

# Terra Edibles' Printable Catalogue

## Dear Gardening Friends,

Since 1993, Terra Edibles has been selling organically-grown heirloom vegetable seeds by mail order and through online shopping. Our website has undergone an update and now offers more growing information, including a Canadian Zone map so you can find out what your region of the country is capable of growing.

While in the Quinte/Belleville area, visit **the Village Green** store and greenhouse in Foxboro where we maintain a fine selection of locally-made and natural products (e.g. soaps, candles, food items and now offering quilts, lap rugs and baby blankets). In the spring, we offer thousands of tomato and herb seedlings for sale at the store. We are open year-round Tuesdays to Saturdays, 10 to 5. For more information or to place an order by phone, call 613-961-0654.

Happy gardening, good health and prosperity to you and yours,

*Karyn Wright, Don McKay .... and the kids and cats.*

**ALL SEED PACKETS ARE \$3.50 EACH**

## Tomatoes

*(Lycopersicon lycopersicum)*

### **Allegheny Sunset**

Mid-season. An excellent flavoured 12–16 oz yellow/red streaked tomato with generally uniform shape. Very meaty, heavy with few seeds.

### **Amana Orange**

Early to mid-season. Sweet tangy flavour and production that just doesn't quit! Giant orange tomatoes make a delicious sauce that is low in acid but full of flavour.

### **Amethyst Cream Cherry**

Mid-season. One of the prettiest cherry tomatoes - sweet, fruity, with purple blushed tops and creamy-white undersides. A fairly low acid fruit with very good production.

### **Amazon Chocolate**

Early to mid-season. Similar to Black Krim; 3–4 inch oval with flattened shape. Potato-leafed. Full-flavoured.

### **Amish Paste**

Late. Amish heirloom. Despite its wispy foliage, this plant produces lots of pointed, red 10 oz. fruit with excellent flavour. Very meaty with few seeds makes them great for sauces.

### **Angora**

Late. An interesting variety with unusual silvery leaves that look ghostly in the garden. The fruits are red, 2" and firm.

### **Anna Aasa**

Early. High yields of deep red cherry tomatoes with intense flavour. Be prepared to pick them for months.

### **Apricot**

Early to mid-season. Prolific producer of small to medium-sized yellow fruits that blush as they ripen. Slightly fuzzy skin is similar to the popular Garden Peach tomato with the same sweet flavour – a good salad tomato.

### **Aunt Ruby's German Green**

Late. Huge 1–2 lb. light green fruit with pinkish interior. Sweet-tart flavour is a favourite of many 'heirloomists.'

### **Aurora**

Mid-season. Very reliable and flavourful 5–8 oz. fruit, wonderful producer on medium-length vines.

### **Banana Legs**

Early. Determinate plants have beautiful lacy foliage and loads of elongated yellow/orange mildly flavoured fruit. Adds colour to salads and are great for making a yellow tomato sauce.

### **Baxter Bush Cherry**

Early. Tasty and firm 1" dramatic red cherry. A vigorous and productive determinate that does not need staking.

**Beefsteak**

Late. Popular old variety which is very large, deep red with fine rich flavour. Good producer.

**Believe It or Not**

Late. Huge pinkish-red, fantastic flavoured tomato with tender, juicy, meaty flesh.

**Berkeley Tie Dye Green**

Mid-season. Incredibly colourful and delicious large-fruited slicing variety. 1/2 to 1 pound. Exterior colour is green with stripes of red and yellow. Interior is creamy green flesh infused with shades of red and yellow. Quickly becoming a favourite of many chefs.

**Big Rainbow**

Mid-season. One of the prettiest bi-coloured tomatoes, can grow up to 2 lbs. Delicious and sweet. Striking when sliced as the yellow fruit has neon red streaking through the flesh.

**Black Cherry**

Early to mid-season. Rare, true cherry tomato with black skin. Deep red flesh with blackish hues. Flavour is sweet and deep.

**Black from Tula**

Mid-season. A rare Russian heirloom with dark purplish-brown colour and deep, rich flavour. Fruits are 8–12 oz.

**Black Giant**

Early to mid-season. Big, purple-black fruit are a favourite of seed collectors who rave about its fantastic flavour – the perfect blend of acid and sugars makes it really stand out. The globe fruits weigh 6–14 oz and are borne on highly productive vines.

**Black Krim**

Late. Dark-coloured, thin-skinned, meaty fruits are incredibly juicy and can grow up to 1½ lb. under semi-drought conditions. The slightly smoky, salty flavour is great for salads or eaten straight off the vine. Heavy producer.

**Black Plum**

Mid-season. Oval 2" fruit with dark mahogany colour and rich flavour lends itself well to spaghetti sauces. Nice in salads.

**Black Prince**

Mid-season. Medium-size, dark red to brown in colour, round to oblong shape, great rich old-fashioned flavour and excellent yield. Said to be from Siberia. Resists cracking.

**Black Sea Man**

Early to mid-season. Small plants with medium-sized deep brown fruits and rich flavour. Determinate, potato-leaf.

**Black Zebra**

Mid-season. Good yields of regular-shaped, striped 2" fruit with strong sweet-tart flavour. Very pretty tomato: cola-coloured with jagged green striping. Sure to become a favourite.

**Bonny Best**

Mid-season. An all-time favourite with wonderful old-fashioned flavour. Produces an abundance of 6–10 oz. smooth red fruits (2-chambered) on a medium-sized plant.

**Brandywine – Red, Yellow or Black**

Late. One of the most famous heirlooms (1885, Amish) with bright tangy flavour. Beefsteak type, up to 1 lb, ideal for slices, salads and sandwiches. Not a heavy producer, on long vines with potato-leaf foliage.

**Indicate choice of colour.**

**British Breakfast**

Mid-season to late. Very prolific, huge vines that produce masses of tasty large oval cherries that are popular in the British Isles.

**Brookpact**

Very early. Perfect for those with limited space. Plants are small and neat but produce lots of regular, large 6–10 oz. red fruit.

**Burbank**

Early. Developed by the famous plant breeder, Luther Burbank. Very good quality 3–4" red fruits on a small determinate plant.

**Camp Joy**

Early. Extremely productive of 2" fruit easy to pick from the low spreading plant. Its tremendous production makes it good for market gardeners.

**Canabec Super**

Early. Developed in Quebec for good fruit set during cool spring weather. Very productive of dark pink 6 oz. fruit on short vines.

**Chadwick's Cherry**

Early. 1" round, red cherry tomatoes borne in clusters, sweet-tart flavour, does not split, very prolific indeterminate can grow 10 ft.

**Champagne**

Early to mid-season. Very pale yellow almost white tomato, ½" wide and grows in clusters. Unexpected intense flavour.

