

Terra Edibles Catalogue 2018

Dear Gardening Friends,

25 YEARS and still growing!! Yes, Terra Edibles began selling organically-grown heirloom vegetable seeds in 1993. And look at us now - a brand-NEW website! - that is supposed to be user friendly on any device from anywhere. You can order on your computer, tablet and even your mobile cell phone.

We have even added a Canadian Zone map so you can find out what your growing zone is plus more gardening information.

New beans for us this year - Jade bean and the Ugandan Bantu bean. They originally came from two different villages in Uganda but grow quite well in many Canadian growing zones producing a rich and satisfying cooking bean.

If you are looking for some of our Canadian gardening books, wild crafted teas and natural stone bracelets, please go to our sister site www.thevillagegreen.ca to order online. We offer other items at our Etsy store *the Village Green Too*.

If you are in the Quinte/Belleville area, visit ***the Village Green*** store and greenhouse in Foxboro where we maintain a fine selection of locally-made and natural products (e.g. soaps, candles, food items). In the spring, we offer thousands of tomato and herb seedlings for sale at the store. We are open year-round Tuesdays to Saturdays, 9 to 5.

If you cannot make it to Foxboro, join us at one of the 'Seedy Saturday/Sunday' events (Toronto, Ottawa, Perth, Picton, Peterborough, Kingston, Cobourg — www.seeds.ca has a complete list of Canadian seedy shows). Or visit us at the Peterborough Garden Show on April 13-15, 2018. For more information or to place an order by phone, call 613-961-0654.

Happy gardening, good health and prosperity to you and yours in 2018,

Karyn Wright, Don McKay and the kids and cats.

ALL SEED PACKETS ARE \$3.25 EACH

Tomatoes

(Lycopersicon lycopersicum)

Amazon Chocolate

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

Amish Paste

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

Angora

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

Anna Aasa

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

Apricot

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

Aunt Ruby's German Green

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

Aurora

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

Banana Legs

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

Baxter Bush Cherry

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

Believe It or Not

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

Big Rainbow

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

Black Cherry

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

Black from Tula

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

Black Giant

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

Black Krim

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

Black Plum

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

Black Prince

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

Black Sea Man

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

Black Zebra

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

Bonny Best

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

Brandywine – Red, Yellow or Black

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

British Breakfast

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

Brookpact

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

Brown's Large Red

Late. The thin-skinned, good tasting fruit can weigh up to 1.5 lb. Vines are long and rangy and could use trellising.

Burbank

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

Camp Joy

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

Canabec Super

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

Caro Rich

Mid to late. Bred to be high in beta carotene. A large bushy plant producing gorgeous heavy bright orange 3-4" fruit.

Chadwick's Cherry

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

Champagne

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

Cherokee Chocolate

Late. A chocolate-coloured relative of Cherokee Purple. Fruits have succulent dark flesh that is tangy and sweet. This variety produces great yields of 12 oz fruit.

Cherokee Purple

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

Cossack Pineapple Ground Cherry (*Physalis spp.*)

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

Costoluto Fiorentino

Mid-season. Old Italian heirloom with heavily ribbed shiny red dense meaty fruits. An excellent balance of high sugar and acid makes it a full intensely-flavoured tomato. Ideal for sauces or for making an unforgettable tomato sandwich.

Costoluto Genovese

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

Coyote

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

Dad's Sunset

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

Deutscher Fleiss

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

Dinnerplate

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

Djena Lee's Golden Girl

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

Doublerich

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

Dr. Carolyn

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

Dr. Wyche's Yellow

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

Druzba

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

Dufresne #2

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

Earl of Edgcombe

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

Emerald Evergreen

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

Eros

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

Eva Purple Ball

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

Galinas

Early. Delightful and delicious sweet yellow cherry from Siberia on medium-length vines that produce heavy clusters of fruit until heavy frost.

Gardener's Delight

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

Garden Peach

Early. This peach-like yellow fruit is fuzzy with a pink blush, very mild tasting and is a good keeper. Vigorous vines produce an abundant supply of tomatoes.

German Pink

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

Gezahnthe

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

Glamour

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

Gold Medal

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

Golden Danube

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

Golden Jubilee

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

Goldie

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

Green Zebra

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

Harbinger

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

Henderson's Pink Ponderosa

Mid-season. Huge size (up to 2 lbs.), meaty, dark pink in colour with mild, sweet and delicious flavour—for slicing or canning.

