarded her the coveted prize for her work—after the company had spent 56 years and $250,000 testing during the contest years. Now there are several white varieties, including this beauty. Pkt (30 seeds) $3.00

ORANGE FLAME #FL883
We love the unique blooms on this dwarf French type! Bronzy red to orange single petals with a bright orangey plume of petals in the center. Try planting these special marigolds en masse or along borders for a flaming effect in the garden. Don’t forget that French marigolds are naturally pest resistant and make useful companion plants to things like squash and tomatoes! Pkt (100 seeds) $2.50

ORANGE HAWAII #FL462
Large, deep-orange flowers are 4’’ across, very striking and beautiful. Plants grow to 3’. Orange Hawaii is used as a natural feed additive to brighten the yolks of eggs. Pkt (200 seeds) $2.50

PETITE MIX #FL474
Very dwarf mixture of the crested French Marigolds; plants only grow to 10”-12” tall. Bright colors. Easy to grow, even in small pots. Pkt (200 seeds) $1.75

QUEEN SOPHIA #FL215
Annual. Gorgeous to the point of excess! Double, deep orange-to-russet flowers reach 2.5” in diameter. They have a tidy, geometric look because the petals occur in neat concentric rings. Each petal lays nearly flat, without crowding its neighbors, showing to advantage the intricate edging, penciled in pure gold. Foot-high plants are great for bedding, edging the border, or in window boxes or pots. Pkt (100 seeds) $2.50

CUPID MIX MARIGOLD #FL228  NEW!
The most adorable little African marigolds for bedding! Seldom exceeding 14 inches, the plants are smothered in deep golden, soft yellow, and tangerine orange blooms. The flowers are stunning in detail. Tightly packed, extravagantly curled petals are reminiscent of quilled chrysanthemum flowers. Perfect for edging borders or walks, where their joie de vivre can be shared by all. Pkt (100 seeds) $2.50

SPUN ORANGE #FL920  Our Favorite!
Extra large, attractive, super-double flowers with tubular petals. The color is a pleasing, clear orange rather than the harsh orange-brown so often seen in African marigolds. Plants are rather compact, seldom exceeding 20 inches. Very uniform size is ideal for cutting, yet earns its keep in the border. Pkt (100 seeds) $2.50

RED CHERRY #FL475
This dwarf variety produces distinctive mahogany-red flowers, which are large in size and fully double. A great variety that flowers very early, making them among the first flowers of summer. Pkt (100 seeds) $2.00

More varieties of seed available at www.rareseeds.com
MARVEL OF PERU OR FOUR O'CLOCK
(Mirabilis jalapa) Tubers may be lifted and stored for planting the following spring. Discovered in the 16th century, the flowers open at approximately 4:00 PM. Fragrant flowers come in a wide range of colors, such as pink, magenta, yellow, white, and more. Very bright and attractive. Makes another great flower for night gardens. One of the easiest flowers to grow!

Caution: Poisonous

MARBLES MIXED #FL448
Extravagant mixture contains all of the various colors and patterns of the “Marbles” series! Yellows, reds, oranges and whites, each flower uniquely striped and splashed with contrasting hues. Pkt (25 seeds) $2.50

MORNING GLORY, IPOMOEA
Annual. Easy to grow vine, this is an amazing plant that was refined in 9th century Japan. Jere’s favorite vine, colorful and so easy to grow! (35 seeds per packet)

CLARK'S HEAVENLY BLUE #FL481
(Ipomoea purpurea) Lovely, 4” pale-blue flowers; this heirloom dates to the 1920s. Produces long 12’ vines, and flowers the full season. Pkt $2.50

MARVEL OF PERU OR FOUR O'CLOCK
(Mirabilis jalapa) Tubers may be lifted and stored for planting the following spring. Discovered in the 16th century, the flowers open at approximately 4:00 PM. Fragrant flowers come in a wide range of colors, such as pink, magenta, yellow, white, and more. Very bright and attractive. Makes another great flower for night gardens. One of the easiest flowers to grow!

Caution: Poisonous

MARBLE'S MIXED #FL448
Extravagant mixture contains all of the various colors and patterns of the “Marbles” series! Yellows, reds, oranges and whites, each flower uniquely striped and splashed with contrasting hues. Pkt (25 seeds) $2.50

MORNING GLORY, IPOMOEA
Annual. Easy to grow vine, this is an amazing plant that was refined in 9th century Japan. Jere’s favorite vine, colorful and so easy to grow! (35 seeds per packet)

CARNEVALE DI VENEZIA #FL496
(Ipomoea purpurea) A truly stunning mix of two types of flowers. They come white with rose-pink or with purple-blue stripes! Amazing looking and sure to be the highlight of any garden. A hard to find variety from Europe. Pkt $2.75

CARDINAL CLIMBER #FL480
(Ipomoea x multifida) Beautiful, small, bright red flowers; the vines have lovely foliage. Long vines are excellent for ornamental covering. Pkt $1.75

FLYING SAUCERS #FL485 Our Favorite!
(Ipomoea purpurea) Huge 6” blooms are pure white with bright blue stripes! Too beautiful to describe; very spectacular looking. One of our favorite varieties. Introduced in 1960. Pkt $2.00

MOONFLOWER #FL483
(Ipomoea alba) Long, vigorous vines grow to 20’; giant fragrant white “Glory”-type flowers. Excellent for planting in night gardens. Pkt (20 seeds) $2.50

SUNRISE SERENADE #FL489 Our Favorite!
(Ipomoea purpurea) One of our most asked-for flowers in our trial gardens. A few vines covered the arbor over our garden gate. The flowers are so unique and stunning; they’re true double morning glories! They are fully double and uniquely shaped, plus they come in the most lovely shades of ruby-rose. This historic heirloom has long been out of catalogs due to the introduction of modern varieties, but this variety proves that some things can’t be improved! Pkt (25 seeds) $2.75

"If you want to be perfect, go, sell your possessions and give to the poor, and you will have treasure in heaven."  -Jesus Christ
More varieties of seed available at www.rareseeds.com

KEIRYU MOUNTAIN STREAM MORNING GLORY #FL939
Amazing LIME Green Leaves & Sea-Blue colored blooms! (Ipomoea nil) This is one of the best morning glories we have grown. It was on display at our gardens in Missouri and the inquiries were never ending. The foliage is bright lime green and variegated. The large flowers are a very unique true blue with white speckles and stripes. Flowers were prolific and so varied, a truly captivating flower. Like most other Japanese Imperial types, this is a shy seed producer; the rare seeds are in limited supply. Pkt (10 seeds) $10.00