**Cherokee Purple**

Late. From Tennessee pre-1890, unique dusty rose colour with a sweet, rich smoky flavour that rivals Brandywine. Productive plants with potato-leaf foliage, heavy crops of 12 oz. fruits.

**Cossack Pineapple Ground Cherry** (*Physalis spp.*)

From the same family as tomatoes, this abundant, sweet and delicious 1" yellow, pineapple-flavoured fruit can be feasted upon every visit to the garden; can also be dried or used in pies. 2 ft. high bushes spread 3–4 ft. wide. Fruit, which falls to the ground when ripe, grows inside an attractive papery husk. Self-seeds.

**Costoluto Genovese**

Mid-season. Italian heirloom with large flat red fruit; large chambers inside are good for stuffing.

**Coyote**

Early. Small ivory-yellow cherry borne on clusters of 6-8 on long, skinny vines. Very productive with superb concentrated flavour, grows wild in Mexico where it is called Tomatito Silvestre Amarillo.

**Dad's Sunset**

Mid-season. Produces lots of medium-sized, orange persimmon-shaped fruits with a mild, very pleasant flavour.

**Deutscher Fleiss**

Early. German heirloom with potato leaf foliage. Red 2-4 oz. fruits have nice sweet flavour. Remains firm when fully ripe and is crack resistant.

**Dinnerplate**

Mid-season. A beautiful red oxheart-type one pound tomato with great flavour. The plants are very productive.

**Djena Lee's Golden Girl**

Mid-season. Bright gold colour, 8-12 oz. meaty fruit with rich sweet tangy flavour.

**Doublerich**

Mid-season. An excellent main crop tomato with heavy and meaty 3 oz. pink fruit said to have twice the vitamin C as other tomatoes. Medium vines.

**Dr. Carolyn**

Early to mid-season. Ivory to pale yellow 1-inch cherry tomatoes with a nice balance of sweet, tart and depth of flavour. High yield on large vines.

**Dr. Wyche's Yellow**

Mid-season. Heavy yields of 1 lb. tomatoes. Meaty and rich tasting for a yellow-orange tomato.

**Druzba**

Mid-season. This densely foliaged Bulgarian heirloom bears plenty of fruit. The 4" fruits are bright red on long vines.

**Dufresne #2**

Late. Developed by a Quebec plant breeder with pink 3-4" fruit, tender skin and excellent taste. Plant spreads 5-6 ft.

**Earl of Edgecombe**

Mid-season. One of the best tasting full-size orange tomatoes we've grown. The flavour is rich, sweet and tart all at once. The texture is smooth and meaty. Fruits are uniformly round, blemish-free and resistant to cracking and blossom end rot.

**Emerald Evergreen**

Mid-season. One of the best-tasting green tomato in the beefsteak size (8–10 oz.). Rich olive-green fruits ripen to a brighter shade of green with a golden yellow tint. For slicing or frying.

**Eros**

Early. 2–3" orangey-red, plum-shaped, semi-meaty tomatoes that produce in large numbers. Fabulous in salads.

**Eva Purple Ball**

Early to mid-season. From Germany in late 1800s. Smooth, round mid-size deep-red fruits are blemish-free on healthy mid-length vines. Very good flavour. A pretty tomato.

**Gardener's Delight**

Mid-season. A large red extra-sweet tangy cherry tomato. Good yields in clusters on a large plant that keeps on going until frost.

**Garden Peach**

Early. This peach-like yellow fruit is fuzzy with a pink blush, mild tasting, a good keeper. Vigorous productive vines.

**German Pink**

Mid-season. Potato-leaf plant has a great yield of pinkish one-pound beefsteak fruits with very nice flavour. German Pink has an old history – could be of Amish descent.

**Gezahnthe**

Mid-season. Very productive and sweeter tasting than one would think for such an odd looking critter (2"x3" fluted hollow containers). Dry meaty flesh with few seeds – good for sauces, paste and for stuffing. Fruit sets in clusters – again unusual for the larger tomatoes.

**Glamour**

Mid-season. Very popular old variety. Strong, medium to large-sized firm tomato with good taste and crack tolerance.

**Gold Medal**

Late. Has been described as “the sweetest tomato you ever tasted. The yellow with streaks of red makes them very attractive and a gourmet’s joy when sliced.” A fine bi-coloured tomato—orange-yellow splashed with tomato crimson.

**Golden Danube**

Mid-season. Huge, golden-yellow meaty tomato; potato leafed. Good for slicing or chopping to add colour (and flavour!) to salads.

**Golden Jubilee**

Mid-season. Bright golden orange fruit on vigorous plant. Meaty interior with good flavour. Low acid. Good yields.

**Goldie**

Late. Very large golden-yellow fruit with excellent flavour which should be staked to keep fruit off the ground. Low acid.

**Green Zebra**

Late. Yellow and green 2" fruits with dark green vertical stripes. Emerald green flesh is juicy, sweet and mild.

**Harbinger**

Early. Terrific flavour, reliable, lots of medium-sized, thin-skinned red fruit per plant. Introduced in 1910. Cool hardy.

**Hillbilly**

Late. A huge bi-colour (bright yellow with red marbling) potato-leaf tomato, good slicer. Rich sweet flavour. Said to originate from West Virginia.

**Ildi**

Early. Oval yellow cherry with a well-balanced flavour. Very prolific on vigorous vine; skins are finer than Yellow Pear.

**Isis Candy**

Mid-season to late. 1" yellow-gold cherry with red/pink marbling and a yummy sweet fruity taste. Quite productive.

**Japanese Black Trifele**

Mid-season. One of the best black tomatoes, high yields of blemish-free fruits, rarely cracks. Rich full flavour, great for canning. The size of a Bartlett pear, bred in Russia, potato leaf.

**Longkeeper**

Mid-season to late. Very attractive bright red 3–5 oz. fruit with excellent flavour. At the end of the season, this is the one that you can pick, wrap in newspaper and store for months.

**Manitoba**

Mid-season, determinate. Developed in Manitoba for prairie conditions. A fairly compact plant with 3 ft. vines. Good crops of consistent, round red fruit are resistant to cracking.

**Marglobe Supreme**

Mid-season. Highly adaptable determinate plants with globe-shaped fruits. High yields of uniform, sweet, thick-walled red fruits. Excellent canning tomato.

**Marvel Stripe Large**

Late. This heirloom gem, originally from the Zapotec people of southern Mexico has large, pleated yellow fruits with red striping from the blossom end and are deliciously sweet and juicy. This is a long season variety that can be stored in fall for enjoying until the new year.

**Matt’s Wild Cherry**

Mid-season. Small red cherry-type with super sweet flavour. Very prolific vines produce until the first frost. Shows some blight resistance.

