The Whole Seed Catalog
FROM BAKER CREEK HEIRLOOM SEEDS

2017
Welcome To The Whole Seed Catalog!

Dear Gardening Friends,

It is hard for us to believe that it is the 20th annual issue of our seed catalog! It has been an amazing adventure since I printed that first, 12 page seed list back in 1998 at the age of 17. Back then, the catalog contained just over 70 heirloom varieties, things that I wanted to save and pass on to others, seed varieties that had all but disappeared from modern catalogs, seeds that had a story to tell and are part of the culinary and horticultural fabric of this nation and the planet.

It is still our goal to preserve these genetic treasures on a larger and larger scale each season, and currently we are listing close to 1850 varieties from 100 countries or tribes on our website and in our catalogs. This year we are printing over 625,000 catalogs and hope you enjoy your copy and all of the genetic diversity within. Maybe we can help you find that special seed variety that you remember from Grandma's garden, or that special variety that may have been part of your culture's past, or simply some amazing, flavorful, colorful and nutritious vegetable to brighten your family's table and provide a connection to past generations that have planted these seeds and passed them down generation by generation.

In 2017 it is more important than ever for people to know where their food is coming from! Record amounts of pesticides are being sprayed as more crops are being genetically engineered to withstand an ever wider assortment of chemicals. At the same time, many of the large biotech seed and chemical companies are merging and thus allowing America's seed and food supply to be controlled by a handful of men who often only think about profit and stock prices. We believe we have a sacred, God-given right to save seeds and grow our own food, free from patents, GMOs and corporate control, and we encourage you to save seeds and pass them on to others! Seed saving and sharing is a way to take back our food supply and make our local communities stronger and more connected. There is nothing to build community like a seed swap or just the simple act of passing seeds from gardener to gardener in your backyard. Please save and share seeds!

We have had a very busy year here at Baker Creek, trialing about 2000 varieties and bringing many new things to this catalog: seeds of cauliflower that will mature in record time, giant 7'-foot gourds that are cooked like zucchini, fragrant old-fashioned flowers that are loved by our declining bee and butterfly populations, and so much more! It is always incredible finding "New" seeds!

We hope to meet many of you at our farm, festivals, or at the incredible National Heirloom Expo held in Santa Rosa, California, an event that will make any gardener or farmer ecstatic! Thank you all for your support of our seed saving endeavors and keep on saving seeds!

God Bless!

Jere, Emilee, Sasha & Malia Gettle

PS, please "Like" us on facebook for all the latest varieties, recipes and cool photos!

The Gettle family with a bed of the beautiful Keiryu Mountain Stream Morning Glory. The girls, Sasha, 9 and Malia, 3, love growing things in their gardens.
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, Martha Stewart, The Wall Street Journal, and many others. Gardeners can request a free color catalog. Our catalogs now distribute to over 625,000 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!
www.rareseeds.com

“...the Indiana Jones of Seeds.”
-The New York Times Magazine
Join us on Facebook

We now have 550,000 “Likes” on facebook! Like us for recipes, special offers, & cool photos!

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 1 1/2 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

PETALUMA, CALIFORNIA SEED BANK

Stroll the streets in the quaint Victorian city of Petaluma. Shop at our unique seed and garden store that has found its home in a grand, old former bank building. We also offer hundreds of locally made items! Then enjoy the best food in California at many delicious local eateries all up and down the street!

Directions: Come to Petaluma (30 minutes north of San Francisco) and take any exit west into town. We are on the corner of Petaluma and Washington (199 Petaluma Blvd. N.). Open: Sunday-Friday. Closed Saturdays & major holidays. Phone: 707-773-1336

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 Kouloris, 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

NEW FLOWERS

We love flowers and so do the bees!

This season we are super excited to be introducing a large amount of new flower varieties. From Amaranth to Zinnias, we have you covered! We are working on trialing over 1000 flower varieties each year, so expect more of the same!

Printed on recycled paper: please recycle and pass this book on to friends!
Why Grow Heirlooms?

QUALITY: Decades of modern breeding in vegetable crops has yielded some useful varieties, but at a price: quality has been sacrificed to the producers’ convenience in harvesting and shipping. Too often, crops have been bred for uniformity or to ripen all at once (to facilitate mechanical harvesting) or for tough skins (to allow the produce to withstand rough handling and shipping, sometimes thousands of miles).

Quality, taste, and even nutritional value have been the casualties of this trend. Increasingly, studies are showing that the nutritional values in factory-farmed produce are actually lower. Protein content in corn is one example. Old-style open-pollinated field corn, the type grown for feed or for milling into flour, often contains almost twice as much protein as the new hybrids. Studies have also shown higher levels of copper, iron and manganese in at least some open-pollinated varieties.

PERFORMANCE: Heirloom varieties are often the product of many generations of careful selection by farmers and gardeners who knew what they wanted from their plants. If a variety has been carefully nurtured and its seed kept by generations of a family or in a small geographic area, it stands to reason that it must perform well in the conditions under which it has been preserved. By taking some care to choose varieties from your own area, or those that come from similar conditions, it is quite possible to select varieties that will be very vigorous and productive in your own garden.

SAVING SEED: A great advantage of heirlooms is the fact that, provided precautions are observed when growing a crop, seed may be saved for use in future years, and it will be true to type, year after year! You can’t do this with hybrids; if you save seed grown from hybrid parents, the offspring will show a lot of variation, and, in all likelihood, be markedly inferior to the parents. In fact, careful selection in your own garden can actually produce a unique strain of the crop grown, resulting in even better performance under your own unique conditions!

TRADITION & CONTINUITY: Heirloom vegetables represent a priceless legacy, the product of centuries of work by countless generations of farmers around the globe. When we grow heirlooms, we are the living link in a chain stretching back sometimes many hundreds of years. We are taking our turn in a succession of growers, each generation of which cherished their favorite crops and varieties and lovingly preserved fresh seed for coming seasons. As the current custodians, we are endowed with the opportunity to make our mark as well, because like previous generations, we maintain the varieties that we love the most. Heirloom seeds are our living legacy, bequeathed to us from the past and passed on, in turn, to the future.

BY RANDEL A. AGRELLA
An heirloom seed saver since 1982, Randel offers heirloom plants in season on his website, www.abundantacres.net. He also manages our seed growing program.

From 2008 - 2010 the business had steady growth with catalogs shipping to over 250,000 homes and customers from over 70 countries. We also started stores in Calif. and Conn.

In 2017 we are printing 625,000 seed catalogs and continue to expand our seed offerings.

We feel so blessed to be able to pursue our hobby and our passion: growing seeds!

“...the Indiana Jones of Seeds.”
-The New York Times Magazine

About Our Writers
Much of this catalog was written by our great staff writers, who are all skilled gardeners & seed savers.

Randel AGRELLA writes and lectures extensively. He owns and operates AbundantAcres.net, which has grown and shipped strictly heirloom, chemical-free veggie starts and plants since 2004. He recently relocated to Maine, and you can follow the development of his organic micro-farm, Parsnippity Farm, on Facebook.

Richard Bernard hails from France and is a 30-year seed industry expert. He travels, writes for Baker Creek publications and handles our remote seed trials.

Shannon McCabe is a gardener and writer for Baker Creek. She is a graduate of the University of Rhode Island with a bachelor’s degree in horticulture and sustainable agriculture.

Kathy McFarland is a former English teacher and a life-long gardener who likes to read, write, travel, and do almost anything outdoors. She is a Baker Creek staff writer and editor.

Jere printed his first catalog in 1998, in his bedroom. It included about 70 varieties and was sent to 550 gardeners. The business was started with $100.

In 1999 and 2000 the catalog sales expanded, with catalogs shipping to nearly 20,000 gardeners and we even added color in 2000.

By the year 2005 our seed catalog was going to 60,000 homes and we were shipping hundreds of thousands of seed packets annually.

In 2006, Jere and Emilee were married, and in 2007 they started to expand the seed gardens and village. We also shipped out 80,000 seed catalogs.

In 2017 we are printing 625,000 seed catalogs and continue to expand our seed offerings.

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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 Ozark’s premier event of local food culture, gardening and food freedom. Join guests from across America and beyond as we celebrate two days of good seed and food.

THE SPRING PLANTING FESTIVAL

Come & Enjoy Our 17th Annual Festival, May 7 & 8, 2017
Sunday and Monday, 10 am to 7 pm both days.
Held at our Mansfield, Missouri Farm and Seed Company

Camping is free; no hookups are required. There are also hotels in the local area.

Admission is $5.00 per adult, payable at the event. Children 16 and under are free. All pets over 20 pounds must be pre-approved.

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.

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. 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.
VISIT OUR FARM AND SEED HOUSE!

Come eat lunch at our “Seed to Table” Restaurant, (Monday-Friday)
Enjoy Chef Logan Call’s garden fresh, healthy dishes.

Our historic village “Bakersville”

Shop our amazing Seed Store!

Visit the Laura Ingalls
Wilder home and museum
located in Mansfield, MO.

See our beautiful, historic birds
and farm animals.

Tour groups welcome!

Tour our trial gardens and operation, Monday-Friday.
(Seed Store and village is also open on Sundays.)

Heritage Day Festivals are
held the first Sunday of the month, March-October.
Enjoy vendors and music!

From Mansfield, Missouri. Simply take Highway 5 north from Mansfield for 1.5 miles, and follow signs.

Questions? call 417-924-8917
or seeds@rareseeds.com
The 7th annual National Heirloom Exposition will be the center of attention in Santa Rosa, California, on September 5, 6, & 7.

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 5, 6, and 7, the event has become known as the “World’s Fair of Pure Food.” The fairground streets and pavilion aisles are filled with pure food enthusiasts, talented home gardeners, farmers, garden artists, school groups and leaders in the food industry throughout this magnificent event.

