



The Seedstead

BRINGING SEED HOME

The Heirloom Seed Catalogue 2021

www.theseedstead.com

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Hey There.

Welcome to The Seedstead's very first catalogue. With a nod to treading lightly on the earth, we do not have a printed version of this catalogue and the entire catalogue. This entire catalogue is an eBook with clickable links directly to our website. If something interests you, clicking on the link in the text or on the image will take you directly to the product so that you can order.

The Seedstead is a family business that literally grew out of a wicker hand-basket, into an international enterprise with offices in both The United States of America and South Africa.

As we grow most of our varieties ourselves, we have supply and production limitations (we do grow over 800 varieties every year) and you will notice that as the season progresses, we run out of stock of certain lines. This is to be expected, and we naturally operate on a first come, first served basis. There is a positive to this aspect, as you know that every year when the seed comes back in stock, that it is the freshest it's going to be. This is one of the many secrets to our success, we have outstanding germination rates, which together with our excellent customer service, keeps our customers coming back.

We are always striving to do our best for you and appreciate your feedback. We understand that you want as much information as possible at your fingertips, which is why we have developed our InfoBar. Our InfoBar is unique in the seed industry and it allows us to put customized information directly on each seed packet. This provides you with planting info at a glance in the catalogue and most importantly, on our seed packets where you need it most. We are very proud of all the work that has gone into the development of this InfoBar and we trust that you will enjoy using it. All orders will have a free "InfoBar Key" included.

We would love your feedback on any aspect of this catalogue. We have created this catalogue for your enjoyment, and hope that it will become a trusted resource for your gardening pleasure.

Finally, I'd like to dedicate this catalogue to you, our customers. Without you and your support, bringing unusual and unique seed into your gardens would be impossible.

Thank You.

Sean & Nicola Freeman
& The Seedstead Team

In signing the Safe Seed Pledge we affirm our commitment to providing non-GMO (genetically modified organism) seed. We feel that the regulatory framework for the introduction of genetically modified crop varieties is flawed, and that GMO seeds themselves present a clear threat to plants' genetic diversity through their ability to pollinate and thereby contaminate non-GMO plants.



"Agriculture and seeds provide the basis upon which our lives depend. We must protect this foundation as a safe and genetically stable source for future generations. For the benefit of all farmers, gardeners and consumers who want an alternative, we pledge that we do not knowingly buy or sell genetically engineered seeds or plants. The mechanical transfer of genetic material outside of natural reproductive methods and between genera, families or kingdoms poses great biological risks, as well as economic, political and cultural threats. We feel that genetically engineered varieties have been insufficiently tested prior to public release. More research and testing is necessary to further assess the potential risks of genetically engineered seeds. Further, we wish to support agricultural progress that leads to healthier soils, genetically diverse agricultural ecosystems and ultimately healthy people and communities."



WORM FARM SAFE,
VEGETABLE-
BASED INKS.



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JOIN OUR **FREE**



SIGN UP FOR OUR **FREE** MONTHLY NEWSLETTER

GARDENING ADVICE

SOIL IMPROVEMENT

SEASONAL INFO

PLANTING TIPS

COMPETITIONS

For those of you that always wonder if it's worth signing-up to our newsletter? The answer is YES!

Our primary point of contact with our customers is through our newsletter. Through our monthly newsletter we teach people important aspects of gardening, share advice on what to plant at what time of the year. Soil improvement techniques, and how to create a healthy veggie garden.

We give essential tips on planting specific veggies or starting difficult seeds. Our monthly newsletter is packed full of season appropriate information that you can use.

We often run a competition via our newsletter where you can win wonderful gardening prizes, ranging from The Seedstead Gift Vouchers, Gardening books and other exciting goodies.

Most importantly, if you are waiting for a specific season (think potatoes, garlic, or when we run our huge seasonal discounts) it is through the newsletter that you will receive this information.

Login to www.theseedstead.com to join-up with thousands of other gardeners, who enjoy the benefit of our gardening newsletter or

[Click here](#)



Newsletter Sign-up

Can African Seed grow in the USA?

One of the most common questions we get is...Do African seeds grow in the United States / My Zone? The answer is generally yes, and the reasons are simple.

Irrespective of the variety of seed, there are basic cultivation requirements that need to be adhered to.

So if you are typically able to grow tomatoes or peppers in your zone, then most of the African varieties of these types will be able to produce mature fruit.

It must be noted that a single days growth in Zone 9 is not equal to a single days growth in Zone 4, however, experienced gardeners will know what their zones are able to produce in a typical season. So, as long as you follow the generally accepted cultivation requirements for your area, then you can experience the joy of growing some truly rare and exciting African heirloom seed varieties.

Africa is a harsh continent, with very wide fluctuations in climates and growing conditions. For varieties to maintain and produce in deep rural Africa, they need something special. Environmental adaptations and natural pest and disease resistances are almost a given, as rural Africa does not have a corner Ag supply store.

The best thing about heirloom varieties from anywhere on the globe, is that they have an inherent genetic diversity naturally built into each seed, this will allow seed to adapt and produce in most gardening environments.

We want you to have great success with our African seed varieties. If you require individual guidance on any of our varieties, please feel free to email us with your questions. We will be more than happy to assist.

Order online at www.theseedstead.com



Info Bar

The InfoBar is our own unique way of giving you as much information as possible on each seed pack.

We have developed the InfoBar over a number of years to provide you with as much direct planting information as possible. The InfoBar allows you to have great success with your seed and ensures that you have a quick reference that is easily referable when it comes time to plant.

Every single order will have a key included at no cost. Please enjoy the InfoBar and key, you will quickly see that it is tailored to the seed preferences of each variety.

One quick note, the "days to maturity" is a general guide, your micro climate may see that number move but a week or so either side.



Buy for this season

← For your selections / Price
\$ 3.00

	Height or width of plant	Ideal Germ Temp	Sow Method	Ease of growth	Plant use	Days to harvest
	15-20" ↑	59°F		1		90
	Growth type	Ave Germ days	Plant Type	Seed Count	Plant Spacing/ Row Spacing	Seed Treatment
		7-10 days	T	25	12"/15"	H

Transplant: The seed is best suited to starting off in seed trays and then transplanted once they are past the two true leaf stage.

Sow Direct: This seed is best sown directly in the soil. These seeds do not enjoy being transplanted, if you do you could reduce your yield.

Pots / Small Gardens: This variety is suitable for planting in pots or in small gardens, as they do not take up a lot of space.

Train / Trellis / Pole variety: This variety can be trained up either a lattice / fence / pole or string.

Indeterminate: This variety will be best trained up a string or in a wire cage. Will produce continuously.

Bush: This plant has a bush or compact growth habit.

Sprawling: This variety will sprawl and send out runners along the ground.

African Heirloom: This is a traditional African variety. Typically collected in deep rural villages throughout Africa. These varieties have developed natural disease resistances.

HL Heirloom: Typically a variety that is older than 60 years.

African Open Pollinated: Typically what is known in the industry as a "landrace" these are African varieties that have a rich genetic diversity, are Open Pollinated but often do not have heirloom status.

OP Open Pollinated: A variety (if kept pure) that will breed true from season to season.

EASE OF GROWTH

1 = Very easy 2 = Medium 3 = Can be challenging

SEED TREATMENT

A Soak Overnight
Certain seeds like beets and Swiss chards have a very Corky seed coat. Soaking them overnight allows water to penetrate the coat and assists with germination.

B Sow shallowly in beds and cover with a burlap cloth
Fine seeds are best sown very shallowly, the problem now is that the top surface of the soil dries out very quickly. Covering with a burlap cloth, traps the moisture in the top soil layer, allowing the seeds to germinate effectively.

C Chill in fridge for 2 weeks
A number of seeds need cold treatment prior to sowing. If not chilled, the seed's internal 'germination mechanism' does not get turned on.

D Soak in boiling water overnight
Seeds with a very hard seed coat, often do not germinate at all without the boiling water treatment. Drop the seeds into boiling hot water and allow to stand overnight. The ones that have visibly swollen by the next morning can be planted. Repeat the process with the un-swollen seed.

PLANT USE

Insect deterrent: Deters insects in the home and / or garden.

Cuisine: This is a well-known cooking variety, suited for both home and professional chefs.

Root Crop: Grown mainly for harvesting its root.

Salad Greens: Grown either mainly as a leaf crop or the young leaves can be used as salad greens.

Dry Beans: Superb dry bean variety.

Green Beans: Grown mainly as a green bean crop.

Shelly Beans: The beans of this variety are well suited for use as Shelly beans.

Medicinal: This variety is or has been used for medicinal purposes. (Please consult your Doctor / Medical practitioner)

Culinary: This herb is used for culinary purposes.

Bee friendly: Beneficial insect variety either pollen and/or nectar.

Can take light shade

PLANT TYPE

T = Tender A = Annual P = Perennial H = Hardy HH = Half Hardy

E Needs light to germinate
Light is a requirement for a number of seeds. If planted too deeply the seeds will simply not germinate. In this case the seeds should very lightly covered with fine sand, soil or vermiculite.

F Needs bottom heat to germinate
Hot and Extreme Chillies as well as Eggplant are real heat lovers, without bottom heat germination can be slow and erratic. Bottom heat is generally applied using a heating pad or an old electric blanket. The seedling trays should be lifted 1-2 cm above the heating pads so as not to overheat the seeds.