MURA KUMO #FL386 New!
Amazing 5”-6” blooms. Aptly nicknamed “gathering clouds” morning glory, stormy dark violet disks are streaked with clouds of white, making a bold contrast against light green, slightly variegated foliage. Japan experienced a morning glory “mania” during the Edo period, much like tulip “fever” of the Dutch. Japan’s diverse list of unique morning glories heralds from this period of excitement. Pkt (10 seeds) $5.00

SAZANAMI #FL387 New!
Stunning 5” blooms in a rare technicolor blue-violet color with a thick, white picotee and large, white throat. Vines are short and well suited to growing the traditional Japanese way in pots. This variety is also known as “ripples on the beach,” a reference to the Caribbean Ocean blue color that looks like ripples of waves. Pkt (10 seeds) $5.00

MUKOMINOI #FL385 New!
Also known as “Sibyl’s Dance” morning glory, large pink blooms are marked with pure white streaks. Japanese Imperial morning glories were beloved in Victorian gardens, and this lovely bi-color is one of the finest. Pkt (10 seeds) $5.00

KIKYOZAKI MIXED, MORNING GLORY #FL493
(Kpomoea nil) Kikyozaki morning glories are popular in Japan. These are star-shaped and many will be semi-double. Fantastic looking and much sought after, this is a true botanic treasure that we are proud to offer. Pkt (10 seeds) $3.00

SAZANAMI #FL387 New!
Stunning 5” blooms in a rare technicolor blue-violet color with a thick, white picotee and large, white throat. Vines are short and well suited to growing the traditional Japanese way in pots. This variety is also known as “ripples on the beach,” a reference to the Caribbean Ocean blue color that looks like ripples of waves. Pkt (10 seeds) $5.00

MUKOMINOI #FL385 New!
Also known as “Sibyl’s Dance” morning glory, large pink blooms are marked with pure white streaks. Japanese Imperial morning glories were beloved in Victorian gardens, and this lovely bi-color is one of the finest. Pkt (10 seeds) $5.00

LOVE GIANT, EASY-TO-GROW BLOOMS? TRY THE IMPERIAL JAPANESE MORNING GLORIES!

JAPANESE MORNING GLORIES ARE MOSTLY DWARF TYPES, EXCELLENT FOR HANGING BASKETS & POTS!
**NASTURTIUM** *(Edible)*
*(Tropaeolum majus)* Annual. Sow where plants are to grow. Delicious flowers and leaves, perfect for salads! *(25 seeds per Pkt)*

**DWARF JEWEL MIX #FL503**
Bright, sunny colors: yellow, pink, red, and orange. The edible flowers are popular for salads and as a garnish; the peppery leaves are also very flavorful. A colorful garden favorite. Pkt $2.50 or 1 oz $6.00

**ALASKA MIX #FL500**
Beautiful, variegated, green-and-white foliage with stunning red, yellow and orange flowers. Superbly unique and colorful. Pkt $2.50

**ALASKA RED SHADES #FL217**
Annual. Stunning round-leafed nasturtium foliage is brightly variegated. The velvety, deep maroon blooms come as a bonus. A bit somber and very dramatic! Dwarf, upright plants. Pkt $3.00

**PANSY** *(Edible)*
*(Viola)* Annual. Spring-plant for summer bloom in cool-summer climates; plant late summer for autumn bloom in warmer zones. Grows and blooms best when cooler conditions prevail.

**BLACK KING PANSY #FL951**
A truly royal flower, this rich, large pansy has gorgeous petals, a satiny, deep black—like crushed velvet, with a small yellow eye. Very unique, these create an amazing contrast in the flower bed; they also make quite the statement in a mass planting. Pkt (200 seeds) $2.50

**WINTER FLOWERING HIEMALIS MIXED #FL955** *(Viola hiemalis)* “Hiemalis” refers to wintertime in Latin, and these are a unique species, indeed flowering very early, which can in fact mean winter. The 6–7” tall plants flower freely, and the wide range of velvety pansy colors look so cheery, signaling the winter’s impending end. The plants bear smaller flowers than florist types; the blooms are about the size of Violas, but the variety carries its weight by its cold tolerance, blooming happily in 45 degree soil and shrugging off temps down to 6 degrees. Also called Ice Pansy. Pkt (100 seeds) $2.50

**JEWEL PEACH MELBA #FL507**
This jewel of nasturtium breeding produces blossoms in a lovely shade of primrose-cream with pearly-red spots. Dwarf plants are great for pots and superb in salads. Pkt $2.50

**KING THEODORE #FL514**
Fashionable, dark green plants have mahogany-red blooms with chocolate overtones. Stunning and flashy. You'll love this heirloom from the 1890’s with its compact, beautiful plants. Pkt $2.00

**JEWEL PEACH MELBA #FL507**
This jewel of nasturtium breeding produces blossoms in a lovely shade of primrose-cream with pearly-red spots. Dwarf plants are great for pots and superb in salads. Pkt $2.50

**ALASKA RED SHADES #FL217**
Annual. Stunning round-leafed nasturtium foliage is brightly variegated. The velvety, deep maroon blooms come as a bonus. A bit somber and very dramatic! Dwarf, upright plants. Pkt $3.00

**TALL TRAILING MIX #FL511**
This heirloom favorite grows up to 10’ in a season and is perfect for covering walls, arbors and tall fences. Bright and cheery flowers come in shades of yellow, orange and red. The flowers are spicy and flavorful, making the most beautiful salad. Pkt $2.50

**ALASKA MIX #FL500**
Beautiful, variegated, green-and-white foliage with stunning red, yellow and orange flowers. Superbly unique and colorful. Pkt $2.50

**YETI #FL513**
Named after the ape-like rare creature that legend says inhabits the Himalayas, these white nasturtiums are rare indeed. Not just things of folklore, here is a creamy-white flowering variety that blooms on long trailing vines that have large leaves. Pkt $3.00

**PANSY** *(Edible)*
*(Viola)* Annual. Spring-plant for summer bloom in cool-summer climates; plant late summer for autumn bloom in warmer zones. Grows and blooms best when cooler conditions prevail.