Hillbilly

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

Ildi

Early. Oval yellow cherry with a well-balanced flavour. Very prolific on vigorous vines. Often mixed-up with Yellow Grape.

Isis Candy

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

Japanese Black Trifele

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

Jaune Flammé

Mid-season. Deep orange colour, 1 oz., juicy and delicious with a gentle sweet-tangy flavour, excellent producer.

Lemon Drop

Early. Miniature yellow cherry with good eating quality. Vigorous disease-resistant vines (shows some blight resistance).

Lime Salad

Early to mid-season. Small to medium size yellow-green tomatoes with sweet-tart flavour – great in salads.

Longkeeper

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

Manitoba

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

Marglobe Supreme

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

Marvel Stripe Large

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

Matt's Wild Cherry

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

Mennonite

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

Mexican Red Grape

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

Minibel

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

Mille Plum

Mid-season. Very productive small plum – great for sauces or for cutting in half into salads.

Moneymaker

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

Montreal Tasty

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

Moonglow

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

Mortgage Lifter

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

Moskvich

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

Mountain Gold

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

Mr. Stripey

Mid-season. Very large (can be up to 2 lbs.), dense, meaty yellow fruit with pinkish red stripes, ridged shoulders and few seeds – beautiful sliced on the plate. Very mild, low acid taste. Indeterminate vines with some blight resistance.

Nepal

Late. This long-vined plant produces beautiful unblemished 7–8 oz. fruit with a unique flavour. A favourite of many customers. From the Himalayan Mountains.

Nyagous

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

Old Brook

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

Old German

Mid-season. A beautiful large multi-coloured yellow/orange/crimson tomato with good production.

Opalka

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

Orange Banana

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

Osu Blue

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

Oxheart

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

Paul Robeson

Mid-season. A very popular mid-size black (deep maroon) tomato, blemish-free with complex sweet tangy flavour. Produces well in colder climates.

Peacevine

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

Peking Panda

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

Persimmon

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

Pineapple

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

Plum Tigris

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

Polish

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

Pomme d'Amour

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

Principe Borghese

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

Prudens Purple

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

Pumpkin

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

Purple Calabash

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

Purple Prince

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

Purple Russian

Mid-season. From the Ukraine, this purplish, uniform, egg-shaped tomato is great for salsa, salads and preserving. Unbelievable flavour in blemish-free fruits. Very productive vines.

Red Currant

Mid-season. Delicate leaves on an attractive 3–6 ft. plant. Fruits are small and red, about $\frac{3}{4}$ " and very intense in flavour.

Red Pear

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

Red Striped Roman

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

Red Zebra

Mid-season. Fire engine red fruit are covered with bright yellow stripes. Similar size as Green Zebra (2"). Sweet and flavourful, this variety is very popular with both home and specialty markets.

Riesentraube

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

Roma

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

Russian

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

San Marzano

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

Scotia

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

Siberian

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

Sicilian Saucer

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

Silvery Fir

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

St. Pierre

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

Stupice

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

Tangerine

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

Thai Pink Egg

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

Tigerella

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

Tomatillos (*Physalis ixocarpa*)

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

Wapsipinicon Peach

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

Whippersnapper

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

White Mikado

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

White Queen

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

Wonder Light

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

Xiaoyangzao

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

Yellow Cherry

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

Yellow Currant

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

Yellow Pear

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

Yellow Perfection

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

Yellow Striped Roman

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

Zeiglers Fleisch

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

Beans (Phaseolus vulgaris)

Key: B = bush bean; D = dry use; P = pole bean; S = snap/shell; W = wax

Bean – Andrew Kent

Long, flattish buff-coloured seeds with maroon mottling, good in soups. Nice as a snap bean when young. Does well in cooler weather. 100 days. S or D/B

Bean – Arikara Yellow

Good baking bean in a yellow-tan colour grows on an upright vigorous bush with pink flowers. Quite prolific for a short season bean (90 day). Originally from the Arikara Indians. D/B