More than 100 renowned garden and food speakers fill three
THE WORLD’S HEIRLOOM FAIR!
100 Farm & Garden Speakers and World-Class Displays!

presentation halls with back-to-back talks. An impressive line up of nationally and internationally recognized speakers have included Vandana Shiva, Jeffrey Smith, Carlo Petrini, Ronnie Cummins, Dave Murphy, Percy Schmeiser, Joseph Mercola, Rachel Parent and many more.

The National Heirloom Exposition continues to grow and attract interest around the world as like-minded people come together to share information about pure foods, sustainable living, organic growing, and so many other topics relevant to adults, children, and future generations.

TAKE PART!

Be an attendee, exhibitor, vendor, speaker or volunteer!
Join seed savers, farmers and gardeners from across the planet!

Save these Dates, Sept 5-7, 2017, Santa Rosa, CA
www.theheirloomexpo.com
1-417-924-8917 or info@theheirloomexpo.com

Learn from record breaking giant vegetable growers and compete for cash in the giant pumpkin contest! Come and enjoy the world class giants!

Come and learn from top horticultural experts about all things garden!

The exhibit halls allow for hours of pleasant browsing among the displays of thousands of varieties of heirloom fruits, vegetables & flowers!

Learn homesteading and country lifestyle skills from the masters! Learn permaculture, cob ovens, aquaponics & much more… We cover it all!

Meet America’s historic birds at our poultry show. Learn from the experts.

Share seeds and stories with gardeners from across the globe; learn about the struggles of farming, seed saving & fighting GMOs. Join the seed swap!
Our Picking System
The new order picking system has greatly improved the order fulfillment process at Baker Creek. In the past, employees would walk from bin to bin picking each individual order that had been printed. The automated process that we use now is much more streamlined and efficient. One employee works with 10 orders at one time, picking the individual seed packets and placing them on the conveyor belt. The conveyor belt sends the packets to a scanner which sorts them by order number and places them in the appropriate package. Then shipping labels are printed automatically for an employee to put on the package, basically eliminating the task of shipping clerks typing in the information. This process has greatly reduced the number of order errors and has sped up the picking process. Two to three more times the number of orders can be picked through the automated system as compared to the old way. We now have more time in the gardens and are able to accomplish our other tasks better. To provide you better service is our goal.

Days to Maturity?
Climate Zones?

Customers often want to know days to maturity on a crop or what climate zone it’s best suited for. We supply DTM information where it’s available, but we don’t place much stock in it. The reason is simply that there are too many variables for it to be reliable. A day’s growth can be very different from one climate to another and even from one season to another within a single garden. And the methods for calculating them are far from uniform. USDA climate zones are no better: they only tell the average minimum winter temps. That’s great for perennial plants, but most veggies are summer annuals!

A better method is to try varieties that come from a climate whose summer weather is similar to your own. Folks in the northern states should first try varieties that come from there or from, say, northern Europe or Russia. Folks in the Southeast should pay special attention to Southern varieties or those from the tropics. And so on. This might seem to be a bother, but, carefully done, this method will give better results than the standard ones, which in our opinion give a false sense of security. And besides, becoming a bit of an armchair traveler is just more fun!

As a general rule, nearly any seed in this catalog will grow in over 95% of the USA, if cultivated properly.

500+ VARIETIES BLOOM AT OUR FARM
We love flowers, and are working to preserve the old ones, as well as offer you some of the newer, unique selections as well. Flowers are so important for both the health of our bees and our emotional health as well. We plan to greatly expand our flower section in the coming years, so if you have an old favorite, let us know!
ABOUT OUR SEED

All of our seed is non-hybrid, non-GMO, non-treated and non-patented.
We do not buy seed from Monsanto-owned Seminis. We boycott gene-altering companies. We are not members of the pro-GMO American Seed Trade Organization!

We work with a network of about 150 small farmers, gardeners and seed growers to bring you the best selection of seeds available! Many of our varieties we sell were collected by us on our travels abroad. We offer almost 2,000 varieties of incredible seeds from about 100 nations.

We take special precautions to ensure that all of the seeds that we sell are pure and viable. We work in our own gardens and with our farmers to try to grow the best seeds possible.

One of our biggest concerns is GMO contamination, particularly of our corn seeds. We routinely test all of our corn varieties, soy beans, and sugar beets listed in the catalog for genetic modification contamination.

Germination: We meet or exceed the federal standards for germination testing on the seeds we sell. Our germination process takes place in our warehouse year round, and each seed lot is tested at least every 10 months. Our full-time germination supervisor uses a rotation method of germinating seeds in different planting media, temperatures, and level of available light. We also grow almost every variety we sell each year! A major feat for us, but this provides us with a real-life look at germination and quality.

Visit Our Farm

MANSFIELD, MISSOURI HEADQUARTERS
Come enjoy the beautiful Ozark hills and our farm and pioneer village; shop seeds, see gardens, animals and village. Eat at our restaurant that is open for lunch, Monday-Friday. Learn first hand about what we do.

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SEED GROWERS

Baker Creek Seeds welcomes applications from potential seed growers. Maintaining a commercial quantity of seeds for 2000+ varieties of plants and vegetables is not easy. We depend upon professional growers for our seeds, as well as small gardeners and farmers who produce smaller quantities, but nonetheless equally important varieties. In over the years the number of private seed growers has increased to approximately 140. Some of these growers have several acres of ground committed to seed production. However, most are growing seed for us in their own gardens.

Most growers receive a small assignment their first year producing for us. This gives both them and Baker Creek Seeds a chance to make sure that the grower and the company are a good match. Sometimes a grower decides that seed production is not something they want to participate in. We're ok with that...every farmer’s goals and situations are unique. Growing for Baker Creek Seeds is not without risk, just like any other farming practice. There still exists the chance for crop failure. There are also stipulations. Before we can accept seed from a grower, the seed must be tested for percentage of germination. The seed must test at or above the Federal Minimum Standard for germination rates. Another challenge for some growers is that Baker Creek Seeds does not satisfy the contracts until after January 1 of the year following production. This is mostly due to logistical issues involving the testing, packing, marketing, and selling of the seed.

Another issue to consider in becoming a seed producer is that most vegetable types require specific isolation distances from other varieties of the same type. This could potentially prohibit a grower from producing some varieties that they enjoy every year. Finally, a grower must decide their own risk-reward exposure. Growing, processing and selling a seed crop can take less time than growing produce for fresh market, but it also might not have the returns that selling fresh produce can have.

But no matter what makes one grower’s situation different from another grower’s, one fact remains and that is that Baker Creek Seeds cannot exist without the help of private seed producers. All of our growers, no matter the size, are important to us. Getting the world’s rarest seeds distributed to the world’s farmers is a team effort—one which relies heavily on the private grower.

If you would like to become a grower for Baker Creek Seeds, please contact our Seed Production Manager, Randel Agrella at seeds@rareseeds.com or Martin Walsh at rareseedswarehouse@gmail.com.

We use a network of over 140 small farmers and seed growers to produce the seed in this year’s catalog.

We also produce a good variety of seeds at our Missouri location.
Seedy Photos

Please send us your best garden photos and stories for possible publication in our next catalog! Send to seeds@rareseeds.com

HUGE Watermelon!
Joseph Miller shown here with 126.5 lb Carolina Cross Watermelon. Package of Carolina Cross Seeds were ordered from Baker Creek Heirloom Seed Company, Mansfield, MO. This watermelon placed 2nd at the Kentucky State Fair, defeated by another grower with a Carolina Cross weighing 137 lbs. “We had a cool, wet, early summer which affected the growth, and I usually grow them larger. I grow giant watermelons as a hobby.”

Joseph Miller, Tompkinsville, KY

A Giant Harvest!
Attached you will find several photos of vegetables that I grew this year using Baker Creek Heirloom Seeds that you may want to use in the catalogue. As a Giant Vegetable Grower I am always looking for rare and unusual vegetables to try and Baker has certainly delivered. I look forward to new and interesting seeds you will have in the future. Regards, Paul Ferguson

Amazing Colors!
It was our first year growing the Glass Gem corn, and we couldn’t be happier with it! We got a great yield, and the colors are amazing!

I thought I’d also send you a picture of what we’ve done with it :) Homemade cornbread with a dollop of butter and homestead maple syrup from a friend. It was the best! Thanks for all you do... Lorraine Wood

Prize Winners
Hey! I am a devoted heirloom seeds enthusiast! I order seeds from you every year. This year I entered some of my heirloom vegetables in the county fair and won grand champion with the sweet pepper Violet Sparkle. I thought I’d share a photo for consideration in the catalog of the beauties! Thanks for the great work can’t wait for the new catalog.
Sincerely, Nikki Shull.

We love our Baker Creek seeds!
We have had such delicious success growing with your help! We really enjoyed coming to the farm last year and wish we could have come again this past summer! Many blessings in this coming season!! Just had to send my favorite of our little guy with the fabulous beans!
Most Sincerely, Kim S Bushey
Lake Geneva, WI
Leslie Goldman’s Dream Is to Win Back Our Sacred Seed
by Kathy McFarland

Leslie Goldman has been a friend of Baker Creek for many years. Having received a United Nations Peace medal in the early 1980s, his current passion is inspiring thousands upon thousands of new gardeners and small-scale farmers beginning with asking them to plant “a dream in a pot.”

Traveling in a ’68 VW van called the Enchanted Garden Mobile, he has driven from San Diego to Santa Rosa, California, 4 consecutive years to attend the National Heirloom Exposition that launches the pure food revolution to higher and higher levels each year. Leslie spoke at both the opening and closing ceremonies at the 2016 Expo and promotes the work of the Heirloom Expo year-round, on his blog and at food and farmer gatherings, helping raise awareness about this event and the pure food movement.