**Mennonite**

Mid-season. Meaty beefsteak type with very small seed cavities; excellent slicing tomato with orange colour and sweet flavour.

**Mexican Red Grape**

Mid-season. A productive red grape tomato grown out from open pollinated red grape tomatoes from Mexico—small size, bright red colour and full sweet flavour.

**Minibel**

Early. Bite-sized fruits are sweet and flavourful. Tiny ornamental plants grow to a foot in height and require no support. Covered in tasty little tomatoes - continues to produce for many weeks. Excellent choice for containers, pots or hanging baskets; pretty enough for the patio or deck.

**Moneymaker**

Mid-season. An old English heirloom; greenhouse variety; produces 4–6 oz globes that are intensely red, smooth and of very high quality. Grows well in hot humid climates and sets in most any weather. Flavourful but becoming rare.

**Montreal Tasty**

Mid-season. A lovely large red slicer on compact vines, great for families with room for only one type of tomato.

**Moonglow**

Mid-season. Deep orange, mid- to large-sized oval tomato with a good flavour. Heavy yields.

**Mortgage Lifter**

Early. Large (many over 1 lb), meaty and vigorous red beefsteak. Great flavour and good slicer with few seeds. Plants are highly productive and disease resistant.

**Moskvich**

Early. Siberian origin. 4" bright red fruits are round to flat with tasty flavour. Good producer, good keeper.

**Mountain Gold**

Mid-season. Beautiful 3–4" round fruits with orange skin and orange flesh, above average yields. Well-balanced flavour. Indeterminate. No cracking and blemish-free.

**Mrs. Bot's Giant Italian**

Mid-season. Large red beefsteak from the Verieto region of Italy. Flattish shape with slight ribs and wonderful full flavour.

**Nepal**

Late. This long-vined plant produces beautiful unblemished

7–8 oz. fruit with a unique flavour. A favourite of many customers. From the Himalayan Mountains.

**Nyagous**

Late. A mid-sized cluster tomato with a deep red/black colour. A very tidy (pretty) tomato with exceptional flavour. Meaty flesh has some 'shelf life' – good for market gardeners.

**Old Brook**

One of the earliest full-sized tomatoes. Large 1 lb. fruit is delicious and juicy, well-suited to home canning due to its high acidity. Resistant to blossom end rot and blight. Long vines.

**Opalka**

Late. Resembling red peppers more than tomatoes, the long 9–11 oz. fruits are very solid and meaty, contain few seeds, are flavourful and great for sauces or fresh eating. Originally from Poland. Long indeterminate vines.

**Orange Banana**

Mid-season. Unique, brilliant orange, 4" banana-shaped paste tomatoes burst with citrusy/fruity sweetness. Perfect fresh, dried, canned or as paste for an orange spaghetti sauce!

**Osu Blue**

Early. This lovely 2" blue tomato was developed by the Oregon State University (hence 'OSU') to be high in anthocyanin (found in blueberries). They ripen from green to deep blue to reddish when fully ripe. Very productive and quite tasty.

**Oxheart**

Mid-season. Well adapted to high humidity. Large, solid pink, heart-shaped fruit weighing up to 2 lbs. with few seeds and excellent sweet flavour. Wispy foliage on 3 ft. vines.

**Peacevine**

Early. Small red cherry tomato with zippy taste due to high vitamin C content; has a uniquely high level of gamma-amino butyric acid, a body sedative that calms jitters (hence 'Peacevine'). Produces great yields all season until first frost.

**Peking Panda**

Early. A delightful little yellow tomato resembling yellow pear but even more prolific producing tasty fruits until frost.

**Persimmon**

Late. The 3–5" orange fruits have a sweet, fruity flavour which is delicious. Resistant to cracking. Plants spread 3–5 ft. across.

**Pineapple**

Late. Large yellow beefsteak-sized tomatoes with red streaks on blossom end. Sweet, bright flavour.

**Plum Tigris**

Mid-season. A pretty plum-shaped variety that has shining red and yellow stripes; very unusual. Plants produce lots of 4 oz. fruit that have great flavour. Believed to originate from Russia.

**Polish**

Mid-season. The 3–5 ft. heavy plant is loaded with beefsteak-type pinkish fruit, weighing up to 1 lb. Very productive, potato-leaf.

**Pomme d'Amour**

Mid-season. Very old heirloom with pale red skins and terrific flavour. Popular in Quebec. Grows in large clumps. Semi-determinate.

**Principe Borghese**

Mid-season. A compact, bushy plant spreading 3 ft., bears a very large crop of small 1 oz. red fruit. Used for (sun-)dried tomatoes in Italy and good in sauces.

**Prudens Purple**

Mid-season. A wonderful heirloom. Produces good crops of large, uniform beefsteak type with potato-leaf foliage, dark pink fruit with excellent flavour. Medium vines do well in northern climates and uncertain sunshine.

**Pumpkin**

Mid-season. Huge, tasty heart-shaped fruit is a little on the pink side. Needs staking and pruning to keep the fruits off the soil.

**Purple Calabash**

Late. This unusual indeterminate has been called the ugliest tomato in the world. Fruit is large, 3-6", convoluted and brownish-pink in colour. Its saving grace is the excellent flavour and ability to tolerate extreme drought conditions. 4-6 ft. vines.

**Purple Prince**

Early to mid-season. Siberian heirloom similar to Black Prince but on smaller plants, oval to heart-shaped fruit with dark purplish skin, green shoulders, dark red flesh, full sweet flavour.

**Red Pear**

Late. Another very old variety, known since the early 1800s. Fruits are flavourful, red, pear-shaped, small and popular for gourmet salads. Productive with long, rambling 6 ft. vines.

**Red Striped Roman**

Early. A stunning and unique orangey/yellow to red/yellow zigzag or wavy striped ovular-shaped tomato. Mid-sized, excellent flavour, meaty, good for drying or for salads.

**Red Zebra**

Mid-season. Fire engine red 2" fruits are covered with bright yellow stripes. Sweet and flavourful, this variety is very popular with both home and specialty markets.

**Riesentraube**

Mid-season. Rare and remarkable German heirloom meaning "giant bunch of grapes." Bears hundreds of red 1 oz. double-lobed and pointy fruits in clusters of 6-10. Excellent, flavourful salad tomato. Large and bushy plants require little care.

**Roma**

Mid-season. A quality paste variety with very thick flesh and few seeds in a 2-3" plum-shape. Prolific and durable.

**Russian**

Mid-season. Very meaty, large red oxheart or paste-type fruits with mild, sweet flavour and few seeds.

**San Marzano**

Mid-season. A widely-used large paste tomato with good crack resistance and good productivity. Great for sauces, canning or for drying. Medium vines. Indeterminate.