Bean – Aunt Alley's

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

Bean – Aunt Emma's

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

Bean – Black Turtle

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

Bean – Black Valentine

An heirloom from the 1800s. Flavourful and productive green bean with slender, stringless pods. If any go to seed, the shiny, black seeds are also good for dry use. 60–80 days. S or D/B

Bean – Blue Lake Pole

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

Bean – Burpee's Stringless Green

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

Bean – Chinese Red Noodle

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

Bean – Cranberry

Old-time favourite for dry beans, excellent in soups and stews, large crops of plump burgundy mottled beans. Reliable even under adverse conditions. 65–75 days. D/B

Bean – Dove Creek Red

Productive red Mexican bean with growth habit and pod type of pintos. 90 days. D/B

Bean – Dragon's Tongue

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

Bean – Dry Bean Mix

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

Bean – Duane Baptiste Potato

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

Bean – Fin de Bagnol

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

Bean – Flambeau

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

Bean – Gerald's White

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

Bean – Golden Wax

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

Bean – Great Northern

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

Bean – Hopi Black

From the American S.W. A turtle bean used by the Hopi for dye and for food. Drought-resistant. Tasty, can be eaten fresh or dry, consistent ripener and dries quickly. Does well in prairie climate. 100–105 days. S or D/B

Bean – Hutterite Soup

Gourmet heirloom brought to Canada by Hutterite Christians from Austria in mid-1700s. Delicious pale green seed, prolific bush bean, easy to grow, makes a hardy creamy soup. D/B

Bean – Jackson Wonder Lima (*Phaseolus lunatus*)

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

Bean – Jacob's Cattle

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

Bean – Jade NEW

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

Bean – Magpie

Large seeds are patterned in an attractive black and white design. Shells easily. From the early 1900s. 65–100 days. S or D/B

Bean – Mostoller Wild Goose

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

Bean – October Pole

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

Bean – Orca

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

Bean – Pink Kidney

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

Bean – Provider

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

Bean – Rattlesnake Snap

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

Bean – Red Mexican

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

Bean – Refugee

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

Bean – Royal Burgundy

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

Bean – Russian Soup

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

Bean – Scarlet Runner (*Phaseolus coccineus*)

Grown in North America since 1800. Good as small snap bean, sliced pods or green shell; use in place of lima beans. Large plants: 12–15 ft. tall, highly ornamental with numerous scarlet flowers and attractive foliage – makes great teepees for children or for hiding a fence. Edible. 65 days. S or D/P

Bean – Sequoia

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

Bean – Thibodeau du Comté Beauce

An exceptional early heirloom bush bean from Beauce County, Quebec. Delicious straight green pods with purple-red stripes; deep rosy-pink flowers; white seeds with maroon stripes. 40 days for snap use. 60 days for dry. S or D/B

Bean – Thousand to One

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

Bean – Tongue of Fire

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

Bean – Ugandan Bantu NEW

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

Bean – Vermont Cranberry

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

Bean – Wild Goose

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

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

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

Other Vegetables

Beet – Bull's Blood (Beta vulgaris)

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

Beet – Chioggia (Beta vulgaris)

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

Beet – Cylindra (Beta vulgaris)

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

Beet – Golden Detroit (Beta vulgaris)

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

Beet – Lutz Green Leaf (Beta vulgaris)

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

Brassica – Basic Mix

A mix of delicious and eye catching brassica greens (tat soi, mizuna, savoy and more) that can be planted every two weeks for a continuous harvest. ~600 seeds/pkt.

Brassica – Premium Mix

The basic brassica mix of greens beefed up with arugula, rapini and hot mustards. A real taste treat. ~600 seeds/pkt.

Broccoli – Calabrese (Brassica oleracea italica)

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

Cabbage – Early Jersey Wakefield (*Brassica oleracea*)

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

Carrot – Amarillo (*Daucus carota*)

Lovely lemon-yellow roots have sweet, bright yellow flesh. Large 8" roots are crunchy and full of juice and sweet flavour. ~600

Carrot – Atomic Red (*Daucus carota*)

Brilliant red 8" roots are high in lycopene and very flavourful. 75 days. ~600 seeds per packet.