A proponent of biodynamic and permaculture design principles, Leslie lives near San Diego State University where he aims to inspire local students in this latest project called the Enchanted Garden Rare Seed Outpost.

The mission of this traveling Johnny Appleseed Enchanted Gardener in 2016 is celebrating the end of the Monsanto years and inspiring us to “end the drought” in our lives. He believes that planting heirloom seeds will win back our sacred seeds.

His Winning Back Our Sacred Seed Starter Kit is to “inspire us each to press the restart button for this earth through each of us planting our dreams in living soil.”

http://plantyourdream.net
Harvesting a Rainbow!
This is my harvest of 100% organic, homegrown produce. I am so very passionate about organic gardening and foods. Thank you for providing such high quality products and customer service so that I am able to grow such abundant, incredible, and beautiful foods. Thank you for your time and service, Have a wonderful night! Sincerely, Lisa Troutner @CarmelBellaFarm

Purple of Sicily Cauliflower!
We grew about 300 heads of this cauliflower. It was a great tasting variety and very vibrant purple. It held up well and we would definitely grow it again this year.
The Girling Family, Cyclops farms, Oceanside, Ca

Sweet Potatoes...
I bought three of the Molokai purple sweet potatoes...even after reading the reviews that many northern growers never got any tubers. I believe they are a long season crop. So, I planted them above a south-facing retaining wall and fertilized them several times. The vines went everywhere...and attracted many ground hogs that trimmed them back several times. In spite of all of these complications, my first “hill” produced just under 9 pounds of potatoes. And...this doesn't include all of the tubers eaten by the chipmunks! We can't wait to dig the rest.
Greg

Purple sweet potato pie made from my beautiful “Rare Seeds” purple sweet potatoes.
-Ashleigh, NY

Hello, friends at Baker Creek:
Thought you might like to know and see how well some of your tomato seeds thrived in Seattle this summer...Beautiful, delicious, nourishing and nurturing in many ways... Thanks! Tom Reese

Big Rampicante...
We live in Canada, Waterloo, Ontario zone 5b. We have a small suburban backyard with couple of raised beds. I have been growing with Baker Creek seed for the last 5 years and I am always happy with the results. We plant these amazing Trombocino Rampicante squash we got from Baker Creek! This photo is taken last summer and the fruit was longer than my son, Alex who was 6, (aprox 110 cm long). Thank you and have a great day! Tanja

Zucchini Rampicante Squash!
I grow this variety along a 6 foot garden fence and up over part of my chicken run. The plant is full and lush and provides wonderful shade for my chickens. I love this vegetable because I don't eat pasta and it makes a perfect spaghetti substitute. The long, thick, seedless part of the fruits are perfect for peeling and running through a spiralizer and when lightly sautéed, the texture is so close to real pasta even my noodle eating family loves it. My longest fruit was 84 inches long and weighed 18 pounds.
Stephanie Drew, Oregon
MONTANA HARDY CORN!

Ed Schultz spent 30 years developing his “Papa’s Red” Corn that we will now carry in our Baker Creek catalog.

Ed grew up in a family of farmers near Bozeman, Montana. He admits that he didn’t particularly like farming when he was young and even felt that he was “robbed” of his childhood because he had to spend so much time working on the farm instead of enjoying life. He broke with the tradition of his family and rather than making a career of farming, he turned to working in construction. As a foreman, he eventually figured out that the stress of a hard day on the job could be relieved by coming home and getting on a tractor. There was something about riding on a tractor that would get his mind off everything else. He turned to agriculture as a hobby and became particularly interested in developing different colored corns. Today, Ed still uses the tractor that his father bought new in 1951 and farms on 40 of the acres that his grandparents had farmed.

Being at 5,000 feet elevation and in a growing zone 4b, the growing season is short. That climate is considered marginal for growing corn, but Ed never gave up. Buying colored ornamental colored corns, he would plant them to see what they would produce. His process of developing the red corn has been a long one to get the red color stabilized. Having a variety of corn colors, he kept selecting the few red kernels of corn each generation to plant and would detassel all but the red. That became easier when he discovered that the red pollen correlated to red cobs.

While developing the red color in his corn, Ed was also working at stabilizing other desirable traits. The cobs were short, due to the short growing season of just June through August with cool nights throughout the season. He worked at making the cobs longer and getting the cobs to have straight, full rows of kernels. It was also necessary to develop the husks to cover the ears of corn because exposed kernels of corn led to birds eating the corn and quickly destroying a crop.

Another climatic factor is the dry land. That area of Montana receives only about 15 inches of moisture per year, and most of that is in the form of snow. The low moisture content of the soil forces the plants to grow taller and to mature more quickly. He does not use any form of irrigation and depends solely on Mother Nature to provide the ground moisture.

It doesn’t seem to matter where one grows corn—there are always animal pests to deal with. Ed’s farm is no different, and he has his share of raccoons, skunks, foxes, bears, and other critters. His philosophy is simply to plant enough to share with all of the wild animals and still get a harvest.

Ed has plans to continue to improve his strain of red corn, as there is still a lot of genetic diversity in it. He admits that some years it feels that he hasn’t made much advancement in his progress. However, he always sees that he has made headway, just more some years than others. He continues to work at developing the red corn for market but is also developing a pure white and pure blue strain. Baker Creek is pleased to be the first to market his red, white, and blue corn and to appreciate the 30 years of effort that he has put into it.

Kohlrabi leaves for dinner!

I decided to create a green curry with the huge leaves of purple kohlrabi.

Green Curry

1 tbsp coconut oil
1 tbsp curry powder
1 tsp turmeric powder
1 Tbsp fresh minced ginger
1 yellow onion sliced in circle
2 Cloves of garlic minced
4 large kohlrabi leaves sliced in ribbons
1 Can coconut milk

In pan heat oil and stir in curry and turmeric and ginger on low heat
Add onions cook till soft
Add kohlrabi
Add coconut milk
Cook until leaves are soft, Blend and use on top of rice, quinoa. Delicious!

*Submitted by Maureen O’CONNELL. Grown in St George, Utah*
How GMOs Have Invaded Our Lives
by Randel Agrella

Books have been written about this issue, and everyone should read them! However, here are a few of the major impacts, as we see them, of the presence and proliferation of GMO crops in the environment and at market.

We have become fearful of potential health risks from GMOs in our diets. Despite claims by industry and government science that GMO foods are safe and are no different from other foods, a body of legitimate research is building that suggests the opposite. Research has shown that proteins contained in GMOs (some of which have never before existed in the food supply) may in fact cause allergic reactions, some of them quite severe. There has been documented liver damage in mice, caused by exposure to GMO potatoes. GMOs have been linked to numerous reproductive issues in laboratory animal testing, including rendering most hamsters in one study completely sterile by the third generation reared on a GMO diet. Bt crops have been documented to cause livestock deaths, infertility and other problems. Modified genetic material inside GMO food has been known to cross into normal gut bacteria, persisting over time, and effectively genetically modifying them. And this short list does not begin to assess the huge number of other possible concerns.

We have lost confidence in our government’s regulatory apparatus. As we gradually hear reports about government pressure for desired results and the ignoring of research that suggests GMOs may in fact not be safe, it makes us concerned that government may, in fact, not represent our best interests in this matter. One of the reasons for the existence of regulatory agencies is that they are supposed to protect the welfare of the public. We find it hard to trust the USDA, FDA and other such agencies when it appears that approval of GMO crops is a foregone conclusion, regardless of data indicating the need for strong caution. In the face of continued revelations about “rigged” scientific studies purporting to demonstrate the safety of GMOs, mainly within the industry but occasionally within the regulatory structure, we have come to wonder: who is really looking out for public health, anyway?

We have lost confidence in the impartiality of scientific research. As we learn that skewed research, funded and presented by the biotech industry, has been accepted with a wink and a nod by regulators, we are learning how science, like anything else, is at the mercy of Big Money. As non-GMO advocates uncover or even conduct research of their own, science itself becomes politicized; we become uncertain whom to believe.

Use of herbicides has increased, not decreased, since GMO crops became widespread in US agriculture. One of the main arguments for the adoption of GMO crops was that use of agricultural chemicals was supposed to become less necessary. But at least in the case of herbicides, the reverse has proven to be true. One study found that “total volume of glyphosate [Roundup] applied to the three biggest GE crops — corn, cotton and soybeans — increased 10-fold from 15 million pounds in 1996 to 159 million pounds in 2012.” Overall pesticide use decreased only in the first few years that GMO crops were used (42 percent between 1998 and 2001) and has since then risen by 26 percent from 2001 to 2010.

Excessive herbicide use has led to the development of so-called super-weeds. Despite ever-larger doses of herbicides, a few weeds
survive. These would be those weeds possessing some natural
tolerance to the material. The survivors reproduce, passing along
their resistance to the next generation. By 2011, there were three
times as many herbicide resistant weeds present in farmers’ fields.
Some 70 million acres of farmland now host populations of the
herbicide-resistant weeds, and they caused crop losses amounting
to $1 billion as of late 2014, according to an NBC news report. The
biotech industry promises a new generation of herbicides and
herbicide-resistant crops to pair with them, but we see this as a
downward spiral: the weeds will always win, and the collateral
damage is ever-greater pollution and new health concerns.

Loss of integrity of seed stocks has been profound and the pace is
likely accelerating. Once released into the environment, GMO ge-
netic material can be carried by natural processes beyond the field
and current crop, into neighboring fields and even into wild plants
of the same species. While USDA and other regulatory entities urge
“co-existence,” the reality is that there has been and will continue
to be ever-increasing contamination of non-GMO seed stocks. The
loss to the diversity of crops, which have been painstakingly devel-
oped by humanity worldwide over the last several thousand years,
is incalculable. And the misery and chaos that can be caused when
the destruction of irreplaceable traditional crops has been felt, is
beyond all comprehension.