G Will benefit from bottom heat
As above, but these seeds will germinate without bottom heat. The additional heat stimulates germination, gives an even germination and speeds up the process.

H No special treatment

I Prefers cool germination temperature
These varieties prefer cool soil to germinate. Often will not germinate if the soil temperature is too high.



Our Story

The Seedstead is all about 'bringing seed home', and home is where the heart is. Our heart lies in Africa, in family, in sharing, in seed. We are passionate about what we do and how we do it.

The Seedstead is the next step in our family's journey, but perhaps we need to start at the beginning.



Sean and Nicola ably assisted by Tessa (who actually eats peppers) doing pepper evaluations on their farm in South Africa.

The Freeman family has a long history in the seed industry, with the origins of The Seedstead rooted in South Africa.

As a young boy in Africa I was an inveterate seed collector and often had seed in my pockets, these often went through the washing cycle much to my mother's "amusement". My seed collecting at that point was typically focused around South African indigenous trees and plants, with me collecting seed anytime I found a tree or plant shedding seed, as I entered my teenage years this interest extended to orchids and other exotic plants.

With the arrival of our first child in 1997, one of our primary goals was to feed her the best food possible, and everyone knows that to do this you had to grow your own organic veggies. Which my wife and I promptly did.

This specific event is how our journey into vegetable seed started. I was soon collecting vegetable seed from every gardener in the area, and then some.

Within a matter of a year or two, my hobby had become a bit of an obsession, with people calling me from across the country as word of my unusual vegetable seed collection spread. People would call up specifically to ask for rare and unusual vegetable seed varieties, and I would gladly share. The beauty of this was they would often have something to exchange in return, and this added to our collection.

This modest collection formed the basis of South Africa's very first online heirloom seed store, Livingseeds in August of 2009. Livingseeds is unique in South Africa as we grow over 80% of the seed varieties ourselves on our own farm. South Africa has stringent seed importation laws, necessitating that we develop techniques that would ensure we could grow a large number of seed varieties in a very small area. Our farm in Africa is just over 80 acres in size with about 35 acres under intensive production in poly-tunnels, isolation cages and open fields

Over the years we have developed a number of proprietary techniques and systems to ensure that we keep our seed varieties pure from generation to generation. We will typically grow over 800 varieties of vegetable seed on our farm every year. Getting the timing and logistics right to ensure that only pure seed is produced is a major management task and we are very fortunate that we have a strong team of breeders and production staff to ensure that this happens in the correct sequence every season.

The Seedstead is the US affiliate company to Livingseeds that has been created specifically to bring our unique African seed varieties to the American home gardener. It is our desire to bring our unique seed and knowledge across the globe and into your homes.

Easy Ways to Order

WEB

www.theseedstead.com

This is our preferred method of you placing your order. There are monthly web-only specials and discounts that you can take advantage of.

eMail

orders@theseedstead.com

Mail

The Seedstead
P.O.Box 746662
Arvada 80006

Phone

720 755 7239

Please note that for your own security we are unable to process any Credit Card payments via Phone.

Please include your daytime phone number, postal address and email address.

Note: Mail orders, the cheapest shipping option will be chosen unless otherwise specified.

Order online at www.theseedstead.com



African Tree Seed



Africa: beautiful, intense, diverse and cloaked in mystery.

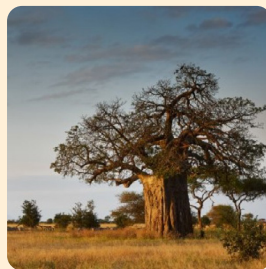
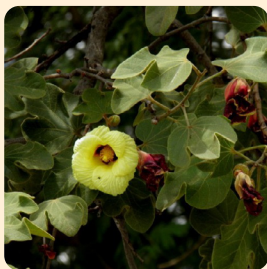
Africa has some outstanding, hardy trees and flowers. We have collected numerous varieties based on their heritage and diversity. Many of the trees available here are perfect for growing in pots and make stunning Bonsai specimens.

Here at The Seedstead, we take pride in our African heritage and aim to share the uniqueness of these inspiring and hardy African varieties with you.

Africa would just not be the same without the many outstanding and significant trees like the Boabab and many species of Acacias.

Bring some Africa into your home and plant some African tradition.....

The term 'Herbs and Spices' typically describes plants, and parts of plants that are used for the benefit of mankind.



TS004 African Bubblegum Tree

Thespesia garckeana

The African Bubblegum Tree is a delight to any African youth that knows the sweet, sticky, snotty fruit. Also known as a Snot Apple, this gives you an idea on the texture of the fruit when eaten. The taste of the fruit is somewhat like a date, sweet and sticky. It quickly dissolves into a fibrous mat that can be chewed like bubblegum.

The flowers look like yellow hibiscus flowers and show the tree's relationship to the hibiscus family. Growing to a height of 15-20' with some specimens getting to 30' tall. The tree does well in a pot or as a bonsai, where it can be moved indoors over the coldest part of the year.

The pulp is exceptionally high in mucilage and fiber and will greatly assist with digestion and bowel movement. The fruit of this tree has been ascribed many positive benefits, however most have not been tested. Will grow well in USDA Zone 9b+

Approx 10 seeds (Limited Stocks)

\$ 8.00

TS002 Baobab Tree

Adonsonia digitata

This tree IS Africa!

The Baobab is one of the most iconic African trees, also known as the "Upside-down tree" because of its unusual branch structure. This tree literally looks like it was pulled out of the ground, flipped over and then just shoved back into the soil upside-down.

African lore has it that when the world was young, the baobab was the biggest and most beautiful tree in the world and it lorded this over all the other "lesser" trees. The gods became angry at the baobab, because it was not being dignified with its size and beauty, they uprooted the tree and planted it upside down, to ensure that the rest of creation was reminded of what a haughty attitude would bring. The gods also cursed the tree, that if anyone would pick one of its beautifully scented flowers, that now only open at night, a lion would attack them within the month.

The Baobab tree is one of Africa's "trees of life" and entire ecosystems are centered around these precious trees. The oldest baobab was known as the Panke Baobab and was carbon dated to 2450 years old, this tree unfortunately has died. The next oldest specimens are in South Africa and are dated to around 2000 years old. It is entirely possible that you could plant a seed of this tree and it will still be alive in the year 4000!

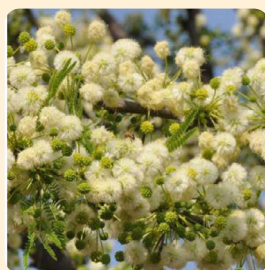
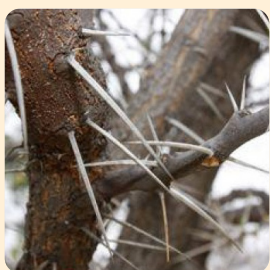
In Afrikaans this tree is known as the kremetart boom, which literally translated means cream of tartar tree, as this is what the pulp of the fruit tastes like. The dried powder can be used as a natural food additive and has a high vitamin C content. The tree has been scientifically proven to increase fertility, this was after another African legend that women who live in Baobab regions (and often consume the leaves of this tree in porridge) have more children than those that live outside of the baobab regions.

Highly frost sensitive, this is a Zone 10 + plant. If you want to grow one of these amazing trees elsewhere, it will need to be confined to a pot or grown as a bonsai, both of which this tree is quite happy to do.

Approx 10 seeds

\$ 4.00





TS013 Broadpod Robust Thorn

Vachellia robusta

Also known as Ankle Thorn, this is a real tough customer. Drought resistant in the extreme, this tree will survive some of the harshest drought climates. It can also fare well in USDA Zones 9+ after being protected for the first two years. Not an exceptionally large tree but will grow to a good 20 feet in just a few short years. Stunning displays of bee-loving, white-cream blooms in early spring, along with a flush of brilliant green new leaves. The leaves will dull down as the season progresses. Has large robust thorns that will get your attention if you disrespect the tree. Makes for an outstanding potted or bonsai specimen.

Approx 10 seeds

\$ 4.50

TS018 Drumstick Phlox

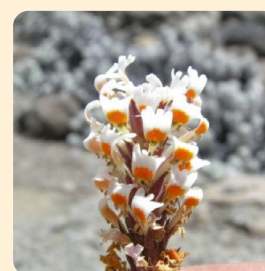
Zaluzianskya maritima

Stunning wildflower from South Africa, rarely seen in cultivation. The flowers of this plant only open at night or in severely overcast weather. The scent is heavenly and heady, and when in bloom, the garden is filled with the scent of these precious flowers. Each flower is reverse colored with maroon on the underside and creamy white on the upper surface. To encourage flowering cut back the spent flower sprays.

Annual

Approx 10 seeds

\$ 6.85



TS015 Kalahari Christmas Tree

Dichrostachys cinerea

Known by various names: Sicklebush, Bell Mimosa and Chinese lantern. This is a fast growing tree / treelet that will get to around 20' in height. The flowers are high nectar producing and are a first stop for honey bees and other nectar feeders. The tree will do well in any USDA Zone 10+ and its masses of showy flowers are bi-colored yellow below and lilac above. This tree makes the perfect bonsai as it dwarfs well, is fast growing and the small leaf size allows it to dwarf very well. It also helps that the flowers are stunning and make a great show. Not for sale to Hawaii.