Carrot – Chantenay (*Daucus carota*)

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

Carrot – Dragon (*Daucus carota*)

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

Carrot – Tonda di Parigi (*Daucus carota*)

These round, 19th-century Parisian heirloom carrots are harvested at 1–2"; tender, uniform and deep orange. The flavour is excellent and very sweet. Popular for market gardening. Plant thick for bunching. Biennial. 60 days. ~600 seeds/pkt.

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

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

Chinese Cabbage – Pok Choy (*Brassica rapa*)

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

Citron – Red-Seeded (*Citrullus citroides*)

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

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

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

Corn – Luther Hill

An excellent white heirloom sweet corn with a sugary flavour. Developed in 1902 by Luther Hill of New Jersey. Vigorous plants, 5–6 ft. tall, often producing two 6" cobs per plant.

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

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

Corn – Strawberry Popping

Ornamental 5-ft. tall plants produce 2–3 cobs each. The mature ruby-red 2" cobs look like large strawberries. The most reliable, tastiest and sweetest popcorn ever.

Corn – Wachichu Flint

The long slender ears of this vigorous flint corn have a beautiful range of colours and patterns for ornamental use. The kernels have a hard seed coat that can be ground into hearty corn meal. The bushy plants make a 7–9 foot windbreak and provide forage for animals. 100 days.

Cucumber – Lemon (*Cucumis sativus*)

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

Cucumber – National Pickling (*Cucumis sativus*)

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

Cucumber – Straight Eight (*Cucumis sativus*)

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

Eggplant – Diamond (*Solanum melongena*)

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

Kale – Curly Green (*Brassica oleracea*)

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

Kale – Lacinato or Dinosaur (*Brassica oleracea*)

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

Kale – Red Russian (*Brassica napus*)

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

Lettuce – Bibb (*Lactuca sativa*)

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

Lettuce – Bronze Arrowhead (*Lactuca sativa*)

Said to be the finest, most colourful and most delicious leaf lettuce for the home garden. 40–50 days. ~500 seeds/pkt.

Lettuce – Freckles (*Lactuca sativa*)

Gorgeous red-spotted romaine. Baby green at 28 days or full size at 55 days. Spots darken to maroon as the lettuce matures.

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

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

Lettuce – Red Deer Tongue (*Lactuca sativa*)

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

Lettuce – Red Sails (*Lactuca sativa*)

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

Lettuce – Salad Mix (*Lactuca spp*)

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

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

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

Lettuce – Tennis Ball (*Lactuca sativa*)

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

Lettuce – Yugoslavian Red Butterhead (*Lactuca sativa*)

Red-tinged leaves form bibb-type heads that reach 12" across. Excellent mild flavour. 55 days. ~500 seeds/pkt.

Melon – Cream of Saskatchewan (*Citrullus lanatus*)

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

Melon – Charentais (*Cucumis melo*)

Small, round green (2–3 lbs) with stripes and smooth skin; has very sweet dense orange flesh and fragrant aroma – quite superb. 80–85 days from transplant. ~50 seeds per packet

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

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

Melon – Minnesota Midget (*Cucumis melo*)

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

Melon – Montreal (*Cucumis melo*)

A wonderful heirloom regaining well-deserved popularity. The sweet, spicy, pale-green flesh is delicious but the fruit needs an early start and lots of heat to gain its potentially large size.

Melon – Oka (*Cucumis melo*)

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

Melon – Sugar Baby (*Citrullus lanatus*)

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

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

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

Pea – Dwarf Grey Sugar (*Pisum sativum*)

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

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

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

Pea – Homesteader (*Pisum sativum*)

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

Pea – Sugar Snap (*Pisum sativum*)

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

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

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

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

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

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

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

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

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

Pepper – Quadrato Asti Giallo (*Capsicum spp.*)

Large, squarish lobed bell pepper from Italy. Green pepper ripens slowly to golden-yellow. Thick crisp flesh with sweet spicy flavour when either green or yellow. 80 days from transplant. ~40/pkt.

Pepper – Red Rocket (*Capsicum spp.*)

Red 5" long chili peppers. Very hot. ~40 seeds/pkt.

Pepper – Sweet Chocolate (*Capsicum annuum*)

Sweet and thick, rich pepper, ripens from green to chocolate-brown on the outside and brick red inside. The medium-sized, semi-bell shaped fruit ripen very early, making it perfect for the north or short-season areas. Great in salads. 60–70 days.