It would be easy to lose hope, even from such a short list of the
major concerns around GMOs. But there is plenty we can all do to
minimize the impact and get GMOs off our plates and ultimately
out of the natural environment.

Become better informed. Subscribe to periodic updates from orga-
nizations like Food and Water Watch, Organic Consumers Associa-
tion, Institute for Responsible Technology, The Non-GMO Project,
and so many other groups. It only takes seconds to sign up for
email updates. In the Internet Age, the information is there—we
have only to reach out for it.

Become a smarter consumer. Learn about the main GMO contam-
ninants found in foods. Read labels. Make better choices to protect
your family’s health.

Support the right businesses and farms. Look for the Certified Or-
ganic or Non-GMO Project Verified label. Increase your food spend-
ing at farmers’ markets, and get to know the growers who provide
your food. You vote with your food dollar, and your vote always
counts. Stop patronizing businesses who are contributing to the
problem. And if a large company institutes a positive change, give
them your patronage—it will make them want to go even further.

Get involved politically. Write letters and emails, make phone
calls when public input is solicited or when important legislation
is being considered. Attend public meetings and ask pointed
questions. Turn out for demonstrations. All this goes to one aim:
we need to let government know that we have become aware and
that we will not compromise the health of our families and that of
the environment.

Spread the word. You probably know some folks who are not aware
of the high-stakes game that is being played out with our health
and lives. Educate your friends, neighbors and family members.

Together, we can reach a tipping point
in the struggle against GMOs!

Monsanto-Bayer Proposed Merger
Recently an ominous merger was announced between two biotech giants,
Monsanto and Bayer. A $66 billion all-cash takeover will form the largest
seed and pesticide company in the world. It’s the largest-ever cash bid on
record! The Monsanto-Bayer combination is yet another example of the
rapidly consolidating agricultural industry, with an ever-smaller handful of
companies controlling more and more of the commerce.

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companies controlling more and more of the commerce.
Our Gardens
Visitors expect to find display gardens containing a wide variety of plants at the Baker Creek farm, and they are not disappointed. Our gardens continue to expand at a rapid rate. The main display garden that is front and center of the pioneer village contains more than 80 individual plant beds separated by slate tile walkways, a hand constructed water fountain that flows into an adjoining koi fish pond, and more than a hundred varieties of flowers and herbs.

Missouri Seed Trials
We have 5 major gardens on the Missouri property where we trial about 1000 varieties a year. We want to know first hand how our seeds are performing and what exciting “new” heirlooms we want to introduce.

Gardening is our passion, and nearly every employee and the Gettle family play in the garden every day. Our seeds are not only tested to grow by our seed technicians, but also in the garden; we want to have the best seeds for ourselves and our customers.

Seed Trials in India
After some of our staff returned from a wonderful seed collecting trip to India, we have decided to start a Baker Creek trial garden in this amazing country. We are working with a wonderful family-owned seed farm who can trial seeds for us year-round, giving us even more data on our seed quality, faster and more often, as we strive for excellence. At the same time we will be introducing India to America’s heirloom varieties and we will be learning about India’s heirloom crops, their food and the wonderful people we have became friends with. We will tell more soon!
California Seed Trials & Expo!
We thank the amazing James Durst and Durst Family Farms of Esparto, California, for hosting our trial garden on his amazing organic farm. In California we plant about 1000 total varieties of melons, squashes, gourds, watermelons and tomatoes. This has been our main trial grounds for these crops. After evaluation, crops are harvested for display at The Heirloom Expo, in Santa Rosa, CA. After the Heirloom Expo the crops are then donated to school kitchens and homeless shelters, etc. About 75,000 pounds annually gets donated!
Don’t miss The Heirloom Expo! Sept 5-7, 2017! It is America’s largest heirloom farm and garden event! www.theheirloomexpo.com

Roughwood Seed Collection
Dr. William Woys Weaver is the current owner of the prestigious Roughwood Seed Collection that was begun by his grandfather, the late H. Ralph Weaver in 1932. What began as H. Ralph’s original idea to collect old-time favorites from friends and family has resulted in a seed collection representing some of the most unusual heirloom vegetables and flowers of the Great Depression era.

After his grandfather’s untimely death in 1956, Dr. Weaver inherited the collection and enlarged it to include its present inventory of 4500 heirloom varieties including vegetables, ancient grains, unusual herbs and flowers, heirloom dahlias, a number of heritage fruits, and Native American corn, squash and beans.

Baker Creek is pleased to support our good friend, Dr. Weaver, who is a frequent visitor and speaker at our festivals in both Missouri and California. We are honored to offer a good selection of his heirloom varieties on our website, although supply is too limited to offer in our catalog. A portion of the sales income goes to support the seed collection and educational programs of Roughwood Seed Collection in Devon, Pennsylvania. You can read more about the Roughwood Seed Collection online at WilliamWoysWeaver.com or at the collection’s webpage on facebook. We encourage you to help fight GMOs by supporting the collection and sale of heirloom seeds.

Dr. Weaver’s seeds are available online at our website www.rareseeds.com
Our Seed Company Staff

Meet our dedicated seed team who works to bring you some of the best seeds in America, as well as striving to offer excellent customer service and quick shipping! We thank our amazing team of gardeners and seed experts!
Come visit our farm and meet our staff! We are a community of gardeners and really enjoy visitors.

Jeannette Petty
Seed Store

Ramona Lough
Order Fulfillment

David Leroy Kaiser
Resident Farmer

Shannon McCabe
Garden Expert

Richard Bernard
International Seed Specialist

David Vlietstra
Seed Packing Operator

Laura Stilson
Photographer

Martin Walsh
Seed Specialist

Jamie Jackson
Research/Seed Bank

David Winter
IT Specialist

Ramona Lough
Order Fulfillment

Richard Bernard
National Seed Specialist

Edgar Janes II
Maintenance

Kristina Janes
Customer Care

Loghan Call
Head Chef

Conner Dore
Sous Chef

Jack Jackson
Seed Packing Operator

Mary Davis
Accounting Specialist

Leah Schreurs
Customer Care

Lisa Cornett
Customer Care

Robert Fisher
IT Specialist

Sharon Vlietstra
Order Fulfillment

Loghan Call
Head Chef

Kristina Janes
Customer Care

Edgar Janes II
Maintenance

Dana Calkins
Data and Design

Amy Brown
Cook and Shipping

Jason Bennett
Photographer

Jason Wolthuis
IT Specialist

Brian Dunne
Photographer
Live Plants

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. Most plants will be 5”-10” 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. No orders shipped outside of the USA. No Extra shipping costs; you just pay our regular $3.50.

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

GOJI BERRY #PL104
(Lycium barbarum) Chinese native also known as Wolfberry. The red fruits are sweet and packed full of antioxidants and other nutrients—rightly called a “superfood!” This relative of peppers and tomatoes is hardy to 15 degrees, F., prefers full sun and somewhat dry, well-drained soil. Plants reach to 6 feet tall and look stunning with their silvery, laurel-like foliage and small flowers like purple stars. Goji Berry should fruit starting in the second year after planting. 2 plants for $12.00

EDIBLE GINGER ROOT #PL110
(Zingiber officinale) Ginger root is the rhizome or underground stem of this Asian plant. Ginger root can be harvested at any time, but plants require several months of hot and fairly humid conditions to make the maximum yield. Plants may reach 4 feet in height. Mature roots are plump and sleek outside; white, juicy and aromatic within. May be grown outdoors in full sun in most of the country, lifting mature roots before ground freezes in autumn. Replant smaller roots next spring, preferably starting early in a sunny window sill or greenhouse. 2 plants for $10.00

ARONIA VIKING #PL101
(Aronia melanocarpa) Viking is a beautiful small shrub with a very flavorful fruit when used in juices, jams, and wines. 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

MULBERRY, DWARF EVERBEARING #PL105
(Morus nigra) Morus nigra 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

YACON #PL113
(Smalanthus 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

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

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

www.rareseeds.com
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

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 fleshed 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

THORNLESS BLACKBERRY ASSORTMENT #PL147 New!
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

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 arguta 'Hardy Male' as a pollinator. For zones 5-9. We offer 3 assorted plants (1 male & 2 female) plants for $15.00

FALL GOLD RASPBERRY #PL130
This is one fruit that has won the hearts of all the Baker Creek staff. With so many scrumptious fruit, we just couldn’t resist gleaning. Hotly debated around the Bakersville watering hole, it was decided that the golden raspberries taste even better than the red ones! These are super hardy, thriving in zones 3-9. The plants are ever-bearing and bear fruit only on first year wood; it is recommended to prune back canes that have finished fruiting, to make room for more fruiting canes. You will enjoy fruit all the way from June until October. Introduced 1967, by E.M. Meader of NH. We offer 3 small plants for $15.00

SCARLET STRAWBERRY #PL132
This ancient of strawberry was popular in colonial America as well as 17th century Europe. Fruit 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

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
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

GUAVA ASSORTMENT #PL145 New!
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. 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. 2 Plants $12.00

MOLOKAI PURPLE, SWEET POTATO #PL115 (Ipomoea batatas)
Purple-fleshed type that is a locally-developed, signature type on the islands, but seldom offered elsewhere. Much higher in antioxidants than orange-fleshed types. Very sweet-fleshed and creamy, with overtones of chestnut in the flavor. Perfect as-is when baked or roasted, needing no further adornment. Deep purple flesh and skins. 3 plants for $9.00

JERSEY YELLOW, SWEET POTATO #PL116 (Ipomoea batatas)
Plump, drier-fleshed type is medium creamy-golden skinned with cream-colored flesh. Remains firm and solid, even when cooked. A delicious type for curries, stews and perfect as sweet potato fries; an old fashioned favorite that has appeared on the tables of New Jersey families since 1780. 3 plants for $9.00

Sweet Potato
(Ipomoea 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. Sweet potatoes are grown from slips, which are shoots from last season's tubers. Plant in well-drained soil with plenty of composted manure.