Approx 10 seeds

\$ 3.85

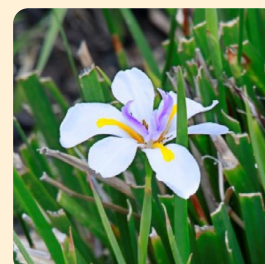
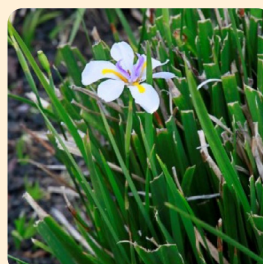
TS011 Katstert

Hebenstretia angolensis

A very rare plant in the garden, this showy perennial will give you years of pleasure. A tall (growing to 3') erect bush that produces a beautiful spike of orange centered, white flowers. The plants are evergreen in frost free zones but will be cut back by frost every winter in frosty zones, with the plant sprouting forth every spring with new growth. USDA Zone 10+

Approx 20 seeds

\$ 6.00



TS017 Mountain Karee

Searsia leptodictya

A small evergreen South African tree that is the perfect complimentary tree for a small garden. This tree has a very pretty rounded crown with long pointed leaves. The trees are individually sexed and the female trees produce tiny berries that attract a number of birds that feed on the berries. The Mountain Karee will grow to about 12' tall with an equal spread in width. This is a great tree to plant in either full sun or semi-shade.

Approx 10 seeds

\$ 3.25

TS012 Peacock Iris

Dietes bicolour

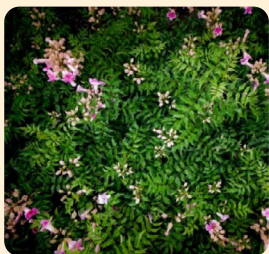
Superbly stunning year after year, the Peacock Iris is a worthy addition to your flower garden. In the spring masses upon masses of flowers appear, but only for a day. Fortunately, they are quickly replaced by new flowers. Even more importantly, these flowers will continue through summer until fall; the profusion of flowers will wax and wane over a two week period. Propagation is via seed or cuttings and if you are in a heavy frost area, you can lift and store the rhizomes over winter. If left undisturbed the plants can form massive clumps, however, we find they tend to have more vigor if divided regularly. Highly drought tolerant, they will handsomely repay water and food with a beautiful show of flowers every year. This is a worthwhile subject in your garden.

USDA Zone 9b+

Approx 20 seeds

\$ 3.25





TS005 Pink Trumpet Vine

Podranea ricasoliana

Known by many names, the most common being Pink Trumpet Vine but also Port St John's Creeper. This spectacular creeper will provide excellent ground cover or it will climb / ramble over almost any structure. Capable of withstanding short stints of frost but not a hard freeze. The sweet scent of this vine does not travel and you will need to be quite close to appreciate its subtle scent. The show that it produces, more than makes up for this. The plant will bounce back quite quickly in the spring and any dead matter should only be pruned after the last frost. A good thick mulch in fall will help to protect the roots from freezing. If planted as a ground cover it will readily root wherever it touches the soil, and this habit also makes for an easy plant to propagate by cuttings. Flowering is spectacular, with the plant in bloom for most of summer until the first cold weather sets in. Cold hardy to USDA 9+, if you are trying to grow it in colder regions, a thick mulch on the root zone, or alternatively planting it in a large pot that can be moved would be your best option.

Approx 10 seeds

\$ 4.00

TS001 PomPom Tree

Dias cotonifolia

Known as the Pompom tree or the Pincushion tree this is one of South Africa's favorite garden and bonsai subjects. These fast growing trees get to their full height in around 5 years. Maximum height in the garden would be around 16'. They are frost tolerant to a point, and will successfully grow in zones 9 through 11. In Zone 9 it will be deciduous, however in 10+ it will remain evergreen. These are drought resistant trees and will do well in water stressed environments. Flowering from early to mid-summer depending on location. The seeds are very easy to germinated and the young trees will take well to being started off in a pot and transplanted at a later stage. The Pompom tree responds very well to Bonsai, with this species being a favorite with new and established growers the world over.

Approx 10 seeds

\$ 6.00



TS008 River Bush Willow

Combretum erythrophyllum

A superb, quick growing tree, this tree is one of our personal favorites as a garden tree, and especially for planting along water. This is a very popular tree that can be found in many gardens in the United States. They are surprising drought tolerant, an added bonus is that the roots of this tree make a very fine mat creating an almost water resistant lining. This reduces the amount of water that is lost to underground seepage and holding water in place, which makes them the perfect tree to plant along water bodies. The trunks of these trees often develop knobs and gnarled outgrowths, making them perfect as bonsai subject as they give the appearance of great age. This deciduous tree has stunning red leaves when they fall. Very easily grown from seed. This fast growing tree, if planted outdoors, can reach 15' in under 3 years. Protect the seedlings from frost for the first 2 years. USDA Zones 8b+ after the second year.

Approx 10 seeds

\$ 4.00

TS007 Sasuage Tree

Kigelia africana

Another African favorite; the Sausage Tree is well loved by man for its unusual and beautifully scented flowers, as well as by animals of all shapes and sizes for its leaves and fruit. The fruit is poisonous without treatment. A traditional honey laced beer is made from the fermented fruits. The trees can become superb specimen, often reaching heights of 60' in locations that are conducive to their growth (Zone 10+). If you are looking at planting on of these trees, make sure you site it well as the falling fruits can injure people or damage vehicles.

This tree will make an outstanding bonsai. Hardy in USDA Zones 10+

Approx 10 seeds

\$ 6.00



TS009 Silver Cluster Leaf

Terminalia sericea

The Silver Cluster leaf is a pioneer species, both tolerant of drought and waterlogged soils, and in addition, it is also tolerant of saline soil. All of these make *Terminalia sericea* a really great tree to use in the restoration of land that has been badly affected by erosion. A quick growing tree it can get to 30' tall when planted in a garden or around 20' when planted as an isolated specimen. The growth habit of the branches is quite unusual where the majority of the foliage is concentrated on the ends of each branch, giving it its common name. Suited to dryer and arid conditions, it will also thrive in wetter environments, as well as making a very hardy and capable bonsai subject. Grows easily from seed. USDA Zone 9+
Approx 10 seeds

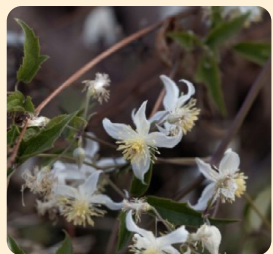
\$ 4.00

TS010 Sweet Thorn

Vachellia karroo

One of Africa's ubiquitous thorn trees, home to many species of bird, insects and animals. It is also a primary food source for many African browsing and grazing animals. The unique aspect of this tree is that it releases pheromones into the air telling other trees downwind that they need to start releasing tannin to increase the bitterness in their leaves so that browsing animals will not damage the trees too much. Thus, you will often find browsing animals eating on these trees, and only moving off once the trees become bitter. When the animals move off, they will feed in an upwind pattern so as to only eat leaves off of trees that taste sweet. This is an excellent shade or feature tree in Zone 10+ and makes a very worthwhile bonsai subject. Dwarfs very well. Its small leaflets and brilliant yellow flowers create a very pleasant contrast.
Approx 10 seeds

\$ 4.25



TS006 Traveller's Joy

Clematis brachiata

Oh, what a joy this plant is to grow. The flowers with their sweet heady scent are a very showy and the plant will put on a display to behold. The name comes from its use as a medicinal plant by indigenous Africans and weary travelers. The leaves are used for blister relief on men and horses, as well as making a tea for headaches and chest ailments. This creeper grows well from seed or cuttings and is well worth the effort to cultivate. Will do well in a large pot. Cold hardy to USDA Zone 9+
Approx 10 seeds

\$ 4.00



TS016 Tree Wisteria

Bolusanthus speciosus

Outstanding, Stunning, Magnificent. Beautiful, Gorgeous, Opulent, Splendid are just some of the words used to describe this superb plant. A relatively quick growing tree it is typically multi-stemmed, but can be pruned into a single trunk. This easy adaption to pruning make is a really great subject for bonsai treatment. The tree is covered in masses upon masses of beautiful, scented, pea-like, lilac flowers that are very attractive to insects. This is a protected medicinal tree in South Africa. Grows readily from seed. The seed needs to be soaked overnight and sown directly in a very sandy medium just below the soil surface.
Approx 10 seeds

\$ 5.25



TS101 Umbrella Thorn Acacia

Vachellia tortilis

All of the African "Acacia spp" have been moved to the genus *Vachellia*. This tree is one of the most iconic African bushveld trees and its flat canopy is distinctive and memorable. Drought tolerant and mildly frost resistant, this tree is simply superb, making a statement as a worthy specimen tree with a canopy height of 60'. Can be slow growing and it is not really frost tolerant for the first few years. The seed coat must be nicked, making sure that the hilum (seed eye) is not damaged. It must then be dropped into water and soaked overnight. Any seeds that do not swell can be dropped into boiling hot water and again soaked overnight. Germination with the above method is 4-10 days. USDA Zone 10+
Approx 10 seeds

\$ 3.25



TS014 Weeping Boer-bean

Schotia brachypetala

This is an exceptional feature tree in any garden in Zones 10b+. Grows into a tree of substantial proportions after 5-6 years and a fully grown tree from around year 10-12. It grows at around 3' per year and will start to flower from around year 3 or 4. The attraction is not limited to its beautiful and plentiful flowers, but by the fact that every nectar eating insect or bird will make your garden their very first stop. So copious is the nectar produced by this tree that it literally weeps with nectar while in flower, giving rise to its common name. In your garden will be a hive of activity all day, every day whilst it is in flower. The flowers and bright yellow seed arils are also a great source of food for birds that will actively feed on the seeds and flowers as well, further extending the usefulness of this tree. Not all trees will flower at the same time, so if you have multiple trees in the same garden you will probably have an extended flowering season. They also make a great bonsai tree in your collection, dwarfing very well and quickly showing age on both the branches and trunks.
5 seeds per packet

\$ 6.50



Companion Planting

Companion Planting (Allelopathy) is based on the principle that certain plants can attract or repel insects or provide beneficial support to other plants. It can also work the other way around where one plant can be detrimental to another's growth.