**Scotia**

Early. A delightful mid-sized red tomato on medium-length vines that produces early and continues until the first frost.

**Siberian**

Early. Very productive of 5 oz. bright red flavourful tomatoes. Russian origin - popular in Northern Canada and other cool climates. Determinate - short vines.

**Sicilian Saucer**

Mid-season. Huge heavy red tomato, up to 2 pounds, slightly flattened shape. Non-sprawler that does not need caging. Thick, juicy, meaty flesh.

**Silvery Fir**

Mid-season. From Russia. The feathery, carrot-type leaves on a small 2 ft. plant. Determinate, has a large crop of red 2-4" fruit with nice flavour.

**St. Pierre**

Early. A beautiful French heirloom. The tender fruits have a full, rich tomato flavour; large in size, great for canning or fresh eating. They are deep red and excellent producers.

**Stupice**

Very early and very popular. From Czechoslovakia. Famous for being the earliest tomato of all and continuing to produce large crops all season. The 2-4 oz. red, juicy fruits have excellent flavour for fresh eating. Potato-leaf on long vines.

**Tangerine**

Late. Produces good crops of large orange fruits, up to 1 lb. late in summer. Excellent tangy flavour - one of my favourites! Very large plants.

### **Teardrop**

Mid-season. Similar in texture to a typical cherry tomato but milder in flavour and smaller in size, with a shape like a pear. It is tender-firm, thin-skinned and has a juicy texture. It has lots of seeds, and its flavour is rich and sweet. Indeterminate and productive.

### **Thai Pink Egg**

Early. A very special heirloom, true pink, firm, oval salad size fruits with terrific flavour and abundant production that just keeps on going. Great for snacking and salads.

### **Tigerella**

Early. 2–3" diameter sweet-tart red fruit with orange stripes is a good producer. A delight in any garden.

### **Tomatillos** (*Physalis ixocarpa*)

Larger than ground cherries, 2–3" husked green fruit with a flavour like a slightly sweet green tomato. Used in green salsa with hot peppers and coriander. Very prolific, bushy 3–4 ft. tall.

### **Wapsipinicon Peach**

Early to mid-season. Named for a river in Iowa, this 2-inch fuzzy blushing yellow tomato has a slightly-spicy, very fruity-sweet flavour. Very productive up until frost. Perfect for juicing.

### **Whippersnapper**

Mid-season. A very small, 1 ft. plant with dark pink cherry type fruit. Produces well for the size of the plant. Good for patio/balcony gardening in containers.

### **White Currant**

Mid-season. Tiny creamy white fruit are amazingly sweet. As with many cherry types, the yield is huge – borne in clusters. *Top favourite for flavour in our 2018 tomato tasting event!*

### **White Mikado**

Mid-season. Rare - from 1886. Large flattened globes of creamy, yellow flesh have a superb full-bodied flavour with a hint of pear; rivals the flavour of Brandywines. Potato leaf, a.k.a. Shah.

### **White Queen**

Mid-season. 3–3½" in diameter. Vigorous vines produce very well. White skin and pale flesh have delicious flavour. Considered to be the most beautiful white tomato.

### **Wonder Light**

Early. Siberian origin. Unique lemon-shaped, lemon-coloured fruit (very pretty) which won't crack, good flavour. Keeps longer than most due to firm texture.

### **Xiaoyangzao**

Mid-season. A bit larger and denser than a cherry tomato; oval-shaped, red with intense flavour. Good for sun-dried tomatoes. Supposedly translates as 'small seed' or 'small life.'

### **Yellow Cherry**

Mid-season. One-inch bright yellow cherry tomatoes on 6 ft. vines. Amazing abundance with excellent taste. Great in salads and on shish-kabobs.

### **Yellow Currant**

Mid-season. These abundant currant tomatoes are smaller than the original wild tomato. The delicate leaves make for an attractive 3–6 ft. plant. Fruit is about ¾" and very intense in flavour. A favourite with gourmet chefs.

### **Yellow Pear**

Late. Very old variety (early 1800s), low in acid and easy to grow. Fruits are pear-shaped, sweet, small and juicy – popular with gourmet chefs and children. Productive long, 6 ft. vines.

### **Yellow Perfection**

Late. An old-fashioned type with potato leaf foliage and 4–6 ft. vines. Produces large crops of creamy yellow 2–3" fruit with good flavour and low acid. Does not develop a tough skin.

### **Yellow Striped Roman**

Early. A stunning and unique yellow and orange striped ovular tomato. Mid-sized, excellent flavour, meaty, good for drying, sauces and salads. Sister to Red Striped Roman.

### **Zeiglers Fleisch**

Mid-season. Has very attractive bright red 3–5 oz. fruit with excellent flavour on a small plant. Good for containers.

## **Beans** (*Phaseolus vulgaris*)

### **Bean – Aunt Alley's**

A good quality heirloom green bean. 4–5" flattened pods of superior flavour, very good as a shell bean, fair producer of cream-tan seeds. 60 days. S/B

### **Bean – Aunt Emma's**

A Mennonite heirloom bean with large round white seeds; semi-vining. Quicker cooking than other beans, used for baked beans and salads. D/P

**Bean – Black Turtle**

Small black kidney with excellent flavour, extremely prolific half runner with purple stems and flowers. 80 days. D/P

**Bean – Blue Lake Pole**

This vigorous, 7 foot tall variety made Oregon's Willamette Valley famous in the 60s and 70s for canning beans. The smooth, 6-7 inch, dark green pods have a canning jar straight, round shape. Harvested at their peak, they are tender, meaty and full of hearty, fresh bean flavour. White seeds. 75 days. S/P

**Bean – Burpee's Stringless Green**

Introduced by Burpee in 1894. Pods are 5" long, stringless and grow on a low bush. 50 days. S/B

**Bean – Cherokee Trail of Tears**

Originally grown by the Cherokee, this bean was carried over the Trail of Tears from October, 1838 in the Smoky Mountains to March, 1839 in Oklahoma; over 4000 Cherokees died in this forced winter march. The pods darken from green to purple; the seeds are shiny and black. 80 days for fresh eating. S or D/P

**Bean – Chinese Red Noodle**

This is a stunning and unique bean. Fantastic deep-red 18-inch pods are delicious, full of nutrition and they keep their colour in stir fries. Long vines produce all summer and do well under many conditions. Small red seeds. 80 days. S/P

**Bean – Dragon's Tongue**

Dutch butter bean, wax variety with cream and purple/red striped pods; stringless, very tasty 5-8" long pods on a low bush, terrific fresh or dried. 70 days. W/S or D/B

**Bean – Dry Bean Mix**

A colourful selection of beans perfect to grow out, dry and save for use in hardy winter soups, stews and bean pots. D/B