Sweet potatoes are a nutritionally-dense root crop with a wide breadth of culinary uses. A tasty heirloom sweet potato crop will be the cornerstone of your winter pantry, filling pies and lending carotene-rich, orange hues to soups and breads. Try a purple sweet potato variety to take advantage of a sweet, natural source of anthocyanins, a nutrient shown to reduce cardiovascular disease. A superbly sustainable choice, sweet potato tubers can be saved for next season's slips. We use tissue culture to propagate our sweet potatoes in order to ensure that you have a disease free crop. This is a more expensive process, but well worth the cost because in the future you can save your own plants easily if you like.
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.  3 plants for $9.00

OMANI PINK, 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 that is a nice cream color. Super good tasting and did well here in Missouri.  3 plants for $9.00

RARE SWEET POTATO COLLECTION #PL134  *(Ipomoea batatas)*
We love collecting rare sweet potatoes, but some we have in limited quantities! In this collection you may receive lavender-hued beauties, deep purple rarities, white wonders, or yellow rooted winners. All of these varieties are hard to find and may be some of the varieties listed in the catalog, or any of the rare varieties in our collection. You will receive 4 unique varieties.  4 plants for $12.00

PUMPKIN YAM, SWEET POTATO #PL137  New!  *(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 $9.00

www.rareseeds.com
AMARANTH

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.

**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

**GOLDEN GIANT #AM117**
Attractive golden-colored flower heads produce up to 1 lb of white seed per plant, making this a very heavy producer. Plants grow to about 6’ and are easy to grow. 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

**ELEPHANT HEAD #AM116**
This heirloom was brought to the USA from Germany in the 1880’s and so named because the huge flower heads often take on the appearance of an elephant’s trunk. The 3- to 5-foot plants produce flowers that are deep reddish-purple in color. A striking variety that is among the most unique we sell. Pkt $3.00

**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

www.rareseeds.com
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

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

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
LOVE-LIES-BLEEDING GREEN #AM113
A wonderful green version of the lovely “Love-Lies-Bleeding” with long flower-ropes that are lime green; attractive and easy to grow. A must to blend with the red. Pkt $2.00

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 or 1 oz $8.50

OPOPEO #AM102
60 days. Beautiful, large, red, upright flower spikes and bronze-green foliage make this Mexican heirloom a real knockout in the vegetable garden. Tasty leaves are tender when picked young. Easy to grow from seed. From Opopoeo, Mexico. Pkt $2.25

PYGMY TORCH #AM146
Amazing dwarf amaranth variety offers all the style and brilliant color of ornamental amaranth, but at a reasonable size! Cute little plants reach only to about 2 feet in height, making them perfect for smaller gardens or containers. The rich crimson blooms offer an unexpected pop of color. The flowers dry nicely and of course the green-to-burgundy leaves and shiny black seeds are edible and delicious! Pkt $2.50

JUANA’S ORANGE #AM143
A lovely orange variety from Guatemala; 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 Juana, (pictured) the woman whose family revived and saved seeds of this delicious variety. 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

**PRECOCE 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

“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

**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.

**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

**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

**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

**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

**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

**PRECOCE D’ARGENTEUIL #AR102**

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

© martine wagner / fotolia
BEANS

1500 YEAR OLD CAVE BEAN #BN177 New!
The amazing native bean reputedly found in a cave in New Mexico, in a clay pot sealed with pitch. When carbon dated the tests showed it to be 1500 years old! Long vines climb to 10’ and produce tasty pods. Beans are large and kidney-shaped, white with maroon mottling. Very rare collector’s bean. Our seed was raised by Medomak Valley High School Seed Preservation Project in southern Maine. Pkt (20 seeds) $3.00

ARIKARA YELLOW #BN145
Bush, 80-85 days. A tan to creamy yellow dry bean originally from the Arikara nation of the Dakota Territory, introduced by Oscar Will in about 1915. Has been identified as the same variety collected by the Lewis and Clark expedition and grown by Thomas Jefferson at Monticello. Drought tolerant and productive; a living piece of the Old West! Pkt $2.75

BOLITA #BN133
Half-runner. This bean was one of the original varieties brought by the Spanish as they settled in New Mexico. It is still grown by a few Spanish farms to this day, due to its dry bean rich flavor and creamy texture. Better than the Pinto bean, this small, creamy-tan bean cooks fast and is the tastiest part of several centuries of NM history. Vines produce very early. Pkt $2.50

BLAUHILDE #BN165
Pole. 65 days. Spectacular climbing type makes enormous purple pods! Pods stay tender and stringless, even at 10 inches long! Plants are gorgeous in the garden as well, with the rose-purple of the blooms contrasting nicely with the rich, deep purple of the developing pods. Vigorous, productive vines reach a moderate 9 feet in height. The richly-flavored pods are best appreciated when used fresh off the vines. This heirloom from Germany is tolerant to mosaic virus, too. Pkt $2.75

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

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

(Phaseolus vulgaris) 40-60 seeds per packet. An ancient staple crop grown throughout North and South America. Plant in Spring after danger of frost and again in early Summer for a fall crop. Plant in rows, and space seeds 2”-4” apart. Pole types do better with trellising. Easy to grow!
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

BORLOTTO DI VIGEVANO NANO #BN191
New! 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

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

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 $2.75
BEANS CAN BE PLANTED IN BOTH SPRING AND SUMMER FOR A LONG HARVEST OF PODS!

**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

**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

**DRAGON TONGUE #BN126**
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
HARICOT TARBAIS  #BN149
(Pole), 90 days. Plump snowy-white variety has been grown for centuries around the village of Tarbais, in southwestern France. Used primarily as a dry bean, including its traditional forte, as a main ingredient of cassoulet. Skin is unusually thin and delicate, lower starch content than other types, and of remarkable tenderness! Pkt $2.75

HENDERSON’S BLACK VALENTINE  #BN103
Pole. 55 days. Introduced in 1897 by Peter Henderson & Co., this excellent fresh snap bean has tasty pods. Also makes a fine dry soup bean. Great yields! Any seed that has “Henderson’s” name on it just has to be good—that’s why we offer so many of his fine varieties throughout our catalog. A perfect all-purpose bean! Pkt $2.00

GALOPKA #BN161
Bush, 60 days. Delicious yellow pods are produced abundantly on compact plants. The pods are richly flavored. A Polish variety that is especially good for freezing. Pkt $2.75

FORT PORTAL JADE  #BN186  New!
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

GOLDEN MARIE VINING #BN142
Pole, 70-75 days. Rampant vining plants produce tons of large golden pods. The gorgeous pods are ideal when harvested at 6-8 inches, but are often tender at much larger dimensions! The massive pods are a bright, clear buttercup yellow, flat and sometimes almost resemble a loose spiral shape, looking voluptuous hanging from the robust vines. This worthy variety was nearly lost commercially and was preserved by backyard seed savers. Pkt $3.00

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

GOLDEN BUTTERWAX BEAN  #BN190  New!
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 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

HARICOT TARBAIS #BN149
**MAYFLOWER #BN111**
Bush. This is the bean that is said to have come to America with the Pilgrims in 1620. This old cutshort green bean has great flavor and the red/white beans are quite tasty. A long-time staple in the Carolinas. Pkt $2.50

**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

**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

**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

**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

**HUTTERITE SOUP #BN121**
Bush, 70 days. This variety is revered for making fabulous soups, having a rich creamy texture and fine flavor. The seeds are an ivory color and the bush plants are productive. The variety was grown and preserved by the Hutterite Christians, who follow the teachings of Jakob Hutter, their Austrian leader. They emigrated to North America in the 1870s, and still have colonies in several Canadian provinces and northern US states. 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

**MAGPIE #BN182 New!**
50 days string bean. A gorgeous bush bean that can be enjoyed as a fresh eating string bean or left to dry on the plant. Peel open the massive dried 6 inch pods to reveal incredible black and white beans that resemble the wings of a magpie! This old beloved heirloom was brought to the U.S in the early 1900s from France and is well adapted to growing in the U.S, productive and tasty! Pkt $3.00

**MAYFLOWER di VENEZIA #BN166**
Bush type. The name translates to “Marvel of Venice” and this stringless sort is certainly that! The pods are a yellow, wax type but are wide and flat like Romas. The combination opens exciting new opportunities in the kitchen! Highly recommended for bean salads, especially those recipes using Modeno balsamic vinegar. Very elegant and unusual. Pkt $3.00
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

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

RED SWAN BUSH #BN181
Bush, 55 days. Here’s another beautiful selection from the late Robert Lobitz, the Minnesota bean man. This is the most uniquely-colored bean we have seen, nearly a true red shade on the thick, flavorful pods. Lovely pink flowers, too! A wonderful variety that is so pleasing to the sense and yields well. Pkt $3.50

RIO ZAPE #BN175 New!
95 days. Nominated to the Slow Foods “Ark of Taste” for its creamy texture and incredible, complex flavors—described as having subtle notes of chocolate and coffee. Rio Zape also boasts a fascinating history. It is said that this bean was unearthed at a prominent archaeological site—a sealed cliff tomb of the Anasazi tribe in Durango, Mexico, where the beans, along with numerous other food offerings, left at the site—were dated back to 600 AD. Immature pods can also be eaten as string beans. Bush bean that will sprawl more than other bush types, but is overall self supporting. Pkt (20 seeds) $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