Pumpkin – Kakai (*Cucurbita pepo*)

(a.k.a. Styrian Hulless) Eye-catching, tan and black striped fruits average 5–10 lbs. Dark green hulless seeds are delicious raw, roasted, salted or sweetened with chocolate. High in vitamins and may be beneficial with bladder and prostate ailments. From Austria, yields valuable pumpkin seed oil. 100 days. ~20 sds/pkt.

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

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

Radish – Black Spanish (*Raphanus sativus*)

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

Radish – Cherry Belle (*Raphanus sativus*)

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

Radish – Daikon China White (*Raphanus sativus*)

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

Radish – French Breakfast (*Raphanus sativus*)

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

Radish – Plum Purple (*Raphanus sativus*)

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

Radish – Yellow Carrot Shaped

Long, yellow-skinned spring radish that tolerates heat fairly well. Rare, from the 1700s. ~200 seeds/pkt.

Rutabaga – Laurentian (*Brassica napus*)

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

Soybean – Black Jet (*Glycine max*)

Good producer – bred for eating as a vegetable, this soybean has great flavour when eaten in the green stage as a pea. Seeds turn black when fully mature or dried.

Soybean – Midori Giant

A heavy yielding large-seeded soy. For a nice oriental snack – boil pods for 5 minutes, cool, pop open and enjoy with a little salt. Sweet, buttery flavour. 70 days.

Soybean – Shirofumi Edamame (*Glycine max*)

A gourmet edamame soybean known for exceptionally sweet, nutty flavour and smooth texture. Medium to tall plants produce prolific pods containing an average of three beans each. 90 days for fresh, 110 days for dry use.

Spinach – New Zealand (*Tetragonia tetragonioides*)

Spreading branches produce succulent leaves and stemtips of very fine flavour throughout the season, long after ordinary spinach has finished. The more you pick, the more they produce. Eat raw or cook like regular spinach. ~25 seeds/pkt.

Squash – Acorn Table Queen (*Cucurbita pepo*)

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

Squash – Galeux d'Eysines (*Cucurbita maxima*)

Fruits weigh 10–20 lbs. with sweet, moist orange flesh—good for baking. Very unusual bumps form on the surface if picked before fully mature—good for centrepieces. 90 days.

Squash – Green Hubbard (*Cucurbita maxima*)

Extremely hard shell and excellent storage ability. High quality flesh has the colour and flavour of sweet potatoes. Fruit: 5–8 lbs.

Squash – Marina di Chioggia (*Cucurbita maxima*)

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

Squash – Red Kuri (*Cucurbita maxima*)

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

Squash – Spaghetti (*Cucurbita pepo*)

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

Squash – Vegetable Marrow (*Cucurbita pepo*)

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

Squash – Waltham Butternut (*Cucurbita moschata*)

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

Squash – Yellow Scallop Summer (*Cucurbita pepo*)

Bright yellow fruits (patty pan) with rich, mellow flavour. Pre-Columbian – a rare native American squash. High yields, bush.

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

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

Zucchini – Black Beauty (*Cucurbita pepo*)

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

Zucchini – Golden (*Cucurbita pepo*)

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

Zucchini – Tatume Climbing (*Cucurbita pepo*)

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

Herbs

Arugula – Greek (*Eruca sativa*)

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

Borage (*Borago officinalis*)

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

Chamomile – German (*Matricaria recutita*)

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

Chives (*Allium schoenoprasum*)

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

Coriander (*Coriandrum sativum*)

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

Dill (*Anethum graveolens*)

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

Fennel – Florence (*Foeniculum vulgare*)

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

Garlic Chives (*Allium tuberosum*)

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

Greek Oregano (*Origanum vulgare hirtum*)

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

Mustard – Mighty Mesclun mix (*Brassica* spp.)

A range of colours and flavours – sweet to heated spicy. Good for microgreens and indoor winter gardens.

Mustard – Tat Soi (*Brassica juncea*)

A highly nutritious Asian green, good in soups, salads and stir-fries. Hardy mild-flavoured leaves grow well in containers.