**BLACK KING PANSY #FL951**
A truly royal flower, this rich, large pansy has gorgeous petals, a satiny, deep black—like crushed velvet, with a small yellow eye. Very unique, these create an amazing contrast in the flower bed; they also make quite the statement in a mass planting. Pkt (200 seeds) $2.50

**WINTER FLOWERING HIEMALIS MIXED #FL955** *(Viola hiemalis)* “Hiemalis” refers to wintertime in Latin, and these are a unique species, indeed flowering very early, which can in fact mean winter. The 6–7” tall plants flower freely, and the wide range of velvety pansy colors look so cheery, signaling the winter’s impending end. The plants bear smaller flowers than florist types; the blooms are about the size of Violas, but the variety carries its weight by its cold tolerance, blooming happily in 45 degree soil and shrugging off temps down to 6 degrees. Also called Ice Pansy. Pkt (100 seeds) $2.50

**PETUNIA** *(Flowers Edible)*
Annual. Early start indoors recommended. Old-fashioned petunias tend to bloom longer and are more fragrant than modern varieties.

**PETUNIA** *(Flowers Edible)*
Annual. Early start indoors recommended. Old-fashioned petunias tend to bloom longer and are more fragrant than modern varieties.

**BALCONY MIX #FL562**
This old petunia was popular with gardeners throughout much of the first part of the twentieth century, but has nearly been lost to cultivation because of seed companies’ interests in selling newer varieties. This variety has delightfully fragrant blooms in shades of rose, lavender and purple. Trailing plants are perfect for adding color and fragrance to window boxes and hanging baskets. Pkt (800 seeds) $2.50
PHLOX
CHERRY CARAMEL
PHLOX #FL230
Annual. (Phlox drummondii) Five-petaled flowers in varying shades of vanilla-white, cherry red, and rich caramel tones. The overall effect is reminiscent of an antique painting. Long stems make this one suitable for cutting, and the color scheme is oh-so-sophisticated. Easy, carefree garden subject, flowering in late summer. Pkt (100 seeds) $2.75

AMERICAN LEGION #FL585
(Papaver rhoeas) This Flanders poppy grew in Europe in World War I, and the name "American Legion" honors the soldiers who died. Bright red blooms cover plants; grows and blooms very easily. Annual. Pkt (600 seeds) $2.25

SUGAR STARS PHLOX #FL232
Annual. (Phlox drummondii) Very fragrant blooms in an unusual range of colors for a Phlox—pale lavender to deep violet blue. White star-like centers and intricate contrasting striping complete the breathtaking vision of splendor. Bushy plants are incredible massed in borders, in front of walls, or of course for cutting gardens. Plants reach two feet in height, blooming over a very long season. Butterflies love them, too! Pkt (200 seeds) $2.75

CALIFORNIA POPPY, RAINBOW MIX #WF145
The ultimate California Poppy mix! Every glorious shade on the spectrum is represented in this mix of single and double petaled blooms. Colors range from creamy yellows, vibrant oranges, soft lilac, luxurious cherry and so much more! Try growing this mix broadcasted in meadows and along the driveway. This is the natural habit of California poppies; they have a knack for naturalizing in these areas. Pkt (600 seeds) $2.25

POPPY
WARNING: Some parts of many poppies are poisonous, do not use for food, unless you’re positive on their safety.

BLACK PEONY #FL582
(Papaver somniferum) We offer pure seed for this truly amazing, deep purple-black colored poppy. The flowers are fully double, ruffled and so large! This elegant beauty will be the winner in any garden. The seedpods make a wonderful addition to dried flower arrangements. This poppy is very easy to grow but does better in cooler regions. Pkt (600 seeds) $3.00

BLACK SWAN #FL591
(Papaver somniferum) Gorgeous double flowers have exotic, frilly cut petals of burgundy to almost black. One of the most unique and stunning varieties you can grow! Pkt (600 seeds) $3.00

More varieties of seed available at www.rareseeds.com
DANISH FLAG #FL595
Annual. Enormous flowers reach six inches across. Each one is intricately crinkled and feathered or frilled, of unbelievably vivid scarlet, and at the center of each is a large, snow-white Greek cross. The variety does indeed resemble the national flag of Denmark, which consists of a white cross on a scarlet field. Flowers attain a height of about 30". Breathtaking in mass plantings!
Pkt (600 seeds) $2.50

FLEMISH ANTIQUE #FL583
Beautiful, large double blooms in shades of rose, all striped with creamy white. This new poppy resembles those once seen in antique herbal books. The dried pods are filled with seeds that can be used in baking. Simply gorgeous! Your garden will be blessed with the simple elegance of this stunning selection. Pkt (600 seeds) $2.50

FROSTED SALMON POPPY #FL586
(Papaver somniferum) Giant 4-5" flowers are fully double and bright salmon-pink in color with creamy frosted edges that make this variety simply stunning and magnificent in the garden. After flowering, it also produces unique seed pods that are popular in dried arrangements. An annual that really makes a bold statement with its richly-colored blooms. Pkt (600 seeds) $2.50

MOTHER OF PEARL #FL589
(Papaver rhoes) A lovely mixture of misty and subtle shades. The late Sir Cedric Morris, painter and gardener, presumably years ago selected and named this mixture of pale and smoky colors as grey, lilac, mauve, pink, soft orange and white. Various flowers have flecking in the same tones and some delightful picotees. This refined mixture has a good balance of pastel colors. It is one of the most subtle poppy mixtures to grow in the garden. Easy, direct seeding on almost any soil, in full sun or partial shade. Stunning! Pkt (600 seeds) $3.00

PANDORA #FL222
Annual. Flanders Poppy with a twist! The range of color runs from dusky rose to burgundy; when combined with silvery stripes, each double bloom resembles antique silk. Unique and very choice! This was a show-stopper in our trial gardens. Pkt (600 seeds) $3.00
**PORTULACA** (Edible)

MOSS ROSE, DOUBLE FLOWERED MIX #FL918 Trailing or sprawling annual to 5 inches in height. Super-dwarf plants are ideal for xeriscaping, edging the front of borders, or nestled into cracks between stones in rock gardens. Completely unfazed by heat and drought that wither most plants, the small, succulent leaves always look fresh and healthy! Provides an endless succession of large (2-inch), fully double cup-shaped flowers in vibrant jewel tones. A care-free, old-fashioned favorite that deserves to be rediscovered by modern gardeners! Pkt (600 seeds) $2.00

MOSS ROSE, SINGLE MIX #FL251 Annual. Heat-tolerant mix of brilliant Portulaca colors in single flowers—cerise, scarlet, tangerine, sunflower yellow. Low-growing color, ideal for dry banks, edging, or in pots. Pkt (600 seeds) $2.00

**SALVIA - SAGE**

BLUE MONDAY SAGE #FL700 (Salvia horminum) Wow, these produce long-lasting blue flower spikes over a long period! A lovely 2' plant that is becoming all the rage in cottage gardens. Pkt $2.00