SNOW CAP #BN147
75 days. Half-runner. This very large, beautiful bean has a distinctive white half or cap, the other half being beige with barn-red and brown markings which it retains when cooked. Mild, earthy flavor complements the silky smooth texture. Pkt $2.75
ROYALTY PURPLE POD #BN101
Bush, 56 days. Tender, bright purple pods turn green when cooked. Very ornamental, beautiful and tasty. A good home garden variety. Pkt $2.50 or 1/2 lb $5.50

WHITE RICE #BN116
Bush. An old heirloom that produces slender seeds that are about 1/3 " long. They are great in rice dishes and casseroles, as they cook fast and have a delicious, rich taste. Pkt $2.50

MCCASLAN 42 POLE #BN108
62 days. This is a selection of the old McCaslan bean that was grown by the McCaslan family of Georgia before 1900. This strain was selected by the Corneli Seed Company of Saint Louis in 1962. The dark-green pods are stringless and full of flavor. The white seeds are also great for a dry bean. Extra productive and hardy. Pkt $2.00

MOUNTAINEER HALF RUNNER #BN152
55 days. Also called Old Dutch Half Runner, this tender snap bean is a longtime Southern favorite! Plants are amazingly productive, although they reach only 24-36 inches, and may be grown without trellising. For snaps the pods should be picked at about 4 inches in length, at which size they usually contain very few strings; excellent for canning and freezing! Flavor is rich and very “beany.” Or use the plump, snow-white beans shelled or dried. This variety originated in Germany and was carried into the Dutch Fork region of South Carolina by early settlers. Pkt $2.50

SPANISH TOLOSANA BEAN #BN171 New!
Bush 85 days (Also known as Prince). This magnificent kidney-bean dates back to the early exploration of the New World. It was brought back to Spain by returning missionaries. It has been widely grown there ever since and has come to be regarded as a traditional Spanish type. Grown for dry use, the plump beans are burgundy marked in cinnamon. Texture when cooked is creamy, and very rich. Flavor is mild. Use in place of ordinary red kidney types in chili, bean salads and more. Tall bush plants do not need staking. Pkt $3.00

“The whole imposing edifice of modern medicine, for all its breathtaking successes, is, like the celebrated Tower of Pisa, slightly off balance. It is frightening how dependent on drugs we are all becoming and how easy it is for doctors to prescribe them as the universal panacea for our ills.”
—PRINCE CHARLES
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
(*Pachyrhizus erosus*) 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
(*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 VIOLETTA #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

MINTERNCE FAVA #FB102 New!
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
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.

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

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) $2.75

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 Novelties...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 (40 seeds) $2.50

KURZER’S CALICO TRAVELER #LB110 New!
Pole, 90 days. Plump limas in varying shades of burgundy, purple, tan and brown, intricately speckled in contrasting shades. The variety apparently originated in Choctaw, Mississippi. We received our foundation stock from Doug Kurzer of Michigan, where Doug has grown them for a number of years. Short half-runner type vines are productive in southern Michigan, and we believe would be even more so where the season is longer. Pkt (15 seeds) $3.50

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) $2.75

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

KING OF THE GARDEN LIMA #LB105
90 days. Large 8’-10’ vines yield very LARGE white lima beans and give huge yields over a long season. An heirloom from 1883, introduced by Frank S. Platt. An old-fashioned favorite, excellent for home gardeners. Pkt (25 seeds) $2.00

GUATEMALAN BLACK LIMA #LB111 New!
Bush-habit plants are vigorous and productive. Yield tons of midnight-black limas, which are nutritious and delicious used in any of the usual ways. Original seed was given to our Belize grower by an elderly lady from the mountains of Guatemala, who said they were a traditional crop in her area. May be best suited to southern regions of the US. Pkt (15 seeds) $3.00
**RUNNER BEAN**

*(Phaseolus coccineus)* Another New World native. Grown like ordinary green beans with one major difference: they prefer cooler temperatures.

**BARNSIDE SWEET #RB110**
80 days. Scarlet-flowered runner bean routinely reaches 25 feet in height! Transform unsightly buildings, including barns, into a wall of hummingbird-attracting flowers. Pods can grow to 10-12 inches. Very sweet and tender when eaten at the immature stage, a great variety for freezing for winter use as green beans. For over 30 years Roger L. Smith of Norton Creek Farm, in Northern California has been selecting for height and aphid resistance. Pkt (15 seeds) $3.50

**SCARLET RUNNER #RB101**
80 days. Used by native Americans, large, beautiful, vigorous vines grow over 10’. Flowers are very ornamental, in clusters of the brightest scarlet. Good for snap, shell or dry beans. The huge seeds are very colorful, violet-purple mottled in black. These beans like fairly cool weather. Pkt (25 seeds) $3.00

**STREAMLINE #RB107**
Amazingly prolific, produces clusters of tender, straight pods suitable to be used as snaps. Pods can reach 18 inches in length and are fine for freezing. Seeds can also be used as shell beans when dried. Brilliant scarlet flowers are an attractive bonus! Very popular European variety. Pkt (25 seeds) $3.25

**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

**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
SOYA BEANS

CHIBA GREEN (EDAMAME) #SY113  NEW!
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  NEW!
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 is considered a very dependable variety that is perfect for both large scale and small scale agriculture. Pkt (30 seeds) $4.00

TOKIO VERTE (EDAMAME)  #SY104
Lovely green edamame type on medium-sized, heavily branched plants. Very productive variety, and extremely rare! Pkt (30 seeds) $4.00

(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.

The ANCIENT CHINESE considered the SOYBEAN one of their essential FIVE SACRED GRAINS, along with rice, wheat, barley, and millet.
LONG BEANS

(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

TAIWAN BLACK SEEDED LONG BEAN #LG103
This is the true “Yard Long” bean, with light green pods 38” long, with black beans. The long vines set heavy yields of these delicious pods that will amaze your friends! Long beans should be lightly fried and not boiled. They have superior flavor to common beans. This variety was collected from a Taiwanese immigrant in the 1970s. RARE! Pkt $4.00

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

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

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 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

www.rareseeds.com
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 or 1 oz $14.00

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 20 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

www.rareseeds.com
### 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 $4.50

### 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

### GIANT YELLOW ECKENDORF #BT116
The 1927 Henry Fields catalog said, “Giant, smooth, long roots of cylindrical shape, weighing up to 20 pounds each and growing two-thirds above ground. Solid white flesh with high food value.” These big yellow-skinned roots are perfect for growing as animal food, a tradition that is finally being brought back on many small farms. Pkt $2.50

### 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
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

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 $2.50 or 1 oz $8.00

OKRAGLY CIEMNO CZERWONY (Bordo) #BT123 65 days. Smooth, blemish-free round-to-top-shaped beets are very dark red. Very tender and very sweet! A superb keeper, this variety originated in the old Soviet Union, where beets are an important staple crop. Pkt $2.50

RUBY QUEEN #BT127
55 days. Outstanding home garden beet with a very short top, just 10” in height, showing uniform growth; round, smooth roots have a luxurious, evenly-red interior color which complements the pleasant, buttery texture and mild, sweet flavor. Performs well even in poor soil; tolerates crowding, holding its shape better than most. This All-America Selections winner for 1957 has been preferred for generations, both by the commercial canning industry and home food preservers. Pkt $2.75

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
ZENATAU FODDER #BT126
60 days. Smooth-skinned, dark purple roots remain sweet and tender even to a very large size. Occasional concentric white zoning makes this very pretty for the table. Excellent keeper. Originated in Switzerland. Pkt (75 seeds) $3.00

SHIRAZ TALL TOP #BT121
60 days. Dual-purpose variety! Very fast-growing tops may be harvested early in the season—red-ribbed green tops grow lush and succulent. The sweet, very smooth and stylish roots follow in due course. Disease resistance of this newer type keeps the uniform roots blemish free! Excels equally for canning, pickling, roasting or boiling! Pkt (75 seeds) $2.50

FLAT OF EGYPT #BT113
50 days. In 1885 Vilmorin said, “An exceedingly early variety, and certainly the best of the early kitchen-garden kinds.” This is a very quick beet of great quality, producing flattened 3”, crimson purple roots and short leafy tops. Pkt $2.25

FUER KUGEL #BT119
60 days. Smooth-skinned, dark purple roots remain sweet and tender even to a very large size. Occasional concentric white zoning makes this very pretty for the table. Excellent keeper. Originated in Switzerland. Pkt (75 seeds) $3.00

YELLOW CYLINDRICAL #BT106
Very large, oblong, golden-yellow mangel beets are sweet and tasty if picked small, or let them mature for high-quality stock feed. A rare European heirloom that can grow huge. It also makes tasty greens. Pkt $2.50

ZENTAU FODDER #BT126
60 days. (90 days to fodder crop) A nice fodder beet from Europe. Roots get to 5 pounds, staying sweet to a surprisingly large size. Flesh is white, very fine-grained and sweet at smaller sizes; fine for the table. Skin turns emerald green where exposed to sunshine. Where summers are too cool to grow corn, beets are a workable traditional fodder crop. Pkt $2.50

“The value of sugar beets and mangels for stock feeding is clearly seen in the improved health and condition of the animals, the increased flow and quality of milk from cows and the saving in fodder. They yield enormously and can be grown at trifling cost. Everyone who keeps even one cow should grow a patch for winter feed. Mangels make excellent and rich as well as cheap winter feed for poultry.” Isbell’s Seed Catalog, 1927
BRUSSELS SPROUT

(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 (150 seeds) $2.50

GRONINGER #BS105 New!
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 (150 seeds) $2.50

RED RUBINE #BS106 New!
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 (150 seeds) $3.00

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

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 New!
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

ENJOY REAL HOME-GROWN FLAVOR!