Scientists often scoff at the gardener that practices allelopathy and say that we are wasting our time. However they are quick to mention scientific marvels like the downwind tannin response in *Acacia* spp when grazed by herbivores. Think of it a bit like plant body odor, either it's attractive or it's disgusting...that in a nutshell is companion planting. Some plants have a good BO, others have a great BO and still others are downright disgusting!

This is not a bad thing, one must just learn to work with nature and use the plants to their best advantage. This year we have included a list of companion plants with each section, we have listed *Beneficial companions* in Green and *Detrimental* are bracketed in Red.

Artichokes



Beautiful, huge, spiky leaves protect a real treasure for true, old fashioned eating pleasure. There is nothing quite like sitting around a table as a family or group of friends with these tasty blooms on your plate. Really simple to prepare; boil until tender, drain well, remove each bract (petal) individually, dip the stem end in butter or garlic butter and bite off the tender swollen flesh at the base. The bases become larger towards the center. Once you reach the center, beware the choke... remove the fibrous choke to get to the best part, the delicious and tender heart.

Harvest the immature flower buds before they open for the most tender blooms. Harvest the center bud first, as this will encourage the plant to produce more side buds. If you leave the buds too long and they begin opening, they will become tough and inedible.

Perennials in zones 7-11 with their milder winters, it is also possible to achieve good harvests grown as annuals in colder zones (zones 3-6). Artichokes are a long season crop, requiring 100 frost free days to produce their magnificent bounty. Green Globe is the shortest growing variety and best suited for a shorter growing season.

As perennials, they can produce well for 5 years, so be sure to enrich and prepare the soil for them with this in mind. When over-wintering, mulch heavily to protect the roots from the cold, ensuring a faster bounce back in spring.

Artichoke plants can get to over 4' tall and 3-4' in diameter, so allow plenty of room for growth.



LS399 Green Globe Artichoke

Cynara scolymus

This plant is grown for its edible flowers. The flowers are harvested before they open and boiled for 5-10 minutes. Copious amounts of garlic butter are normally consumed with artichokes, whether poured over or used as a dip. The soft fleshy base of the bracts (petals) are eaten one by one as you work your way to the tender heart. Be sure to remove the choke, before enjoying the tender heart.

Approx 50 seeds



LS859 Purple Italian Artichoke

Cynara scolymus

Purple Italian Artichoke is quite heat tolerant and grows better in the hotter parts of the country than the green variety. This variety has a superb flavor, is more tender and has a larger edible fleshy portion at the base of each bract (most often incorrectly called petals or leaves).

Approx 50 seeds

<input type="checkbox"/>							\$ 2.85
HL	50"	57 F		1		365+	
		10+ days	HP	50+ seeds	20"/35"	H	

<input type="checkbox"/>							\$ 3.85
HL	50"	57 F		1		365+	
		10+ days	HP	50+ seeds	20"/35"	H	

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Asparagus



Parsley, basil, lettuce, peppers and tomato
(onion, garlic, potatoes)



Asparagus is a long-term crop. Expect 15 year + harvests from a well prepared asparagus bed. Nothing tastes like home grown asparagus and a productive bed is a real investment. Work on 10 plants per asparagus eater in your home.

Start by planting your seed in seedling trays in spring / summer. Transplant into nursery beds for the first winter or two. They can be grown in-situ for the first 2-3 years but must be transplanted before the start of year 4. Once your plants are ready for transplant, dig a trench to at least spade depth, and fill with well matured compost. Spread a spade-full of calcite lime per running meter and fill to ground level.

Lift the asparagus crowns in mid-winter and separate them into individual plants. Using a spade, wedge open the bed and insert the crown with the roots in a fan shape. Space plants 30 cm apart in full sun. Water well and fertilize with an organic fertilizer every Spring.

In the first year of transplant do not harvest any spears, in the second year after transplanting, harvest for 2 weeks. In year four after transplanting harvest for 4 weeks and from then on you can harvest for 6 weeks maximum. Well-fed plants will produce the best, use a top dressing of compost every autumn and only cut top growth once the winter frosts have killed them off.



LS1082 Asparagus UC72

Asparagus officinalis

Developed by UC Davis from Mary Washington, it's also known as Mary's Granddaughter as a nod to its lineage. This is an outstanding variety that is resistant to Fusarium Wilt. It produces thicker spears than Mary Washington with a much deeper green color and tighter heads. A real winner for market gardeners and home growers looking for a robust variety.

Approx 25 seeds

<input type="checkbox"/>							\$ 3.25
HL	5' ↑	60 F		2		3 yrs	
		7-10 days	HP	50+ seeds	20"/36"	H	



LS256 Mary Washington

Asparagus officinalis

Every year, asparagus will be the first spring harvest out of your garden. An asparagus planting is an investment, as much as it is a pleasure. Mary Washington is one of the old standard asparagus varieties and is a consistent performer year after year. It is a well-known variety that has a host of admirers and dedicated growers.

Approx 25 seeds

<input type="checkbox"/>							\$ 2.85
HL	5' ↑	60 F		2		3 yrs	
		7-10 days	HP	50+ seeds	20"/36"	H	



LS773 Sweet Purple Asparagus

Asparagus officinalis

Developed specifically for the specialty and gourmet market, this open pollinated variety has deep burgundy spears that are much sweeter than standard green asparagus. Having a 20% higher Brix count, these nutty well flavored asparagus are a sure to be a hit with your family and guests.

Approx 25 seeds

<input type="checkbox"/>							\$ 4.00
HL	5' ↑	60 F		2		3 yrs	
		7-10 days	HP	50+ seeds	20"/36"	H	



Beans



Beans are a most rewarding crop for the home gardener. Easy to grow and even easier to save. Simply leave a few pods to dry out on your best plants and you have become an instant seed saver. Our collection includes over 100 bean varieties suited for almost every type of dish, perfect for the culinary connoisseur.

Bush Beans are a very quick and rewarding crop that produce early, with flushes of tender beans. Runner Beans/Pole Beans take a while longer to start producing but produce for extended periods. Harvests can extend almost the entire season if the plants are well tended.

Lima Beans are a rare treat for the home gardener. Productive, rambling, bushy plants that produce exceptional dry beans that compliment almost any dish. Warm to hot weather and well-drained soil is a must for Lima beans.

Plant your beans directly in the ground after the last frost.



Swiss Chard, beetroot, potatoes (onions, garlic, leeks, chives, fennel)

BEANS - OTHER



LS102 Bambarra Nut

Vigna subterranea

Also known as "the seeds that satisfy", this African heirloom is highly productive. Every single part of this plant can be used from the leaves to the roots. The beans are eaten green, or used as traditional beans once mature, they are also ground down either raw or roasted into a tasty nutritious flour. Being a legume it's a nitrogen fixer and is grown and harvested in a similar manner to peanuts in that the whole plant is lifted and the beans are then shelled. A very hardy variety which makes very little demands on the soil and will thrive where other legume crops fail. Tolerant of high temperatures. Approx. 25 Seeds

<input type="checkbox"/>								\$ 4.00
	14" ↑	60 F		1		95		
	7-10 days	TA	25+ seeds	12"/12"	H			



LS966 Black Eye Beans

Vigna unguiculata

A sub-species of cow peas, Black Eye Beans are also known as the Black Eyed Bean, Goat Pea or Black Eyed Pea. The black spot on the pale bean looks like an eye, hence the name. These can be harvested young and eaten as green beans, or left to dry on the plant and used in any dish that requires dried beans. Heat loving and drought tolerant but unfortunately susceptible to Root-knot nematodes. Approx 25 Seeds

<input type="checkbox"/>								\$ 2.85
	6.5' ↑	60 F		1		100		
		7-10 days	TA	25+ seeds	16"/16"	H		



LS1111 Khobwe Purple Cowpea

Vigna unguiculata

One of the most beautiful cow pea varieties. We have two strains of this variety. This stunning bright Purple Khobwe, and a light pastel variety that we are still growing out. Cowpeas are considered one of the lost crops of Africa and we are proud to be closely involved in bringing these back from potential loss. Know all over Africa by a variety of names, each district will have specific varieties and strains that are unique to that area. Approx. 25 seeds

<input type="checkbox"/>								\$ 4.00
	20" ↑	60 F		1		80+		
	7-10 days	TA	25+ seeds	20"/20"	H			