PINK SUNDAY SAGE #FL701 (Salvia horminum) Lovely, romantic, bright-pink flower spikes that shine in any heritage garden! The 2' plants are covered in pink all summer and are very easy to grow. Pkt $2.50

**RUDBECKIA**

GOLDILOCKS #WF131 (also known as Gloriosa Daisy) Annual, biennial or short-lived perennial. Bright golden-orange, double daisies appear all season long! ‘Goldilocks’ is much more compact than wild Black-eyed Susans, and much freer flowering, too! Upright plants reach two feet in height and half that in width. Beloved by butterflies and bees as you would expect from this native flower. Makes a fine cut flower, too. Priceless! Pkt (100 seeds) $2.75

**SCABIOSA OR PINCUSHION** (Edible)

PAPER MOON #FL610 (Scabiosa stellata) Attractive pale blue flowers are followed by cool, everlasting seed heads that are perfect for dried arrangements. This pest-tolerant, annual plant is native to Southern Europe. Pkt (200 seeds) $2.00

**SIRIUS BLUE SAGE #FL109**

These stunning blue flower spikes will welcome hummingbirds, honeybees and butterflies to your garden. This selection produces an extra heavy crop of blooms! Native Perennial from Mexico to Texas, Sirius blue is drought tolerant and will thrive in rocky soil. This compact plant will only reach 12-16 inches in height, making it a great choice for the border. Pkt (60 seeds) $2.75

More varieties of seed available at www.rareseeds.com
SALPIGLOSSIS

GRANDIFLORA MIX #FL874
Annual. Salpiglossis caught everyone’s eye in the 2016 flower trials. Nicknamed “painted tongue,” large petunia-like blooms are splashed with vibrant purple-pinks and yellows. These pretty flowers are native to southern Chile and are related to nicotiana. Plants average 2.5 feet tall. Suitable for cut flowers. Pkt (200 seeds) $2.25

SCENTED STOCKS

STARLIGHT SCENTSATION #FL680
Now you can grow this fragrant old-fashioned favorite in a whole mix of pastel colors. Lovely 18” plants are so beautiful when in bloom. Great for containers on the patio. Pkt (250 seeds) $2.00

SNAPDRAGON

APPLE BLOSSOM #FL911
(ANTIRRHINUM MAJUS) Lavish, full-sized old-fashioned snapdragons reaching 36 inches. Heavy trusses of large, velvety-textured blooms in true apple-blossom pink, contrasting with pale gold. Stunning massed at the back of the border or as an accent plant. Yields a commendable cut-flower, as well. Snapdragons were cherished in the gardens of yesteryear! Pkt (600 seeds) $2.50

BLACK PRINCE #FL621
One of the best, this variety has beautiful dark leaves and stunning, very dark crimson flowers. This plant is so attractive when planted with light-colored plants. So pretty! Pkt (600 seeds) $2.50

TALL DELUXE #FL620
Beautiful, 30”-36” flower spikes in a brilliant range of colors: pink, red, yellow, lavender, and rose shades. Native to southern Europe. Pkt (800 seeds) $1.75

NIGHT & DAY #FL876
Annual. A bicolored descendant of ‘Black Prince’, this variety is truly regal. Crushed red velvet offset by creamy white makes a dramatic statement in the garden and in an arrangement. Perfect for the gothic garden style! Pkt (200 seeds) $2.50

STATICE

PACIFIC MIX #FL664
(Limonium sinuatum) Annual. This mix runs the widest possible range of rich jewel tones—purple, rose, and sunny lemon yellow. Plants reach about 30 inches, and do double duty in borders, being lovely when in bloom, before the flowers are cut for drying. An old fashioned favorite that is once again receiving the appreciation it deserves. Pkt (150 seeds) $2.00

ANNUAL. Occasionally self-sows.
**SPIDER FLOWER - CLEOME**  (Edible)

**SPIDER FLOWER MIX #FL237**
(Cleome hassleriana) Hardy annual to 4-6 feet tall. Also known as Rocky Mountain Bee Plant, Cleome was first described by the Lewis and Clark expedition. The shrub-like plants are topped by large open clusters of intriguing flowers, blooming late summer and into autumn. Color ranges from white to pink to dark reddish purple. Thrives in heat, tolerates some drought, self-sows where conditions are favorable. Imposing at the back of the border, or when grown in large containers. And yes, the bees do love it! Pkt (200 seeds) $2.25

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**SPIDER FLOWER - CLEOME**  (Edible)

**SPIDER FLOWER MIX #FL237**
(Cleome hassleriana) Hardy annual to 4-6 feet tall. Also known as Rocky Mountain Bee Plant, Cleome was first described by the Lewis and Clark expedition. The shrub-like plants are topped by large open clusters of intriguing flowers, blooming late summer and into autumn. Color ranges from white to pink to dark reddish purple. Thrives in heat, tolerates some drought, self-sows where conditions are favorable. Imposing at the back of the border, or when grown in large containers. And yes, the bees do love it! Pkt (200 seeds) $2.25

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

**ARIKARA #FL736**
This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt $3.00 or 1 oz $6.00

---

More varieties of seed available at www.rareseeds.com
**EVENING SUN** #FL733
This beautiful variety has medium-large blooms in shades of burgundy, rust, bronze, bright yellow, and crimson, with many being bi-colored. The 7’ plants produce many flowers over a long season. This is one of our favorite varieties. Gorgeous! Pkt $2.50

**HENRY WILDE** #FL745
The classic-looking heirloom sunflower with pure yellow petals and dark centers is perfect for using as a cut flower and perfect for planting along a fence or barn. Pkt $2.50

**LEMON QUEEN** #FL722 "Best seller!"
Beautiful, lemon-yellow blooms with chocolate centers. This one is very unique; tall plants produce many brilliant blooms that are a favorite of many bees. Pkt (25 seeds) $2.50 or 1 oz $6.00

**GIANT WHITE-SEEDED** #FL744
This classic giant variety produces large, yellow heads and big, delicious white seeds perfect for roasting. It also grows very tall, 10'-12'! Fun to grow and eat. Pkt (20 seeds) $2.50

**MAMMOTH GREY STRIPED** #FL735
The standard giant variety that produces delicious seeds. The 10’ plants produce heads that average 12” across. A stately garden plant. Pkt (25 seeds) $2.50

