

Ornamental



Eatables

Specialty Seeds by Mail
Untreated & Organic
Seeds

2011

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www.ornamentaledibles.com

Welcome to ORNAMENTAL EDIBLES!

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Hours of Operation:

Mon-Friday : 7:00 AM to 5 PM Pacific time

Saturday : 8 AM to 1 PM Pacific time

We accept major credit cards: **Visa, Mastercard, Discover, AMEX.**

Phytosanitary certificate: \$70.00 plus handling fee \$25.00

All wire transfers, please add \$30.00 for bank fee.

“S.O.” next to a price means **SPECIAL ORDER**. Special Orders must be prepaid BEFORE we place the order with our supplier. Special Orders are non-returnable, non-refundable, and may take 2 weeks or more to ship. **Please order early!**

WE TAKE PRIDE IN THE OUTSTANDING QUALITY OF OUR SEEDS. Our seed suppliers are international in origin, offering top quality seed that has been properly produced so that it is free of disease and unwelcome weed seeds. It has been harvested at the optimum time for the production of high quality seed crops, cleaned and dried to specifications that lead to standards of germination that far exceed Federal standards. We have personally observed many of the facilities where our seed is cleaned and dried, and found them to be maintained with the highest quality control, equal to the standards we insist on maintaining in our own facility.

RETURN SEED POLICY:

We guarantee that Ornamental Edibles seed is of the highest quality at the time it leaves our facility. No returns will be accepted without prior written approval from Ornamental Edibles' management. Because we have no control over what has happened to seed once it has left the temperature-controlled conditions of our facility, each container of returned seed will be tested to determine suitability for resale. First we will do an in-house germination test. If any seed fails to meet Federal and State germination standards, we will send samples from only the failed containers to our outside laboratory. Please allow several weeks for completion of this process. Actual costs for both in-house and outside laboratory tests will be deducted from refunded monies or trade account credits. At the time a seed return authorization is requested, if it is deemed that the cost of germination testing will exceed the amount of potential refund, the seed return will not be authorized.

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SYMBOLS:

- Recent Additions**
- Baby Leaf/Mesclun Variety**
- Braising Mix Variety**
- Hydroponics Variety**

New varieties of Hydroponic/Greenhouse Lettuce and Tomatoes.

Braising Mix Variety
 Baby Leaf/Mesclun Variety
 Hydroponics Variety

Prices and availability are subject to change without notice.

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Amaranth

Cultural data: field planting.
 Growing season: warm season
 Days to maturity: approx. 50 days
 Germination relative to soil temperature: optimum 68-72°F.
 Cultural information: heat tolerant. Sow thinly, pinch terminal buds to promote branching.
 Seed count: average 25,000 seeds/oz. or 400,000 seeds/lb.

Burgundy Splendor (Organic) ↗ \$

Grown for its bright burgundy leaves, livening up salads and braising mixes across the country. Burgundy Splendor has cascading deep red seed heads on 5 ft. tall stalks, covered with burgundy colored leaves. Pretty leaves for salads, when harvested at a young stage. Seed heads are excellent for ornamentals, and dried flower arrangements. Approx. 50 days.

**1/2oz. \$6.00; 1oz. \$10.00; 4oz. \$23.95; 8oz. \$44.95;
 1lb \$73.95**

Red Garnet ↗ \$

Medium green spoon shaped oval leaves are red in the middle and in the veins. Approx. 50 days.

**1/2oz. \$6.00; 1oz. \$10.00; 4oz. \$23.95; 8oz. \$44.95;
 1lb. \$73.95**

Artichoke

Cultural data: field planting.
 Growing season: cool season
 Days to maturity: varies depending upon climate.
 Germination relative to soil temperature: optimum .
 Cultural Information: Prefers mild climate.
 Seed count: approx. 650 seeds/oz. or 10,400 seeds/lb.
 Projected seed usage: 1-2 lb./ 100 ft. rows. 60-100 b./acre.
 Harvesting: Cut each artichoke while petals are still tight.

Green Globe

This beautiful artichoke plant grows 2½' to 4½' tall flower spikes, at the end of which are the harvestable, globe shaped artichokes. The edible artichoke looks like a deep green pine cone with tight petals. The artichoke is actually a bud that has not developed into its full flower stage. The buds are deep green with some purplish tints and are between 2" to 5" at their base. Green Globe is very productive. Its "artichoke heart" is very flavorful and thick.

**1/2oz. \$ 6.50; 1oz. \$10.95; 4oz. \$20.95;
 8 oz. \$39.95**

Imperial Star (PVP)

Developed to be grown as an annual, more productive, sweeter milder flavor, thorn-less 4.5 in. flower buds are round and slow to spread open when mature, tends to be more tender than other Green Globe strains.

**50 seeds \$7.95; 250 seeds \$19.95;
 1000 seeds \$58.95; 5000 seeds @ \$54.95/1000**

Purple Romagna

Vigorous plants grow up to 6 feet tall. Chokes are round to oblong in shape and vary in color from medium green tinged with purple to mostly purple with splotches of green on the leaflet tips. Thorns are prominent on most chokes and there is some variation in shape. Chokes have large hearts and thick leaves.

1/2oz. \$ 6.50; 1oz. \$10.95; 4oz. \$20.95; 8oz. \$39.95

Arugula

Cultural data: field planting.
 Growing season: year round.
 Days to maturity: approx. 35-45 days to baby leaf.
 Germination relative to soil temperature: similar to lettuce.
 Cultural information: please see baby leaf lettuce.
 Seed count: see varieties.
 Projected seed usage: 1 to 2 lb. per acre.
 Harvesting: cut and come again. Best at 3".

Arugula/Rocket/Roquette ↗ \$ ♠

Imagine a tangy, sweet, nut-like flavor to spice up your favorite salad. Deep green, oak leaf shaped leaves of young arugula and the pretty ivory colored flowers of older plants will end your craving. A must in European salads! Approx. 35 days baby leaf. Approx. 15,000 seeds/oz. or 240,000 seeds/b.

**1oz. \$4.50; 4oz. \$6.95; 8oz. \$10.00; 1 lb. \$16.95;
 5 lb. \$14.95 /lb.**

Arugula (Organic)

1oz. \$5.95; 4oz. \$9.95; 8oz. \$16.95; 1lb. \$23.95

Arugula, Sylvestra (Wild Arugula) ↗ \$ ♠

A variety that has developed a dedicated following, particularly among chefs. Great for salads and for bunching. It is shorter and smaller than regular arugula. The leaves are more deeply lobed; flowers are white. It is slower to bolt. Approx. 50 days. Approx. 62,500 seeds/oz. or 1,000,000 seeds/b.

**1/8oz. \$5.50; 1/4oz. \$9.00; 1/2oz \$14.25;
 1oz. \$26.50; 4 oz. \$71.50; 1 lb. \$245.00 (S.O.)**

Asian Greens

Cultural data: field planting
 Growing season: cool season/warm season
 Days to maturity: see each variety.
 Germination relative to soil temperature: similar to lettuce.
 Cultural information: similar to lettuce.
 Seed count: approx. 10,000 seeds/oz. or 160,000 seeds/lb.
 Projected seed usage: 1 to 2 lb. per acre.
 Harvesting: baby leaf for mesclun or braising mixes.

Choho F1 ↗ \$

Choho is one of several hybrids of Komatsuna and Tatsoi. Full size in 25 days after summer sowing, this intensely dark green, succulent Asian leafy-green has paddle-shaped thick, savoyed leaves. Choho somewhat resembles the growth habit of a very upright, round leaved spinach with a

lovely sweet flavor associated with Asian cabbage. Bolt resistant in both hot and cold conditions; Choho grows well all year round in moderate climates. Similar to Misome, it is highly tolerant to Downy Mildew, White Rust, and heat. After the first summer harvest of Choho, the growth slows down, extending your season longer in the summer than standard, open-pollinated Komatsuna. This highly nutritious leafy green is gaining popularity in salad mixes as a baby-leaf and in braising mixes. Approx. 25 days.

**1/4oz. \$8.95; 1/2oz. \$12.95; 1oz. \$20.95;
4oz. \$53.50**

Garland Chrysanthemum ↗ \$ ("Shungiku")

This aromatic green is a traditional chop-suey green, and very ornamental with its deeply serrated bright green leaves and pretty little orange-yellow chrysanthemums. Approx. 13,750 seeds/oz. or 220,000 seeds/lb. Approx. 50 days.

1oz. \$6.50; 4oz. \$13.50; 8oz. \$18.95; 1lb. \$30.95

Green Fortune F1 ↗ \$

Early maturity and high heat tolerance characterize this "baby bok choy" that is so popular at Farmers' Markets and specialty produce markets. Green Fortune F1 produces compact plants that have an excellent shape and are very uniform in appearance, a real plus at the market place. Frequently used interchangeably with Mei Qing Choi F1. Approx. 10,800 seeds/oz. or 173,500 seeds/lb. Approx. 45 days.

**1/4oz. \$8.95; 1/2oz. \$11.95; 1oz. \$19.95;
4oz. \$48.95; 8oz. \$85.00**

Komatsuna O.P. ↗ \$

Full size at 6" in 45 days, this ancient open-pollinated Asian green makes a fast growing baby-leaf filled with vitamins and calcium for both mesclun and braising mixes. Leaves are dark green, oval and topping a spinach-like stem. Reasonably bolt-resistant during cool season plantings; however, we recommend Summer Fest F1 during warm season planting, for greater bolt resistance. Approx. 45 days.

**1/4oz. \$4.95; 1oz. \$6.95; 4oz. \$13.95; 8oz. \$18.95;
1lb. \$28.95; 5lb \$26.00/lb**

Komatsuna, Summer Fest F1 ↗ \$

An extra-early Komatsuna tender green hybrid that's resistant to heat. Specially suited for summer crops with high tolerance to multiple diseases. The uniform upright plants, thick leaves, and thick stems all combine to give a very high yield. Spinach-like growth habit with dark green oval leaves and equal length stems. Tolerant to Downy Mildew and White Rust, Summer Fest can be harvested in about 21 days during summer, and 50 to 70 days under plastic during winter. Excellent for gourmet salads and Japanese cooking. Recommended especially for summer production! Approx. 21-30 days.

**1/4oz. \$6.95; 1/2oz. \$11.95; 1oz. \$20.95;
4oz. \$ 53.95; 8oz. \$95.00**

Mibuna ↗ \$

A popular traditional vegetable developed in the Kyoto, Japan, area. Autumn to winter harvest. Early maturity about 30 days. Rounded slender leaves in bright green color. Good resistance to heat and cold. Vigorous and easy to grow. Used for mesclun and braising. Approx. 30-40 days.

**1/4oz. \$4.95; 1/2oz. \$7.95; 1oz. \$12.95;
4oz. \$31.50**

Misome F1 ↗ \$ ♠

Reminiscent of Tatsoi's paddle-shaped leaves, but with a distinctly savoyed look, Misome brings the loveliness of Pak Choy to new heights. With Asian Cabbage's subtle and succulent flavors, Misome endures heat well and resists diseases. Wonderful for mesclun and braising. Harvest full size at a 6" tall, or at 3" tall for baby leaf. Approx. 30 days after sowing. Approx. 13,125 seeds/oz. or 210,000 seeds/b.

**1/4oz. \$6.95; 1/2oz. \$11.95; 1oz. \$19.95;
4oz. \$48.95**

Molokheiya ↗ \$

Sometimes known as Egyptian spinach, this interesting new Asian green originated in the Middle East. Recommended for planting in warmer temperatures (late April to early May) for harvesting in mid-July to early October. This variety holds well in the field and may be cut several times when plants are 6" to 8" tall. Noted for its exceptionally nutritious properties, it is superb in Mesclun, as a part of a braising mix, and in soups. It may be used dried and powdered for improving the nutritious content for cakes and cookies. Approx. 16,800 seeds/oz. or 269,000 seeds/lb. Early May to mid July. Approx. 70 days.

**1/4oz. \$6.95; 1/2oz. \$11.95; 1oz. \$19.95;
4oz. \$48.95**

Shanghai (or Green) Pak Choi ↗ \$

An all green variety of Pak Choy. Pale green stalks and leaves are wonderful in stir-fry and often used as "babies" in specialty salad mixes.

**1/4oz. \$3.50; 1/2oz. \$5.50; 1oz. \$7.95; 4oz. \$16.50;
8oz. \$23.50; 1lb. \$41.50; 5lb \$36.50/lb.**

Tatsoi (aka Tah Tsai) ↗ \$ ♠

Deep green, spoon-shaped leaves form beautiful flat rosettes. This lovely sweet-flavored Asian green offers high vitamin and calcium content in addition to its delicious flavor. Use in salads at 3". Approx. 13,125 seeds/oz. or 210,000 seeds/b. Approx. 20-35 days.

**1oz. \$4.50; 4oz. \$9.00; 8oz. \$15.50; 1lb. \$24.50;
5lb. \$21.50/lb.**

Tatsoi (Organic)

1oz. \$5.00; 4oz. \$10.00; 8oz. \$18.50; 1lb. \$28.00

Bush Bean

Cultural data: field planting
 Growing season: warm season
 Days to maturity: 45-60 days
 Germination relative to soil temperature: optimum 75°F.
 Range from 60-80°F.
 Cultural information: sow after frost danger has passed.
 2" apart, 1" deep. Rows 25" apart. Sow every 2½ weeks for a continuous crop. Pick continuously to ensure new pod development.
 Seed count: 1,400 seeds/lb.
 Projected seed usage: 1-2 lb./ 100 ft. rows. 60-100 b./acre.
 Diseases and pests: Anthracnose, Rust, Mexican bean beetles, Nematodes. Rotate your crop and follow proper cultural practices.
 Harvesting: Pick bean pods continuously to promote new pod set.

Purple Queen ♣

An excellent-flavored purple bush bean, with pods approximately 7" in length. This variety is vigorous and disease resistant. Pods turn dark green when boiled. Market with Envy and Rocdor for a stunning display. Germinates well in cool soil.

4oz. \$5.00; 8oz. \$7.95; 1lb. \$8.95; 5lb. \$7.90/lb.

Rocdor ↗ \$ ♣

Lovely yellow filet type bean with a superior delicate flavor and buttery texture. Harvest when 6" long. Excellent for freezing for mid-winter sunshine! Plant every 3 weeks; germinates well in cool soil. French seed. Approx. 2,000 seeds/lb. Approx. 53 days.

4oz. \$6.50; 8oz. \$9.00; 1lb. \$12.95; 5lb. \$10.95/lb

NEW **Envy**

This "Blue Lake" type medium dark-green bean is a perfect replacement for True Blue. Best when picked 5" to 5½" long. Outstanding quality for the fresh market, this is another delicious, "melt in the mouth" bean. Approx. 1500 seeds/lb. Approx. 54 days.

1oz. \$ 3.95; 4oz. \$5.50; 8oz. \$7.95; 1lb. \$12.95; 5lb. \$11.50/lb; 10lb \$9.90/lb;

Broad/Fava Bean**Windsor**

65-85 days, 24-48 inch upright non-branching plants, 5-8 in. x 1 in. green pods contain 4 to 7 oblong flat light green shell beans, high protein, pinch tops of plants to set pods after first 4 or 5 flower clusters appear.

4oz. \$3.00; 8oz. \$5.20; 1lb. \$7.20; 5lb. \$6.50/lb.

Beet

Cultural data: field planting
 Growing season: cool season
 Days to maturity: 45-60 days
 Germination relative to soil temperature: optimum 77-95°F.
 Cultural information: beets grown in light soil are the best quality. Begin sowing when soil is warm. Sow every 3 weeks for continuous crop until mid-summer.
 Seed count: approx. 1,644 seeds/oz. or 26,304 seeds/lb.
 Projected seed usage: 1-2 oz./100 ft row, 13 lb./acre.
 Diseases and pests: Scab on roots. Plant in good soil and irrigate properly.
 Harvesting: harvest tops for salad ingredients. Best variety for tops are Bull's Blood. Harvest baby beets at approximately 45 days. Excellent baby beet varieties are Chioggia, Golden Beets, Pablo and Moneta.

Bull's Blood ↗ \$

Known for its sweet, stunningly beautiful dark red-purple tops and remarkable flavor, it is destined to replace Radicchio in many designer salads as the American palate compares the slightly bitter Radicchio to this equally beautiful, sweeter beet leaf. In temperate climates, it displays its intense color year-round, while only slightly less red when greenhouse grown! Bull's Blood beet with its very traditional beet-shaped leaf is far less costly, easier and faster to grow than Radicchio! Approx. 35 days to baby leaf tops. 55 days for beet root.

1oz. \$4.50; 4oz. \$8.50; 8oz. \$14.95; 1lb. \$26.50; 5lb. \$23.95/lb.

Bull's Blood (Organic)

1 oz. \$7.00; 4 oz. \$18.00; 8 oz. \$32.00;

Chioggia

Cherry-red like a radish on the outside with a sweet surprise inside—alternate rings of cherry-red and white. Heirloom. Approx. 55 days.

1oz. \$4.50; 4oz. \$8.50; 8oz. \$14.95; 1lb. \$26.50; 5lb. \$23.95/lb

Detroit Dark Red

Prolific, matures in an average of 58 days. Roots are nearly globe shaped, 2.5-3 inches in diameter with smooth skin. Blood red color with virtually no zoning. Solid, good keeping root. Medium green tops with tinges of red. Resistant to Downy Mildew. Approx. 58 days.

4oz. \$6.25; 8oz. \$10.75; 1lb. \$16.50

Early Wonder Tall Top ↗ \$

Tall vigorous dark green 16 - 18 in. tops tingle with maroon, excellent for greens, dark purplish red, 3 in flatten globes, bunching beet. 48-60 days.

4oz. \$4.00; 8oz. \$7.50; 1lb. \$8.50; 5lb. \$7.75/lb

Early Wonder Tall Top (Organic)

4 oz. \$6.00; 8 oz. \$11.00; 1 lb. \$19.95

Golden ↗ \$

Golden inside and out, these beauties are best at about 1½" diameter. The succulent tops are a deep green, sweet and tender. Cooked separately, slices of Golden, Ruby Queen and Chioggia look like jewels on the dinner plate. Approx. 60 days.