**Bean – Duane Baptiste Potato**

Old Six Nations bean traditionally used as a thickener in Native Canadian corn soup. Large white bean with potato flavour, highly adaptable, germinates well, producing consistently high yields even in cool weather. Excellent flavour baked – do not soak as this toughens the skin. D/B

**Bean – Fin de Bagnol**

Old gourmet variety of French string bean with delicious round slender pods. Best picked young every 2-3 days before strings appear and served as tiny gourmet green beans, fine flavour. Productive, good for cool soils. 50-60 days. S/B

**Bean – Flambeau**

Flageolet or French bean. Thin green pods and smallish mint-green seed with great flavour. Early. 80 days. S/B

**Bean – Gerald's White**

A Great Northern-type of flattened white bean. Very tasty and productive. Mid-season, some plants will sprawl. D/P

**Bean – Golden Wax**

A popular hardy, stringless wax bush variety that produces loads of creamy yellow pods. 50 days. W/B

**Bean – Great Northern**

Great producer of medium-sized kidney-shaped white seeds. Excellent baking bean. Highly valued and found in burial mounds known to be many centuries old. 65-90 days. D/B

**Bean – Jackson Wonder Lima** (*Phaseolus lunatus*)

Lima-type bush bean. Hardy with good yields of tasty, small butterbeans, dark-purple on light tan seeds. 85 days. D/B

**Bean – Jacob's Cattle**

A famous heirloom trout bean. Good crops of maroon/white beans with a kidney bean shape, excellent for baking and soups. Very reliable producer. 80-100 days. D/B

**Bean – Jade**

Originally from Uganda, this prolific and early bean produces beautiful small olive green beans that are a rich and satisfying cooking bean. Best grown with some support. 60-70 days D/P

**Bean – Mostoller Wild Goose**

A short season white bean with tan eyes on a half-runner vine. Nice eating as a green snap bean when young or used as a dry shell bean. Works well in a Three Sisters heirloom garden of corn, beans and squash. 60 days. S or D/P

**Bean – October Pole**

Strong vines with heavy 7" pods contain 6-7 tan/maroon seeds, shelled beans have good flavour and tender skins when cooked. 90 days. S or D/P

**Bean – Orca**

A.k.a. Calypso and/or Yin Yang. Beautiful shiny black and white seeds. A great soup or baked bean. 70-90 days. D/B

**Bean – Pink Kidney**

Drought tolerant. Great producer of medium-sized, light red-coloured kidney beans with lots of flavour. D/B

**Bean – Provider**

Robust early green bean with nice flavour for eating fresh off the vine. 60 days. S/B

**Bean – Rattlesnake Snap**

Dark green pods streaked with purple, 7–8" long on 10 ft. vines. Very fine flavour and good drought resistance. 60–90 days. S/P

**Bean – Red Mexican**

This is an attractive, small red bean – for use in red bean and rice dishes, soups and casseroles. D/B

**Bean – Refugee**

Stringless, striped 3" pods yield 4–7 pink seeds with black spots. Pink blossoms. 12" tall bush will have runners up to 3ft. A good snap bean (for eating green off the vine) that was canned commercially in Ontario at the turn of the 20th century. S/B

**Bean – Royal Burgundy**

Very impressive snap bean with dark purple stems, lilac flowers and purple pods. Nice in an ornamental border. Cool weather tolerant, with high yields. 50–60 days. S/B

**Bean – Russian Soup**

Small, strong productive plants. 3–4" pods produce 4–6 light-coloured seeds – for bean/garlic winter soups. 80 days. D/B

**Bean – Scarlet Runner** (*Phaseolus coccineus*)

Grown in North America since 1800. Edible as small snap bean, sliced pods or green shell. Large plants: 12–15 ft. tall, highly ornamental with numerous scarlet flowers and attractive foliage – make children's teepees or hide a fence. 65 days. S or D/P

**Bean – Sequoia**

Very prolific purplish bush produces stringless 5" deep-purple pods that are beautiful in raw salads (lose colour when boiled). Beige beans are good for dried use. 65–70 days. S or D/B

**Bean – Thousand to One**

Very small beans in a striking mixture of black, white and mottled brown seeds. Extremely productive, cooks quickly – very nice soup bean. 75–100 days. S or D/B

**Bean – Tongue of Fire**

A.k.a. Borlotto Cranberry. Bush version of the Italian bean prized for its stringless, red-striped pods up to 8" long. Seeds are white with red specks, have a wonderful creamy flavour and are great in soups and as baked beans. Eaten as fresh green beans when young, an abundant producer. S or D/B

**Bean – Ugandan Bantu**

Originally from Uganda, this prolific and early bean produces a mix of beautiful small olive green/pinkish/purple beans that are a rich and satisfying cooking bean. Best grown with some support. 60–70 days. D/P

**Bean – Vermont Cranberry**

Suggested for use as shell beans but excellent dried for baking. Good yields. 70 days. S or D/B

**Bean – Wild Goose**

A Canadian variety that looks like a pinto but is the size of a navy bean. Navy beans come in many colours with white as the standard. This one is splotchy black on tan. Prolific and easy to grow. 70 days. D/B

**Bean – Witkiem (Broad/Fava)** (*Vicia faba*)

A classic English variety of broad (a.k.a. fava/faba) bean suitable for both spring and fall sowing as it prefers cool weather. Inedible pods contain up to 6 large beans for fresh, frozen, dried or processed use. 75 days.

## Other Vegetables

**Beet – Bull's Blood** (*Beta vulgaris*)

Beautiful dark red-purple tops with a sweet flavour. Matures 35 days to baby leaf tops, 55 days for beet root. ~100 seed balls/pkt.

**Beet – Chioggia** (*Beta vulgaris*)

Beautiful dark red and white striped bulls-eye design hails from Italy (1840). Very tender for eating and pickling. Retains markings if baked whole and sliced just before serving. 50 days.

**Beet – Cylindra** (*Beta vulgaris*)

Old heirloom variety is perfect for pickled beets. 5" long, 2" slender, dark red and sweet - easily sliced and diced. 65 days.

**Beet – Golden Detroit** (*Beta vulgaris*)

Round orange beets turn yellow and retain their sweet flavour when cooked. Young leaves great fresh in salads and mature leaves can be cooked as greens. 55 days. ~100 seed balls/pkt.

**Beet – Lutz Green Leaf** (*Beta vulgaris*)

This slow-growing heirloom takes most of the summer to produce an unusually large root which stores well over the winter. No matter what the size, it remains tender and delicious. The abundant crop of leaves can be used for greens.

**Broccoli – Calabrese** (*Brassica oleracea italica*)

From the 1880s, this popular market variety has tight heads up to 8". Harvest the central head, side shoots follow. Mild flavour is good raw in salads, dips or lightly steamed. ~400 seeds/pkt.