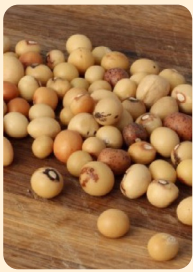


LS1109 Nandolo Pigeon Peas

Cajanus cajan

This outstanding traditional African legume is widely grown across Africa. It was introduced to the America's via the slave trade and is often referred to as a Congo Pea. This is the main source of protein for many people in the subcontinent, especially in the dry season when very little animal protein is available. It is a critical crop in rain-fed agricultural systems and is drought resistant, an awesome dry-land legume for your garden, homestead or permaculture system. The green leaves and shoots are eaten as a vegetable green, the unripe pods are eaten steamed or boiled, both green and dried peas are eaten and it's split and served as dal. Finally it can be sprouted and then cooked for a totally different texture and flavor. It grows into a small shrub or tree and in areas where there is no killing frost, it will establish as a perennial and grow into a small tree, highly productive, ornamental tree. This variety was collected in the Mangochi district in Southern Malawi (used to be called Fort Johnson) and is a very tasty variety, especially noted for its use as a green pod vegetable and as a green/dry pea. Approx 30 seeds

<input type="checkbox"/>								\$ 4.50
	9.5' ↑	68 F		1		150+		
		5-8 days	TA	25+ seeds	6"/6"	H		



LS1108 Nzama Jugo Bean

Vigna subterranea

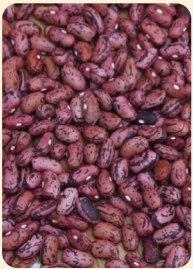
The Nzama Jugo bean is a very close relative to the Bambarra Nut and greatly loved in Malawi where it is extensively grown for both personal use. It is often sold on the roadsides or in informal markets to customers or travelers looking for a quick, tasty, high protein snack. The growth of the Nzama Jugo bean replicates that of a peanut, where the self-fertilized flower literally 'plants itself' underground. Drought resistant in the extreme, these beans will handsomely reward you for any extra care that you may give them. The beans can be eaten in the immature stage or allowed to dry off properly, and then cooked in a variety of methods.

Approx 30 seeds

\$ 4.00

	14" ↑	60 F		1		95
		7-10 days	TA	25+ seeds	12"/12"	H

FRENCH / DWARF BEANS



LS824 African Premier Bush Bean

Phaseolus vulgaris

African Premier bush bean originates from Kenya. A neat, compact bush bean. The actual bean seeds are quite beautiful, with brown and black speckles on a reddish, pink-brown bean.

Approx. 25 Seeds

\$ 4.00

	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS897 Black Troot Beans

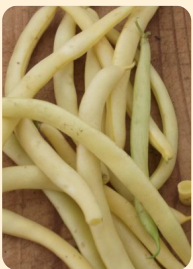
Phaseolus vulgaris

A German heirloom variety. The Black Troot Bean is beautiful with purple/black/white speckled coloring. Can be harvested young to use as green beans or left on the plant to dry for cooking. The mild flavor and creamy texture of these dried beans lends itself to just about any recipe requiring dried beans. This variety is quite rare and often hard to come by.

Approx 25 Seeds

\$ 4.25

	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS646 Bountiful Butter

Phaseolus vulgaris

A bright yellow wax bush bean. This bean is stringless and tender, yet brittle with an easy snap. Sweet and tender whether eaten raw in salads or cooked as a side. Frequent picking ensures good, steady production of over 11oz (300g) per bush. Beans are at their best used on the day of harvest.

Approx 25 seeds

\$ 3.85

	14" ↑	59 F		1		60
		5-7 days	TA	25+ seeds	12"/16"	H



LS263 Albenga Bush Bean

Phaseolus vulgaris

An early producer of variegated purple and green beans. As the beans mature, their flavor improves, although the beans will become stringy. For tasty stringless beans, pick them young. Makes a great green bean as well as dry. This is probably one of the better beans for freezing as it keeps its great texture.

Approx 25 Seeds

\$ 3.85

	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS268 Blue Lake Bush Bean

Phaseolus vulgaris

This dark green bean is stringless, tender, well rounded, sweet and tasty. This heirloom variety has been grown in the US since the late 1800s and still maintains its popularity today. Quite an early and prolific producer of straight flavorsome beans.

Approx 25 seeds

\$ 2.85

	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS656 Brown Beauty

Phaseolus vulgaris

This heirloom bush bean does particularly well in warmer weather compared to other varieties. A reliable producer of tasty, nutty, glossy green beans, with beautiful chocolate brown seeds. Makes for a good home processing bean.

Approx 25 seeds

\$ 3.85

	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H





LS651 Canadian Cranberry

Phaseolus vulgaris

This Canadian bean is a really fast producer. A bush bean that produces very well in cooler and shorter season climates. A multipurpose bean that is good as a green bean, a Shelly bean and as a dried bean. The dried beans have beautiful maroon stripes and speckles on a creamy base. It is a pity that they lose the coloring when cooked, the texture and flavor more than makes up for this though.

Approx 25 seeds

_____ \$ 3.85

HL	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS621 Contender Bush Bean

Phaseolus vulgaris

This well-flavored bean is an early, prolific producer of 6-8" (15-20cm) long, stringless, slightly oval pods. They are crisp yet tender with a well-rounded and full flavor. Awesome as a slicer, for fresh eating or for canning and freezing. Grows exceptionally well in both cooler and warmer climates. Perfect for shorter growing areas.

Approx 25 seeds

_____ \$ 3.50

HL	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS550 Eliminator Bush Bean

Phaseolus vulgaris

Eliminator is a South African variety developed by Bill Kerr. This bean is superb! The flavor is outstanding, the yield is phenomenal, and the bush maintains a good upright growth habit. The beans are crisp and tender with a lovely fresh green coloring. Fantastic raw, cooked, canned or frozen.

Approx 25 seeds

_____ \$ 4.00

OP	14" ↑	50 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS826 Jacobs Cattle

Phaseolus vulgaris

A dry/bush bean. The name is said to have come from the book of Genesis in the Bible of Jacobs spotted cattle. These beans are white with deep maroon spots/specks. They are great in soups and the pods are even suitable in green pod steaming. Days till harvest 80+ for green and 80+ for dry.

Approx 25 seeds

_____ \$ 3.25

HL	14" ↑	59 F		1		55+
		5-7 days	TA	25+ seeds	12"/16"	H



LS821 Labrador Bush Bean

Phaseolus vulgaris

An early producer of dark green, uniformly rounded pods averaging around 5.5" (14cm) in length. The lovely, tender, stringless and fleshy beans have a long shelf life and are delicious raw or cooked and also suitable for freezing. A bush bean, also often called French dwarf beans, dwarf beans or snap beans. 56 days to harvest.

Approx 25 Seeds

_____ \$ 4.00

HL	14" ↑	50 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS328 Long Tom Bean

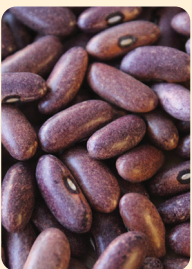
Phaseolus vulgaris

Long Tom is an exceptional producer of fine stringless green beans. Long Tom was a market leader bush bean variety for many years. This variety is unique in the fact that it was originally collected in Kenya. The USDA introduced it to the gardening world. Highly sought after within the African Islands.

Approx 25 seeds

_____ \$ 3.65

HL	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS828 Mrociumere / Swahili Kijiru

Phaseolus vulgaris

This rare heirloom hails from Kenya. Also known as Swahili Kijiru It is a very productive semi-bush type bean that is best suited for drying. The beans themselves are a beauty to behold with the speckled purple and a stunning shimmering undertone. Surprisingly, this Kenyan bean does exceptionally well in shorter, cooler climates.

This bean is visually similar to the Solwezi Dry but is a slightly smaller bean.

Approx 25 Seeds

_____ \$ 4.25

HL	14" ↑	50 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS1107 New Mexican Cave Bean

Phaseolus vulgaris

One of the cornerstones of the heirloom bean movement, this bean was grown by the ancient Anasazi cliff dwellers that lived in houses they built in or under cliffs in the Four Corners region of the South West and makes some of the best dry beans for home cooking. Keep this ancient heritage alive by planting it, saving seed and sharing with your gardening friends. It shows great dryland production and is an awesome addition to include in your garden rotation or bean collection.

Approx 25 seeds

_____ \$ 3.25

HL	3.5" ↑	60 F		1		85+
		7-10 days	TA	25+ seeds	16"/16"	H



LS426 Orca Bean

Phaseolus vulgaris

One of our favorite dry beans. Also known as YinYang beans or Calypso beans, these are an outstanding dry bean variety. Some people suggest that they make a good green bean, however there are many other dwarf beans out there that far surpass the Orca as green beans.

Approx 25 seeds

☐ _____ \$ 2.85						
HL	16" ↑	60 F		1		90
		5-7 days	TA	25+ seeds	12"/16"	H



LS639 Preston's Bush Bean

Phaseolus vulgaris

This Australian heirloom is quite rare and very hard to find. Widely grown in Australia at the turn of the last century. Well known for their high quality, stringless beans with exceptional flavor. These are prolific producers over an extended bearing season, which is more common to the older bush bean varieties.