1/2oz. \$6.00; 1oz. \$10.50; 4oz. \$26.00; 8oz. \$45.50; 1lb. \$79.95

Golden (Organic)

1oz. \$15.50; 4oz. \$37.50

Ruby Queen ↗ \$

"All American Selection 1957", smooth medium dark red. Good for fresh market and processing, tops can be used in salad. Good uniformity and quality.

8oz. \$8.00; 1lb. \$9.95; 5lb. \$9.25/lb.

Braising Mix Varieties

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Broccoli

Cultural data: field planting
 Growing season: cool season
 Days to maturity: 55 to 100 days.
 Germination relative to soil temperature: optimum 75-85°F range from 45-85°F.
 Cultural information: seed directly in the soil in late spring. Space 6"-24" depending on head size.
 Row space should be 3 ft.
 Seed count: approx. 6,000 seeds/oz. or 100,000 seeds/b.
 Projected seed usage: ½ oz. per 100 ft. rows, 1 pound per acre.
 Diseases and pests: Viral and fungal diseases, rotate crop.
 Harvesting: Cut the center head before flowers open. Cut side shoots to promote continuous production.

Di Cicco

Old reliable European variety, compact 2-3 feet light green plants, 3-4 inch bluish-green central head, lots of medium sized side shoots, non-uniform in maturity, more variable and more productive than other hybrids, excellent quality freezer introduced in 1890. Approx. 48-85 days.

4oz. \$7.50; 8oz. \$12.25; 1lb. \$19.50

Raab (aka Rapini, Rabe) ↗

This Italian non-heading broccoli is grown for its thin shoots, (described as asparagus-like). Shoots are approximately 12". Plants bolt easily. Approx. 40-70 days.

1oz. \$6.00; 4oz. \$12.95; 8oz. \$21.75; 1lb. \$38.75

Spring Raab

Plant early in spring, harvest before hot weather, no central head but many strap-leaves and side shoots, looks like a mustard with many dime-sized green buds, early European branching variety, for tops and tender flower shoots, will not winter over. Around 60 days.

1oz. \$4.00; 4oz. \$9.50; 8oz. \$14.95; 1 lb. \$21.95

Cabbage, Chinese/Napa

Cultural data: field planting
 Growing season: spring from transplants/direct sow June-July
 Days to maturity: around 65-75 days.
 Germination relative to soil temperature: after last chance of frost
 Cultural information: sow early spring through July, use row covers to control pests
 Seed count: approx. 10,000 seeds/oz. or 150,000 seeds/lb.
 Projected seed usage: 7-8 oz. per acre.
 Harvesting: harvest heads at required size.

**Rubicon F1 (Napa type)**

Firm 12" tall heads with deep green leaves, white ribs, and a creamy yellow interior. Sweet, tangy and juicy! Slow bolting and disease resistant.
 Around 68-75 days.

1/2oz. \$19.00; 1oz. \$32.50; 4oz. \$104.95

Carrot

Cultural data: field planting
 Growing season: cool season
 Days to maturity: 65-90 days
 Germination relative to soil temperature: optimum 80°F, range 45-85°F.
 Cultural information: sow in early spring 1" apart in 2" wide rows. Space rows 18" apart.
 Seed count: 24,200 seeds/oz. or 387,000 seeds/lb.
 Projected seed usage: ½ oz. per 100 ft. row, 3lb./acre.
 Diseases and pests: Blight diseases. Practice crop rotation.
 Harvesting: Harvest when full orange color develops on orange varieties.

Cosmic Purple

Purple skin, solid orange to orange-yellow to bright yellow interior, sweet, spicy orange flesh.

**1/4oz. \$5.00; 1/2oz. \$9.00; 1 oz. \$15.95;
 4oz. \$46.95; 8oz. \$78.95**

Little Finger

50-68 days to maturity - Baby gourmet carrot, color develops quickly, can pull early, 3-3.5 x .57 in. cylindrical blunt roots, very small core, smooth skin, deep orange color, small weak tops, developed for canning and pickling whole, must be harvested early.

1oz. \$4.50; 4oz. \$12.00; 8oz. \$17.50; 1lb. \$25.95

Lunar White

Vigorous plants, heavy crop, grows totally under ground, almost completely coreless, very mild flavor, delicious.

**1/4oz. \$5.00; 1/2oz. \$9.00; 1 oz. \$15.95;
 4oz. \$46.95; 8oz. \$78.95**

Royal Chantenay

Royal Chantenay is a very flavorful carrot often used for juicing and other processing. It is large, stump-rooted, and deep red-orange to center. It is about 1" longer and a little more cylindrical than standard Red Core Chantenay. This is an elite strain with higher pack-out weight than Red Core. Suitable for heavier soils. Approx. 60-74 days.

1oz. \$4.50; 4oz. \$12.00; 8oz. \$17.50; 1 lb. \$25.95

Solar Yellow

70-75 days to maturity, 6-7 inch roots, completely yellow carrot, very refreshing sweet flavor, extra crunchy and juicy.

**1/4oz. \$5.00; 1/2oz. \$9.00; 1oz. \$15.95;
 4oz. \$46.95; 8oz. \$78.95**

Scarlet Wonder F1

Beautiful deep glossy scarlet skin. Shape is tapered, the length is 10" to 12". Good for late summer sowing and autumn-winter harvesting. A great Specialty Market variety. Approx. 100-120 days.

**1/4oz. \$6.00; 1/2oz. \$9.00; 1oz. \$16.00;
 4oz. \$48.75; 8oz. \$79.95; 1 lb. \$146.50**

Celery

Cultural data: field planting
 Growing season: cool season
 Days to maturity: approx. 90-105 days from transplant for spring plantings.
 Germination relative to soil temperature: 65 degrees F.
 Cultural information: sow seeds thinly 8 per inch after all danger of frost is past. Cold nights can cause celery to bolt.
 Seed count: approx. 87,000 seeds/oz. or 1,392,000 seeds/lb.
 Projected seed usage: 1/4 oz per 100 ft. 1 pound per acre
 Diseases and pests: Leaf blights, celery mosaic, rotate crops, provide adequate irrigation. Harvesting: harvest full heads.

Cutting Celery

This Celery is European. It is short, green, thin, and has hollow brittle stalks, stronger and pungent, leaves are used to flavor soups and stews. Keeps producing after cut. Can be used in micro-greens. Approx. 80 days.

1oz. \$7.95; 4oz. \$17.95; 8oz. \$28.95; 1lb. \$49.95

Chard

Cultural data: field planting
 Growing season: cool season
 Days to maturity: approx. 50-60 days full size. Approx. 35-40 days for baby leaf.
 Germination relative to soil temperature: similar to lettuce.
 Cultural information: sow in early-late spring. Space 1" apart. Rows 18" apart, plant ½" deep. Thin to 8" apart.
 Seed count: 2,000 seeds/oz. or 32,000 seeds/lb.
 Projected seed usage: 7 lb./acre.
 Harvesting: Cut individual leaves for salad or as a bunch.

NEW Argentata ↗ \$ ♣

Silvery-white broad stalks with shiny, dark green, slightly savoyed leaves, this truly Italian, open pollinated chard will be a real winner in ethnic/gourmet markets.

1oz. \$7.50; 4oz. \$14.75; 8oz. \$24.00;

Fordhook ↗ \$ ♣

50-60 days - Broad dark green heavily crumpled leaves with white veins, 24-28 in. thick white 2.5 in. wide stocks, abundant crops all season and even after the first light frost, excellent for greens.

4oz. \$5.50; 8oz. \$7.50; 1lb. \$12.00; 5lb. \$10.25/lb.

Orange Fantasia ↗ \$ ♣

Dark green shiny leaves with brilliant orange veins. Very nice to eat and holds color well when cooked. Great as a small leaf salad green. Excellent for baby leaf due to savoyed blistered leaf and color which does not fade.

1oz. \$7.95; 4oz. \$12.50; 8oz. \$13.25; 1lb. \$24.00/lb.

Pink Lipstick ↗ \$ ♣

Stems and petioles are true magenta pink. Color intensity may vary with light conditions. Leaf is savoyed blistered excellent for salad packs.

1oz. \$7.95; 4oz. \$12.50; 8oz. \$13.25; 1lb. \$24.00/lb.

Rainbow \$ ♣

Australian origin, beautiful ornamental Technicolor mix of Swiss chards, shades of red, pink, yellow, and white, tender and tasty. Approx 60 days.

1oz. \$7.95; 4oz. \$14.50; 8oz. \$23.25; 1lb. \$38.00/lb.

Rainbow (Organic)

1oz. \$10.95; 4oz. \$20.75; 8oz. \$35.25

Ruby Red ↗ \$ ♣

59 days. Red stems with dark green, red-veined leaves. It is beautiful surrounded by bright green lettuces or Mizuna mustard. Also called "Rhubarb" chard.

4oz. \$6.50; 8oz. \$10.00; 1lb. \$17.50; 5lb. \$16.95/lb.

Ruby Red (Organic)

1oz. \$5.00; 4oz. \$12.00; 8oz. \$20.50; 1lb. \$38.95

Golden Sunrise ↗ \$ ♣

This succulent beauty, Golden Sunrise, has deep golden stocks, midrib and veins. Shiny leaf is rich green lightly crumpled. Stock and midrib are thick, broad and very tender and fleshy. Excellent golden color when young and holds color well to maturity. Very productive.

1oz. \$7.95; 4oz. \$14.50; 8oz. \$23.25; 1lb. \$38.00/lb.

Chicory, Radicchio

Cultural data: field planting

Growing season: Cool season

Days to maturity: approx. 67-74 days from transplant for spring plantings.

Germination relative to soil temperature: best started in a greenhouse with steady temperature of 70°F. Avoid fluctuation of temperature until seedlings are at transplant stage.

Cultural information: avoid extremes in temperature when sowing seeds. Extremes can cause plants to bolt. Plants prefer air temperature in the 60-75°F range.

Seed count: approx. 21,000 seeds/oz. or 336,000 seeds/lb.

Projected seed usage: similar to head lettuce.

Diseases and pests: Molds and rot. Protect from excessive moisture.

Harvesting: Cut plants off at surface.

Castelfranco \$

An open-pollinated jewel, rarely found in the markets, this beautiful Italian heirloom requires no special treatment to produce candy-cane like heads. The ivory leaves with red and pink variegated veins form a tight shimmering head. Your mesclun customers will appreciate the change from standard Radicchio. This O.P. variety produces 65 to 75% heads. Approx. 85-95 days.

1/2oz. \$ 7.50; 1oz. \$10.50; 4oz. \$25.00; 1lb. \$52.50

Indigo F1 \$

Indigo exhibits extraordinary color and the largest size head of any we offer. Its well-wrapped head is tip-burn resistant. 85 to 95% heads. Approx. 69 days.

**100 seeds \$ 6.00; 250 seeds \$ 10.95;
500 seeds \$16.95; 1M seeds \$28.95;
5M seeds @ \$26.00/M; 10M seeds @ \$25.50/M**

Red Treviso \$

Dark, ruby red romaine shaped leaves pop out to create a wonderfully intense color spot and lots of salad character. Has characteristic mildly bitter flavor prized in Italy and France.

1oz. \$5.50; 4oz. \$11.90; 8oz. \$17.75; 1lb. \$26.00

Cucumber, Slicing

Cultural data: field planting

Growing season: warm season

Days to maturity: 60-70 days

Germination relative to soil temperature: optimum 60-70°F.

Cultural information: sow seeds mid June, ½" deep, about 2" apart in rows 5' to 6' apart.

Seed count: approx. 1,125 seeds/oz. or 18,000 seeds/lb.

Projected seed usage: 1 oz./100 ft. rows, 4 lb./acre.

Diseases and pests: important to select disease resistant varieties.

Harvesting: to ensure a continuous crop, keep picking as they mature.

Armenian Stripe

Oh, the pale, cool jewels of summer! These crisp, juicy Armenian cucumbers offer a subtle, sweet, delicious flavor to warm-weather cuisine. These pale green, thin-skinned cukes need never be peeled! Grow on a trellis. Approx. 70 days.

**1/2 oz. \$ 6.95; 1 oz. \$10.95; 4 oz. \$25.50;
8 oz. \$44.95**

Babylon Hybrid

These crisp burp-less Middle-Eastern cucumbers are tender skinned and spineless. Very prolific with 4-5 inch dark green fruits.. Approx. 60 days.

**1/4oz. \$6.95; 1/2oz. \$10.95; 1oz. \$18.50;
4oz. \$65.00**

Lemon

Light yellow with pale brown flecks on blossom end, this heirloom cucumber has crisp, white flesh and is very easy to digest. The fruit measures about 3" x 2", a real summer treat. Also excellent for sweet pickle slices. Approx. 58-70 days.

1oz. \$5.95; 4oz. \$8.95; 8oz. \$15.95; 1lb. \$25.95

Lemon (Organic)

1/2oz. \$6.00; 1oz. \$10.00; 4oz. \$22.50; 8oz. \$38.00

Sweetslice Hybrid (Burpless)

For the cucumber lover who seeks less distress after eating them, this vigorous, disease-tolerant plant produces lots of 10", sweet-tasting, burp-less cucumbers! Makes superior bread-and-butter pickles. Approx. 63 days.

**1/4oz. \$15.00; 1/2oz. \$25.00; 1oz. \$42.25;
4oz. \$110.50; 8oz. \$189.50**

White Wonder

35-62 days to maturity - ivory fruits even when mature, cylindrical, rounded ends, 7-9 x 2.5-3 in., excellent eating quality, ideal for pickles or slicing, highly productive even in hot weather, crisp firm mild flesh, vigorous vines.

1oz. \$5.95; 4oz. \$8.95; 8oz. \$15.95

Eggplant

Cultural data: field planting
Growing season: Warm season
Days to maturity: 55-70 days
Germination relative to soil temperature: optimum 80-90°F.
Cultural information: sow seeds indoors starting April 1st.
Transplant after June 1st. They grow best with daytime temperatures of 70°F. and higher, and overnight temperatures no lower than 45°F.
Seed Count: 6,000 seeds/oz. or 96,000 seeds/lb.
Projected seed usage: ¼ oz. per 100 ft. row, 2 lb. per acre.
Diseases and pests: Flea Beetles control with spray or Reemay
Harvesting: Pick when fruit is at full size. Remove small fruit in early fall to allow remaining fruit to reach full size.

Bambino

These tiny, thumb-sized, 1½" beauties are born in clusters all summer long on very prolific 1' tall plants after gracing the garden with a profusion of beautiful, large lavender flowers. Elegant broiled for hors d'oeuvres and served with a cheese sauce dip. Wonderful for the Specialty Market!

1/16oz. \$6.90; 1/4oz. \$15.75; 1/2oz. \$26.75

Little Fingers

One of our most popular, smaller Japanese eggplants several years ago, we have found Little Fingers again. Each eggplant is at its optimum at about 4-6 in. long. Try these halved and Barbecued with herbs and olive oil.

1/16 oz. \$8.75; 1/4oz. \$31.50

Louisiana Long Green

A light green very tender 3" x 8" banana shaped fruit with a green calyx. A very prolific plant. Mild, sweet flesh.

1/16oz. \$5.50; 1/4oz. \$10.50

Ping Tung Long

Originally from Taiwan. Fruit is 12" long by 1¼" in diameter. Plant produces long lavender fruit. Heavy yielding, hardy and vigorous, disease resistant.

**1/16oz. \$5.00; 1/8oz. \$ 8.50; 1/4oz. \$10.50;
1/2oz. \$18.00**

Rosa Bianca

Lovely lavender to dark purple color with occasional creamy white shades, this elegant Italian heirloom flares out from the stem to produce a pretty, fluted appearance overall.

**1/16oz. \$ 6.00; 1/8oz. \$12.00; 1/4oz. \$19.75;
1/2 oz. \$33.00; 1 oz. \$55.00**

Turkish Orange

65-85 days to maturity. Beautiful unique variety from Turkey, 18-22 in., produces 3 inch. round red orange fruit, best to eat in green stage, good for stuffing in orange stage, abundant yields, insect resistant.

1/16oz. \$ 6.95; 1/8oz. \$10.95; 1/4oz. \$19.95

Endive, Frisee

Cultural data: field planting
Growing season: cool season
Days to maturity: 85 days
Germination relative to soil temperature: Best started in a greenhouse with steady temperature of 70°F. Avoid fluctuation of temperature until seedlings are at transplant stage.
Cultural information: avoid extremes in temperature when sowing seeds. Extremes can cause plants to bolt. Plants prefer air temperature in the 60-75°F range. Blanch plants by tying outer leaves over the top.
Seed count: 21,000 seeds/oz. or 336,000 seeds/lb.
Diseases and pests: Molds and rot. Protect from excessive moisture.
Harvesting: Cut plants off at surface.

Tosca ↗ \$

Très Fine Maraichere type. Finely cut leaves, very full hearted. Excellent resistance to bolting. Especially good for very early planting. Approx. 346,000 seeds/lb.

1/4oz. \$9.95; 1/2oz. \$17.95; 1oz. \$29.95;

NEW Très Fine ↗ \$

Tres Fine withstands heat and cold better than lettuce, very finely curled leaf edges, compact finely curled heart, very similar to Tres Fine Maraichere

**1/2oz. \$5.00; 1oz. \$7.00; 4oz. \$17.95; 8 oz. \$29.95;
1 lb. \$44.95**

Escarole**Full Heart Batavian ↗ \$**

This lovely, extra large leafed escarole spreads to more than a foot wide. Its apple green, succulent leaves are as tasty as they look. Well blanched and very crumpled inner leaves. Successful in the heat of Florida as well as in cooler climates.

1oz. \$ 5.50; 4oz. \$8.50; 8oz. \$11.95; 1lb. \$20.00

Fennel**Florence Fennel OP** ↗ \$

65-100 days. Broad overlapping leaf bases form a large bulb-like enlargement at base of stem, 3 feet celery-like stalks, sweet licorice flavor, annual leaves resemble dill.