**MEXICAN SUNFLOWER, RED TORCH** #FL729 (Tithonia rotundifolia) (GOLDEN FLOWER OF THE AZTECS) Brilliant, red-orange, 2”-3” flowers; an excellent butterfly plant. These bloom over a very long season, and the plants produce masses of blooms. The large 5’ plants are very beautiful. I enjoyed these as I traveled along the roadsides in the high mountains in central Mexico. Pkt $2.25

**TALL ORANGE SUN** #FL825
Clear yellow-orange, six-inch, fully double flowers look for all the world like super-sized chrysanthemums, perched atop plants reaching 4-5 feet in height. Pkt $3.00

**MEXICAN SUNFLOWER, YELLOW TORCH** #FL747 (Tithonia rotundifolia) Here is a yellow version of this most popular plant with delightful apricot-yellow flowers that really cast a glow. This plant produces loads of flowers till frost. Very easy to grow. Pkt $2.50
TAIYO #FL929  
Annual, to 6-7 feet. An old Japanese variety, non-branching and grown for cut-flower use. Equally attractive in arrangements or in mass plantings in the garden. The tall, non-branching plants produce a single large flower in tones of yellow to orange, chocolate and sable. Florists adore the 8- to 10-inch flowers! Pkt $2.75

TEDDY BEAR #FL724  
Beautiful 3”- 6” double, deep yellow blooms. Plants grow to only 18”- 24” tall, and the double blooms are very unique! This is a superb variety. Pkt $2.50 or 1 oz $6.00

TITAN #FL749  
Massive, record-setting flower heads have reached a fantastic 24” across in some areas. One of the largest you can grow, it also produces lots of really big seeds. Fun for the kids and adults as well. Pkt (10 seeds) $2.50

SWEET ALYSSUM

SWEET ALYSSUM TALL WHITE #FL108  
Annual. This cheery white denizen of cottage gardens since who-knows-when hardly needs an introduction! Tiny, snow-white flowers are produced by the hundreds on spikes reaching just a foot in height. The fragrance is just like honey! Tuck them at the edge of borders, or along walks. The small plants are also great in window boxes or in pots--anywhere their sweet scent may be savored! Pkt (400 seeds) $2.00

SWEET PEAS

(Lathyrus odoratus) The old heirlooms are very fragrant. Plant in early spring, or whenever the weather is cool and moderate. (25 seeds per Pkt) (Warning: The seeds, pods and plants are poisonous!)

AZUREUS BLUE #SW160  
(L. sativus azureus) Brilliant azure-blue flowers about 1 inch across, borne on semi-trailing or bush plants reaching about 2 feet in height. Really distinctive accent or container plant! This Chinese native tolerates heat much better than ordinary sweet peas. Pkt (10 seeds) $3.00

PAINTED LADY #SW135  
One of the most fragrant sweet peas, the flowers are striking bi-colored deep pink and white. This variety is quite old, dating to the 1730s. It is becoming very popular with seed savers and is a very good producer of flowers with rich, old-time sweet scent. Pkt $3.00

QUEEN ALEXANDRIA #SW125  
Startling, bold scarlet blossoms; this variety was bred by Eckford in 1906 and named after the Queen. One of the finest varieties Eckford ever developed, far excelling other scarlet varieties of his time. Fragrant. Pkt $2.50

OLD SPICE MIX #SW122  
A gorgeous and fragrant mix of the finest sweet peas. Selected from varieties dating 1901-1907, has many brilliant shades of colors. Great heat resistance. Modern varieties are just not the same. Pkt $2.00

SWEET PEAS

TEDDY BEAR #FL724  
Beautiful 3”- 6” double, deep yellow blooms. Plants grow to only 18”- 24” tall, and the double blooms are very unique! This is a superb variety. Pkt $2.50 or 1 oz $6.00

TITAN #FL749  
Massive, record-setting flower heads have reached a fantastic 24” across in some areas. One of the largest you can grow, it also produces lots of really big seeds. Fun for the kids and adults as well. Pkt (10 seeds) $2.50

SWEET ALYSSUM

SWEET ALYSSUM TALL WHITE #FL108  
Annual. This cheery white denizen of cottage gardens since who-knows-when hardly needs an introduction! Tiny, snow-white flowers are produced by the hundreds on spikes reaching just a foot in height. The fragrance is just like honey! Tuck them at the edge of borders, or along walks. The small plants are also great in window boxes or in pots--anywhere their sweet scent may be savored! Pkt (400 seeds) $2.00

SWEET PEAS

(Lathyrus odoratus) The old heirlooms are very fragrant. Plant in early spring, or whenever the weather is cool and moderate. (25 seeds per Pkt) (Warning: The seeds, pods and plants are poisonous!)

AZUREUS BLUE #SW160  
(L. sativus azureus) Brilliant azure-blue flowers about 1 inch across, borne on semi-trailing or bush plants reaching about 2 feet in height. Really distinctive accent or container plant! This Chinese native tolerates heat much better than ordinary sweet peas. Pkt (10 seeds) $3.00

PAINTED LADY #SW135  
One of the most fragrant sweet peas, the flowers are striking bi-colored deep pink and white. This variety is quite old, dating to the 1730s. It is becoming very popular with seed savers and is a very good producer of flowers with rich, old-time sweet scent. Pkt $3.00

QUEEN ALEXANDRIA #SW125  
Startling, bold scarlet blossoms; this variety was bred by Eckford in 1906 and named after the Queen. One of the finest varieties Eckford ever developed, far excelling other scarlet varieties of his time. Fragrant. Pkt $2.50

OLD SPICE MIX #SW122  
A gorgeous and fragrant mix of the finest sweet peas. Selected from varieties dating 1901-1907, has many brilliant shades of colors. Great heat resistance. Modern varieties are just not the same. Pkt $2.00

More varieties of seed available at www.rareseeds.com
CAROUSEL ZINNIA FL834
This is a bright and flashy zinnia with a classic daisy form. Kids love these jazzy flowers that really pop in a garden. With sturdy stems and a hardy flower that does not wilt or damage easily, this is a top choice for arrangements or market sales. Just another bonus, these flowers bloom throughout summer and well into the fall, usually shining on as other flowers fade out. Pkt $2.75

MAZURKA #FL862
Annual. Each scarlet petal is tipped in cream, and both are set off by the circular golden tracery at each flower’s heart—sumptuous! Dahlias flowers, large bloom size, robust plants: what more could a zinnia connoisseur ask for? Pkt $3.00

IRISH POET #FL790
(Emilia javanica) Beautiful bright orange variety for naturalistic gardens. This annual has long stems and small, bright orange flowers in clusters. These flowers were once described as the wind-swept hair of an Irish poet. Suitable as a specialty cut flower, it is a colorful filler for summer bouquets. Grow in full sun in soil with good drainage. Tassel Flower was introduced to England from Asia in 1799 and was also known as “Flora’s Paintbrush” in Victorian times. Pkt (150 seeds) $2.50

ZINNIAS (Edible)
(Zinnia elegans) Introduced from Mexico in 1800 and have been very popular ever since. They have huge flowers in many striking colors and are so easy to grow. Many of our zinnias are double, but many still produce fairly large amounts of single flowers. Zinnias can be more unstable than most other flowers, so expect some variation. We are working on selecting the best stock, but many need much more selection. (100 seeds per pkt.)