Approx 25 Seeds

☐ _____ \$ 4.00						
HL	16" ↑	50 F		1		60
		5-7 days	TA	25+ seeds	12"/16"	H



LS822 Redland Pioneer

Phaseolus vulgaris

Redland is an Australian bred bean seed that is an old-style, tasty, flat green bean, which grows in a bush and reaches lengths of 7"-8" (17-19cm) a pod. This variety loves the summer heat and is easy to grow. The pods take about 50-55 days to reach maturity.

Approx 25 seeds

☐ _____ \$ 4.00						
HL	14" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS259 Rio Zape

Phaseolus vulgaris

Wow. What a great dry bean. Rio Zape produces early, produces well and gives a great tasting bean. This is the earliest ripening dry bean that we have in our catalogue. Perfect for short season growing and if you are looking for a bean that will impress.

Approx 25 seeds

☐ _____ \$ 3.50						
HL	14" ↑	59 F		1		90
		5-7 days	TA	25+ seeds	12"/16"	H



LS192 Roquefort Bean

Phaseolus vulgaris

A great little productive bush bean that produces plenty of straight yellow pods. The pods are sweet and snap easily. If the bushes are picked over often, they will give you months of satisfaction. We like to use these beans in a mix with purple, and green to add interest to meals. Kids eat them straight off the bushes.

Approx 25 seeds

☐ _____ \$ 3.85						
HL	16" ↑	59 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS635 Sex Without Strings

Phaseolus vulgaris

An old Australian heirloom that produces stunning, stringless, yellow wax beans. A small compact bush that is perfect for smaller gardens or container gardening. An old Australian catalogue has the perfect description for this bean: "Sensuous and tender, the golden curves of this dwarf butter wax bean and available to all - with no strings attached"

Approx 25 Seeds

☐ _____ \$ 4.00						
HL	16" ↑	50 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS493 Solwezi Dry

Phaseolus vulgaris

A superb African heirloom from Solwezi, Zambia. This sublime dry bean is the standard that all other regional dry bean varieties are compared to and is the preferred variety by far. The beans have a beautiful, shimmery light purple speckling that is unique. Solwezi Dry is so popular and in demand, that buyers drive through to the copper belt in Zambia from Malawi to purchase these treasured beans.

Approx 25 Seeds

☐ _____ \$ 4.25						
	16" ↑	54 F		1		75
		5-7 days	TA	25+ seeds	12"/16"	H



LS636 Strike Bush Bean

Phaseolus vulgaris

An awesome bush bean. Great strong producer of early beans, produces well with a continuous bean set, this makes it pretty unusual for a bush bean. The beans are round, stringless and very tasty. This variety is resistant to the Bean Common Mosaic Virus.

Approx 25 seeds

☐ _____ \$ 3.25						
HL	18" ↑	60 F		1		55
		5-7 days	TA	25+ seeds	12"/16"	H



LS648 Tender delight

Phaseolus vulgaris

An Australian variety that is very adaptable to different soil types and produces reliably. The compact bushes are very sturdy and seldom require any support. The tender, stringless and brittle beans are produced en masse, starting early, and finishing well. A very reliable and tasty cropper, worth growing.

Approx 25 Seeds

<input type="checkbox"/>								\$ 4.00
HL	16" ↑	50 F		1		60		
		5-7 days	TA	25+ seeds	12"/16"	H		



LS277 Tendergreen Bush Bean

Phaseolus vulgaris

Another lovely bush bean, Tendergreen is a productive round podded bush bean that is stringless and best used as a fresh cut bean or for freezing. The dry beans are beautiful as well, black with white speckling. These are great as a Shelly bean, but mediocre as a dry bean.

Approx 25 seeds

<input type="checkbox"/>								\$ 4.00
HL	20" ↑	59 F		1		60		
		5-7 days	TA	25+ seeds	12"/16"	H		



LS642 Windsor Long Pod

Phaseolus vulgaris

A bush bean with a long history as a favorite garden bean. As its name suggests, this is a long-podded bean that produces well. The flattened pods should be picked regularly to encourage continued bearing. This is a string bean, but if picked early, the pods are almost stringless. Note also that the flavor of this bean is outstanding, making the extra stringing effort worthwhile.

Approx 25 seeds

<input type="checkbox"/>								\$ 4.25
HL	20" ↑	59 F		1		60		
		5-7 days	TA	25+ seeds	12"/16"	H		



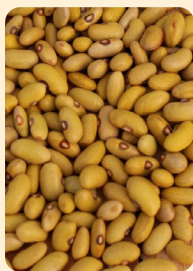
LS878 Zagreb Soldier Beans

Phaseolus vulgaris

A Yugoslavian Heirloom that is said to have originated from Croatia. This bean is a drought tolerant bush bean and is a strong grower and a prolific producer of light green flat pods that are stringless when still young. These beans can also be used as dry beans.

Approx 25 seeds

<input type="checkbox"/>								\$ 4.00
HL	14" ↑	50 F		1		55		
		5-7 days	TA	25+ seeds	12"/16"	H		



SS014 Zambezi Short

Phaseolus vulgaris

We have two versions of this outstanding African heirloom. Grown specifically as a dry bean for storage over the dry African winter. Zambezi short also makes for a perfectly acceptable green bean. A beautiful bean that has a bright mustard color which is quite unusual. This is a prolific bush bean variety that has an inherent tolerance to blossom drop and produces well in high temperatures and lower moisture conditions that would typically be found in rural African areas.

Approx 25 seeds

<input type="checkbox"/>								\$ 4.25
HL	16" ↑	50 F		1		90		
		7-10 days	TA	25+ seeds	12"/16"	H		

What are Shelly beans?

Shelly Beans are beans that can no longer be eaten as green or snap beans, but are not yet dry enough to shell as dry beans. Basically they are almost mature beans in pods that are not yet dry, and are shelled just like green peas.

The beauty of shelly beans is that it adds an extra dimension to eating beans. They can be added directly to almost any meal, used as a side dish with a lashing of garlic butter, or frozen / canned for later use.

There are a few ways to cook them. Just remember that they need about 20 mins to cook.

The simplest is to boil for 20 odd minutes until fork tender and then flash fry with a spoon of butter and garlic. Serve as a side.

Alternatively add them direct to a stew or casserole to bulk up for an unexpected guest. It's a quick way of extending a meal without cooking a whole new dish.

Fry up some bacon, then add onions, garlic, chilli, fry till transparent, add water and 500gr of shelly beans to the pot. Bring to the boil, then allow to simmer for 30 mins. Serve with rice / crust bread or Bulgar wheat.

Finally, if you have a few types of shelly beans available, make a 3 or 5 or 10 bean salad. Simply boil for 20 mins, strain and cool. Add your favourite home-made salad dressing and a few home-grown herbs to garnish. Awesome! and sure to impress your guests.

POLE BEANS



Potato, corn, lettuce, eggplant, cucumber, strawberry, celery, carrots, cauliflower, radish and spinach
(onions, garlic, leeks, chives, fennel)



LS964 Australian Rattlesnake Beans

Phaseolus vulgaris

Heirloom, Australian version of the original Rattlesnake beans. Also known as "Preacher Beans" in the Southern states due to their high yield of long, purple streaked, green pods. The more you pick, the more they grow, producing right through the season. Heat and drought tolerant, also does well in hot humid areas.
Approx 25 Seeds

<input type="checkbox"/>	\$ 4.00					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS895 Blue Lake Climber

Phaseolus vulgaris

As with most pole beans, these take a little longer to begin their production, but once they do, they just keep on giving. The dark green pods are around 4-5" (10-12cm) long, stringless, sweet and tender. An exceptional variety to grow, especially if you do a lot of canning.
Approx 25 Seeds

<input type="checkbox"/>	\$ 3.00					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS425 Blue Peter Runner Beans

Phaseolus vulgaris

This pole bean is a beautiful and useful addition to your vegetable garden. The more you pick, the more they produce. This climber produces pretty, deep purple beans that on cooking turn a rich, dark green. Pick when young and extra tender to use raw in salads, in dips or simply to snack on.
Approx 25 Seeds

<input type="checkbox"/>	\$ 2.85					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS280 Cosse Violette

Phaseolus vulgaris

Cosse Violette is an outstanding pole bean. A little slow to get started and then produces exceptionally the entire growing season. The rich, dark purple bean pods are an attractive feature in the garden and on the plate. One of the best tasting purple beans available. The beans turn a very dark green on cooking. If you want to enjoy the color, pick them young and eat them raw.
Approx 25 seeds

<input type="checkbox"/>	\$ 3.65					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS640 Delgado Black Mexican

Phaseolus vulgaris

A rare climbing bean from Mexico, these pole beans grow to well over 2 m tall, bear prolifically and look great in the garden. Unusually, this bean was used as a dye as well as a food. The beans are best used as a dry bean and performs well in slow cooked meals or as a Shelly bean side.
Approx 25 seeds

<input type="checkbox"/>	\$ 3.25					
HL	6' ↑	60 F		1		95
		7-10 days	TA	25+ seeds	16"/16"	H



LS823 Epicure

Phaseolus vulgaris

Beautiful, long, flat, green pods are produced on this pole bean variety. The pods can reach 7" (18cm) in length but are at their best when young and tender and still have a high flesh to seed ratio. This is indeed a superb variety from England.
Approx 25 Seeds

<input type="checkbox"/>	\$ 4.00					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS494 French Haricot (Flageolet)