1oz. \$4.50; 4oz. \$7.95; 8oz. \$13.25; 1lb. \$22.95

Bronze Fennel ↗ \$

A perennial usually grown as an annual. Fine bronze colored feathery leaves. Stems and leaves have an aniseed flavor. Both leaves and seeds are used. Seeds can be used whole or ground as flavoring for breads and in soups. Leaves are very unique in mesclun. Approx. 20,000 seeds/oz.

1oz. \$13.00; 4oz. \$35.95

Flowers, Edible, Calendula**Pacific Beauty Mixed** \$

Tall 24" plants with 3" flowers in a lovely mixture of colors: orange, yellow, apricot, and cream. Multi-layered with inward curving petals. Approx. 3,500 seeds/oz. or 56,000 seeds/lb.

1oz. \$7.00; 4oz. \$12.00; 8oz. \$21.00

Flowers, Edible, Nasturtium**Alaska Mixed Colors (Dwarf)** \$

This queen of the nasturtiums has unique, creamy white and green foliage in addition to all the lovely flowers in this mixture. Both the flowers and the leaves look and taste wonderful in salads. Approx. 243 seeds/oz. or 3900 seeds/lb.

1oz. \$7.50; 4oz. \$25.50; 8oz. \$41.25

Dwarf Jewel, Mixed Colors \$

Only 12" tall, this variety produces brilliant blossoms on tall stems. Easy to pick semi-double flowers are carried well above foliage. Approx. 243 seeds/oz. or 3900 seeds/lb.

1oz. \$7.50; 4oz. \$18.50; 8oz. \$30.50

Empress of India \$

Scarlet flowers cascade from this 2' tall charmer with deep, blue-green leaves. Especially lovely in hanging baskets, this exquisite plant is entirely edible, both the flowers and the uniquely colored leaves. Approx. 243 seeds/oz. or 3,900 seeds/lb.

1oz. \$7.50; 4oz. \$18.50; 8oz. \$30.50

Flowers, Edible, Stocks**Midget - Mixed Colors** \$

Tasting much like radishes, Stocks have been sold by edible flower producers for many years. Each pretty blossom adds its own interesting splash of color to designer salads. We have selected Midget as our offering. Midget grows only 10" tall and is extra early with a fragrance that will delight your senses. The richly colored blossoms in this mix are born on double flower spikes. Colors in the mix include lavender, rose, red, violet, and white. Approx. 12,500 seeds/oz.

1/16oz. \$8.50

Flowers, Edible, Viola**Helen Mount**

Tri-color ½" to ¾" flowers of purple, lavender, and yellow. The traditional, beloved Johnny Jump-Up. Approx. 40,000 seeds/oz.

1/16oz. \$7.50; 1/4oz. \$15.75

Flowers, Edible, Bachelor Buttons**Blue** \$

Cornflower blue, beautiful old fashioned flowers that have stood the test of time. When you see their simple beauty you understand their popularity. Another edible edition to salads and garnishes. Approx. 6,500 seeds/oz. or 104,000 seeds per/lb.

1oz. \$4.50; 4oz. \$7.00; 8oz. \$11.00; 1lb. \$19.00

Mixed \$

A mix of colors from pink to blue. Approx: 6500 seeds/oz.

1oz. \$4.50; 4oz. \$11.50; 8oz. \$18.95

Herbs**Basil, Anise or Thai** ♦

Purplish-green leaves, stems, and purple flowers make this aromatic herb a total delight. A must for the Asian market. Perfect for Thai cuisine. Approx. 17,000 seeds/oz. or 272,000 seeds/lb.

1oz. \$11.00; 4oz. \$25.50

Basil, Cinnamon ♦

Stunning bee plant with dark green leaves and lavender-pink flower covered spikes. Cinnamon flavor! Approx. 17,000 seeds/oz. or 272,000 seeds/lb.

1oz. \$8.00; 4oz. \$18.50

Basil, Genovese ♦

Truly the original pesto delight. Its large, dark green leaves are about 2" long — the specialty growers' choice. Disease free. Approx. 17,000 seeds/oz. or 272,000 seeds/lb.

1oz. \$5.00; 4oz. \$8.50; 8oz. \$14.75; 1lb. \$24.75

Basil, Genovese (Organic)

1oz. \$5.50; 4oz. \$11.50

Basil, Italian Large Leaf ♦

Bright green leaves with the characteristic mildly clove-like flavor/scent that we call Basil. Plants grow 24" to 30" tall. Disease free. Approx. 17,000 seeds/oz. or 272,000 seeds/lb.

1oz. \$5.00; 4oz. \$6.50; 1lb. \$15.95; 5lb \$14.00/lb

Basil, Italian Large Leaf (Organic)

1oz. \$8.50; 4oz. \$16.50

Basil, Lemon ♦

Strong lemon fragrance makes this basil a favorite among gourmet gardeners. Excellent in vinegar. Approx. 15,000 seeds/oz.

1oz. \$5.50; 4oz. \$15.00

Basil, Mrs. Burns Lemon ♦

Great tasting lemon basil with 2 1/2 inch long bright green leaves, attractive and intense. Approx. 15,000 seeds/oz.

1oz. \$5.50; 4oz. \$15.00

Basil, Lime ♦

Strong zesty lime fragrance adds a different citrusy touch to salads, oils and vinegars. Approx. 17,000 seeds/oz.

1oz. \$10.50; 4oz. \$33.20

Basil, Purple Opal ♦

Deep purple, large leaves and stalks. Very fragrant and ornamental. Disease free.

1oz. \$10.50; 4oz. \$32.75

Basil, Red Rubin ♦

Very fragrant and ornamental. Disease free. Deep purple, flat large leaves and stalks.

1oz. \$17.00; 4oz. \$45.00

Borage \$

Used in salads for its cucumber-like flavored leaves and pretty blue flowers. Days to maturity, approx. 45-60 days. Needs warm weather to grow vigorously. Seed directly, do not transplant. Approx. 1,600 seeds/oz. or 25,600 seeds/lb.

**1oz. \$4.00; 4oz. \$9.95; 8oz. \$16.95; 1lb \$31.00;
5lb \$25.00/lb**

Chervil, Common \$

Flat leaved Chef's selection. A hardy annual that forms a basal rosette. It prefers a soil pH of 6.5 and a moist humus soil. Seed can be grown in spring or late summer. Grow in partial shade. Chef's Choice. Approx. 12,000 seeds/oz. or 192,000 seeds/b.

1oz. \$7.00; 4oz. \$13.95; 1lb. \$17.95

Chervil, Curled \$

Highly aromatic bright green, fern-like leaf structure grows nearly 2' tall and looks so dainty compared with its warm, wonderful flavor. Approx. 12,000 seeds/oz.

1oz. \$5.00; 4oz. \$12.50; 1lb. \$15.95

Chervil, Brussels Winter \$

A larger slower bolting European variety with a vigorous growth habit. Approx., 12,000 seeds/oz.

1oz. \$5.00; 4oz. \$13.95; 1lb. \$19.95

Chives, Fine Leaf ↗ \$

Fine leaved, upright and resistant to tip burn. This special selection is destined to become very popular with the Specialty Market grower. Preferred to other selections of standard chives for the commercial grower. Superior Strain. Approx. 25,772 seeds/oz. or 412,300 seeds/lb.

**1/2oz. \$6.00; 1oz. \$10.00; 4oz. \$25.00;
8oz. \$39.50; 1lb. \$65.50**

Chives, Medium Leaf ↗ \$

Standard medium thick leaves, upright plant. Good for Specialty Market grower. Preferred to other selections of standard chives for the commercial grower.

**1/2oz. \$6.00; 1oz. \$8.00; 4oz. \$15.00; 8oz. \$ 28.25;
1lb. \$53.95**

Cilantro

Native of the Mediterranean and southern Europe, this intensely fragrant herb grows 2' to 3'. Its bright green, shiny, parsley-like leaves are a must for Mexican and Asian cuisine! Darkness is required for germination which occurs in 7 to 10 days. Direct seed at 4" spacing. 18" tall. Slow bolting. Approx. 2,200 seeds/oz. or 35,200 seeds/lb.

4oz. \$5.00; 1lb. \$11.95; 5lb. \$10.95/lb.

Cress, Curly (aka Peppergrass) \$

This pretty little salad green has miniature parsley-like foliage. The bright, light green color is deceptive - its sharp peppery flavor is a real surprise, adding zing to your salad. Approx. 147,000 seeds/b.

4oz. \$6.50; 1lb. \$15.50; 5 lb. \$13.95/lb.

Cress, Upland ↗ \$

Much like its cousin, Curly Cress, but it has a larger, flatter leaf. See Curly Cress above. Approx. 10,500 seeds/oz.

4oz. \$6.50; 1lb. \$15.50; 5lb. \$13.95/lb.

Dill, Bouquet

Growing almost 3' tall, this old-fashioned variety produces lovely fragrant foliage and seeds for culinary uses. Bouquet blossoms early and produces lots of seed for pickling! Approx. 20,000 seeds/oz.

1oz. \$3.50; 4oz. \$5.00; 8oz. \$8.00; 1lb. \$11.25

Dill, Dukat

Currently one of the most popular commercially produced dill varieties, Dukat has a high content of essential oils. Approx. 20,000 seeds/oz.

1oz. \$3.50; 4oz. \$6.00; 8oz. \$9.50; 1lb. \$14.00

Dill, Mammoth

A preferred selection for greenhouse production. Approx. 20,000 seeds/oz.

4oz. \$6.00; 8oz. \$8.50; 1lb. \$13.50; 5lb. \$60.75

Fenugreek ↗ \$

From the Latin *foenum graecum* meaning Greek Hay, Fenugreek is known mostly for its use in Indian curries. The seeds and leaves are both used in the preparation of vegetable curries and many other ethnic dishes due its spicy and bitter taste. The seeds are brown in color, have long been used in Egypt for their healing properties, and are still used by the Greeks and Romans to treat diabetes. Approx. 60-80 days.

4oz. \$6.00; 8oz. \$8.50; 1lb. \$15.75

Korean Licorice Mint ↗ \$

This mint is noted for its 6"-8" spikes of purple flowers and intensely licorice-mint flavored leaves. Korean Licorice mint has many virtues. This hearty perennial grows about 5' tall and makes a great insectory in the garden. Honey Bees love it too! Its dry flowers remain fragrant. The leaves are delicious in salads and braising mixes. It is also used to make a delightful tea. *Agastache rugosa*.

1/2oz. \$12.95; 1oz. \$20.50

Lavender, Vera

Traditional perennial, used in potpourri, wreaths, and for scenting linens. Approx. 28,000 seeds/oz. or 448,000 seeds/lb.

1oz. \$16.50; 4oz. \$60.00; 8oz. \$105.00; 1lb \$195.00

Lovage

Perennial, celery-flavoured young leaves used in salads and with poultry dishes. Approx. 9,000 seeds/oz. or 140,000 seeds/lb..

1oz. \$9.50; 4oz. \$21.95; 8oz. \$39.50; 1lb \$72.00

Marjoram, Sweet

A tender perennial grown as an annual in most parts of the country. Sweet Marjoram is used fresh and dried. All parts of the herb dry quickly when dried on screens. The trick to growing Sweet Marjoram from seed is to keep seedlings from damping off. Start in sterilized soil. Avoid over-

watering and excessive pressure when watering from above. Approx. 120,000 seeds/oz. or 1,920,000 seeds/lb.

1oz. \$6.50; 4oz. \$15.00

Oregano, Vulgare

A wonderful, aromatic, herbaceous perennial, whose name means "Joy of the Mountain". This lovely shrub grows 1' to 2', and now grows wild in the Northeastern United States. Approx. 375,000 seeds/oz.

1oz. \$15.00; 4oz. \$38.00

Parsley, Giant Catalogna (Italian Flat Leaf)

Taller than most parsley, this fragrant flat-leaved parsley enhances the lively flavors of Italian culinary magic. Leaves resemble celery leaves. Approx. 250,000 seeds/lb. Approx. 75 days.

1oz. \$5.00; 4oz. \$9.00; 1lb. \$19.95

Parsley, Curled

A double or triple curled variety with beautiful dark-green color. 10" to 12" plants. Vigorous, uniform, and holds color well after multiple harvests. Approx. 75 days. Approx. 18,500 seeds/oz. or 296,000 seeds/lb.

1oz. \$5.00; 4oz. \$9.00; 1lb. \$17.95

Sage "Broad Leaf"

Garden sage makes a lovely backdrop for red roses or brilliant nasturtiums, with its nearly 3' high statuesque gray-green leaved woody stems. Approx. 3400 seeds/oz. or 54,400 seeds/lb.

1oz. \$6.90; 4oz. \$16.00

Salad Burnet \$

The delicate highly-serrated leaves of this lovely perennial herb look just perfect as part of any culinary herb selection. For Specialty Markets. Delicious and traditional in France in mesclun. Approx. 3,000 seeds/oz. or 48,000 seeds/lb.

1oz. \$7.00; 4oz. \$16.00; 8oz. \$29.00; 1lb. \$49.95

Savory, Summer

This peppery flavor of this herb perks up vegetable dishes, particularly beans, cabbage. Also used medicinally. Approx. 47,000 seeds/oz.

1oz. \$5.00; 4oz. \$10.95; 8oz. \$19.75; 1lb. \$35.50

Sorrel ↗

Grown for the fresh leaves. This French herb grows in thick clumps of pointed leaves with a light green mid rib. Intriguing lemony taste. Prized for soups and seafood sauces. Approx. 34,000 seeds/oz. or 544,000 seeds/lb.

1oz. \$5.00; 4oz. \$11.00; 8oz. \$19.95; 1lb. \$34.00

Thyme

This lovely 1' tall many-branched shrub has tiny pink flowers in small terminal clusters. Bees love the tiny blossoms, and it makes an ideal edging plant. The differences between

French and English thyme are due to cultural practices according to knowledgeable herb growers. Stronger flavor than German Winter Thyme, but not hardy in colder climates, perennial only in zones 6-10. Approx. 120,000 seeds/oz.

Annual or tender perennial. *Thymus vulgaris*.

1oz. \$18.00; 4oz. \$42.00

Thyme, German Winter

Larger winter-hardy plant with a less pungent flavor. Approx. 100,000 seeds/oz.

Perennial. *Thymus vulgaris*.

1oz. \$15.00; 4oz. \$39.00

Watercress S

Elegant, exceptionally nutritious, and mouth watering as a whole salad base. A sandwich alternative to sprouts, or when added to specialty salads, this delicate, mildly spicy green has small ¾" leaves on succulent stems. Watercress is actually a perennial and grows well in a continuously moist environment—no stream necessary if the soil is kept moist at all times. Sow seed about ½" deep, ¼" apart, then thin to 4" apart, indoors or in greenhouse, in extremely moist soil. Transplant into very fertile, compost enriched, soil with a neutral pH - about 7.0. Approx. 150,000 seeds/oz. Approx. 60 days.

**1oz. \$14.00; 4oz. \$35.00; 8oz. \$65.00;
1lb. \$115.50 (S.O.)**

Kale

Cultural data: field planting

Growing season: cool season. Days to maturity: 50-60 days

Germination relative to soil temperature: optimum 68-85°F.

Cultural information: Sow mid-summer 1 sd per inch ½" deep, rows 18" apart.

Seed count: 8,900 seeds/oz. or 142,000 seeds/lb.

Projected seed usage: ½ oz. per 100 ft. row, 3 lb. per acre.

Diseases and pests: fairly disease free.

Harvesting: cut individual leaves for salad or stir fry.

Dwarf Blue Curled Scotch (aka Vates) ↗ \$

Pretty blue-green colored finely curled kale which grows only 1' tall and covers nearly a 3' spread. Frost improves its sweetness. High in Vitamin A and calcium. Delicious as babies in mesclun and stir fry. Approx. 55-90 days.

1oz. \$5.00; 8oz. \$8.90; 1lb. \$10.00

Lacinato Kale (aka Dinosaur) ↗ \$

A very popular deep bluish green Italian variety. Leaves are 5" to 16" long with a white rib down the center. This is a very adaptable kale. Cold weather sweetens the flavor. Good for bunching. Baby leaves excellent in salads and braising mixes. Lance shaped leaves. Approx. 62 days.

1oz. \$7.50; 4oz. \$20.00; 8oz. \$31.25; 1lb. \$49.00

Red Russian ↗ \$ ♦

This variety of kale is blue-green with pink veins and serrated edges and is sweeter than any other we have tried. Wonderful fresh in salads and delicious when used for braising! Baby leaves in 25 days. Mature in Approx. 50 days. After harvest, dunk in cool water to extend shelf life.

**1oz. \$5.00; 4oz. \$10.00; 8oz. \$17.95; 1lb. \$27.00;
5lb. \$24.00 /lb.**

Red Russian (Organic) ↗ \$ ♦

1oz. \$10.00; 4oz. \$19.95; 8oz. \$32.95

Kohlrabi

Purple Vienna ↗ \$

Purple leaves at a young stage (2" to 3") are excellent for salad mix and braising mixes. This cool season crop matures to form a beautiful round kohlrabi. Bulbs are purple skinned with pure white flesh. Best harvested at about 2" in diameter. Approx. 55 to 69 days. Approx. 7,000 seeds/oz.

4oz. \$5.00; 8oz. \$8.50; 1lb. \$14.75

White Vienna ↗ \$

Early dwarf variety, pale-green, smooth flattened globe bulb forms above ground, 10-12 in. plants with small leaves, white flesh, best when 2.5 in. diameter, unique flavor, successive sowings, good raw in salads or boiled or creamed or frozen. Approx. 50.65 days.

4oz. \$5.00; 8oz. \$8.50; 1lb. \$14.75

Leeks

Cultural data; field planting

Growing season: cool season

Days to maturity: 75-150 days

Germination relative to soil temperature: 50-75°F.

Cultural information: sow in early spring approximately ½" apart, ¼" to ½" deep in rows 24" apart. Thin to 6" apart.

Seed count: 10,000 seeds/oz. or 162,000 seeds/lb.