CHERRY QUEEN #FL838
Annual. Spectacular color in a zinnia—assorted shades of brilliant cherry red! Dahlia-flowered, fully double blooms are held atop 30-40” plants. A massed planting of these is sure to attract attention. Makes a sensational cut flower, or leave them in the garden where the bees and butterflies can enjoy them, too! Pkt $2.50

CANARY BIRD #FL805
Large dahlia-type blooms are a beautiful yellow, 4”-5” across. Great cut flowers for home or farm markets; an old favorite. Pkt $2.25

TASSEL FLOWER (Edible)

PURPLE PRINCE ZINNIA #FL836
Annual. Dahlia-flowered type is one of the tallest we’ve seen! The flowers are extra large and brilliant amethyst-purple, with pale green centers. Fine for cut flowers but the lavish display is best appreciated right in the garden, especially planted en masse. Beloved in gardens since 1949. Fabulous! Pkt $2.25

LILLIPUT MIX #FL803
Cute 1½” bee hive-shaped double flowers, in colors of white, yellow, pink, scarlet, purple, orange, and more. This mix is blended by formula. Plants grow 18” tall. Lovely! Pkt $1.75 or 1 oz $8.00

CACTUS CHRYSANTHEMUM MIX #FL804
NEW! A strikingly different, large zinnia profuse with curled and quilled spiky petals resembling a chrysanthemum or cactus flower. A bold display in a rainbow of bright colors, this eye-catching variety will be amazing in your beds and borders. Pkt $2.75

EL DORADO #FL857
As reliable as it is beautiful, this medium-large double flowered zinnia does not disappoint. The striking salmon-orange color looks amazing in arrangements. The stems are super rigid and perfect for cutting. Pkt $2.50

ENVY #FL800
Exciting chartreuse-green blooms that are very unique. The beautiful flowers are 3” across. A wonderful variety that is a very popular color for marketing. These always are a favorite here! Pkt $2.50 or 1 oz $8.00

MAZURKA #FL863
Annual. Each scarlet petal is tipped in cream, and both are set off by the circular golden tracery at each flower’s heart—sumptuous! Dahlias flowers, large bloom size, robust plants: what more could a zinnia connoisseur ask for? Pkt $3.00

CANNERY BIRD #FL805
Large dahlia-type blooms are a beautiful yellow, 4”-5” across. Great cut flowers for home or farm markets; an old favorite. Pkt $2.25

ZINNIAS (Edible)
(Zinnia elegans) Introduced from Mexico in 1800 and have been very popular ever since. They have huge flowers in many striking colors and are so easy to grow. Many of our zinnias are double, but many still produce fairly large amounts of single flowers. Zinnias can be more unstable than most other flowers, so expect some variation. We are working on selecting the best stock, but many need much more selection. (100 seeds per pkt.)

IRISH POET #FL790
(Emilia javanica) Beautiful bright orange variety for naturalistic gardens. This annual has long stems and small, bright orange flowers in clusters. These flowers were once described as the wind-swept hair of an Irish poet. Suitable as a specialty cut flower, it is a colorful filler for summer bouquets. Grow in full sun in soil with good drainage. Tassel Flower was introduced to England from Asia in 1799 and was also known as “Flora’s Paintbrush” in Victorian times. Pkt (150 seeds) $2.50
More varieties of seed available at www.rareseeds.com

QUEEN LIME ‘RED HEART’ #FL865
The third incarnation of the queen zinnia series, we just can’t get enough of these vibrant, dahlia flowered beauties! Large 3-inch blooms display an incredible lime green to red ombre with red centers. Stems reach 25 inches tall, and the plant remains sturdy. These make an extra long lasting cut flower. The butterflies seemed to especially appreciate this variety! Pkt (25 seeds) $4.00

QUEEN LIME RED #FL864
Art shades in zinnias? The answer is yes! This large-flowered, dahlia-type zinnia combines ruby tones with apple green, and the result is sophisticated ethereal loveliness! Flowers are very double, borne all season long on productive, full-sized zinnia plants, to about three feet tall. Intriguing! Pkt (25 seeds) $4.00

ORANGE KING #FL818
Tall plants produce big, double, bright mandarin-orange flowers. A stunning color that really makes a bold statement. Pkt $2.00

QUEEN LIME #FL863
Brilliant apple-green companion to ‘Queen Lime Red’ and stunning when paired with it, either in the bed or border, or in the vase! Dahlia blooms are incredibly double, tightly packed with brilliant green petals. Large plants are believed to be sturdier and more robust than ‘Envy’, our previous old favorite for green-flowered zinnias. Pkt (25 seeds) $4.00

POLAR BEAR #FL810
The white dahlia-type zinnia with very large blooms that are quite magnificent looking. A pretty bloom that is a must for bouquets! Pkt $1.75

QUEEN LIME ‘RED HEART’ #FL865
The third incarnation of the queen zinnia series, we just can’t get enough of these vibrant, dahlia flowered beauties! Large 3-inch blooms display an incredible lime green to red ombre with red centers. Stems reach 25 inches tall, and the plant remains sturdy. These make an extra long lasting cut flower. The butterflies seemed to especially appreciate this variety! Pkt (25 seeds) $4.00

DINNERPLATE DAHLIAS!
The most popular flower at our farm each summer. Plant dahlias in full sun to partial shade with rich soil and even moisture. Plants grow about waist height and usually bear from June through October. Dahlias are perennial in frost-free areas, but anywhere with a killing frost you will have to dig up the tubers and store them inside for the winter. You will know when to dig up your dahlias for the season. The plant will die back in the late fall; at that point just dig up the enlarged tubers and save for next season. Order these now and we will ship you good-sized tubers in March, April or May, depending on shipping conditions and your climate location. Varieties are our choice only.