Phaseolus vulgaris

This is the aristocrat of beans and demanded in authentic French cooking. The mature (but not dry) beans are used as a side dish with lamb and chicken. The pods are inedible but it's the fresh mature beans that are used as a Shelly beans that you want anyway.
Approx 25 seeds

<input type="checkbox"/>	\$ 3.65					
HL	6.5' ↑	60 F		1		90
		7-10 days	TA	25+ seeds	16"/16"	H



LS610 Great Northern Bean

Phaseolus vulgaris

This is "THE" cooking bean. It is the most recognizable (by name) as almost every chef / cook will have used this one in a meal, either as an addition to the main meal or as a side, served hot or cold. The very mild flavor of this bean, as well as the melt in your mouth qualities makes this bean a great cooking bean that will not overpower a dish.
Approx 25 seeds

<input type="checkbox"/>	\$ 3.50					
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H





LS653 Half White Sugar Bean

Phaseolus vulgaris

A stunning South African heirloom pole bean. A reliable producer of tender beans. Great for green eating in just about any cooked dish, or for drying. As a dry bean, they are traditionally used to make a dish called 'sous boontjies' (sauce beans) in the Eastern Cape. A sugar bean variety. Approx 25 Seeds

\$ 4.00						
HL	5' ↑	50 F		1		90
		5-7 days	TA	25+ seeds	12"/16"	H



LS655 Lazy Wife (White seeded)

Phaseolus vulgaris

A very old German variety from the 1810's. Named as such because of the ease of preparation (no strings), delicious flavor, and because it's a heavy bearer over a long period. This is similar to our well-known Lazy Housewife (Brown seeded) and makes for an interesting and tasty alternative. Approx 25 seeds

\$ 4.25						
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS638 Lohrey's Old Tasmanian

Phaseolus vulgaris

This is a very unique and rare variety from the island of Tasmania. Lohrey's Old Tasmanian was saved by the Royce-Lohrey family for over 65 years. We can see why they went to the trouble; this bean is really awesome! it actually has a very unusual salty taste and is also known as "Natural Salt" or "Old Salt". A pole bean that produces flat, long beans for an extended period and the flavor is definitely worth the effort of having to string them. Approx 25 Seeds

\$ 4.25						
HL	6.5' ↑	54 F		1		95
		5-7 days	TA	25+ seeds	16"/20"	H



LS827 Marvel of Nictaux

Phaseolus vulgaris

A pole bean variety that got its name from Nictaux, a town in Nova Scotia Canada and developed by Owen Bridge. This variety has long flat green pods that have purple streaks and cream and black seeds. These beans are best eaten as fresh beans or dry beans. Approx 25 seeds

\$ 3.85						
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS178 Mayflower Bean

Phaseolus vulgaris

The Mayflower Bean is the bean that went over to the USA on the Mayflower in 1620, so this is a real historical heirloom. This is one of my favorite pole beans as it's tasty, productive and is a good dual purpose bean. I'm amazed at how productive this little bean is and it well deserves a spot in any garden. The pods are a bit smaller than average, what it lacks in size it makes up for in flavor and quantity. Approx 25 seeds

\$ 3.50						
HL	6.5' ↑	60 F		1		100
		7-10 days	TA	25+ seeds	16"/16"	H



LS1110 Nyemba Pole Bean

Phaseolus vulgaris

Nyemba is a traditional Malawian dry bean, the choice for most of rural Malawi. The strong bean plants have great tolerance for dry-land cultivation. Also locally known as the Red Stewing bean, giving direct insight as to what these beans are commonly used for. The deep maroon beans keep their color once cooked, a well-known trait and is considered by Malawians to be a critical test when cooking these beans. Anything else is just not worthy. Approx 25 seeds

\$ 4.00						
HL	6.5' ↑	60 F		1		55-65
		7-10 days	TA	25+ seeds	16"/16"	H

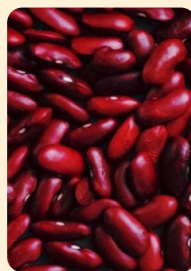


LS896 Osborne and Clyde Runner Beans

Phaseolus vulgaris

A vigorous climbing bean that produces short, flat green pods with a reddish-purple mottling. 60 days to harvest fresh beans and 90 days to harvest dry seeds. Approx 25 seeds

\$ 4.00						
HL	6.5' ↑	60 F		1		65
		7-10 days	TA	25+ seeds	16"/16"	H



LS492 Pakistan Maroon Beans

Phaseolus vulgaris

Pakistan Maroon Beans are a staple food grown and used extensively in Pakistan. A pole bean variety that takes a little longer to get producing, but once it starts, it makes up for lost time. Mainly used as a dry bean, cooked in soups and stews or served as a side either hot or cold. Approx 25 Seeds

\$ 4.00						
OP	6.5' ↑	60 F		1		60
		5-7 days	TA	25+ seeds	16"/16"	H



LS644 Pakistan White Shooter

Phaseolus vulgaris

What a fun variety to grow. Originating from the Middle East, this truly ancient variety gets its name from the way it dries. The pods curl under tension as they dry and when the tension gets too much, the pods literally shoot their little white beans up to 10' (3m). Be careful when harvesting these dried pods as they can literally explode in your hand. Grown mainly for the dried beans, this bean holds its own in most cooked dishes and is extensively grown and used in Pakistan.

Approx 25 Seeds

\$ 4.00

HL	6.5' ↑	60 F		1		110
		7-10 days	TA	25+ seeds	16"/16"	H



LS262 Papa di Rola Bean

Phaseolus vulgaris

Papa di Rola (Translation: Spotted like a Dove) is a truly beautiful bean, almost too pretty to eat. One of the most beautiful beans that we have. It is a good producing runner bean that is best used as a Shelly or dry bean.

Approx 25 Seeds

\$ 3.25

HL	6.5' ↑	59 F		1		100
		5-7 days	TA	25+ seeds	12"/16"	H



LS495 Rattlesnake Beans

Phaseolus vulgaris

This bean has vigorous vines which easily grow over 3m tall. Very productive, yielding lots of great tasting, 15-20cm long, green pods distinctively colored with purple streaks. This bean is heat and drought tolerant and does well in hot humid areas. Pick frequently and this bean will produce the whole season long. Kids will love it when you tell them you have "rattlesnakes" in the garden.

The name "Rattlesnake" comes from the pods that twist around like snakes when growing, it also refers to the coloring of the pods and seeds. In the southern USA they are also known as "Preacher Beans", because their good yield gives the preacher something to preach about.

The beans are a great all-rounder with lovely flattened pods. Use the beans as dry, green or shelling beans, you will not be disappointed with this one. One bite and you will be hooked on this rattler's dangerously delicious taste. The pods are stringless when picked young and packed with flavor. The purple streaks disappear during cooking. Use the beautiful dried beans to add a rich nutty taste to soups and stews.

Directly seed after the last frost until mid-summer. Requires full sun. Plant in a row next to a trellis, fencing or poles. Keep well-watered during the hottest periods of summer. About 60-90 days to maturity.

Approximately 25 Seeds

\$ 3.25

HL	6.5' ↑	59 F		1		90
		5-7 days	TA	25+ seeds	12"/16"	H



LS971 Sparg Pole Bean

Phaseolus vulgaris

This amazing pole bean variety was gifted to us by the Sparg family. This bean has been passed down through the family over the years and was deemed to be the best variety they had ever grown. This variety is a producer of superb, tender, round and tasty beans. This plant just keeps on giving the whole season through.

Approx 25 Seeds

\$ 4.00

HL	8.2' ↑	60 F		1		65
		7-10 days	TA	25+ seeds	16"/16"	H



LS880 Succotash

Phaseolus vulgaris

This is an extremely rare dry/pole bean variety that is named after a culinary dish consisting of sweet corn, Lima beans and shell beans. As the pods grow, they look almost like flat pea pods, each containing 6 bulging seeds. The beautiful dark brown to deep purple seeds look similar to corn kernels. 80 days to maturity.

Approx 25 Seeds

\$ 3.50

HL	8' ↑	54 F		1		75
		5-7 days	TA	25+ seeds	16"/20"	H



LS855 Turkey's Craw

Phaseolus vulgaris

This seed is said to have been found in a turkey's craw, hence it was named after it. This variety is a pole bean that can be used as either a snap bean or a dry bean. Also known as turkey breast beans or turkey eye beans. These beans can be harvested in 60-90 days and can be eaten fresh like green beans, with a lovely sweet, rich, buttery and meaty flavor. They can also be canned or frozen.

Approx 25 seeds

\$ 4.00

HL	6.5' ↑	60 F		1		65
		7-10 days	TA	25+ seeds	16"/16"	H



LS645 Wellington Wonder

Phaseolus vulgaris

A prolific producer of large flat pods. This New Zealand heirloom is a real prize in the garden. Runners grow well over 2 m tall and bear prolifically for 3-4 months if picked regularly. The beans are great as a cut bean, are stringless and they freeze well.