Projected seed usage: 3-4 b./acre.

Diseases and pests: relatively disease and pest free.

Harvesting: harvest when leeks are 1 ½" in diameter.

American Flag ↗ \$

Standard food market variety. Blue green leaves on long 10" to 16" white stalks, uniform growth. Grows quickly. Excellent choice for mesclun and braising mix while still in seedling stage. Good for fall and winter planting in mild climates. Approx. 120-155 days.

4oz. \$8.50; 8oz. \$13.50; 1lb. \$23.50

American Flag (Organic)

1oz. \$8.50; 4oz. \$18.50; 8oz. \$26.00

Lettuces, Indoor Hydroponic/Greenhouse

Ferrari ♦ (Red Oak Leaf Type)

A real favorite of hydroponic producers, this bright red, very upright Red Oak type is highly disease resistant and easy to harvest due to its upright growth habit. Ferrari has an excellent shelf-life and is resistant to BL 1, 3-7, 11, and 12. Just as its name implies, it is top of the line and highly successful in the hydroponics specialty market.

**Pellets only: 50 pellets \$7.00; 250 pellets \$14.00;
500 pellets \$22.95; 1M \$28.95; 5M \$22.50/M**

NEW **Bughatti** ♦ (Red Oak Leaf Type)

Compact double-red Oak leaf, good replacement for Ferrari. Excellent shelf life. Slow to bolt, resistant to BL 1, 3-7, 11, and 12.

**Pellets only: 50 pellets \$7.00; 250 pellets \$14.00;
500 pellets \$22.95; 1M \$29.95; 5M \$25.90/M**

NEW **Navara** ♦ (Red Oak Leaf Type)

Compact attractive triple-red Oak leaf, good replacement for Ferrari. Sweet ruffled leaves, burgundy red atop green. Slow to bolt, resistant to Nr, BL 1-26.

**Pellets only: 50 pellets \$7.00; 250 pellets \$14.00;
500 pellets \$22.95; 1M \$29.95; 5M \$25.90/M**

NEW **Veredes** ♦ (Green Oak Leaf Type)

Vigorous, large leaves – replacement for Basic. Resistant to Nasonovia, Bremia BL 1-17, 21, and 23..

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.00;
500 pellets \$28.95; 1M \$38.95; 5M \$27.50/M**

Cireo ♦ (Lollo Bionda Type)

Cireo is a compact Lollo Bionda type leaf lettuce, very uniform with fine serrated leaves. It can be used for indoor/hydroponic or outdoor production.

**Pellets only: 50 pellets \$7.00; 250 pellets \$14.00;
500 pellets \$22.95; 1M \$28.95; 5M \$22.50/M**

Revolution ♦ (Lollo Rossa type)

Revolution is a stunning, Lollo Rossa type leaf lettuce, with sensational red color, good vigor and is very slow bolting. Revolution can be used for indoor/hydroponic or outdoor production. Resistance to Bremia BL 1-16, 19, 21 and 23.

**Pellets only: 50 pellets \$7.00; 250 pellets \$14.00;
500 pellets \$22.95; 1M \$28.95; 5M \$22.50/M**

Michael ♦ (long-day Butterhead type)

A Rex type with medium to large frame. Resistance to Bremia 1-22, 24, and 25.

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.00;
500 pellets \$24.95; 1M \$31.95; 5M \$24.50/M**

Charles ♦ (long-day Butterhead type)

Medium to large frame, butterhead/Boston type. Resistance to Bremia BL 1, 3-10, 14-24.

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.50;
500 pellets \$24.95; 1M \$31.95; 5M \$24.50/M**

Fidel ♦ ✱ (short-day Butterhead type)

A new short-day variety this year, Fidel has a medium to large frame, is strong on tip-burn tolerance, and may be a good alternative where Patrick has not performed well. Resistant to Bremia BL1-25.

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.50;
500 pellets \$24.95; 1M \$31.95; 5M \$24.50/M**

Counter ♦ (mini-Romaine type)

Compact, glossy-green heads with strong tip-burn tolerance. Resistant to Bremia BL 1-16, 19, 21 and 23.

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.50;
500 pellets \$24.95; 1M \$31.95; 5M \$24.50/M**

NEW **Rosgem** ♦ (Red Romaine type)

New red romaine

**Pellets only: 50 pellets \$8.00; 250 pellets \$15.50;
500 pellets \$24.95; 1M \$31.95; 5M \$24.50/M**

Multy ♦ (long-day Salanova type)

New fast growing lettuce type with many identical leaves. Very uniform, dark, shiny green with fine serrated leaves. Leaves are crisp, but still flexible and easy to bag. Very strong against tipburn with excellent shelf life. Both for processing and fresh market. Suitable for soil production and hydroponics.

Resistant to BL 3-9,11,12,15-25

**Pellets only: 50 pellets \$9.00; 250 pellets \$15.00;
500 pellets \$27.95; 1M \$39.95; 5M \$33.90/M**

NEW **Multy Green** ♦ (short-day Salanova type)

New fast growing medium-bolting lettuce with nice green uniform leaves and compact round plant shape. Coarser than Multy with a large number of good thick leaves. Resistant to BL 1-25

**Pellets only: 50 pellets \$9.00; 250 pellets \$15.00;
500 pellets \$27.95; 1M \$39.95; 5M \$33.90/M**

NEW **Multy Red** ♦ (long-day Salanova type)

New fast growing brilliant red lettuce with large oak-leaf shaped leaves. Upright plant with thin, smooth leaves. Slow to bolt. Resistant to BL 1-25

**Pellets only: 50 pellets \$9.00; 250 pellets \$15.00;
500 pellets \$27.95; 1M \$39.95; 5M \$33.90/M**

Lettuces, Field, Cultural Data

Cultural data: field planting
 Growing season: cool season
 Days to maturity: determined by variety average 50 days
 Germination relative to soil temperature: optimum 40-75°F.
 Cultural information: can be sown directly into the ground as soon as soil can be worked, or indoors and then transplant.
 Plant in rows 12"-18" apart, 1" between seeds.
 Seed count: average 400,000 seeds/lb.
 Projected seed usage: direct seed ¼ - ½ oz. per 100 ft. row, 1 pound per acre.
 Diseases and pests: mildew problems can be avoided by proper spacing and variety selection.
 Harvesting: cut for full heads or for individual leaves.

"MI" means Mosaic Indexed - zero cases of Mosaic virus found in 30,000 plants.

Lettuce, Green Batavia**Loma \$ ♠**

This stunning apple-green batavia bred especially for the baby leaf market has all the sought-after properties desired in a successful mesclun variety. Each sweet-flavored leaf at about the 3" stage has perfect scallops on the edge in addition to being sturdy and pliable. Not only is it perfectly suited for baby leaf use, it forms lovely mini and full sized heads. Each leaf has an interesting character of its own which will appeal to the restaurant trade, to Farmers' Market customers, and to the package salad trade. This variety brought raves in all the grower trials.

**Raw seed MI: 1/2oz. \$16.00; 1oz. \$28.00;
 4oz. \$82.95
 Pellets MI: 1M @ \$5.50/M; 5M @ \$3.00/M;
 25M @ \$2.50/M; 50M @ \$2.30/M**

Nevada \$

A lovely swirl of sweet, nutty flavored apple green leaves, this green version of the batavia Sierra is very resistant to bolting and highly recommended for growing heavy heads of superior green leaf lettuce under the most difficult conditions. Like most summer batavias, Nevada may be harvested early at its green leafy state, or allowed to mature to produce the heading quality of all batavias (the still flavorful forerunners of modern day icebergs). Nevada offers outstanding resistance to tip burn, bottom rot, and bolting. It is the superior green variety for climates with extremes in temperature swings. Nevada exhibits resistance to Bremia and to California Downy Mildew Races 1, 2, 3, and 4. Approx. 364,000 seeds/lb.

**Raw seed MI: 1/2oz. \$16.00; 1oz. \$28.00;
 4oz. \$82.95
 Pellets MI: 1M @ \$5.50/M; 5M @ \$3.00/M;
 25M @ \$2.50/M**

Lettuce, Red Batavia**Sierra \$**

Shimmering, apple green, blushed with red-bronze and exceptionally large at full maturity, this batavia beauty is heavy, healthy, and very resistant to bolting. Sierra performs extremely well in the most difficult environments, even in milder winter climates. Typical of all summer batavias, it produces a tall, open head and resembles a leaf lettuce. Its crunchy nutty flavor makes it an all-time winner with customers. Having outstanding resistance to tip burn, bottom rot, and bolting, Sierra is fast replacing standard looseleaf varieties. It is not only more flavorful, but it is easier to grow, and offers higher pack-out weight for commercial growers. It has also been very successful in the baby head market. Sierra exhibits high resistance to Bremia, and California Downy Mildew Races 1, 2, 3, and 4. Approx. 303,000 seeds/lb. Approx. 50-65 days.

**Raw seed MI: 1/2oz. \$16.00; 1oz. \$28.00;
 4oz. \$82.95
 Pellets MI: 1M @ \$5.50/M; 5M @ \$2.80/M;
 25M @ \$2.10/M**

Lettuce, Green Butterhead**Buttercrunch**

Butterhead type lettuce. It has a large compact yellow-white heart with dark green reddish tinged leaves. It is a longer lasting heat tolerant variety. The rosette heads are approximately 4½". Approx. 50-75 days.

1oz. \$3.50; 4oz. \$6.50; 8oz. \$10.95; 1lb. \$18.95

Buttercrunch (Organic)

1oz. \$5.50; 4oz. \$14.95; 8oz. \$22.95; 1lb. \$40.00

Continuity \$

(Crisp as ice) 70-73 days. Extra early iceberg type, firm solid crisp and fine flavored, reliable header, does well in hot weather, thick dark-green leaves, with bronze.

1oz. \$4.00; 4oz. \$8.95; 8oz. \$15.50; 1lb. \$22.95

Optima

A dark green butterhead excellent for spring, summer, fall and mild winter conditions. Very heavy heads with large thick leaves. Resistant to California Downy Mildew 1, 2, 3 and 4. Tolerant to LMV, tip burn and bolting. Currently, the number one commercial variety in the U.S. Approx. 12,166 pelleted seeds/lb. Approx. 54 days.

**Pellets MI: 1M \$5.00; 5M @ \$2.70/M;
 25M @ \$2.20/M**

Tom Thumb \$

Miniature butterhead, tennis ball sized, creamy-yellow center, small compact plants used whole for salads, medium-green slightly crumpled leaves, for home gardens and containers, grows well in small pots indoors or out, a miniature Limestone Bibb, oldest American lettuce still growing, dating back to 1830. Approx. 50-70 days.

1oz. \$5.00; 4oz. \$9.75; 8oz. \$16.50; 1 lb. \$25.50

Lettuce, Red Butterhead**Merveille de Quatre Saisons \$**

Radiant, magenta-tipped, exceptionally large heading, French bibb/butterhead lettuce. Great magenta leaf for mesclun! Heirloom. Approx. 75 days.

1oz. \$3.50; 4oz. \$7.50; 8oz. \$14.00; 1lb. \$22.95

Merveille de Quatre Saisons (Organic) \$

1oz. 8.00; 4oz. \$17.00; 8oz. \$ 31.95; 1lb. \$ 60.00

Mignonette Bronze \$

Pretty, medium-sized bbb/butterhead with glossy leaves ranging from chartreuse to emerald green, splashed with garnet and bronze. This beauty flourishes in hot, humid conditions.

1oz. \$5.00; 4oz. \$10.00; 8oz. \$17.00; 1lb. \$30.50

Parella Rossa MI (aka Red Parella) \$

Small, loose b bb/butterhead, hardy and beautiful. Same as Parella Verde, but with beautiful dark ruby-bronze blush on leaf tops.

1oz. \$8.75; 4oz. \$24.75; 8oz. \$39.50

Sangria \$

This stunning red butterhead is the leading variety of its type, both for Specialty Markets and for Commercial Markets. This winner from Vilmorin produces a beautiful dark red-bronze colored head with large thick leaves, a very well-folded head, and with a heavy pack-out weight. Sangria's color is brighter red under cool conditions and tends to be more brownish-red in the heat of summer. It has been very successful in the baby head market. Sangria exhibits high tolerance to tip burn, bolting, and to Bremia, as well as California Downy Mildew 1, 2, 3 and 4. Approx. 55-72 days.

Raw seed MI: 1/4oz. \$12.00; 1/2oz. \$16.00;

1oz. \$30.75; 4oz. \$99.95

Pellets MI: 1M \$5.00; 5M @ \$2.70/M;

25M @ \$2.40/M

Lettuce, Green Leaf**Dark Green Oak Leaf**

Please see Royal Oak Leaf

Black Seeded Simpson \$

Large loose light-green lightly crumpled leaves, very early and adaptable, inner leaves blanch almost white, large upright plants, stands heat drought well, withstands some frost, for spring or early summer, slow bolt. Approx. 40-65 days

1oz. \$3.50; 4oz. \$7.50; 8oz. \$13.95; 1lb. \$18.95

Green Ice \$

Glossy dark-green blistered savoyed leaves, waxy fringed leaf margins, very slow to seed, has the dubious distinction of being first plant ever patented.

1oz. \$6.75; 4oz. \$17.50; 8oz. \$29.25; 1lb. \$55.95

Royal Oak Leaf \$ ♣

A wonderful cluster of deep green oak-shaped leaves on a truly heat-tolerant plant. Sweet-flavored, even in late summer. Adds dimension to cut salad mix. Approx. 45-50 days.

1oz. \$6.75; 4oz. \$19.00; 8oz. \$29.25; 1lb. \$45.00

Royal Oak Leaf (Organic) \$ ♣

1oz. \$8.75; 4oz. \$23.00; 8oz. \$35.95; 1lb. \$59.95

Salad Bowl, Green \$

45-68 days - AAS/1952 winner, light green long wavy deep notched leaves, large fast growing rosette, tip burn and heat resistance will not get bitter in hot weather, very slow bolt.

1oz. \$3.50; 4oz. \$7.95; 8oz. \$14.95; 1lb. \$18.95

Salad Bowl, Green (Organic) \$

1oz. \$7.00; 4oz. \$12.95; 8oz. \$20.95; 1lb. \$38.95

Speckles \$

The darling of baby-head lettuce producers, this variety defies description. Pretty, soft, red-brown polka dots brighten the apple green leaves. This heirloom will be a winner everywhere, both for its unique beauty and exquisite sweet flavor. Loose leaf type. Approx. 473,000 seeds/b.

1/2oz. \$7.00; 1oz. \$11.50; 4oz. \$32.25; 8oz. \$48.50

Tango \$ ♣

Rich flavored, tender, beautiful frilly green leaves are deeply cut and tangy to the taste. Each individual plant forms a lovely mound. Holds well as a cut ingredient for salad. Approx. 45 days.

Raw seed non-MI: 1oz. \$5.00; 4oz. \$10.00;

8oz. \$18.95; 1lb. \$30.00

Pellets MI: 1M \$5.50/M; 5M @ \$2.20/M;

25M @ \$1.70/M

Tango (Organic)

1oz. \$9.50; 4oz. \$20.75; 8oz. \$38.95

Waldmann's Green \$ ♦

This old standby has been a favorite of lettuce producers for years. Large wavy frilled light-green leaves, Grand Rapids type with heavier, slightly longer leaves, greenhouse or outdoors, uniform, productive. Approx. 45 days.

1oz. \$3.50; 4oz. \$8.95; 8oz. \$14.95; 1lb. \$21.95

Lettuce, Red Leaf**Brunia** \$ ♦

Bred for beauty, flavor, color and shelf life. This dark red French Oak Leaf lettuce consistently produces baby salad leaves that withstand the rigors of washing, packing and shipping. This is a Specialty Market winner at every stage of growth whether harvested at 3" or as whole baby heads. Full size, it is a big, brawny, dark red oak leaf! French seed. Approx. 350,000 seeds/lb. Approx. 50-72 days.

**Raw seed MI: 1/2oz. \$16.00; 1oz. \$28.00;
4oz. \$82.95
Pellets MI: 1M \$5.50/M; 5M @ \$2.50/M;
10M @ \$2.10/M**

Cherry Crisp MI \$ ♦

Cherry Crisp brings new character to the "baby leaf" market with the special breeding built in to produce a thick semi-savoyed Romaine type leaf with the darkest red yet! The slightly bubbled leaf is sweet flavored, crisp in texture, doesn't stick to cutting or cleaning processing equipment, and exhs bits longer shelf-life than any other available "baby leaf" Romaine. This newest beautiful red leaf will add convenience and character to your Mesclun and greater success for all your hard work!

1/4oz. \$9.50; 1/2oz. \$16.75; 1oz. \$29.95

Dark Lollo Rossa \$

Lollo Rossa dressed in long, intense cranberry bordeaux skirt with very little chartreuse visible. Traditional Lollo has intense deep red/magenta color only as a distinct edging and a much larger swath of chartreuse on each leaf. Dark Lollo was consistently vibrant in our trials and will hold its color well indoors for autumn, winter and spring cultivation. Slightly smaller than standard Lollo Rossa, this beauty is more than all-show — it has a great flavor to match! Approx. 475,000 seeds/lb.

**Raw seed non-MI: 1oz. \$5.00; 4oz. \$14.50;
8oz. \$26.00; 1lb. \$42.00
Pellets MI: 1M \$5.00; 5M @ \$1.80/M;
25M @ \$1.70/M**

Dark Lollo Rossa (Organic)

1oz. \$12.00; 4oz. \$22.50; 8oz. \$37.95

Flame \$

A selection from Prizehead with a distinctively bright-red color throughout the leaves and stem. Broad filled leaves holds color well. Matures early and is still slow to bolt.

1oz. \$7.00; 4oz. \$14.75

Galactic MI \$

Reddest of all red-leaf lettuces, you will surely want to replace Redina in your mesclun with Galactic.

**1/8oz. \$7.50; 1/4oz. \$12.00; 1/2oz. \$20.00;
1oz. \$35.75; 4oz. \$90.00**

Lollo Rossa \$

A very showy, magenta edged, chartreuse green leaved, cut-and-come-again loose-leaf lettuce.