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CALABRESE GREEN SPROUTING #BR101
An Italian heirloom brought to America in the 1880s; 5”-8” heads and many side shoots. Pkt $2.50 or 1 oz $5.00

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

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

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

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

“We are pioneer American growers of this important vegetable. In the short span of 20 years, green broccoli advanced in status from an “unknown” to occupy a place with the dozen leading American vegetables.”
-Ferry-Morse Seed Annual, 1950
CABBAGE

(ASTAPLE FOOD SUPPLY!)

(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

BACALAN DE RENNES CABBAGE #CB112
Our favorite for salads, extra tender! Listed by Vilmorin in 1867, this French heirloom was grown in the Saint-Brienc and Rennes localities. The oxheart-shaped heads grew especially well in the mild, seaside climate along the west coast of France. Early, flavorful, green heads are still grown in France today. Pkt $2.00

GREYHOUND or EERSTELING #CB116
60 days. (also known as Express) Super-early European cabbage variety boasts compact, pointed heads, similar to Early Jersey Wakefield but comes in a full 10 days earlier. Very suitable for sowing under glass and often succession planted as it is so quick to mature. A deliciously mild, sweet variety! Pkt $2.50

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
QUINTAL D’ALSACE CABBAGE #CB123  NEW!
120 days. Cultivated for over 150 years, this hardy variety has withstood the test of time. Nicknamed “Hundredweight” which is a nod to its gargantuan size. Heads are slightly flattened with light green leaves. Exceptionally cold hardy. Pkt $3.00

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HUGE PRODUCER OF NUTRIENT-DENSE FOOD

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

GLORY OF ENKHIUZEN #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

COUR 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

www.rareseeds.com
KODA  #CB120
90 days. Nice round heads reach 3 pounds. This treasured European variety is seldom seen in this country. Early and densely packed for a red type. Our seed comes from Poland, where cabbage is an important staple crop. 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

NERO DI TOSCANA OR BLACK PALM TREE  #CB101  60 days. This loose-leaved 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

PERFECTION DRUMHEAD SAVOY  #CB110
95 days. This large drumhead-type has finely-crinkled, savoyed leaves that are mild and sweet in flavor; compact short-stemmed plants. This heirloom was introduced before 1888 and is an excellent keeper. Pkt $2.00 or 1 oz $4.50

PREMIUM LATE FLAT DUTCH  #CB109
100 days. The standard, giant flat cabbage that is good for storage. 10 to 15-lb heads are of high quality; delicious flavor. This heirloom was introduced by European settlers in the 1860's. Pkt $2.00 or 1 oz $4.50

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

TETE NOIRE  #CB113
The traditional French variety is very rare outside of Europe. Solid, deep-red heads are of good quality and are mostly grown as an autumn variety in France. Pkt $2.50

GOLDEN ACRE  #CB122
65 days—Very early, high quality sort. Dense, solid heads are very spherical, 5-7 inches in diameter and weigh 3-5 pounds. Plants are very compact relative to the size of the heads, allowing closer spacing than some varieties. Fine for cole slaw, stir fries and other fresh uses; not usually considered an excellent storage type. One of the earliest types we sell, and popular since at least the 1920s. 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
ERFURTER #CA106
55 days. (Also known as Snowball A) Great yields of snow-white heads that reach 6 inches across. Self-blanching type that is early and reliable, even in dry conditions. Fine-grained curd is mild-flavored. 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

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
NEW! 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

(C. 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.

OUR FAVORITE SPRING CROP!
CAULIFLOWER
Mark Twain once said, “Cauliflower is nothing but a cabbage with a college education.”

ROBER CAULIFLOWER #CA111 New!
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

PUSA MEGHNA #CA107 New!
45 to 75 days. An incredible innovation in Indian cauliflower! Dr. Pritam Kalia of India has naturally selected this super early and delicious cauliflower to form marketable heads in as short as 45 days! This is big news for anyone who has struggled with sometimes finicky cauliflower, or for those seeking multiple harvests in one season. Gorgeous tight, white curds appear so quickly, with good heat tolerance. We direct seeded a crop in our garden May 21 and it produced heads in 45 days! Pkt (200 seeds) $3.00

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

VIOLETTA ITALIA #CA102
Large healthy plants produce nice-sized, beautiful purple heads that turn bright green when cooked; very tasty. A fine Italian variety. Pkt (200 seeds) $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 (200 seeds) $2.50

VIOLETTA ITALIA

CELEYR & CCELERIAC

(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 (200 seeds) $2.00

TENDERCRISP #CE101
A very large type of celery, excellent flavor. One of our most popular varieties! Pkt (200 seeds) $2.50

www.rareseeds.com
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

“A good end cannot sanctify evil Means; nor must we ever do evil, that good may come of it.”
-WILLIAM PENN
BERLICUM 2 #CR117
Beautiful 8”, good-sized roots are extra-smooth, long and blunt-ended. A deep orange color with a fine carrot flavor makes this variety popular in the markets of Europe. Slender roots tend to stay tender and not get woody. A perfect variety for gourmet cooks and upscale markets. Pkt $2.50 or 1/4 oz $4.00

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 $3.75

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

GNIFF CARROT #CR133  NEW!
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 famers 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  NEW!
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. Long tapered roots grow to 10” to 12” inches long. Pkt (200 seeds) $3.50
**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

**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

**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

**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

**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

**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

**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

“Now the Lord God had planted a garden in in the east, in Eden; and there he put the man he had formed.”
-Genesis 2:8
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

SNOW WHITE #CR119
An attractive creamy-white carrot with a delicious, mild-sweet taste and a good crisp crunch. Roots grow 7"-8" long and are great raw or cooked. White carrots are again becoming popular with home gardeners and specialty growers after many years of neglect by the commercial seed trade. White varieties were common in the middle ages through the 19th century but then became scarce. Pkt (300 seeds) $2.50 or 1/4 oz $6.00

WHITE BELGIAN OR BLANCHE A COLLET VERT #CR116
A big, heavy carrot that was once common on many of Europe's small farms, but has now become quite scarce. The long roots are white with green shoulders, and can be used in the kitchen or, as used in the 1800's, as an animal feed. Vilmorin said in 1885, "This is a field carrot par excellence. There is hardly any farm on which it is not grown to some extent for feeding cattle, and especially horses." They also said it was developed from the Long White carrot, which was almost gone from France at that time. Not frost-hardy, but a great old carrot that is perfect for farmers wanting to grow their own feed. Pkt $2.50

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

SHIN KURODA 5" #CR106
75 days. These baby Japanese carrots are short 3"-5" tender carrots with fine flavor. Perfect for specialty markets. Pkt $2.00

PUSA RUDHIRA RED CARROT #CR127
Pritam Kalia, a world renowned vegetable breeder, created this amazing red variety. His work centers on creating nutritious and hardy vegetables for India's poor subsistence farmers. This particular variety is very high in beta-carotene and lycopene. This carrot is sure to become a favorite heirloom around the world as it is simply beautiful and delicious! Great for juicing! Pkt (200 seeds) $4.50
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.

BEDWELL’S SUPREME WHITE DENT
#CN148 Stately plants usually produce 2 ears, 12-14” long. These are white, but the variety has always thrown an occasional rosy-colored ear, and an occasional shoepeg type (random kernels, not in rows). Originally grown in Clarke County, Alabama, where it has been held in the Bedwell family for at least a century. Fine for roasting ears, cornmeal, and hominy. Edna Bedwell makes an incomparable creamed corn, too. Pkt $4.00

BRONZE ORANGE #CN155 NEW!
Dwarf stalks are only 3 ½ feet high. Despite its small stature, it produces up to 5 ears per stalk! Makes choice roasting ears at the milk stage (although not exactly a sweet corn), or allow the burnt-orange kernels to develop completely for a superior flour type. Originally introduced by Dr. Alan Kapuler in the 1980s. Limited quantities available this season. Pkt (75 seeds) $4.00

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

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 Pickaninny. 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

CHAPALOTE #CN168 NEW!
This incredible flint/popcorn may be the oldest corn variety grown in N. America! Carbon dating says this variety could be 4000 years old! Long, slim ears are filled with luminous amber to dark brown kernels. Great drought and heat tolerance. Chapalote is adapted to southerly latitudes, and its performance farther north is unknown. Chapalote can be popped or used in pinole, polenta, and many other corn dishes; the meal being delightfully sweet. In the 1950s it was rediscovered in remote, northwestern Mexico. Since that time its superior qualities have captured the imagination and affection of archaeologists, gardeners and chefs alike! Pkt (50 seeds) $4.00
TO THE EARLY SETTLEORS OF NORTH AMERICA, CORN WAS SO VALUABLE THAT IT WAS USED AS MONEY.