**Cabbage – Early Jersey Wakefield** (*Brassica oleracea*)

A very early variety introduced in the 1840s, with tasty, 2–3 lb, sweet and flavourful, conical heads. Biennial. 65 days. ~300 seeds/pkt.

**Carrot – Chantenay** (*Daucus carota*)

These orange-scarlet carrots are 6" long, 2½" thick, have great flavour, store well, are smooth, even-shaped and free from eyes. ~600 seeds/pkt.

**Carrot – Dragon** (*Daucus carota*)

Purple exterior with orange insides. Sweet, almost spicy flavour. 90 days. ~600 seeds/pkt.

**Carrot – Oxheart** (*Daucus carota*)

Rare heirloom from 1884, a dense-textured short, stubby carrot with good flavour raw and fresh; can grow up to one pound; stores well in a root cellar. Suited for heavy soils and new gardens which haven't been deeply cultivated. Biennial. 60 days. ~600 seeds/pkt.

**Chard – Five-Colour Silverbeet** (*Beta vulgaris*)

Also called Rainbow Chard, these 2 ft. plants offer an abundance of beautifully-coloured leaves in a vegetable that is quickly regaining popularity. High in essential vitamins. Originates from Australia. ~80 seed balls/pkt.

**Chinese Cabbage – Pok Choy** (*Brassica rapa*)

Tah Tsai – crisp white petioles and dark green leaves that can be harvested at any stage for eating with the cut-and-grow-again method. Needs rich, well-drained soil and a temperate climate.

**Citron – Red-Seeded** (*Citrullus citroides*)

This rare heirloom is in the same family as the watermelon, but is hardier and more prolific. Inedible raw, its flesh is used as preserves or as the candied peel found in fruit cake. ~10sds/pkt

**Collards – Georgia Southern (Creole)** (*Brassica oleracea*)

A great old southern favourite biennial, pre-1880 heirloom. Great for the south, but also good up north (cold/heat/drought tolerant), huge yields of 3-foot tall blue-green leaves, very tasty (light frost will improve flavour). ~400 seeds/pkt.

**Corn Salad** (*Valerianella spp.*)

A.k.a. mâche, lamb's lettuce, and white pot herb. This small rosette salad green has a mild, nutty taste, is easy to grow and has many nutrients, including three times as much vitamin C as lettuce, beta-carotene, B6, B9, vitamin E, potassium, calcium, magnesium and omega-3 fatty acids. It is best if gathered before flowers appear. It is a cool weather crop that matures in about 60 days. ~400 seeds

**Corn – Stowell's Evergreen** (*Zea mays*)

An open-pollinated white corn introduced in 1848; a good variety for home gardeners and market growers; 8–9" ears; 14–20 rows of kernels; 1–2 ears/stalk. 80–100 days.

**Cucamelon** (*Melothria scabra*)

Also known as Mexican Sour Gherkin. The fruits look like tiny watermelons but have the true cucumber flavour with a hint of citrus. Eat fresh or they are good for pickling. Harvest them when they are 1" in diameter. 67 days. ~30 seeds/pkt.

**Cucumber – Lemon** (*Cucumis sativus*)

From Australia (1894). Very productive, look like small round melons, an excellent flavour, easy to digest and popular with gourmet chefs. Yellow when mature, they're best eaten while still young and pale green. Drought tolerant. ~200 seeds/pkt.

**Cucumber – National Pickling** (*Cucumis sativus*)

Perfect for the home garden with heavy yields of 6" long pickling cucumbers. 54 days. ~200 seeds/pkt.

**Cucumber – Straight Eight** (*Cucumis sativus*)

Eight-inch slicing fruit that can also be used for pickling. Very productive. 60–70 days. ~200 seeds/pkt.

**Eggplant – Diamond** (*Solanum melongena*)

Excellent Ukrainian variety grows two feet tall; clusters of fruit of 4–6. Dark purple fruits are 6–9" long, up to 3" in diameter. Even texture and flavour, never bitter. 65–95 days from transplant.

**Kale – Curly Green** (*Brassica oleracea*)

Productive and tasty, overwinters well. Flowering tops are terrific as mustardy salad and soup additions. Leaves can be chopped, steamed and added to garlic mashed potatoes as a Dutch treat. ~300 seeds/pkt.

**Kale – Lacinato or Dinosaur** (*Brassica oleracea*)

Italian heirloom dates back to the 18th century. Large dark green leaves are wrinkled, have great flavour and are highly nutritious. Produces well all season, but best eaten when leaves are small and tender. 60–65 days from transplant. ~300/pkt.

**Kale – Red Russian** (*Brassica napus*)

Hardy biennial heirloom favoured for its tenderness, sweet flavour, beautiful red spines and nutritive value. Retains sweetness during warm weather and tolerates extreme cold. 50–60 days. ~300 seeds/pkt.

**Lettuce – Bibb** (*Lactuca sativa*)

This deep green butterhead type lettuce is in demand by better restaurants for its distinct flavour. Good for early spring or late summer sowing. ~500 seeds/pkt.

**Lettuce – Grandpa's Leaf** (*Lactuca sativa*)

One of our top sellers - crisp green leaves tinged with bronze, slow to bolt, sweet mild flavour, hardy, thin to 1" apart for large leaf clusters. 55 days.

**Lettuce – Red Deer Tongue** (*Lactuca sativa*)

Heirloom bibb lettuce with mild-tasting, tongue-shaped tender leaves that are blushed in light red. Slow to bolt. 45–50 days.

**Lettuce – Red Sails** (*Lactuca sativa*)

Highly recommended for its deep-red and green loose leaves. Large open plant is slow to bolt and retains sweetness. 60 days.

**Lettuce – Salad Mix** (*Lactuca spp*)

This assortment of popular head and leaf lettuces in a rainbow of colours and textures can be planted every two weeks for a continuous harvest. ~500 seeds/pkt.

**Lettuce – Sugar Cos (Little Gem)** (*Lactuca sativa*)

Upright, small paddle leaf romaine lettuce, green sweet head, exceptional taste, never bitter, good for spring and fall crops.

**Lettuce – Tennis Ball** (*Lactuca sativa*)

From 1850s. Softball size, tight rosettes up to 7", cool weather grower, good for greenhouses and small gardens. 50–55 days.

**Melon – Cream of Saskatchewan** (*Citrullus lanatus*)

A fine-flavoured small yellow-fleshed watermelon weighing up to 8 lbs. Shorter season – produces well in the north. Thought to be brought to Saskatchewan by Russian immigrants.