PERSIAN CARPET #FL802
Stunning gold, red, chocolate, orange, and cream. Many of the 2’ double flowers are bi-colored. This brilliant heirloom is still a favorite of many. Was a 1952 AAS winner. Plants produce loads of stunning flowers. Pkt $2.50

WILL ROGERS ZINNIA #FL821
This variety was named after the famous American, Will Rogers, and produces stunning, big, red flowers that really stand out. Pkt $1.50

QUEEN LIME ‘RED HEART’ #FL865
The third incarnation of the queen zinnia series, we just can’t get enough of these vibrant, dahlia flowered beauties! Large 3-inch blooms display an incredible lime green to red ombre with red centers. Stems reach 25 inches tall, and the plant remains sturdy. These make an extra long lasting cut flower. The butterflies seemed to especially appreciate this variety! Pkt (25 seeds) $4.00

DINNERPLATE DAHLIA ASSORTMENT #DA107
These dinnerplate dahlias look good enough to eat! Dahlias are native to Mexico, Central America, and Columbia; you will find them eager to put out robust blooms late into the season. The massive blooms can reach an incredible 8-12 inches for some varieties. These gorgeous dinner plate dahlias are easy to grow and are edible. Sasha’s favorite flower! Three assorted, named varieties are included. 3 large tubers for $18.00

More varieties of seed available at www.rareseeds.com
We adore fall planted bulbs because they are so easy, and they make the first flowers each spring! These tend to be hardy from zones 3 through 8. It is important to plant bulbs soon after you receive them; don’t let them lay around outside! Pre-order now and we will ship your bulbs in September, right before planting time!

**PARROT TULIP MIX #BL201**
The most flamboyant by-products of tulipomania are the Parrot tulips. They arrive fashionably late, usually blooming mid to late spring just after the more traditional, early varieties of tulips. They finish off tulip season with a bang; colors are often bright flames of color with frilly, twisted or wavy petals. Parrot tulips are a favorite of macro photographers for their gracefully contorted flower forms and stark color contrasts. 25 bulbs for $24

**HISTORIC DAFFODIL MIX (NARCISSUS) #BL202**
There is a spectacular range of daffodil varieties; they showcase beautifully beside one another in mass plantings. An entire bed of daffodils will range from large yellow trumpets to delicate white flowers with bright orange cups. Here you will find some of the varieties that were beloved by gardeners of the past as well as a few new varieties that are so special we just cannot help sharing with you. 25 bulbs for $24

**HISTORIC HYACINTH #BL204**
The common garden Hyacinth originated in Turkey and has been cultivated commercially since the second half of the 16th century. Here are some old varieties that have withstood the test of time and remain in cultivation today. It isn’t hard to understand how these fragrant old friends have secured their place in gardeners’ hearts; they are delightful! 10 bulbs for $24

**SAFFRON CROCUS #BL205**
Talk about a cash crop, the dried stigmas and styles of Crocus sativus are known as one of the most expensive spices by weight; now you can grow your own saffron in your garden. Saffron is revered for its unique flavor that has been described as a slightly metallic honey with hay notes. Saffron has a remarkable history; it is said that Cleopatra liked her bath scented with saffron. 25 bulbs for $20.00

**THE HEIRLOOM SEED COLLECTION**
This is the perfect way to save money and acquire a safe, secure food supply. Most of the seeds in this package will store 4-10 years if kept cool and dry. What a great way to try many of our favorite, easy-to-grow varieties! It contains 25 full-sized packets of seeds and a Clyde’s Garden Planner—all packaged in a sturdy, resealable mylar bag for long lasting storage. Varieties in this package are chosen to be productive in most climates throughout the United States. We selected early, hardy varieties that are always popular.

#HSC105 Seed Collection $48.00

“*My garden is my most beautiful masterpiece*”
-Claude Monet

Shop Emilee Gettle’s curated collection of products for an heirloom lifestyle. Find organic fabric, craft kits, and patterns. Purchase fair trade clothing and hand crafted toys. Also featured is a selection of bulk herbs and tea, natural makeup, organic sprouting seeds + more!

Check the blog for Emilee’s latest vegan recipes!
Our favorite garden tools and products!

**COBRAHEAD® MINI #CDT500 New!**
Made the in USA. “Mini” Weeder and Cultivator is 8 3/4” long and gets weeds in even the tightest spaces. It can take care of the same tasks as the original CobraHead, but Jere loves keeping it in his pocket for quick weeding in the garden. We absolutely love this new innovation in handheld tools! Caution: these are sharp. $24.95

**COPPER WATERING CAN #CWC101**
This beautiful indoor watering can is a must-have for the serious indoor horticulturist. Made of beautiful polished copper, its functional design with a tall neck allows for precision watering of indoor plants without spillage from the tipped can. The removable watering rose lets you choose a fine spray or a steady stream of water. One liter capacity. Made in England by the Haws company. $112

**COBRAHEAD® HAND HOE #CDT101**
Precision weeder and cultivator is the closest thing to a universal garden hand tool. It weeds, cultivates, scalps, edges, digs, furrows, plants, transplants, de-thatches, and harvests with ease. Jere’s favorite tool ever! Made in the USA. Caution: these are sharp. $24.95

**SERIOUS HAND WEEDER #SHW101**
This wonderful weeding tool is designed and built by an engineer turned organic farmer who needed a hand weeding tool that could withstand the rigor of hand weeding over 4 acres of sweet potato. The ergonomic handle enables the serious weeder to both push and pull, easily cutting weeds off just below the surface. This tool works especially well on tough hard clay soils that tend to bend or break many tools. We love it! Caution: these are sharp and must be kept out of reach of children. $24.95

**COPPER PLANT MARKERS #CPM101**
Durable and attractive plant markers made of beautiful copper-plated metal. These easy-to-use copper markers can be etched with a ball point pen. Face size is 3 ½ x 1 ¼ inches. Sold in packages of 10 tags with stakes. $10.00

**NUTSCENE GARDEN TWINE #NGT101**
All purpose garden twine is made of 3-ply, all natural jute from sustainable sources. Soft, pliable, and strong. Made in Scotland since 1922. Approximately 26 meters total on 2 spools. $4.50

More varieties of seed available at www.rareseeds.com
Books Heirloom Gardeners

Our very own books...