CHEROKEE LONG EAR POPCORN  
#CN138  A beautiful blend of brightly colored long ears 5"-7". Wonderful for fall decorations, and is great for popping. This beautiful corn was selected by Carl Barnes, the late Cherokee corn collector from Oklahoma. (75 seeds) $3.00

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

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

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
**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

**HOPI PINK FLOUR #CN132 NEW!**
A truly lovely native variety that has kernels in shades of pink, mauve and salmon on 8" ears. Drought-tolerant and great for making flour; one of the best varieties for farming in dry conditions. Pkt (50 seeds) $4.00

**HOPI PURPLE #CN167 NEW!**
(85-95 days) This traditional variety from the Hopi nation has been grown in the high desert under dryland farming practices for generations. The seed stewardship of the Hopi people has made this flour corn variety a standout choice for drought-tolerance and shorter days to maturity for a flour corn. The bushy stalks produce 8" long ears, with striking purple kernels with hues of pink. The unique coloring makes this corn higher in protein than other flour corns, by up to 14%, and the kernels grind into a fine flour that can be the base for many culinary uses such as baking, tortillas, and tamales. Pkt (50 seeds) $4.00

**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

**HOPITURQUOISE #CN172 NEW!**
Hopi Turquoise—Truly breathtaking blue corn said to originate from the Hopi people of the Southwest. This variety yields lovely ears with colors ranging from slate blue to brilliant turquoise with some surprise purples. Used locally in an atole and ground for cornmeal, kernels are both flour and dent types, both often on the same ear. Ears typically run 6" to 12" long, and are produced usually one per 4 to 5-foot stalk. It has grown well even at 8000 ft elevation, indicating tolerance to wide temperature swings and cool soil. Fairly early to mature, being ready for harvest at about 90 days from sowing. Our grower received his original seed in 1986 from John “Eesawu” Kimmey, an educator and visionary of sustainable native agriculture, who worked extensively with the Hopi people and founded the Talavaya Center, an early heirloom conservation project. Pkt (30 seeds) $5.00
MIDNIGHT SNACK  #CN156
(Sweet) 77 days. Stalks reach to 6 feet, 12-14 rows of kernels on modest 7-inch ears. Yellow kernels in the milk stage give way to black (dark purple) kernels at full maturity. Developed by Elwyn Meader, University of New Hampshire, in the 1980s. High quality, early sweet corn, suitable for the Northern states. So fun to grow! Pkt $4.00

INDIAN BERRIES POPCORN  #CN151
95 days. Dramatic multi-colored ears are decorative and delicious! 4 to 5-foot plants yield up to 4 ears each. The ears are up to 4 inches long, and spangled with a wide color-range of shiny kernels in red, blue, purple, yellow, and white. Ears are produced low on the plants, usually only a couple of feet off the ground. Pkt (50 seeds) $4.00

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 dented 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

MISSOURI PIPE  #CN154
(Dent) Also called Meerschaum Pipe Corn, creamy-white dent kernels are produced in 15-20 straight rows per ear. The enormous ears are produced on sturdy stalks reaching to 12 feet high. Most stalks produce two ears. The corn is great for grinding, but the variety was originally bred to provide cobs for Missouri's corn-cob pipe industry. Interesting, unusual, and so delicious! Pkt (50 seeds) $4.00

MINI BLUE POPCORN  #CN164  NEW!
Cute, shiny blue ears are decorative and delicious! Very uniform indigo or colonial blue, quite unlike the deep purple of some varieties. The ears are a petite 2 to 4 inches long, but the 6- to 7-foot plants often yield three and even four ears per stalk. Pkt $3.75

MINI PINK POPCORN  #CN165  NEW!
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
PAPA’S RED  #CN169  NEW!
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. Pkt $4.00

PAPA’S WHITE  #CN171  NEW!
Sturdy 4-foot plants seldom lodge. Ivory-white flour-type kernels on 8- to 12-inch ears are superb for grinding. Yield is early, and the Montana-bred plants tolerate erratic weather conditions. Pkt $4.00

ABOUT: PAPA’S RED, WHITE AND BLUE CORNS
We’re so excited to introduce this series of short season flour corn for northern climates. Bred by Ed Schultz outside of Bozeman, Montana, The Papa’s Series corns all feature earliness and tolerance to cool conditions. Ed first began breeding his corns about 1985. He started with all the really short-season flour types he could lay his hands on: Mandan Red, Painted Mountain, Fiesta and others. Allowing these types to cross freely, he simply selected the earliest and best each year, for planting the next year. Then came the lengthy process of selecting single-colored ears out of the mix. Some 30 years later, the result: short plants (only to about 4’ tall) that yield very early. Surprisingly long ears—typically 8” long, running occasionally to 12”. These slim, 8-row ears grow from a narrow cob, and are very graceful and beautiful. All the Papa’s Series varieties feature a brilliantly colored exterior, enclosing a white interior comprised of a soft, white flour-type starch—excellent!

PAPA’S BLUE  #CN170  NEW!
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
PAINTED MOUNTAIN  #CN101  NEW!
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! (50 seeds) $3.50

PARAGUAYAN CHIPA #CN158
Chipa corn is a stunningly brilliant yellow Paraguayan flour corn. Robust ears, often exceeding 11 inches in length, bear even rows of very uniform kernels. The plump kernels are composed of a soft starch, ideal for grinding into corn meal, which makes the very distinctive chipa, a Paraguayan national dish. This exciting South American variety has been grown in Kentucky for several years, so it is well adapted to the long days of a temperate-zone summer. Large stalks bear one, occasionally two, ears per plant. Our seed comes by way of the Monroe Gingerich family of Adolphus, Kentucky, who first became acquainted with the variety when they lived in Paraguay. Couple Paraguayan Chipa corn with Baker Creek’s Po’suwegeh Blue corn for an amazing color combination that is sure to impress your gardening friends. (note: these varieties may cross if not isolated).  Pkt $3.50

GMO TESTED  By Jennie London
Genetically Modified Organisms were NOT found in any of the corn varieties listed in our catalog. As GMO corn becomes more and more common throughout the United States, it has become increasingly difficult for Baker Creek Seeds and our growers to find the isolation distances necessary to grow heirloom corn varieties that are GMO free. We have taken the time, dedication and consistency in our practices to ensure that all the corn seed we offer has NO GMOs. We grow and receive our corn seed from a variety of locations, including our extensive network of growers and from reliable seed distributors. Every lot of corn seed that Baker Creek offers is sent for GMO testing. In order for the tests to have reliable results, a minimum of 10,000 seeds, representative of the entire lot, are sent to our testing laboratory in Iowa. The Genetic ID laboratory uses the Real-Time PCR method, which is recognized as being more sensitive and reliable than any other GMO test method. The limit of detection with the PCR method is 0.01%, which is equivalent to 1/10,000. Therefore, when a sample size of 10,000 seeds is sent, it takes full advantage of the limit of detection by the PCR testing method. The seed is only sold once we have received the test results assuring the corn seed lot is GMO free.

The ability to offer GMO free corn requires the sharing of knowledge at all levels of our seed saving community. In 2013, we found that over 30% of the corn seed received from growers was contaminated with GMOs and we were sadly unable to offer the contaminated varieties. We realized that we needed to provide our growers with individualized attention and the knowledge needed to grow GMO free seed in the face of the ever growing amounts of GMO pollen in the air. The USDA states that an isolation distance of only 600 feet is sufficient to avoid cross-pollination. However, with wind anything is possible and contamination can still occur. Here are some corn seed saving practices that can help to minimize cross pollination (No practice is 100% fool-proof and will always need to be tested):

Know who is growing corn in your area and if it is GMO corn.
Isolate your corn as much as you can, ideally 5 miles from GMO corn growers.
Isolate by timing. This requires one to know when the GMO corn in the region is going to pollen is past pollen. Leave a gap of 2-3 weeks between GMO varieties going to pollen and your GMO corn silking.
Hand pollination also has become a common practice to avoid GMO contamination, which requires time and attention to when the pollen and silks are formed. The pollen and silks are bagged in order to ensure that the pollen the silks receive are actually from the pollen of that corn variety.

In 2014 we changed our corn growing policy to include isolation distance of 5 miles, sent out grower manuals to our corn growers, spent time talking with our growers one-on-one and tested our stock seed for contaminated seed. Our efforts came back successful! All of our 2014 tests for corn seed came back GMO free. It is unfortunate that we and our growers face new challenges year after year, requiring us to be on the defense, adapt our practices and spend extra time and funds, due to the ever increasing prevalence of GMO corn. However, the beauty and cultural and genetic diversity found in heirloom corns are invaluable, and without a doubt, this makes it a challenge worth facing.
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

PO'SUWAEGEH BLUE #CN157
110 days. This Native American heirloom corn from Pueblo Pojoaque, pronounced P ô ‘hwä 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 revival 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 $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

PO'SUWAEGEH BLUE #CN157

THOMPSON PROLIFIC #CN140
Excellent pale yellow dent type, very productive. Sturdy, 8-9 foot stalks frequently make two heavy 8-inch ears. This variety was recommended for Tennessee farmers in the 1936 USDA Yearbook of Agriculture, and was offered in the Richmond, Virginia area in the 1930s. An excellent choice for the middle South. Pkt $3.00

PO'SUWAEGEH BLUE #CN157

WHITE NIGHTING #CN150 NEW!
This remarkable white milling corn was introduced to us by Lewis Lassiter of Slocomb, Alabama. Lewis originally received seed from a relative who had forgotten about it being stored in his freezer for over 10 years. It is locally known as Zale Halloway’s corn after the farmer who originally grew it in the 1930's in southeastern Alabama; grain mills in that area still recognize it upon sight! This corn can produce three good ears on tall stalks. Used as a cream corn when picked in the milk stage and makes a wonderful commeal when ground extra fine. The 10- to 12-inch ears have 12 to 15 rows of creamy white kernels, flecked with an occasional purple one. We are excited to add this amazing southern corn to our catalog. Pkt $3.50

WHITE NIGHTING #CN150 NEW!

WADE’S GIANT INDIAN #CN141
This is the best Indian flint corn we have found. Huge ears are about 12” long, very thick and heavy! This beauty comes in a whole range of lovely hues from yellow, blue, red, orange, white, purple and more. This one is perfect for stunning autumn displays and for selling at market. Also great for producing lots of corn for meal or feed. We were really excited to find this beautiful corn that was carefully selected for giant size and superior quality by Wade Nursery of Macomb, Michigan. Pkt $3.50

WADE’S GIANT INDIAN #CN141