**Melon – Ginger's Pride** (*Cucumis melo*)

Long vines produce ribbed green oblong fruit, 12", up to 15 lbs. Pale orange flesh is mild, juicy and sweetly mellow. 80–90 day.

**Melon – Minnesota Midget** (*Cucumis melo*)

One of the best for northern gardens, this melon seed produces round, tasty 4–6" fruits on 3 foot vines which should be trellised. Resistant to wilt. ~50seeds/pkt.

**Melon – Oka** (*Cucumis melo*)

Large, netted melon, flattened shape, orange, aromatic flesh with rich muskmelon flavour. Good for northern gardens.

**Melon – Sugar Baby** (*Citrullus lanatus*)

Sweet watermelon with bright red flesh, wonderful flavour, dark green with black striped exterior, small seeds, 6–10 lbs. 5–9 ft. vines will yield 3–5 melons. Shorter season variety at 75 days.

**Pea – Blue Pod Capuchijners Soup** (*Pisum sativum*)

Developed by Capuchin monks in Europe in the 1500s, this pole pea grows to 6 ft, has beautiful bi-coloured flowers (rose/wine) that fade to a sea blue, pod is a deep maroon that also turns blue. Eat like snap peas when young or leave to dry.

**Pea – Dwarf Grey Sugar** (*Pisum sativum*)

An early small sugar pea. The 2.5" pods are light green, curved, sweet and very tender when picked young. At 30" tall, this pea does not need staking; admired for its purple flowers. 65 days.

**Pea – Golden Sweet Edible Podded** (*Pisum sativum*)

An excellent rare pea from India on 4–6 ft vines. Purple flowers and golden edible pods result in a very attractive plant. Best when eaten young as snow peas, excellent for stir-fry, seeds can be dried and added to soups.

**Pea – Homesteader** (*Pisum sativum*)

Excellent bush pea. 2–3 ft. tall bearing 4" dark green slender, pointed pods. Peas are large and sweet with superior flavour, excellent for freezing.

**Pea – Sugar Snap** (*Pisum sativum*)

An edible podded pea that tastes as terrific raw as it does cooked. Round pods have thick walls and will snap when bent. 6 ft. vines should be supported. An all-time winner.

**Pea – White-flowered Snow Pea** (*Pisum sativum*)

A prolific climbing variety with small edible pods that form after the white flowers fall off. Very nice flavour.

**Pepper – California Wonder Sweet** (*Capsicum* spp.)

An excellent sweet green bell pepper, 3–4" blocky fruit with very good yields, a popular old-time variety. 70–80 days, suited for cooler climates. ~40 seeds/pkt.

**Pepper – Fish** (*Capsicum* spp.)

Pre-1870 heirloom. Green and white leaves on a 2 foot plant. 2–3" fruits ripen from creamy green to orange-brown to all red at maturity. Medium-hot, perfect for salsa. 80 days from transplant. ~40 seeds/pkt.

**Pepper – Jimmy Nardello Sweet Italian** (*Capsicum* spp.)

Prolific 6–9" long fruits, green to red, the best sweet "banana" type for frying or for pasta sauces with slightly spicy taste, low 24" plants are great for container growing. 85 days. ~40/pkt.

**Pepper – King of the North** (*Capsicum* spp.)

Excellent sweet red bell pepper for cool, short seasons borne on short, sturdy bush plants. 70 days. ~40 seeds/pkt.

**Pumpkin – Rouge Vif d'Etampes** (*Cucurbita maxima*)

Bright red-orange French pumpkin (a.k.a. Cinderella) dates from 1883. Flat shape looks like a cheese wheel – beautiful for fall decorations; skin is mostly smooth with some rough spots, cracking and netting. 10–25 lb. fruits have sweetish, orange flesh that is perfect for pumpkin pies. 95 days.

**Radish – Black Spanish** (*Raphanus sativus*)

Winter variety developed prior to 1400. Black skin with white tender flesh. Roots to 7" long with a pungent flavour. Good keeper if stored in cool moist sand. 60 days. ~200 seeds/pkt.

**Radish – Cherry Belle** (*Raphanus sativus*)

Bright red with white centers. Sweet, mild crisp flesh that retains freshness over a long period. 25–30 days. ~200 seeds/pkt.

**Radish – Daikon China White** (*Raphanus sativus*)

A large radish with white roots 6–8" long. Crisp and tender with pungent flavour. Sow in fall for spring harvest, in spring for summer harvest. ~200 seeds/pkt.

**Radish – French Breakfast** (*Raphanus sativus*)

A mild, spicy flavour, red tops and white bottoms are features of this popular 1885 gourmet variety. Harvest when the root is 2 to 3 inches long. 25–30 days. ~200 seeds/pkt.

**Radish – Plum Purple** (*Raphanus sativus*)

Unique deep purple round roots with firm white flesh inside that remains sweet and mild all season. ~200 seeds/pkt.

**Radish – Watermelon** (*Raphanus sativus*)

Unique large pale-green skinned radish with red to pink interior. Chinese heirloom. Best when used in the 1-1 1/2 inch range. Will grow to 3-4 inches in diameter. 60 days. ~200 seeds/pkt.

**Rutabaga – Laurentian** (*Brassica napus*)

Six inch roots have a deep purple colour on the top and a creamy yellow on the bottom. Very sweet flavour is maintained even during long storage. Biennial. 100 days. ~600 seeds/pkt.

**Spinach – Bloomsdale**

A delicate curled leaf variety. This large spreading spinach has deep-green, curled leaves, is good yielding and is a dependable home garden variety that is fairly resistant to bolting. ~200 seeds/pkt.

**Spinach – New Zealand** (*Tetragonia tetragonioides*)

Spreading branches produce succulent leaves and stemtips of very fine flavour throughout the season, long after ordinary spinach has finished. The more you pick, the more they produce. Eat raw or cook like regular spinach. ~20 seeds/pkt.

**Squash – Acorn Table Queen** (*Cucurbita pepo*)

Large, dark green acorn with sweet, dry, thick orange flesh dates back to 1913. Productive, drought tolerant, good keeper on strong 6–8' vines. Great for baking. 90 days.

**Squash – Delicata** (*Cucurbita maxima*)

This sweet-potato type of squash is great for stuffing or baking and is a good winter keeper. Short vines produce 6-8" long fruit. This fruit is cream-coloured with dark green stripes; the orange flesh is very sweet. 100 days to maturity.

**Squash – Marina di Chioggia** (*Cucurbita maxima*)

From Chioggia, Italy. Dusty-green, bumpy 10 lb. squash with rich, sweet flesh, good for pies, roasted or for gnocchi. 95 days.

**Squash – Red Kuri** (*Cucurbita maxima*)

Beautiful dark orange, pear-shaped fruit, 4–7 lbs. Very good keeper for winter storage. Sweet, dry flesh is perfect mashed, for pies or for making into baby food. 110 days.