**1oz. \$4.50; 4oz. \$7.50; 8oz. \$12.00; 1lb. \$20.00
Pellets MI: 1M \$5.00; 5M @ \$1.80/M;
25M @ \$1.70/M**

New Red Fire MI \$

Large savoyed leaves frilled at the edges, intense-red color, crisp and tender, easy to grow, withstands heat as well as cold, very uniform and productive. Approx. 45 days.

**1/8oz. \$6.95; 1/4oz. \$11.95; 1/2oz. \$16.95;
1oz. \$22.95; 4oz. \$70.95; 8oz. \$126.95**

Red Deer Tongue \$

Has rich nutty flavor. Late-bolting variety very similar to Green Deer Tongue, pointed leaves with red edge, and was popular among pioneer families for its productivity and ruggedness. Approx. 45-80 days.

1oz. \$7.00; 4oz. \$23.00; 8oz. \$34.25; 1lb. \$54.50

Red Deer Tongue (Organic)

1oz. \$8.50; 4oz. \$25.00

Red Oak Leaf (aka Red Salad Bowl) \$ ♦

Please see Red Salad Bowl.

Red Salad Bowl (aka Red Oak Leaf) \$ ♦

Large, open loose-leaf with red-purple color. Leaves resemble oak leaves' structure.

**Non-MI: 1oz. \$3.50; 4oz. \$7.50; 8oz. \$13.95;
1lb. \$20.00
Pellets MI: 1M \$5.00; 5M @ \$1.70/M;
25M @ \$1.20/M**

Red Salad Bowl (Organic)

1oz. \$ 7.00; 4oz. \$13.50; 8oz. \$23.00; 1lb. \$42.00

Ruby \$ ♦

This gorgeous red/bronze large, open loose leaf is another winner as a cut-and-come-again lettuce. The leaves are a brilliant color all the way through, and heavily savoyed. Approx. 40-65 days.

1oz. \$5.00; 4oz. \$13.75; 8oz. \$20.75; 1lb. \$33.50

Sunset (Organic) \$

Heirloom leaf type, one of the most heat tolerant dark red to purple leaf lettuces that we have ever seen, great for mixing colors in a cut lettuce mix. Approx. 60 days.

1oz. \$7.00; 4oz. \$22.00; 8oz. \$39.50

Triple Red MI \$

A small, very dark red to burgundy colored loose leaf with thick though textured leaves. Most suitable for harvest use in spring mix prepared salads.

1/2oz. 13.00; 1oz. \$24.00

Lettuce, Green Romaine**Darkland Cos**

Darkland Cos is one of the leading green romaine varieties in the United States, nearly replacing Green Towers in the California "lettuce bowl", it is a superior, darkest-green, disease-resistant romaine which still offers that wonderful sweet Cos flavor. When planted 6" to 8" apart, it produces compact "hearts of romaine". Traditional spacing yields large, full-sized heads. Approx. 50 to 80 days. Only available as pellets:

**Pellets MI: 1M \$5.00; 5M @ \$3.20/M;
10M @ \$2.85/M**

Freckles \$

This heirloom favorite of romaine producers charms its growers with its pretty red freckles on apple green, elongated leaves. Its leaf is more substantial than its somewhat similar relative Speckles (butterhead), and therefore more desired for baby leaf production. If you are looking for character, flavor, and a crunch, Freckles will be tops on your list of varieties to try. Approx. 55 to 65 days.

1oz. \$6.50; 4oz. \$15.50; 8oz. \$29.25; 1lb. \$52.00

Freckles (Organic)

1oz. \$9.50; 4oz. \$20.75; 8oz. \$40.00; 1lb. \$80.00

Little Gem \$

Cold-resistant, semi-romaine with medium length leaves. Very sweet flavored, somewhat loose heading. A favorite in Specialty Markets. Approx. 420,000 seeds/b.

Raw seed: 1oz. \$5.00; 4oz. \$8.00; 8oz. \$11.00; 1lb. \$14.00

**Pellets MI: 1M \$4.00; 5M @ \$1.75/M;
25M @ \$1.50/M**

Little Gem (Organic)

1oz. \$8.00; 4oz. \$17.00; 8oz. \$32.50; 1lb. \$36.00

Parris Island Cos \$

This standard romaine is popular among mesclun producers. It is less likely to be shocked into dormancy in hot weather at the time of germination than Verte Maraichere. In field trials, P.I.C. is nearly as intensely green

as, and slightly larger than, Verte Maraichere, but its leaf is slightly less substantial. Fresh salad producers will find P.I.C. to be an excellent baby-leaf romaine. Approx. 35 to 40 days to baby leaf size.

**Raw seed non-MI: 1oz. \$4.00; 4oz. \$ 7.50;
8oz. \$ 13.50; 1lb. \$20.00**

Verte Maraichere \$

Truly our favorite romaine, because Verte Maraichere is so different from any other commercially available variety. Verte Maraichere offers wonderful flavor, and a vibrant dark green color, compared to other varieties which so often are somewhat gray-green and flavorless. Bearing the name of Vilmorin to attest to its European heritage, it has become the romaine of choice for Mesclun producers. Verte Maraichere is widely adaptable and proved itself to be successful for both Specialty Market producers and for the Commercial Market. This beauty is a winner for both full size and baby size heads. It is the best romaine available with all the qualities sought for in a Mesclun production. Approx. 479,000 seeds/b. Approx. 65 days.

**Raw seed MI: 1/4oz. \$7.95; 1/2oz. \$11.95;
1oz. \$19.00; 4oz. \$48.95; 8oz. \$74.95**

Winter Density \$

A dark green, mini-romaine favorite of mesclun growers. It is shorter than most romaines at 9" to 10" tall and frost resistant. Winter Density is sweet flavored, has tightly folded, round-topped heads, and is bolt resistant. Lovely as a minihead for single-person servings. Approx: 54 to 64 days.

1oz. \$7.00; 4oz. \$15.75; 8oz. \$27.75; 1lb. \$48.50

Lettuce, Red Romaine**Rouge d'Hiver (aka Cimmaron) \$**

This is the red romaine of choice for Specialty Market mesclun! Beautiful, open, amber-plum leaves whose veins are green. Sweet, flavorful, and deliciously crisp. Ornamental Edibles discovered this beauty some years ago!

**Raw seed non-MI: 1oz. \$5.50; 4oz. \$11.50;
8oz. \$19.50; 1lb. \$35.00**

Rouge d'Hiver (Organic) \$

1oz. \$8.00; 4oz. \$17.50; 1lb. \$ 60.00

Rosalita MI (PVP) \$

An early red romaine, medium-sized, compact, and delicious. Midnight plum shades crisp, succulent leaves which vary to deep green and on to a pale yellow heart. Splendid color and flavor!

1/2oz. \$9.00; 1oz. \$16.50; 4oz. \$41.75

Mache (Corn Salad)

Cultural data: field planting
 Growing season: cold greenhouse in flats or for field, over-winter or early spring planting.
 Days to maturity: approx. 50 days.
 Germination relative to soil temperature: cool soil temperatures preferred.
 Requires 10 to 15 days to germinate.
 Cultural information: Sow 1" spacing, thin to 2" apart.
 Seed count: See each variety.
 Projected seed usage: approx. 1,000 ft./oz.
 Diseases and pests: potential for mildew.
 Harvesting: 2½" tall rosettes clipped at root.

Mache, A Grosse Graine \$ ♣

Just right for late spring and early summer, this variety will tolerate more heat than other types of mache. The cool mint flavor in your summer salad is delightful. Approx. 183,400 seeds/lb. or 11,500 seeds/oz.

1oz. \$8.90; 4oz. \$16.90; 8oz. \$29.50; 1lb. \$49.50

Mache, Verte de Cambrai \$ ♣

Round, thick dark shiny foliage. Downy Mildew and cold tolerant. Very good flavor, especially lovely rosette with non-yellowing leaves. Approx. 455,000 seeds/b. or 28,500 seeds/oz.

1oz. \$8.90; 4oz. \$16.90; 8oz. \$29.50; 1lb. \$49.50

Mache, Corn Salad Dutch \$

Dark green leaf, longer more pointed leaf. Little bit nutty flavor, good for fall and winter planting. Delicious in salad mix. Approx: 45-60 days.

1oz. \$5.00; 4oz. \$10.90; 8oz. \$19.50; 1lb. \$28.50

Mache, Corn Salad French \$

Lighter green leaf than Dutch, rounder shorter leaf. Nutty flavor, good for fall and winter planting. Delicious in salad mixes. Approx: 45-60 days.

1oz. \$5.00; 4oz. \$10.90; 8oz. \$19.50; 1lb. \$28.50

Melons

Cultural data: field planting
 Growing season: warm season
 Days to maturity: 75-80 days
 Germination relative to soil temperature: optimum 70-75°F, range from 70-80°F.
 Cultural information: soil moisture is very important in early stages. Avoid too much moisture.
 Seed count: approx. 1,200 seeds/oz. or 19,000 seeds/lb.
 Projected seed usage: 2-3 b. per acre direct seed.
 Diseases and pests: Bacterial wilt, Powdery mildews, cucumber beetles, wireworms.
 Harvesting: must ripen on the vine. Color is usually an indicator of a ripe melon.

Ambrosia F1 (Cantaloupe)

Still the flavor favorite as an orange-flesh cantaloupe for Specialty Markets, this luscious super sweet flavored melon has extra thick flesh, and a small seed cavity. Each melon weighs between 4 and 4½ pounds, has no ribs, is almost round, and has heavy netting on medium thick skin. Ambrosia has won the tasting contests for cantaloupe several years in San Jose, California. Ambrosia is Downy Mildew tolerant, making it a winner for the fresh market.

1/2oz. \$ 40.00; 1oz. \$68.00; 4oz. \$245.00

Bolero F1

95-100 days to maturity. Crenshaw type with firm, dense pale orange flesh, excellent flavor, oblong shape, 8.5 x 7in. diameter, 6-8 lbs., no ribs, long shelf life.

1/2oz. \$35.00; 1oz. \$66.00; 4oz. \$188.75

Hearts of Gold

70-97 days to maturity. Aromatic sweet deep orange flesh very thick and firm, small cavity, nearly round 6.5 x 5.5 in. diameter, 3.5-4.5 bs., heavily netted, medium ribs, quite vigorous, very productive, bright resistant, ships well for moderate distances.

1oz. \$5.00; 4oz. \$8.95; 8oz. \$14.95

Honey Dew Green Flesh

105-115 days to maturity. Smooth hard creamy white rind without netting or sutures, 7.5-8 x 6.5-7 in. diameter, 5.5-6 lbs., ripens to light gold, thick lime green flesh, high sugar, well adapted to the Pacific Coast, good for storage and shipping small cavity.

1oz. \$5.00; 4oz. \$8.95; 8oz. \$14.95

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Minutina**Minutina (Erba Stella) ↗ \$**

European mesclun addition. The young leaves are used as an ingredient in salads or as a stand alone salad item. Try blanching the leaves for a unique flavor and lovely ivory color. Sow the seed in place either in spring or autumn, water well to maintain succulent tender leaves. (very cold tolerant). Approx. 100,000 seeds/oz.

1oz. \$8.50; 4oz. \$19.00; 8oz. \$35.00; 1lb. \$65.50

Mustard

Cultural data: field planting
 Growing season: cool season
 Days to maturity: 40-50 days.
 Germination relative to soil temperature: 68-86°F.
 Cultural information: sow in March, fertilize for rapid growth.
 Plantings in mid-summer allow for fall harvests.
 Seed count: 14,000 seeds/oz. or 220,000 seeds/lb.
 Projected seed usage: 1 oz. per 100 ft. rows, 4 lb./acre.
 Diseases and pests: Flea beetles, use row covers.
 Harvesting: cut leaves individually for salad.

Miike Giant ↗ \$

Late giant Japanese Tender-green type, thick dark green leaves very crumpled and frilled, strong and cold resistance. Slow to bolt, popular in warm areas. Coarsely savoyed, large vein red leaves. Reasonably pungent taste.

1oz. \$5.00; 4oz. \$14.75

Mizuna, Early ↗ \$ ♠

A delicately beautiful, mild flavored salad green at 4" tall, this beauty can grow a foot tall in a delicate puff of highly serrated apple-green thin leaves. Pungent when mature! Approx. 13,500 sds/oz. or 216,000 sds/lb. Approx. 30 days.

1oz. \$5.00; 4oz. \$8.00; 8oz. \$12.75; 1lb. \$23.25; 5lb. \$22.00/lb.

Mizuna, Early (Organic)

1oz. \$5.00; 4oz. \$9.50; 8oz. \$14.75; 1lb. \$28.50; 5lb. \$25.50/lb.

Mizuna, Kyona Medium Leaf ↗ \$ ♠

Attractive Japanese variety produces rosettes of fringed green leaves on thin white stalks. Tender mild flavor. Regrows after cutting. Plants are ready to harvest from 21 days.

1oz. \$5.00; 4oz. \$9.00; 8oz. \$14.75; 1lb. \$25.95

Mizuna, Osaka Purple ↗ \$ ♠

Attractive variety from Japan that produces medium-green leaves with a tinge of purple and purple-red veins. Tender mild flavor. Leaves are more refined than Red Giant with 1' wide succulent stems. Matures 12"-14" tall; plants are ready to harvest in 40 days.

1oz. \$7.00; 4oz. \$14.95; 8oz. \$26.95; 1lb. \$49.95

Mizuna, Sakata ↗ \$

A Japanese mustard with more pronounced ribbing and regular serration. The stalks are slender and white with narrow leaves deeply cut and fringed at the edges. This variety has a longer shelf life than many other varieties. Approx. 212,000 seeds/lb.

1oz. \$7.50; 4oz. \$16.75; 8oz. \$22.75; 1lb. \$40.00

Red Giant ↗ \$

This stunning purple leaved plant can grow to 2' or more. Spicy salad green at 4" tall. Very pungent when mature. Its intense purple color increases with cold weather! This beauty is on our logo. Approx. 227,000 seeds/lb. Approx. 45 days.

1oz. \$5.00; 4oz. \$12.50; 8oz. \$19.50; 1lb. \$35.00; 5lb. \$30.50/lb

Red Giant (Organic)

1oz. \$6.00; 4oz. \$13.00; 8oz. \$21.00; 1lb. \$39.50; 5lb. \$35.50/lb.

Southern Giant Curled ↗ \$ ♦

Large upright vigorous plants, hardy early curled type, spread of 18-24 inches large bright-green leaves with crumpled frilled edges, mild but mustardy flavor, cold resistant, slow to bolt, can be sown spring or fall for home or market gardens. Approx. 35-60 days.

1oz. \$3.00; 4oz. \$7.50; 1lb. \$11.50

Southern Giant Curled (Organic) ↗ \$ ♦

1oz. \$5.00; 4oz. \$11.95; 1lb. \$20.00

Onion

Cultural data: field planting

Growing season: cool season

Days to maturity: 88-120 days

Germination relative to soil temperature: optimum 50-75°F.

Cultural information: sow in early spring 2 seeds per inch, ¼"-½" deep, rows 12"-18" apart.

Seed count: approx. 9,000 seeds/oz. or 144,000 seeds/lb.

Projected seed usage: 1 oz./100 ft. rows 4 lb./acre.

Diseases and pests: most diseases are the result of improper cultural conditions.

Harvesting: when tops begin to fall over, pull onions and let them cure in the sun, avoid moisture from condensation. Curing toughens the outer skin for a better storage life.

Cippolino, Borettano Bianca

Joining our already popular Red Striped Borretano, this is a pure white extra-sweet, flattened small onion for the specialty grower and home gardener alike. These nearly "saucer shaped" Italian beauties will charm your farmer's market customers, or your own family, with their exceptional flavor and unique shape. The small size (2.5" wide by 1" high) lends itself to an elegant presentation as an aromatic baked onion, delicious in its own right, or as a part of a melange of baked baby vegetables. These little beauties require a long growing season to reach perfection and may require transplanting in some climates.

1oz. \$10.50; 4oz. \$29.50; 8oz. \$48.50

Cippolino, Borettano Red Striped

These sweet Italian, saucer-shaped onions are red striped top to bottom over a golden yellow skin. Truly wonderful baked whole with a little olive oil, these sweet flavored beauties sell faster at the Farmers' Market than any other onion. The onions have a flattened appearance, measuring approximately 2" to 2½" wide by about 1" tall. Long an Italian secret, it is now ours to enjoy. Plant early spring (end of February, 1st of March) in California coastal climates. Approx: 100 days.

1oz. \$10.50; 4oz. \$29.50; 8oz. \$48.50

Italian Red Torpedo ↗ \$

A spring or summer onion with a football shaped bulb. This onion has a mild sweet taste. It is good for eating raw or for grilling or roasting or baking whole.

Check for availability

Orach**Orach, Fire Red** ↗ \$

This greatly improved red orach is brilliant crimson purple. Color is intense at the sprout and micro green stage and remains good as the plant matures. Arrowhead shaped leaves will brighten any salad or micro greens mix. In the same family as spinach with a similar eating quality, erect and rapid growth. Ready to harvest for micro greens in 14 days and for baby leaf harvest in 22 days. (Note: there are a small percentage of all-green plants.)

1/2oz. \$8.00; 1oz. \$ 13.00; 4oz. \$35.50; 8oz. \$55.95

Orach, Magenta V ↗ \$

This special strain has true magenta leaved foliage and much more stunning color than Crimson Plume orach. The seed is husk free and uniform for precision planting containing virtually no hard seed. While our Magenta V is the most vigorous and vibrantly colored red orach available, growers report about 40% of plants are a beautiful velvety green. Try Magenta V as an inexpensive substitute for Radicchio! Approx. 7,700 seeds/oz. or 124,200 seeds/lb.

1/2oz. \$8.00; 1oz. \$ 13.00; 4oz. \$38.50; 8oz. \$73.00

Ornamental Pepper

See Pepper, Ornamental

Pea, Bush

Cultural data: field planting

Growing season: cool season

Days to maturity: 95-110 days

Germination relative to soil temperature: 50-77°F.