Parsley – Hamburg Rooted (*Petroselinum crispum*)

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

Parsley – Moss Curled (*Petroselinum crispum*)

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

Parsley – Flat leaf (*Petroselinum crispum*)

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

Sage – Garden (*Salvia officinalis*)

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

Savory – Summer (*Satureja hortensis*)

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

Sorrel – Garden (*Rumex acetosa*)

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

Sweet Basil (*Ocimum basilicum*)

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

Thyme (*Thyme vulgaris*)

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

Flowers

Calendula – Mixed (*Calendula officinalis*)

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

Marigold – French (*Tagetes patula*)

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

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

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

Nasturtiums (*Tropaeolum majus*)

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

Sunflower – Giant Striped (*Helianthus annuus*)

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

Tithonia (*Tithonia rotundifolia*)

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

Books available through *Terra Edibles*

These Canadian written and produced reference books are great tools for the skilled as well as the beginner gardener. To order, just enter the titles onto the order form and add in the cost indicated. Taxes and shipping are extra.

How to Save Your Own Vegetable Seeds.....\$15.00

Seeds of Diversity Canada's handbook (6th edition) demystifies the techniques of saving seeds from common garden vegetables, giving simple detailed instructions for each type. Includes photographs and an index which lists the isolation requirements and seed viability of more than 80 species of garden plants. (60 pages)

From Seed to Table: a practical guide to eating

and growing green by Janette Haase\$28.00

Growing your own, eating seasonally and locally, and understanding the issues; all this plus a month-by-month 'how-to' garden organically written by a Kingston, Ontario area resident. Garden plans, guidelines for planting vegetables and useful recipes are also found in this easy-to-read must-have manual. I refer to it often. (245 pages)

The Tomato Bulletin \$6.00

Our 36-page booklet contains sections on heirlooms vs. hybrids, growing tomatoes, diseases and pests, harvesting your crop, preserving your tomatoes (canning, juicing, drying) and saving your heirloom tomato seeds for another year of bounty. Contains a chart describing the characteristics and qualities of many popular heirlooms. A 'must have' for all new tomato growers.

Safe Seed Pledge:

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

Terra Edibles does not share or sell our mailing list.

Tomato information:

Heirloom tomatoes have been around for at least 50 years and they breed true from seed. If you save the seed from a ripe heirloom tomato and plant it out the next year, you should get a tomato plant that is just like the parent. Almost all heirloom tomatoes are **indeterminate** – they continue to produce fruit for several weeks on long vines. **Determinate varieties** have shorter vines and will ripen all at once. Unless otherwise indicated, the varieties listed here are indeterminate.

Seeds per packet of tomatoes = 50 – 100

Companions - plant near asparagus, basil, carrots, celery, marigolds, nasturtiums, onions and parsley. Do not plant near cabbage, fennel, kohlrabi or potatoes.

As containers for growing tomato plants, plastic 1 litre milk bags are terrific—open the top of the bag and cut small drainage holes in the bottom. Roll top edge down by half, fill with potting soil and plant 1–3 seeds.

Place bags in plastic trays. As the seedlings grow, unroll the top and add more potting soil. The plant sends out roots along its stem creating a stronger root ball. Simply cut off the bag before planting.

Bean (legume) information

Companions - plant near brassicas, carrots, cucumbers, potatoes, summer savory and turnips. Do not plant near beets, chives, gladiolae or onions.

Purple beans, such as Royal Burgundy, are supposed to tolerate the cold well and so can be planted a couple of weeks earlier than most beans which should be planted only when the soil is becoming warm. Pole beans need more regular rainfall.

Peas, beans and other legumes will be more productive if **nitrogen inoculant** (see below) is added to the seeds at planting time, especially if planted in an area where legumes haven't been grown before or where the soil is poor.

Nitrogen inoculant \$6.95/pkg

Nitrogen inoculant contains a harmless bacteria which forms nodules on the roots of legumes (peas, beans, etc.). These turn nitrogen gas from the air into nitrogen fertilizer available for use by the plants. The increased yields are especially noticeable for soils with low organic matter content, low pH soils and soils which haven't grown legumes before.

One package of inoculant will treat up to 5 lbs. of garden peas, beans, soybeans and sweet peas. Pour a small amount of inoculant directly onto slightly dampened seeds and stir. Plant seeds immediately without letting the inoculant dry out.

Note: Due to the dated nature of inoculants (one year only), they are usually not available until March. Back orders will be shipped as soon as available.