**Squash – Spaghetti** (*Cucurbita pepo*)

Oblong, yellow and quite unique. Boil the entire fruit when mature for 20 minutes. Remove seeds and add tomato/meat/cheese sauce to the spaghetti-like flesh for a hearty meal.

**Squash – Vegetable Marrow** (*Cucurbita pepo*)

An old fashioned vegetable that dates back to 1824. White oblong squash, 1 ft. at maturity but most tender at 4" with mellow, buttery flavour. Very productive early bush. 50 days.

**Squash – Waltham Butternut** (*Cucurbita moschata*)

Medium large 12" blocky, pear-shaped squash with a tan-yellow skin and deep orange nutty-flavoured flesh. High-yielding vines produce 3–6 pound fruits. Excellent keepers. 83–100 days.

**Turnip – Purple Top White Globe** (*Brassica rapa*)

Grown since before 1880 for its sweet, mild fine-grained white flesh. Best eaten when 3–4" but if grown out to 6" will store well. Edible dark green leaves. 45–65 days. ~600 seeds/pkt.

**Zucchini – Black Beauty** (*Cucurbita pepo*)

Semi-bush variety of summer squash with spines. Dark-green rind with cream-coloured flesh. Very crisp and flavourful. 55 days

**Zucchini – Golden** (*Cucurbita pepo*)

Newer than dark zuchchinis but very popular with chefs. Compact bush produces lots of glossy golden-yellow fruits. 50–55 days.

**Zucchini – Tatume Climbing** (*Cucurbita pepo*)

Back by popular demand! This rambling squash can be trained up a trellis and can reach 20 ft. Very productive right up to frost, with round dark green fruit; pick when young – great on the grill or in a fry-up. 65 days.

## Herbs

**Arugula – Greek** (*Eruca sativa*)

Arugula (a.k.a. rocket) has a nutty, spicy flavour that is popular in salads or cooked and served like spinach. Easily and quickly grown; will self-seed. This cultivar originated in Greece.

**Borage** (*Borago officinalis*)

Beautiful and edible. 1–2 ft. plant has blue flowers that, with the leaves, can be added to salads or made into a summer iced tea. Annual, may self-seed. Attracts bees to garden.

**Chamomile – German** (*Matricaria recutita*)

Prolific producer of flowers which are popular in calming teas. Self-seeding annual.

**Chives** (*Allium schoenoprasum*)

Easily-grown member of the onion family—chop into salads, dips and soups. Can be harvested from early spring until the first snowfall for fresh, dried or frozen use.

**Coriander** (*Coriandrum sativum*)

A.k.a. cilantro or Chinese parsley, has a spicy, musky smell and flavour. Easily grown, attracts beneficial insects. Seeds and leaves are popular in Mexican and Asian cooking. ~80 sds/pkt.

**Dill** (*Anethum graveolens*)

This 2–3 ft. herb is widely used in cooking. A member of the *Compositae* family (like coriander), its small flowers are attractive to beneficial insects (a favourite of the swallowtail butterfly).

**Fennel – Florence** (*Foeniculum vulgare*)

Grown mostly for the foliage – cut pieces into a green salad for a surprising taste treat. The bulb has a sweet anise flavour and can be sliced and added to stir fries or eaten raw. 100 days.

**Garlic Chives** (*Allium tuberosum*)

12" perennial with flat leaves that give a mild garlic taste to any dish. A 'must have' in every kitchen garden.

**Greek Oregano** (*Origanum vulgare hirtum*)

Well-known, very hardy perennial herb with excellent flavour, used in Italian food, spaghetti, stews, etc.

**Parsley – Hamburg Rooted** (*Petroselinum crispum*)

Very old variety of slender parsnip-like roots used in soups and stews to add mild parsley flavour. Good winter storage. 90 days.

**Parsley – Moss Curled** (*Petroselinum crispum*)

Standard curly-leaved variety with bright green, deeply cut and finely divided leaves. Fragrant aroma and pleasant flavour.

**Parsley – Flat leaf** (*Petroselinum crispum*)

Italian (flat leaf) parsley is a low maintenance plant used as a garnish and a flavouring – best when picked and used fresh.

**Sage – Garden** (*Salvia officinalis*)

A fragrant, slightly bitter herb used for flavouring meats, soups and dressings as dried or fresh. 1–2 ft. tall tender perennial.

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

Easy to grow, delicate flavour, add green or dried to bean dishes, meat loaf and vegetable casseroles. One foot tall annual.

**Sorrel – Garden** (*Rumex acetosa*)

Large, succulent leaves (rich in vitamin C and with a slightly lemon flavour) adds zest to salads and can be made into an amazing sorrel soup. Perennial.

**Sweet Basil** (*Ocimum basilicum*)

Aromatic and attractive in the garden, use fresh or dried leaves sparingly in poultry, meat, fish or sauces. Relatively slow to bolt with large dark-green 3" leaves. Plant next to tomatoes as a companion. Fresh-cut basil is a summer must-have in many tomato recipes. 1–1½ ft. tall annual.

**Thyme** (*Thyme vulgaris*)

Most popular thyme variety for cooking, robust growth. Complements roasted meats, stews and soups. 6–12" perennial.

## Flowers

**Calendula – Mixed** (*Calendula officinalis*)

This mix of pot marigold blooms reliably from June to frost. The petals are used in various herbal remedies. Annual, 12–18" tall, will re-seed. Edible. ~80 seeds/pkt.

**Marigold – French** (*Tagetes patula*)

Annual with beautiful double maroon and orange blossoms, the preferred variety for insect control. Easy to grow. Edible.

**Morning Glory – Grandpa Ott's** (*Ipomoea purpurea*)

A beautiful Bavarian variety that has a small, deep purple flower with a red star at its throat. Self-seeding, hardy annual on vigorous vines. Dates from 1870s.

**Nasturtiums** (*Tropaeolum majus*)

Easy to grow, annual climber or trailer with continuous production of mixed shades of red/orange/yellow edible flowers. Mass them in a windowbox for a striking display. Likes poorer soil.

**Sunflower – Giant Striped** (*Helianthus annuus*)

Produces delicious seeds; fast growing plants can grow to 10 feet tall with flowers 12 inches across. Good for windbreak, a screen or for children's garden.

**Tithonia** (*Tithonia rotundifolia*)

This stunning Mexican sunflower attracts bees and butterflies. Four foot tall annual is covered with bright reddish-orange flowers from July until frost. Drought and heat resistant.

**Safe Seed Pledge:**

*We pledge that we do not knowingly buy or sell  
genetically engineered seeds or plants.*

*Terra Edibles does not share or sell our mailing list.*