Cultural information: plant in early spring 1" apart, 1" deep in rows 12" apart.

Seed count: 2100 seeds/lb.

Projected seed usage: 2 lb./100 ft., 80-120 lb./acre.

Diseases and pests: Enation virus, Aphids, Fusarium Wilt, Streak

Harvesting: to get extended harvest, plant multiple crops in succession.

Cascadia ↗ \$ (Sugar Snap)

Cascadia is the talk of specialty market growers in California. Cascadia is the best Sugar Snap on the market, popular for its darker green 3" tender, succulent pods. Both the peas (which may be shelled and eaten) and the pods are usually sweet. As a sugar snap, it is a grower's dream, with vines that never grow taller than about 2ft., eliminating the need for the trellis that so many Sugar Snaps require. Cascadia has some resistance to Powdery Mildew, and offers resistance to pea enation virus. Sugar Snaps are exceptionally popular with the health-conscious consumer and bring very high prices in both specialty and commercial markets. Approx. 58 days.

8oz. \$5.00; 1lb. \$6.90; 5lb. \$6.00/lb

Mammoth Melting 🐉 \$ (Snow Pea/Pea Shoots)

Mammoth is a tall trellis-type pea which over-winters well in the San Francisco Bay Area. It also produces well when spring planted. Mammoth Melting Snow Peas are the traditional snow pea found at high prices in produce markets everywhere. It is an extremely prolific producer and offers continuous harvest. Salad & braising mix customers love the tender green shoots produced by Mammoth. Approx. 2000 seeds/b.

8oz. \$5.00; 1lb. \$6.90; 5lb. \$6.00/lb.

Oregon Giant 🐉 \$ (Sugar Pea)

This extra-large sugar-sweet Snow Pea has tender, succulent pods that measure 1" wide by 4½" long and produces so prolifically over such a long harvest period that you will begin to wonder if you will ever exhaust your field. Wonderful in salads and braising mixes, this exceptional crop is produced on plants that only grow about 2½ft. tall. This saves growers the problem of trellising their Snow Peas, as is usually the case with most Snow Pea varieties. Oregon Giant is resistant to enation mosaic, common wilt and Powdery Mildew. Approx. 60 days.

8oz. \$5.00; 1lb. \$6.90; 5lb. \$6.00/lb.

Pepper, Hot

Cultural data: field planting

Growing season: warm season

Days to maturity: 62-85 days

Germination relative to soil temperature: optimum 70-85°F.

Cultural information: Sow seeds 8 weeks prior to transplanting outdoors.

Seed count: 4,000 seeds/oz. or 64,000 seeds/lb.

Projected seed usage: ¼ oz./100 ft. rows, 2 lb./acre.

Diseases and pests: Blossom end rot, TM V.

Harvesting: pick the first peppers as they mature to encourage fruit set.

Transplants: Use sterilized planting soil.

Ancho

Ancho is like the traditional mildly hot chile rellenos pepper — somewhat heart shaped, about 4" long and tapered. This pepper becomes a dark red color at maturity.

Approx. 60 days green, 88 days red.

**1/16oz. \$5.00; 1/4oz. \$7.95; 1/2oz. \$10.95;
1oz. \$18.50**

Filus Blue

Filus (or Filius) Blue plants produce unusual purple-blue fruits that are very hot when young, then mature to red and become milder. Approx. 80 days.

1/16oz. \$8.00; 1/4oz. \$20.90

Habañero

Shimmering orange, 1" Scotch Bonnets have the hottest flavor and an apricot aftertaste! Approx. 75 days green, 100 days orange.

1/16oz. \$5.50; 1/4oz. \$9.95; 1/2 oz. \$15.50

Hungarian Yellow Wax

This bright yellow medium-hot pepper averages 5½" by 1½". Fruits are smooth, waxy and taper to a point. Upright and pendant habit. Compact plants grow up to 24' tall and are very productive. Early and widely adapted. 58-85 days.

1/4oz. \$5.50; 1/2oz. \$8.50

Serrano

This small fiery hot pepper is candle flame shaped, 2-2½" x ½" and tapers to a blunt point. Fruits are glossy green turning orange-red at maturity with medium thin walls. Erect branching 26" to 34" ever-bearing plants provide good fruit cover. A favorite in sizzling hot salsas and sauces. 75 - 85 days.

1/4oz. \$5.50; 1/2oz. \$8.50

Jaloro F1

The prettiest Jalapeno pepper available, this gold, then orange, beauty never turns green, reddening late in the season. Having every bit as much zip as its green-to-red Jalapeno ancestor. Approx. 65-75 days.

1/16oz. \$6.50; 1/4oz. \$18.50

Jamaican Hot Red

This variety is from Jamaica. The fruit is pungent like its sister variety, the Habañero. The mushroom-shaped fruits are bright red on 24" tall plants. Approx. 75-100 days.

1/16oz. \$6.00; 1/4oz. \$10.90

Jamaican Hot Yellow (aka Yellow Mushroom)

This is the yellow version of the Jamaican Hot Red. For a market winner, display with Jamaican Red and Habañero. Approx. 75-100 days.

1/16oz. \$6.00; 1/4oz. \$10.90

Pretty Purple

Hold on to your thermometers! This pepper will cause the mercury to rise. It is a beauty. The fruits are dark purple maturing to red. The fruit shape is conical. The plants are 12" to 18" tall. Approx. 70-90 days.

1/16oz. \$6.00; 1/4oz. \$10.90

Thai Chili F1

Thai chili produces 2½" long, less than a ½" wide peppers with a heat factor that comes close to Habañero! They may be used at either the red or green stage and are quite popular for "hot" Asian dishes. The small plant is very ornamental—a must for chili lovers! For Specialty Market growers, this hybrid is suitable for prolific production in tropical and subtropical environments. Under less warm conditions, we recommend a plastic mini-greenhouse or wall-o-water to maintain night-time warmth and enhance production. Mature red fruit is ready in about 85 days.

1/16oz. \$7.50; 1/4oz. \$19.50

Pepper, Sweet

Cultural data: field planting
 Growing season: Warm season
 Days to maturity: 62-85 days
 Germination relative to soil temperature: Optimum 70-85°F.
 Cultural information: Start transplants as early as possible.
 Seed Count: 4,000 seeds/oz. or 64,000 seeds/lb.
 Projected seed usage: ¼ oz./100 ft. rows 2 lb./acre.
 Diseases and pests: Blossom end rot, TM V.
 Harvesting: Pick the first peppers as they mature to encourage fruit set.

NEW Corno di Toro, Red or Yellow

The 8" to 10" long golden or intense red tapered glossy fruits are extremely flavorful from this Italian heirloom variety. The name translates as Bull Horn. One look at the astonishing fruits makes the origin of the name quite obvious. A show stopper for Farmers' Markets! Available both red and yellow. Approx. 75-90 days.

1/16oz. \$6.25; 1/4oz. \$15.75; 1/2oz. \$27.50

Pimento

Upright, prolific, 26-30 inch plants, smooth heart-shaped fruits, 3-3 ½ x 2½ in. dia., extremely thick walled, very sweet at maturity, dark green to deep bright red, grown extensively in the southern states for canning, heavy yields. Approx. 65-90 days.

1/16oz. \$7.75; 1/8oz. \$12.25; 1/4oz. \$22.50

Pimento Elite

A sweet, large, beautiful, bright red pepper. The fruit is thick walled and oval and 3" x 3½". One taste will win your customers. The flavor is superior to Lipstick. Approximately 85 to 88 days to maturity. This is an extremely prolific plant.

1/16oz. \$7.75; 1/4oz. \$22.25

Red Cheese Pimento

An unusually interesting, lovely, flat, squashed-tomato shaped sweet red pimiento, with thick, succulent, sweet flesh. Very ornamental. Market with Yellow Cheese Pimento. Approx. 70-90 days.

1/16oz. \$5.75; 1/4oz. \$10.95

NEW Chocolate Beauty

Early medium-sized tomato shaped fruits, glossy green to chocolate brown, thick flesh, and good frozen whole. New color for salad. Approx. 58-86 days.

**1/16oz. \$5.75; 1/8oz. \$9.25; 1/4oz. \$16.25;
 1/2oz. \$29.95**

Pepper, Ornamental**Twilight**

An Ornamental pepper with many small fruit in shades of green, yellow, purple, orange, and red. Popular in southwestern states. Approx. 70 days.

1/16oz. \$5.00; 1/4oz. \$11.00

Filus Blue

Filus (or Filius) Blue plants produce unusual purple-blue fruits that are very hot when young, then mature to red and become milder. Approx. 80 days.

1/16oz. \$8.00; 1/4oz. \$20.90

Pepper, Sweet Bell

Cultural data: field planting
 Growing season: Warm season
 Days to maturity: 62-85 days
 Germination relative to soil temperature: Optimum 70-85°F.
 Cultural information: Start transplants as early as possible.
 Transfer outside when soil is warm.
 Seed Count: 4,000 seeds/oz. or 64,000 seeds/lb.
 Projected seed usage: ¼ oz./100 ft. rows 2 lb./acre.
 Diseases and pests: Blossom end rot. TM V
 Harvesting: Pick the first peppers as they mature to encourage fruit set.

Queen

Improved selection of Ariane. Shimmering orange bell peppers on a sturdy, dark green plant about 12 in. tall and a total specialty market winner. Sweet, thick fleshed large jewels are a delight. Approx. 70-80 days.

100 sds @ \$10.50; 500 sds @ \$31.50

Inia F1

Our most wonderful, thick-walled, blocky field grown golden yellow bell from Enza produces high pack-outs, early in the season. We chose it over Orobelle for its sturdy, strong growing plant habit, good setting ability and very large export quality fruits. Resistant to Tobacco Mosaic Virus 0, 1, 2. Let Inia brighten your Farmers' Market display and your sales this year.

100 sds @ \$10.50; 500 sds @ \$31.50

Tequila F1

This is a beautiful, hybrid, lilac bell pepper. The fruit is 3-4 lobed and blocky in form. The flavor is very sweet. This variety is resistant to TM V and Blossom End Rot. The fruit are approximately 3" x 3". Its larger size is much more appealing than most purple bells. The plant grows in a very strong open form. Approx. 70-80 days.

100 sds @ \$12.50; 500 sds @ \$39.50

Pumpkin

Cultural data: field planting
 Growing season: Warm season
 Days to maturity: 105 days
 Germination relative to soil temperature: Optimum 70-95°F.
 Cultural information: Sow seeds in slightly moist soil, avoid over-watering or soggy soil. Sow 1½" -2" deep.
 Seed count: approx. 120 seeds/oz. or 1,900 seeds/lb.
 Projected seed Usage: 1 oz./100 ft. rows 4 lb./acre.
 Diseases and pests: Fusarium wilt and bacterial wilt.
 Harvesting: Fruit is ripe when the stem gets dry. Pumpkins can be field-cured.

Autumn Gold F1

A 1987 AAS Winner that has been popular with both home gardeners and commercial growers. Autumn Gold F1 has a precocious gene that causes this pumpkin to begin a yellow color and turn gold at maturity. This unique gene along with Autumn Gold F1's early maturity can allow growers to catch up after adverse planting conditions. Average weight is 9-12 lbs, 8¾ in. diameter, height 7¼ in. Approx.90 days to maturity.

1oz. \$6.50; 4oz. \$20.00; 8oz. \$38.95

Big Max

Largest pumpkin for faces or novelty, nearly round, 17-18in. diameter, fruits average 10lbs., slightly rough red orange skin, bright yellowish orange 3-4in. thick flesh, large exhibition type, good for pies and canning. 110-120 days to maturity.

1oz. \$5.50; 4oz. \$14.95; 8oz. \$23.95; 1lb. \$33.95

Connecticut Field

Large globes flattened at ends, 10-14 x 12-15 in. diameter, 15-25 lbs., hard slightly ribbed thin bright yellow orange rind, thick coarse deep yellow sweet flesh, some up to 20 in. diameter. 100-120 days to maturity.

1 oz. \$5.00; 4oz. \$7.50; 8oz. \$13.95; 1lb. \$18.95

Howden's Field

Improved Connecticut Field type, larger, more uniform and symmetrical, rich orange hard rind, thick flesh, 20-25 lbs., large spreading vines, good keeper, Black Rot tolerant. 105-115 days to maturity.

1oz. \$5.50; 4oz. \$14.95; 8oz. \$23.95; 1lb. \$33.95

Jack Be Little

Small vigorous vines produce 8-20 flattened deeply ribbed miniature pumpkins measuring 2" by 3". Deep orange rind and flesh. Used as an autumn decoration and as an edible mini stuffer for gourmet chefs. Approx. 85-110 days.

1oz. \$6.50; 4oz. \$17.00; 8oz. \$31.20; 1lb. \$56.25

Rouge Vif D'Etampes

Known as the Cinderella Pumpkin, this deep red-orange, elegant, deeply ribbed heirloom pumpkin may measure 18" wide by 6" high. Very ornamental, this French gourmet beauty has sweet, delicious flesh. The shape of this pumpkin is a delightful match with the pumpkin in the traditional fairy tale "Cinderella". Approx. 95 seeds/oz. or 1500 seeds/lb. 115 days.

1oz. \$6.50; 4oz. \$15.00; 8oz. \$27.95; 1lb. \$49.50

Wee Be-Little

This 1999 AAS Winner has created a new class of miniature pumpkins. The fruit measures 3¾inch by 3 inch, with an average weight of a little over a pound. The skin color is medium orange with a dark green handle. Ideal for cooking, painting, and carving, with a true pumpkin shape. 85 days to maturity.

1/2oz. \$6.50; 1oz. \$11.00; 4oz. \$27.50; 8oz. \$52.95

Purslane

Golden Purslane \$

Large, rounded, juicy leaves with a golden cast and a succulent texture are high in Vitamin C and lend a delicious, sharp flavor to specialty salads. Reportedly, this beauty has cholesterol lowering capabilities. Approx. 65,000 seeds/oz.

1/2oz. \$9.50; 1oz. \$17.00; 4oz. \$45.50

Radish

Cultural data: field planting
 Growing season: Cool season
 Days to maturity: 25-30 days
 Germination relative to soil temperature: Optimum 45-85°F.
 Cultural information: Sow outdoors beginning in early spring, ½" deep ½" between seeds. Make multiple plantings for a continuous crop.
 Seed count: 2,500 seeds/oz. or 40,000 seeds/lb.
 Projected seed usage: 1 oz./100 ft. rows 10 lb./acre.
 Diseases and pests: Flea beetles, Root maggot, very few diseases
 Harvesting: Harvest at proper size for the variety.

Black Spanish Round

This is a large 3" to 4" diameter, deep black skinned radish. It is globe shaped with a crisp pure white interior and a relatively mild flavor. 53-80 days.

1oz. \$ 3.50; 4oz. \$6.95; 8oz. \$8.50; 1lb. \$9.75

Cherry Belle

20-30 days- AAS/1949, round, bright cherry-red, ¾ in. to 1 ½ in. diameter, 2 ½ to 3 in. tops, crisp firm white flesh, good keeper, can plant all summer long, resistant to pithiness.

1oz. \$ 3.50; 4oz. \$6.95; 8oz. \$8.50; 1lb. \$9.75

Easter Egg Blend II

This radish yields many pretty surprises: colors ranging from white to pink to red and purple, just like its name. What a delight in salads or as part of a colorful relish tray! A Specialty Market must. Approx. 28-32 days.

1/2oz. \$3.50; 1oz. \$5.00; 4oz. \$8.95; 8oz. \$11.95; 1lb. \$16.95

French Breakfast

20-30 days. Oblong and blunt, 1½ x ¾ inches in diameter. Rose scarlet with white tip, 5-6 inches top. Crisp white flesh, small slender taproot, distinct mildly pungent flavor, top quality.

4oz. \$6.50; 8oz. \$7.50; 1lb. \$8.75

Purple Plum

25-30 days to maturity - Bright purple skin, firm white flesh, crisp, sweet and mild all season, never pithy or hot, hardy and adaptable.

4oz. \$8.00; 8oz. \$11.95; 1lb. \$16.95

Radish, GV \$

Fine for spring or fall planting, crisp firm flesh, pure white long and pointed root. 12-18 inches long and 2-3 inches in diameter. Baby leaves are good for salad mixes.

4oz. \$3.50; 8oz. \$5.00; 1lb. \$6.50; 5lb. @ \$5.75/lb.

Watermelon

Watermelon radish, as named by one of our customers, is really a large, round, Japanese, white-skinned radish with dark green shoulders and bright pink/red flesh. Our supplier's name is Red Meat Radish. Watermelon radish grows to be 3¼" in diameter and is best harvested in fall or winter. When cut top to bottom, each slice resembles a Valentine. Several of our customers market it by this name—what a hit for February. Approx. 60 days.

1/2oz. \$5.00; 1oz. \$8.00; 4oz. \$20.00; 8oz. \$35.00

Salad Greens

PLEASE SEE "MESCLUN VARIETIES" ON PAGE 19

Spinach

Cultural data: field planting

Growing season: Cool season

Days to maturity: 45 days

Germination relative to soil temperature: Optimum 45-70°F.

Cultural information: Sow in spring as soon as the ground is ready. Sow seeds about every 10 days for a continuous crop.

Seed count: Approx. 2,800 seeds/oz. or 45,000 seeds/lb.

Projected seed usage: 1 oz. per 100 ft. row, 12-25 pounds per acre.

Diseases and pests: Downy Mildew - choose resistant varieties.

Harvesting: Cut entire bunch or individual leaves for salad. Pick oldest leaves to delay bolting.

Bloomdale Long Standing ↗ \$

Dark green, stands well in hot weather, shipped extensively from deep south, dark-green thick glossy savoyed blistered crumpled leaves, vigorous semi-upright leaves. Approx. 39-48 days.

8oz. \$6.50; 1lb. \$8.95; 5lb. @ \$8.00/lb.