The Baker Creek Vegan Cookbook: Traditional Ways to Cook, Preserve, & Eat the Harvest #BK267
By Jere and Emilee Gettle
The cofounders of Baker Creek Heirloom Seed Company take you through more than 125 vegan recipes that are healthy and easy to make. They share tips and tricks on canning and preserving, as well as provide a list of pantry staples to have on hand. Paperback, 194 pages. SALE $14.95

The Heirloom Life Gardener: The Baker Creek Way of Growing Your Own Food Easily & Naturally #HG114
By Jere & Emilee Gettle, with Meghan Sutherland. A book for heirloom gardeners and want-to-be gardeners that covers all the basics, from seed starting, growing, organic methods, harvest, storage, seed saving, as well as stories of our life in the soil, and growing and eating from the land. Learn about our seed collecting trips and stories from our seed's history. We wrote this book as a colorful and simple guide book that will inspire you to garden easy and heirloom way, the way our ancestors gardened! Full color, hardcover. 228 pages. Special price for our customers! $22.00 (Regular $29.95)

Ordering info

Online orders: (The quickest way!)
WWW.RARESEEDS.COM

Send orders to:
BAKER CREEK HEIRLOOM SEEDS
2278 BAKER CREEK ROAD
MANSFIELD, MO 65704

Fax orders to: 417-924-8887
WE ACCEPT CHECKS, MONEY ORDERS, CASH AND ALL MAJOR CREDIT CARDS! If paying by credit card, please write number, expiration date and CVV on order form.

PLEASE INCLUDE ITEM NUMBERS ON SEED ORDERS!
They are listed right after the variety name (e.g. ROMA #TM110). This will help us get your order to you quickly.

YOU MAY USE OUR ENCLOSED ORDER FORM OR JUST WRITE CLEARLY ON A SHEET OF PAPER. Remember to include your name, address and phone number and email.

POSTAGE & HANDLING:
Just $3.50 per order for USA, Canada and Mexico

INTERNATIONAL POSTAGE & HANDLING:
All other countries, 20% of the order total, min. $5.00

TELEPHONE: We have limited phone lines and are no longer taking orders by phone, so please mail, fax or place your order online. You’re welcome to call if you have questions or need help. 417-924-8917

SALES TAX:
California customers, please add 7.25% for all products except vegetable and herb seeds, which are non-taxable.
Connecticut customers, please add 6.35% for all products except vegetable and herb seeds, which are non-taxable.
Florida customers, please add 6% for all products except vegetable and herb seeds, which are non-taxable.
Missouri customers, please add 6.1% on all products, except for vegetable and herb seeds; for these add 3.1%.

Other areas are not subject to sales tax.

*Two Year Guarantee + Terms and Conditions:
All orders are shipped by the U.S. Postal Service or FedEx. Estimated time of fulfillment is usually 1 to 5 business days.
It is our goal to ship all orders in 24 hours.
Seeds are guaranteed to germinate at reasonable rates for two years from the date of purchase. Seeds are also guaranteed to grow true to type. Seed packets may be returned for only these reasons, and are only eligible for an exchange or refund up to the purchase price of the item. We are not responsible for return shipping costs. We are in no way responsible for more than the purchase price.
Merchandise is guaranteed to be free of defects. Any faulty or broken merchandise may be returned for a full refund or exchanged up to 2 years from the date of purchase.
We are not responsible for return shipping costs.
We will never sell or give away your information. However, we may contact you at any time in the future.
All live plants are guaranteed true-to-type and to grow.

Please let us know if you have a problem or have questions and we will work to correct any issue.

We reserve the right to refuse service because of fraud or for any other reason we deem necessary.
<table>
<thead>
<tr>
<th># of Items</th>
<th>Order #</th>
<th>Name of Item</th>
<th>Price $</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>FR000</td>
<td>FREE GIFT PACKET - A gift with all orders! (Our choice)</td>
<td>$0.00</td>
</tr>
</tbody>
</table>

ORDER FORM

Phone #______________________ Date________________

Name______________________________________________

Address___________________________________________

City________________________________________________State_________________Zip Code_________________

Email______________________________________________

Satisfaction GUARANTEED for 2 years!
Send orders to:
Baker Creek Heirloom Seeds
2278 Baker Creek Road
Mansfield, MO 65704   USA
Or place order online for quicker processing!
www.Rareseeds.com

USA, CAN., MEX.
SHIPPING $3.50

CA, CT, FL & MO Customers:
Add Sales Tax! (See Order Info)

THANKS FOR YOUR ORDER! IT WILL HELP US PRESERVE MORE RARE SEEDS.

---

<table>
<thead>
<tr>
<th># of Items</th>
<th>Order #</th>
<th>Name of Item</th>
<th>Price $</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

Request a catalog for a friend!
Friend's Name
Address
City         State    Zip

Do you have a comment or suggestion? We would love to hear from you!
Discover more interactive programming than ever before!

**Hands-On Workshops**

Stand beside an instructor and make cheese from scratch, test garden tools, weave fiber, make tinctures, press cider, and more! PLUS: At many of these “hands-on” workshops, we’ll send you off with what you made!

**In-Booth Demos**

**More Than 200 Vendors**

**KIDS Get in FREE**

**100+ Presentations**

**NEW**

**2018 FAIRS**

- **Texas**
  - Belton
  - FEB 28-29

- **North Carolina**
  - Asheville
  - APR 28-29

- **Pennsylvania**
  - Seven Springs
  - SEPT 14-16

- **Kansas**
  - Topeka
  - OCT 13-14

*Tentative schedule. Please check our website for updates.

**Hands-On Workshops**

“In a day when many people feel disempowered, fearful, and vulnerable, few things bring more encouragement, abundance and self-reliance than participating in a MOTHER EARTH NEWS FAIR. From energy to food, you’ll find a can-do spirit and positive attitude to help you understand that we can heal our nest and live regeneratively.” — Joel Salatin

For more information and discount presale passes, visit

[www.MotherEarthNewsFair.com](http://www.MotherEarthNewsFair.com) or call 800-234-3368
Cultivate your love of historic plant varieties and traditional recipes with a subscription to *Heirloom Gardener*!

Each issue is thoughtfully designed to preserve and honor North American plants of antiquity by featuring beautifully illustrated botanical lessons, step-by-step seed-saving tutorials, seed and plant histories, detailed growing information, seasonal recipes, and DIY projects inspired by homegrown materials.

**SUBSCRIBE TODAY!**

1 year (4 issues) of *Heirloom Gardener* for just $19.00!

To learn more visit [www.HeirloomGardener.com](http://www.HeirloomGardener.com). And don’t forget to follow us on Facebook and Instagram.

Call toll-free 800-456-5835 and mention code HHGHSIZX. Call 785-274-4368 for Canadian and international pricing.