Bloomdale Long Standing (Organic)

8oz. \$18.50; 1lb. \$29.50

Correnta F1 ↗ \$

A flat leaf variety. A good hot weather performer. Resistant to Downy Mildew 1,2 and 3. Warm season. Flat leafed.

1oz. \$3.50; 4oz. \$6.50; 8oz. \$10.00; 1lb. \$18.00

Melody F1 ↗ \$

An "All American Selection" that is considered the standard of semi-Savoy types. A beautiful spinach, well known to commercial fresh market processors, Melody is consistent and reliable. It is resistant to Downy Mildew 1 and 2. Very upright. Approx. 43 days.

1oz. \$4.00; 4oz. \$9.50; 8oz. \$12.75; 1lb. \$21.00

Squash, Summer

Cultural data: field planting

Growing season: Warm season

Days to maturity: 55-70 days

Germination relative to soil temperature: Optimum 70°F.

Cultural information: Sow seed in slightly moist soil, avoid over-watering or soggy soil. Sow 1½"-2" deep.

Seed count: Varies greatly by variety. Average 2,800 to 4,000 seeds/b.

Projected seed usage: 2 oz./100 ft. rows 4-6 b./acre.

Diseases and pests: Fusarium wilt and bacterial wilt.

Harvesting: Frequent picking encourages continuous harvest.

Amberpic F1

What would a crookneck be without its straight-neck partner. Amberpic F1 is our new straight-neck hybrid. The fruits are smooth with a glossy yellow color. Very early maturing with a long fruiting period. Fruit store and package well. Approx. 340 seeds per ounce.

1oz. \$12.50; 4oz. \$33.75; 8oz. \$53.25

BC-2 F1

BC-2 produces dark green shiny fruit, very straight and cylindrical (7-8" x 1 ½") medium size. Vigorous plants, bush open habit, easy picking, plants almost spineless so fruits do not get scratched when picking. Suitable for production anytime of the year in the correct climate area. Also suitable for baby zucchini. Approx: 44 days.

1oz. \$12.50; 4oz. \$33.75; 8oz. \$53.25

Benning's Green Tint

Pale green patty pan squash. Edges are scalloped; texture of flesh is fine. Approximately 3½" in diameter and 2½" in depth. Good yields. Approx. 46-55 days.

1oz. \$5.00; 4oz. \$10.00; 8oz. \$15.50; 1lb. \$24.00

Black Coral F1

Black coral is a dark black zucchini hybrid with a glossy skin and heavy yield. Black Coral F1 has a very high percentage of number one fancy fruit plus excellent mildew tolerance on an open bush habit for ease in picking.
Approx. 280 seeds per ounce.

1oz. \$12.50; 4oz. \$33.75; 8oz. \$53.25

Dali F1

Mediterranean (Lebanese) type zucchini squash. It is pale green color, has creamy sweet flesh, and is best harvested at 4" to 5" in length, 1" to 1½" wide. About 45 days. Cylindrical and long, not bulbous like other middle-eastern varieties. Approx. 180 seeds per ounce. Approx: 52 days.

1oz. \$10.50; 4oz. \$28.95

Early Yellow Summer Crookneck O.P.

This wonderful heirloom variety still cannot be beat for flavor and productivity. This large plant, 4' x 4', produces great quantities of golden, bumpy, swan-necked squashes. Best when only 6" long. 42-60 days. No particular disease problems.

1oz. \$5.50; 4oz. \$9.25; 8oz. \$14.75; 1lb. \$19.95

Garden Spineless F1

This is an excellent home garden zucchini. It produces long cylindrical fruit on a scratchless open plant for easy pickings. The dark green flecked fruit show up well on the open plant in 53 days. Compare it with any other hybrid zucchini and you will find Garden Spineless is a winner in the home garden. Approx. 220 seeds per ounce.

1oz. \$12.50; 4oz. \$33.75; 8oz. \$53.25

Golden Rod F1

Very productive, high yielding. Beautiful glossy, golden yellow cylindrical fruit, with reduced incidence of green ends. Uniform in size (8"), high yields over a long season. Approx: 50-55 days.

1oz. \$16.00; 4oz. \$43.50; 8oz. \$78.00

Magda F1

Magda is a well established Middle East standard, very productive and stress resistant. Beautiful mid-size fruit, creamy-green color and succulent white flesh, very uniform in size (4½" x 3"), astonishing yields over a long season. Approx: 48 days.

1oz. \$9.00; 4oz. \$23.50; 8oz. \$40.0

W. Sunrise Lemon Yellow Scallop F1

Just as cute as a child's miniature toy top, this butter yellow deep scallop is delightfully different from Sunburst due to its much more pronounced acorn shape. Harvested at less than 1" across, these baby squashes are real conversation stoppers. When allowed to mature to 3" across, fruit is still creamy textured and delicious. When sliced in wedge shapes, top to bottom, the slices are also very pretty presenting a nice contrast to the round slices of most other squashes. Great Farmers' Market variety.

1oz. \$12.50; 4oz. \$33.75; 8oz. \$55.00

Squash, Winter

Cultural data: field planting

Growing season: Warm season

Days to maturity: 85-95 days

Germination relative to soil temperature: 70°F and higher.

Cultural information: Sow seeds in slightly moist soil, avoid over-watering or soggy soil. Sow 1½"-2" deep.

Seed count: Approx. 135 seeds/oz. or 2,200 seeds/lb.

Projected seed usage: 1 oz./100 ft. rows 3-4 b./acre.

Diseases and pests: Cucumber beetles, squash bugs and vine borers, bacterial wilt.

Harvesting: When stem is drying, cut 1" from fruit. Cure fruit in the field.

Delicata

Ivory-cream skin with green to dark- green stripes, 7-9 x 3 in. dia., rich sweet potato like flavor, short prolific vines, good keeper, Introduced in 1894. Approx. 95-100 days.

1oz. \$5.00; 4oz. \$11.00; 8oz. \$20.25

Waltham Butternut

83-115 days - AAS /1970, most popular butternut, more uniform shape and size, fewer crooknecks, better interior texture and color than older varieties. Fruits are 8 to 12in. x 3½in., and weigh from 3-6 lbs. Smooth light-tan skin color, thick cylindrical necks, small seed cavity, rich dry yellowish-orange flesh, nutty flavor. Vigorous vines, higher yields. Good storage.

1oz. \$5.00; 4oz. \$8.95; 8oz. \$14.95; 1lb. \$19.95

Tomatoes

Cultural data: field planting
 Growing season: Warm season
 Days to maturity: 59-85 days
 Germination relative to soil temperature: 70-85°F.
 Cultural information: Start indoors mid March. Plant ¼" deep.
 Transplant late May.
 Seed count: Approx. 8700 sds/oz. or 139,200 sds/b.
 Projected seed usage: ½ oz./100 ft. rows 1-2 lb./acre.
 Diseases and pests: Fusarium wilt and verticillium, Tomato blight, flea beetles and tomato hornworms.
 Harvesting: To promote ripening of fruit, remove some of the newer branches.

Tomatoes, Red Determinate

Celebrity F1

Possibly the most widely adapted fresh market and home garden variety ever bred. Productive plants yield high quality, large smooth fruit with outstanding flavor. Celebrity, an AAS winner, is a vigorous determinate plant with 8 oz. fruits that just glow. Sweet and delicious, it is easy to see why this tomato is a hit at the Farmers' Markets. Resistance: V-1, F-1, F-2, N, Tomv, ASC, ST. Approx. 72 days.

1/32oz. \$18.50; 1/16oz. \$31.90; 1/8oz. \$45.20

Tomatoes, Yellow Determinate

Mountain Gold

Developed by Dr. Randy Gardner, at North Carolina State University, Mountain Gold produces large, globe shaped 9 oz. fruits that are a beautiful gold color at maturity. The fruits are very firm and maintain their quality long after picking. Mountain Gold has a longer shelf life than any other yellow tomato. The plant is a medium size determinate, offering minimal effort to produce. Pair this beauty with Shady Lady for a show stopping display at the farmers market. Mountain Gold will also ship well. Resistances: F, F1, F2. Approx. 72 days.

1/16 oz. \$9.75; 1/8 oz. \$17.50; 1/4 oz. \$26.75

Tomatoes, Indeterminate (Staking) Varieties

Big Beef F1

70 days. A 1995 AAS winner beefsteak variety with fruit weighing 9 oz. to 1 lb. Excellent choice for disease resistance and high yields, and best of all, wonderful big, thick, juicy, flavorful tomato slices! They ripen early for their size. Great for salsas and sauces. Indeterminate Approx. 73 days.

1/32oz. \$18.00; 1/16oz. \$27.75; 1/8oz. \$48.50

Early Girl F1

Popular, early, and prolific, this slicing tomato has been the standard of excellent flavor for years. The indeterminate plant yields quantities of 4-6 oz. fruit all summer! Approx. 55 to 65 days.

1/32oz. \$15.50; 1/16oz. \$27.50; 1/8oz. \$48.50; 1/4oz. \$80.50



Mortgage Lifter

Popular old pink beefsteak variety. Large fruit to 24oz. Reported to have saved "Radiator Charlie" from foreclosure! Approx. 85 days.

1/16oz. \$5.95; 1/4oz. \$14.00; 1/2 oz. \$13.50; 1/4 oz. \$19.50

New Brilliant F1

Indeterminate with dark green leaves; prolific, bearing 4-5 fruit per cluster. Fruit is firm, globe shaped, uniform, and weighs about 200g. with very dark green shoulders and a red spot around the blossom end when mature. These adorable fruits have sweet, bright red flesh, tough enough to withstand cracking and shipping. Approx: 110 days

1/32oz. \$9.50; 1/16oz. \$17.00; 1/8oz. \$29.50

Tomatoes, Small Cherries/Pears

Green Grape

These delicious beauties show yellow-green skin on the outside with a gorgeous, emerald green middle! These make unique sweet treats when served with Sweet Gold and Super Sweet 100's. Determinate. Approx. 70 to 78 days.

1/16oz. \$7.00; 1/8oz. \$10.00; 1/4oz. \$15.95

Red Pear

Clusters of pretty pear-shaped, glistening red 1½" long fruits drape from this vigorous indeterminate plant. Each bite is a delight! Combine with Sweet Gold, Sweet 100, and Yellow Pear for a visual treat! Heirloom. Approx. 70 to 80 days.

1/8oz. \$5.00; 1/4oz. \$6.30; 1/2oz. \$11.50

Season Red F1

A heat and humidity-tolerant tomato which sets abundant small fruits. Plants are determinate, dwarf, vigorous, and can grow with minimum care. Fruits are small, averaging 15g, uniform red, and globe to slightly oblong-shaped. Approx: 80 days

1/32oz. \$9.50; 1/16oz. \$17.00; 1/8oz. \$29.50

Summer Sweet F1

Early, Plants are indeterminate and heat tolerant. Double-stem pruning culture may bear 500 fruits per plant (15-35 fruits per cluster). Red fruits are round-shaped, weighing about 15 g. Approx: 75 days.

1/32oz. \$9.50; 1/16 oz. \$17.00; 1/8 oz. \$29.50

Super Sweet 100 F1

Sparkling red, cherry-sized, candy-sweet, these gems drape from the vigorous vine in a colorful cascade. Perfect bite-sized additions to crisp salads. Indeterminate. Approx. 60 to 75 days.

**50 sds @ \$7.00; 250 sds @ \$13.50;
500 sds @ \$21.00; 1M @ \$34.00**

Sun Gold F1 ✨

This is an exciting new "tangerine" cherry tomato with an intense fruity flavor. Plants are very vigorous in growth and start producing early. This variety is resistant to TMV, Fusarium. Indeterminate. Approx. 60 days.

250 seeds \$15.50; 500 seeds \$23.50; 1M \$39.95

Yellow Pear

Pretty, 1½" long pear shaped, bright yellow fruits hanging by the handful from this very large, indeterminate plant. Combine with Red Pear, Sweet Gold, and Sweet 100's. Looks like a bouquet. Heirloom. Approx. 70 to 80 days.

1/4oz. \$6.00; 1/2oz. \$11.50

**Tomatoes,
Sauce/Saladette/Roma**
Classica F1 pkt

Classica has the perfect pear shape—just what you expect in an Italian pear tomato. Fruits are large, weighing just over 3½ oz. each with thick walls, excellent color and firmness. Unlike most true pear tomatoes, it is not only recommended for canning, freezing, salsas, and sauces, it is also highly recommended as a saladette tomato and for eating fresh right off the vine. It has considerably more sugars than tomatoes like Roma and Napoli. Brix readings for Classica fruits run from 5.5 to 6.1 which is very high for this type of tomato.

Whether you slice the new variety for salads, peel it for wholepack canning/freezing, chip and dice it for salsas, or cook it for paste and sauce, you'll conclude that it is a real winner. It is a high yielding hybrid with multiple disease tolerance/resistance: V-1, F-1, F-2, N,K-0, and ASC. Maturity is 76 days—right in the main-season category. Fruits are larger than other pear tomatoes, nearly twice the size of Roma. Plants are determinate, strong, and vigorous and set a heavy load of fruit. It has a deep root system which supports the plant's large crop. Fruits ripen uniformly (UG) from inside out, so there are no green shoulders. Classica has less tendency to blossom end rot compared to other pear tomatoes—you'll throw away few, if any, "culls" due to fruit quality.

If you like whole peeled pear tomatoes, this is the variety for you. Fruits are very easy to peel and have beautiful peeled color. Compared to Roma, Classica's taste is much better, the fruits are larger, the color is better, the plants are easier to manage, maturity is a bit earlier, the disease resistance is much stronger, and the yield potential is greater.

1/32oz. \$8.95; 1/16oz. \$15.25; 1/4oz. \$43.95

Currant, Yellow

These topaz-tinted treats cluster on the vine like their Red Currant cousins. High yields in mid season. Use a full spray (cluster) for garnishes with Red Currant! Approx. 75 to 83 days.

1/32oz. \$5.50; 1/16oz. \$9.60; 1/4oz. \$29.00

Juliet F1

This larger sister variety of Santa is tolerant to late blight and leaf spot. Plants are indeterminate and bear about 13-30 fruits per cluster. Double-stem pruning may produce around 350 fruits per plant. The sharp red fruit are oblong-shaped, evenly spread, and weigh about 30 g. Has excellent taste, is crack-resistant, and suitable for storage and shipping. Approx: 80 days

1/32oz. \$9.50; 1/16oz. \$17.00; 1/8oz. \$29.50

Tomatoes, Heirloom
Banana Legs

Meaty, golden banana shaped, mild flavored tomato which drape from the vine in large clusters. Indeterminate, Heirloom. Approx. 72 to 75 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.95

Banana Legs (Organic)

1/32oz. \$7.00; 1/16oz. \$12.00; 1/4oz. \$29.00

Black Krim

This is a very early maturing variety, originally from Russia. The fruit is a flattened globe shape. The color is dark red/purple with green shoulders and a slight green tint on the inside. The fruit set in clusters of 5-6 fruit. The flavor has a wonderful acid balance. Similar in appearance to, but more exotic than, Pruden's Purple, Organic Gardening raved about this one. Indeterminate. Approx. 75 to 90 days.

1/32oz. \$4.00; 1/16 oz. \$5.95; 1/4oz. \$14.95

Black Prince

Between an extra large plum and a small full size tomato, this dark brown/red skinned plum-shaped tomato is winning raves for its great flavor. Like most heirlooms, it is a vigorous indeterminate plant. The unique color and shape are sure to attract your Farmers' Market customers, and especially the four-star chefs. Relatively early production.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.95

Black Prince (Organic)

1/32oz. \$7.00; 1/16oz. \$12.00; 1/4oz. \$29.00

Black Russian

Dark purple striping from blossom end to stem, green shoulders. Earlier than Early Girl, this beauty is a semi-determinate, heirloom tomato. Black Russian thrives under cooler growing conditions producing heavy crops of meaty, juicy, thin skinned fruits. Flavor reminiscent of Brandywine. Interior is red-pink purple, brownish skin outside. Approx. 75 days.

1/32oz. \$5.00; 1/16oz. \$7.50; 1/4oz. \$18.25

Brandywine, Purple/Pink

It is probably from the Ben Quisenberry collection. An old-timer prized for its incredible flavor and its 8 to 16 oz. fruit, it is a full potato-leaved indeterminate plant. Matures very late in northern areas. Amish heirloom since 1885. Approx. 80 to 100 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.00

Brandywine, Purple/Pink (Organic)

1/32oz. \$6.50; 1/16oz. \$10.00; 1/4oz. \$25.00

Brandywine, Red

Another old Amish heirloom dating back to 1885, named after Brandywine Creek in Chester County, PA. Red Brandywine has large indeterminate vines, deep red fruits, and excellent flavor. While not "the original", this wonderful heirloom beats most of more modern varieties with its truly luscious sweet flavor. Approx. 80 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$12.55

Brandywine, Red (Organic)

1/32oz. \$6.50; 1/16oz. \$10.00; 1/4oz. \$25.00

Brandywine, Yellow

Delicious, creamy texture distinguishes this exceptional heirloom tomato. Its indeterminate fuzzy potato-leaf vine will cover the fence. These great tasting yellow tomatoes grow to over 1 lb. Heirloom. Approx. 80 to 100 days.

1/32oz. \$4.00; 1/16oz. \$5.25; 1/4oz. \$12.55

Brandywine, Yellow (Organic)

1/32oz. \$6.50; 1/16oz. \$10.00; 1/4oz. \$25.00

Cherokee Purple

Relatively short indeterminate vines, purple-pink brown flesh color, with green gel when not fully ripe, flattened globes, 10-12- oz flavorful. Approx. 72-90 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.00

Cherokee Purple (Organic)

1/32oz. \$12.00; 1/16oz. \$16.95; 1/4oz. \$39.00

Evergreen

These beauties ought to please the "Fried Green Tomato" fans in your house. At 2½" or more, these plump and delicious tomatoes have yellow-green skin with beautiful deep green interiors. They are well worth a little extra effort to find them hiding in their green foliage! The San Francisco market can't get enough of this unique variety. Wonderful for fresh eating and part of a colorful display. Approx: 72-80 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.95

Flame Orange

Indeterminate, beautiful orange salad tomato, juicy flesh, sweet flavor with fruity flavor over tones, 2-3 oz, lovely persimmon orange color inside and out, French heirloom. Approx: 70 days.

1/32oz. \$5.50; 1/16oz. \$9.50; 1/4oz. \$17.50

Green Zebra

This ought to get the kids at least mildly interested in nutritious food! These lovely show stoppers are green and yellow to green and yellow-orange striped! Slice to reveal a beautiful kiwi fruit green interior! Approx: 77-86 days.

1/32oz. \$4.00; 1/16oz. \$5.95; 1/4oz. \$14.95

Green Zebra (Organic)

1/32oz. \$7.50; 1/16oz. \$12.00; 1/4oz. \$29.00

Jubilee

AAS Winner in 1943. Medium indeterminate plants, narrow foliage and fair cover, golden-orange slightly flattened globe, 2.25-2.75 x 2.5-3.5 in. dia., 6-7 oz. fruit, meaty thick, solid, few seeds, mild but good tomato flavor heavy yields, home garden and local market, not for far north, grow on ground or short stakes. Approx: 72-85 days.

1/32oz. \$5.00; 1/16oz. \$9.00; 1/4oz. \$16.50

Kellogg Breakfast

Heirloom W. Virginia, indeterminate vines, large orange beefsteak with an outstanding flavor. 1-1-5 fruit. Approx: 80-85 days.

1/32oz. \$5.00; 1/16oz. \$9.00; 1/4oz. \$16.50

Marvel Striped

A luscious, extra golden fruited tomato with a deep orange marbled interior. Fruits may reach 2 lb., and flavor never stops! Serve with Brandywine Red for ooh's & aah's at the dinner table! Indeterminate, heirloom. Approx: 90-110 days.

1/32oz. \$4.00; 1/16oz. \$6.75; 1/4oz. \$14.90

Marvel Striped (Organic)

1/32oz. \$4.00; 1/16oz. \$6.75; 1/4oz. \$14.90

Turnip

Cultural data: field planting

Growing season: Cool season.

Days to maturity: Please see each variety

Germination relative to soil temperature: Optimum 60-85°F.

Cultural information: Plant multiple sowings May-August.

Sow 3 seeds per 1", ½" deep in rows 12" apart.

Seed count: 11,000 seeds/oz. or 176,000 seeds/lb.

Projected seed usage: ¾ oz. per 100 ft. 2 b. per acre.

Diseases and pests: Flea beetles, root maggots.

Harvesting: Pick young greens. Harvest roots before they grow too large.

Purple Top White Globe ↗ \$

Medium green cut-leaf, 14-22 inch tops, uniform smooth white globes, best at 3-4 inches, sweet mild fine-grained white flesh, purplish-red above ground, white below, widely used for market and home gardens, large tops make good greens, bears longer than most, good condition until quite large, stores well. Pre 1880. Approx: 45.65 days.

4oz. \$4.50; 1lb. \$6.80

Sweet Scarlet F1 ↗ \$

Perfectly shaped and homogeneous, these scarlet turnips make a stunning presentation with White Doll turnips. Create an elegant, striking turnip sauce! The young greens have scarlet stems and midribs with dark green leaves—a natural for mesclun and braising mixes. Approx. 55 days.

1/2oz. \$10.00; 1oz. \$17.50; 4oz. \$47.50

White Doll F1 ↗ \$

Very fast growing petite (1" to 2") pure white turnips, with exceptionally mild creamy textured flesh. Both 6" tall greens and baby 1" turnips steam to perfection in less than 6 minutes. Replaces Market Express. Approx; 35-45 days.

1/2oz. \$10.00; 1oz. \$17.50; 4oz. \$47.50

Resources List—Guide to Information Sources

We believe our customers are among the most knowledgeable stewards of the earth we know. We hold the highest respect for the persons who manage the farm, till the soil, harvest the crops and market the produce. The complexity of the knowledge required for success in these endeavors is immense.

Our new catalog should help provide the much requested descriptive information about our specific crops and varieties. However, since we are very service oriented, we often find ourselves in the dilemma of trying to help our customers solve a variety of farming problems, versus concentrating on providing the best possible service directly related to selecting, trialing, procuring and supplying the highest quality seed. To help you with many of your questions relative to cultural practices, pest management, marketing strategies, and new technology, we have compiled the following short list of readily available resources.

"No race can prosper 'till it learns that there is as much dignity in tilling a field as in writing a poem"

—BOOKER T. WASHINGTON

Excellent resource books usually available in libraries, book stores, or Grower supply centers:

Basic Skills:

Horticultural Engineering Technology by R.Balls. London and New York: MacMillan Publishing. 1985.

How to Grow More Vegetables by John Jeavons. Fifth Edition, Berkeley, California: Ten Speed Press, 1995.

Knotts' Handbook for Vegetable Growers by Oscar A Lorenz and D. Maynard, 3rd Edition, New York: Wiley Publication, 1988.

A Complete Guide to Growing and Preserving All Your Own Food by John Seymour. New York: Doubleday and Company
The Vegetable Book. A Texas Guide to Gardening by Dr. Sam Cotner. T.G. Press: Waco, Texas, 1985

The New Organic Grower by Eliot Coleman. White River Junction VT: Chelsea Green Publishing Company, 1995.

Hydroponic Food Production by Howard M. Resh, Ph.D. Santa Barbara, CA: WoodBridge Press Publishing Co., 1995.

Crop & Variety Information:

Hortus Third by L berty Hyde Bailey and E.Z. Bailey. New York and London: Collier Macmillan Publishing Company.

Rodales Illustrated Encyclopedia of Herbs by Claire Hylton & William H. Kowalchik. Emmaus Pennsylvania: Rodale Press.

The Salad Garden by Joy Larkcom. New York: Viking Press
VNR Color Dictionary of Herbs and Herbalism by Malcolm Stuart. New York: VNR Publishing, 1982.

The Vegetable Garden by Vilmorin-Andrieux. Berkeley California: Ten Speed Press, 1993.

Cornucopia. Source Book of Edible Plants by Stephen A. Facciola. Vista, California: Kampong Publication, 1990

The Herb Book by Arabella Boxer and Phillip A Back. London England: Octopus Books.

Marketing:

Edible Flowers A Kitchen Companion With Recipes by Kitty Morse. Berkeley, California: Ten Speed Press, 1995.

Cooking from the Garden by Rosalind Creasy. San Francisco, California: Sierra Club Books, 1988.

MetroFarm by Michael.Olson. Santa Cruz, California. TS

Books, 1994.

Sell What You Sow by Eric Gibson. Placerville, California. New World Publishing, 1994.

Pest Management:

Pests of the Garden and Small Farm by Mary Louise Flint. Davis California: University of California, 1990.

Periodicals:

American Vegetable Grower, 37733 Euclid Ave. Willoughby, OH. 44094 (216) 942-2000.

Growing For Market, P.O. Box 3747, Lawrence, Kansas. 66046 (800)-307 8949

Great Lakes Vegetable Growers News, P.O. Box 128, Sparta, Michigan 49345. (616) 887-8615.

Small Farm News, Small Farm Center. University of California, Davis, California. 95616. (916) 752-8136.

The Herb Companion, Interweave Press, Inc. 201 East Fourth St., Loveland, CO 80537 (970) 669-7672

**State University Cooperative
Extension Agents and
Farm Advisors**

Contact your closest State University, or contact your county Agricultural Dept. or Cooperative Extension Office. Ask for the County Agent or Farm Advisor. In most instances the agent or advisor is familiar with the predominant crops grown within the county. They may refer you to an appropriate resource if your question is outside their field of expertise. Also, agents or advisors are an extremely valuable source for publications unique to your growing area.

Post-harvest Conditions for Vegetables & Melons*

PRODUCT	HARVEST QUALITY	STORAGE		SHELF LIFE (DAYS)	ETHYLENE SENSITIVITY
		°F	%RH**		
Artichoke, globe	size, tender bracts	32	95	14	Low
Asparagus	bracts at tip closed	36	95	14	Low
Basil	fresh, tender leaves	55	95	7	Moderate
Beans, Lima	seeds developed, plump	40	95	7	Moderate
Beans, pole & snap	crisp pods, seeds immature	40	95	7	Moderate
Beets, bunched	firm, deep red roots	32	95	14	Low
Broccoli	firm head, buds not open	32	95	14-21	High
Brussels sprouts	firm sprouts	32	95	21-28	High
Cabbage	crisp, firm, compact head	32	95	30-180	High
Cantaloupe Melons	stem separates, rind color	36	95	14	Moderate
Carrots topped	tender, crops, sweet roots	32	95	28-180	High
Cauliflower	compact, white curds	32	95	14-21	High
Celery	crisp, tender petioles	32	95	14-21	Moderate
Corn, sweet	plump tender kernels	32	95	7	Low
Cucumbers	crisp, green, firm	50	95	10	High
Eggplant	seeds immature; shiny, firm	50	95	10	Moderate
Endive, escarole	fresh, crisp, tender leaves	32	95	14-21	Moderate
Greens, leafy & herbs	fresh, crisp, tender leaves	32	95	10-14	Moderate
Honeydew melons	waxy, creamy colored; heavy	45	90	21	High
Lettuce	compact head, crisp, tender	32	95	21	High
Onions, dry	firm Bulbs, tight necks	32	65	30-180	Low
Onions, green	crisp stalks, firm white Bulbs	32	95	10	Moderate
Parsley	crisp, dark green leaves	32	95	21	High
Peas	tender, green, sweet pods	32	95	7-10	Moderate
Peppers, green	firm with shiny appearance	45	95	14	Low
Peppers, chili	firm with shiny appearance	45	95	14	Low
Potatoes, early crop	well-shaped tubers, defectfree	50	90	14	Low
Potatoes, late crop	well-shaped tubers, defectfree	45	90	60-180	Moderate
Pumpkins	hard rind, good color, heavy	55	65	30-160	Moderate
Radishes with tops	firm, crisp, dark green leaves	32	95	14-21	Moderate
Rutabagas	roots firm with smooth surface	32	95	60-120	Low
Spinach	dark green, fresh, crisp leaves	32	95	10	High
Squash, Summer	firm, shiny fruits, right size	45	95	10	Moderate
Squash, Winter	hard rind corked stem, heavy	55	65	60-120	Moderate
Tomatoes, green	firm, jelly present, light green	55	90	21	High
Tomatoes, ripening	firm, uniform coloration	50	90	14	High
Turnips	firm, heavy roots	32	95	60-120	Low
Watermelons	crisp, good flesh color, heavy	55	90	14	High

* Ornamental Edibles would like to thank Jim Waltrip at PetoSeed, Inc. for permission to use this information.

** %RH means Percentage Relative Humidity

Terms and Conditions of Business

PLACEMENT OF ORDERS: We gladly accept orders by Email, telephone, mail, fax, or on our telephone answering machine

METHODS OF PAYMENT:

For customers without an Ornamental Edibles business account, we accept credit cards (Master Card, Visa, American Express or Discover), or prepayment by check. For customers with an Ornamental Edibles business account, we accept company checks against their account, or any of the above methods of payment listed for non-account customers

SPECIAL ORDERS: A special order refers to all items marked "(S O)" in our catalog. An "SVSO" refers to "Special Variety Special Order" for all varieties ordered that do not appear in our catalog. We are happy to locate SVSO providing the value of the SVSO is at least \$200 and/or any growers minimum. Special orders must be 100% prepaid before we place the order with our supplier. Please allow time for us to receive your payment, the check to clear the bank, and our supplier to respond. All Special Orders are non-returnable and non-refundable, and they may take two (2) weeks or more additional time.

RETURNED CHECK POLICY: We charge \$25 for each check returned to us. Once a check has been returned, future orders must be paid with cash, credit card, certified check, or cashier's check.

RETURNED SEED POLICY: We guarantee that Ornamental Edibles seed is of the highest quality at the time it leaves our facility. No returns will be accepted without prior written approval from Ornamental Edibles. Because we have no control over what has happened to seed once it has left the temperature-controlled conditions of our facility, each container of returned seed will be tested for germination to determine suitability for resale. First we will do an in-house germination test. If any seed fails to meet Federal and State germination standards, we will send samples from only the failed containers to our outside laboratory. Please allow several weeks for completion of this process. Actual costs for both in-house and outside laboratory will be deducted from refunded monies or trade account credits. At the time a seed return authorization is requested, if it is deemed that the cost of germination testing will exceed the amount of potential refund, the seed return will not be authorized.

MERCHANDISE PRICES AND AVAILABILITY: Due to the fluctuating market, political conditions around the world, and natural disasters, availability and prices listed in this catalog are subject to change without prior notice.

SHIPPING INFORMATION AND CHARGES:

DOMESTIC SHIPMENTS: We normally ship United Parcel Service (UPS) Ground Trac to non-USPS PO box addresses. We normally ship to Hawaii and other non-contiguous US addresses via USPS Priority Mail. Invoiced shipping charges will be the actual costs charged to us by the shipper. UPS Next Day Air and 2nd Day Air orders must be received by 9:00 A.M. Pacific Time to guarantee same day shipment. USPS Express Mail orders will incur an additional handling fee of \$10.00 to cover the cost of personal delivery to the post office.

INTERNATIONAL SHIPMENTS: All international shipments will be sent USPS International Express Mail Service. Invoiced shipping charges will be the actual costs charged to us by USPS for International Express Mail Service. International shipments will be insured, and the insurance cost will be billed to the customer.

For domestic or international shipments, customers requesting delivery of an order to a bus or air terminal will be assessed a \$25 handling charge to cover labor and transportation costs.

INSURANCE OF SHIPMENTS: With the exception of international shipments, we do not normally include additional insurance over and above any standard insurance provided by the carrier, unless specifically requested to do so by the customer. Uninsured orders will not normally be replaced if damaged or lost by the carrier.

BILLING PROCEDURES AND SERVICE CHARGES: Invoices are normally mailed separately from, and on the same day as, the shipment of the merchandise. The invoice amount consists of the cost of the merchandise itself plus all of the fees and charges described herein.

PHYTO-SANITARY CERTIFICATES: There will be a charge of \$50 for each Phyto-Sanitary Certificate required, plus a \$25 handling fee. These charges may change without notice due to changes made by the USDA. Orders often require either an export phyto-sanitary certificates or a re-export phyto-sanitary certificates. (Usually one certificates per shipment)

RESTOCKING FEE: Customers refusing delivery of an order or returning a shipment without our prior consent will be charged a restocking fee of 10% of the order. If the customer has an account with us, this charge will be billed on their account. If the customer does not have an account, this charge will be invoiced separately.

COMMERCIAL OR BUSINESS ACCOUNTS: Account terms (except for Contract Priced Invoices) are net 30 of invoiced amount from invoice date. Terms for Contract Priced Invoices may vary. Invoices which are unpaid 31 or more days after invoice date are considered overdue.

ACCOUNT CREDIT LIMITS: Each account will have a credit limit assigned to it. When the credit limit is exceeded, we will contact the customer and request that the account be paid down to or below the limit. While an account is in an over-limit condition, subsequent purchases must be COD or PREPAID. Granted credit limits will not necessarily reflect a customer's credit worthiness!

SERVICE CHARGES: No service charges will be added for late payment; however, past due accounts will be pursued vigorously.

PAST DUE ACCOUNTS: Customers with past due accounts will need to bring their account current before they will be allowed to charge more invoices to their account. The first order placed with us after an account has become past due will be COD for the amount past due plus the amount of the new order. We may also choose not to sell anything to a customer whose account is past due.

WARNING: Past due accounts will be vigorously pursued. Immediately after an invoice becomes past due, we will be calling. The quality and nature of the communications, and the extent to which the customer keeps their promises in regard to payment will determine how quickly we turn the account over to our collection agency. At our discretion, we will turn overdue accounts over to our collection agency with or without prior warning to the customer. All costs incurred as a result of the collection process, including any and all incurred legal fees, will also be collected from the customer.

TERMINATION OF AN ACCOUNT: At our discretion a customer's business account may be terminated for cause, including, but not limited to: 1) Invoices repeatedly becoming past due, 2) poor or evasive response to requests for payment, or 3) the receipt of one or more bad checks.

NOTICES TO BUYER:**EXCLUSION OF WARRANTIES AND LIMITATION OF DAMAGES AND REMEDY:**

We warrant that our seed has been labeled as required under State and Federal law, and that it conforms to the label description. WE MAKE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE OUR LIABILITY, WHETHER CONTRACTUAL, FOR NEGLIGENCE OR OTHERWISE, IS LIMITED IN AMOUNT TO THE PURCHASE PRICE OF THE SEEDS, AND IN NO EVENT SHALL WE BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS REMEDY IS EXCLUSIVE. As a condition to any liability on our part, we must receive notice of any claim, by registered mail, within thirty (30) days after the defect in the seed becomes apparent. By acceptance of our seed, the buyer acknowledges that the limitation and the disclaimers herein described are conditions of sale, and that they constitute the entire agreement between parties regarding warranty or any other liability. Seeds not accepted under these terms and conditions must be returned at once in the original unopened containers and the purchase prices will be refunded.

NOTICE OF REQUIRED ARBITRATION: Under the seed laws of some states, arbitration is required as a precondition of maintaining certain legal actions, counterclaims or defenses against a seller of seed. Information about this requirement, where applicable, may be obtained from a State's Commissioner of Agriculture, or corresponding chief agricultural official.

NOTICE: SEED COMPLAINT PROCEDURE. Under the seed laws of several states, arbitration, mediation or conciliation is required as a prerequisite to maintaining a legal action based upon failure of seed to which this notice is attached to produce as represented. The consumer shall file a complaint (sworn for AR, FL, IN, MS, SC, TX, WA; signed only: CA, ID, ND, SD) along with the required filing fee (where applicable) with the Commissioner/Director/Secretary of Agriculture, Seed Commissioner, or Chief Agricultural Office within such time as to permit inspection of the crops by the designated agency and the seedsman from whom the seed was purchased. A copy of the complaint shall be sent to the seller by certified or registered mail or as otherwise provided by state statute.