Resistant to Bean Anthracnose

Approx 25 seeds

\$ 3.25

HL	8' ↑	60 F		1		95
		7-10 days	TA	25+ seeds	16"/16"	H



LS965 Witsa Beans

Phaseolus vulgaris

A popular South African variety developed by the Horticultural Research Institute in 1964. Witsa is a very high yielding pole bean that produces outstanding stringless beans with a sublime flavor and a fresh, crisp bite. A South African staple that was almost lost when the farmer that grew the variety passed away. Witsa has become the standard in assessing pole beans in South Africa. Approx 25 Seeds

										\$ 3.85
HL	8.2' ↑	60 F		1		65		16"/16"	H	
		7-10 days	TA	25+ seeds						



LS105 Yard Long or Green Noodle Bean

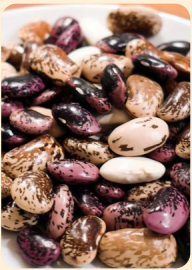
Vigna sesquipedalis

The yard long bean is a traditional oriental bean that never fails to impress. They are delicious, a quick addition to any meal and can be snapped into short pieces. The pods can get to around 20" long, but still a great bean for salads, snacking and dips. Pick before the beans fill out for the best flavor otherwise they tend to go a bit spongy. Approx 25 seeds.

										\$ 3.75
HL	8.2' ↑	60 F		1		90		16"/16"	H	
		7-10 days	TA	25+ seeds						

RUNNER BEANS

Potato, corn, lettuce, eggplant, cucumber, strawberry, celery, carrots, cauliflower, radish and spinach (onions, garlic, leeks, chives, fennel)



LS885 Austrian Kaferbohnen Beans

Phaseolus coccineus

Kaferbohnen translated means "Beetle Bean" which is quite apt as the large dried beans do indeed look like beetles. This is an old German variety, traditionally used to make a dish called "Bohnen Salat". The freshly harvested beans are purple-pink, but change to cream, tan and brown when dried. Cooking renders these beans creamy with a unique chestnut flavor that really stands out. Approx 20 Seeds

										\$ 4.25
HL	8.2' ↑	60 F		1		65		16"/16"	H	
		7-10 days	TA	25+ seeds						



SS005 Munting's Purple Runner

Phaseolus coccineus

This stunning runner bean was given to us by Willie Munting, a young quadriplegic that has a passion for gardening. He has a helper that serves as his hands and feet and he directs her to do the work in his garden. He came to visit us one day and brought these exceptionally beautiful beans with him as a gift. A true runner bean, with stunning red flowers. The beans are a striking purple with black streaks and stand out in any display. The plants produce an abundance of typical runner beans that are best eaten before the string develops. Approx 25 Seeds

										\$ 4.50
HL	8.2' ↑	54 F		1		75		16"/16"	H	
		5-7 days	TA	25+ seeds						

LIMA BEANS

Potatoes, Sweetcorn (onions, garlic, leeks, chives, fennel)

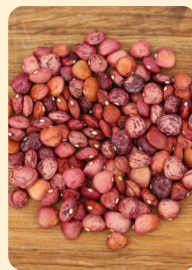


LS294 Christmas Lima

Phaseolus lunatus

A true Peruvian heirloom, Christmas Lima is a very well-known Lima bean and has been known to turn many an anti-Lima person into a fan. This bean is beautifully patterned with a speckled maroon and white, tastes like chestnuts and has the texture of creamy, buttery mashed potatoes. What's not to like? Approx 25 seeds

										\$ 3.65
HL	18" ↑	60 F		1		95		12"/16"	H	
		5-7 days	TA	25+ seeds						



LS187 Dixie Bean

Phaseolus lunatus

Lovely compact bushes produce small pods containing 3/4 beans. The beans are normally eaten as a Shelly bean or as pre-soaked, prepared dried beans. The green pods are inedible and the beans must be cooked. As a Shelly bean, it is best to pick them as soon as the pods are swollen and before they begin to dry out; shell them and simmer for 15-20 minutes, delicious served with garlic and a dollop of butter. For dried beans soak overnight first to ensure a good buttery texture on cooking. Approx 25 Seeds

										\$ 3.00
HL	16" ↑	62 F		1		90		16"/20"	H	
		7-10 days	T	25+ seeds						

Beets



Dwarf beans, garlic, chives, onions, lettuce, spinach and Swiss chard

Beets



Beets are a staple in many cultures. Highly nutritious and full of healthy fiber, they have their own unique flavor and add color and texture to any plate. Most commonly grown for their colorful roots, their green tops are also extensively used in both raw and cooked dishes. They look awesome and add color to your veggie garden too!

Beets do not enjoy the summer heat and prefer cooler growing climates. Can be grown in most US zones in spring or fall, with over winter growing possible in the warmer, more temperate zones. For best results, soak the seeds overnight and plant directly in the soil. Keep moist until germinated and growing. When a couple of inches tall, thin to a spacing of 3-4" apart.



LS306 Crimson Globe Beet

Beta vulgaris var. crassa

This variety is very versatile both in the type of soils it can grow in as well as coping well with warmer and cooler weather. The round shaped roots are a beautiful deep crimson, with a fine, dense flesh that is sweet and tasty. Performs very well for fresh eating, as a pickler and also freezes well. Approx 200 seeds

<input type="checkbox"/>	\$ 2.90					
HL	12" ↑	50 F		1		48
		5-7 days	HA	200+ seeds	2"/10"	A



LS288 Detroit Dark Red Beet

Beta vulgaris var. crassa

Detroit Dark Red beets are considered one of the most outstanding beet varieties, and for more than a hundred years it served as a standard by which all other beets were judged. It produces well formed, almost round, blood-red 3.8" (8cm) diameter, nutritious roots. Growers regard it as one of the most dependable root crops to grow for taste and keeping quality. It grows well in almost all soil types, is heat and cold tolerant, has a good tolerance to bolting and is resistant to a number of diseases like Cercospora Leaf Spot and common Bean Mosaic Virus. It also has a moderate tolerance to Downy Mildew. Approximately 100 seeds

<input type="checkbox"/>	\$ 3.50					
HL	12" ↑	50 F		1		55
		5-7 days	HA	200+ seeds	2"/10"	A



LS348 Early Wonder Beet

Beta vulgaris var. crassa

A great variety to start your seasons planting with. A quick producer of small to medium sized beets that have a superbly sweet taste. We often like to shave these down and use them raw in salads. Approx 100 seeds

<input type="checkbox"/>	\$ 3.50					
HL	12" ↑	50 F		1		55
		5-7 days	HA	200+ seeds	2"/10"	A



LS763 Sugar Beet

Beta vulgaris

THIS is the beetroot that you are looking for if you want to make your own sugar. Historically the northern hemisphere derived over 90% of its sugar from sugar beets, and to this day it still remains an important cash crop in many parts of Europe and Northern America. Unlike sugar cane, making sugar from beets is a relatively simple single step process. The super sweet roots are harvested and crushed and used in the production of sugar, instead of being eaten. Soil conditions for successful culture include additional calcium and it must be rich in humus with the ability to retain water. Drought or water-stress will lower the sugar content in the roots, which can be as high as 21%. Approx 100 seeds



LS727 Golden Globe Beet

Beta vulgaris var crassa

Bred to cater for the speciality gourmet market that was looking for a non-staining beetroot. The beautiful golden yellow color holds well on cooking, is non-staining and has a fresh, earthy, sweet, beet flavor. Approx 200 seeds

<input type="checkbox"/>	\$ 3.30					
HL	12" ↑	50 F		1		50
		5-7 days	HA	200+ seeds	2"/10"	A

<input type="checkbox"/>	\$ 3.20					
HL	12" ↑	50 F		1		60
		5-7 days	HA	200+ seeds	2"/10"	A



Broccoli



Onions, echinacea, nasturtiums, leeks and celery
(Rue, tomatoes, strawberries)



Broccoli is a very rewarding crop to grow. A cool season crop that is best planted in the cooler spring or fall months. They produce bigger and tastier heads when exposed to cooler temperatures. Can be sown directly or started in seed trays to give you a head start for an earlier plant-out in spring. Broccoli are heavy feeders, so be sure to prepare your soil well, with lots of compost and organic matter.

Broccoli is best harvested when the heads are firm and tight, before they begin to loosen up. Once they begin to loosen up they tend to open and flower quite quickly, rendering them inedible. Most varieties will produce a larger, central head which is usually followed by smaller side florets, giving you an extended harvest over a number of weeks.



LS932 De Cicco Broccoli

Brassica oleracea italica

This old Italian heirloom was first introduced in the 1890s. It has varying maturity from 50-90 days which extends the harvest period and prevents a surplus of broccoli. A decent sized 3-6" (7-15cm) central head is formed initially and then further smaller heads on side shoots, which also extends harvesting period.
Approx 200 Seeds



LS307 Green Sprouting Broccoli

Brassica oleracea italica

A real gem in the garden. Green Sprouting broccoli does not produce a single large head like the hybrid broccolis. This one produces many small to medium heads that can be picked over an extended season. Leaves, buds and stalks are also tender and edible, a real winner in the garden. This variety requires a cold winter before it will start to produce heads.
Approx 300 seeds

<input type="checkbox"/>							\$ 2.85
HL	16" ↑	50 F		1		50+	
		7-10 days	HA	200+ seeds	16"/20"	H / I	

<input type="checkbox"/>							\$ 2.85
HL	16" ↑	50 F		1		110	
		7-10 days	HA	200+ seeds	16"/22"	H / I	



LS574 Purple Sprouting Broccoli

Brassica oleracea italica

Wow, a beautiful highly productive and much sought after broccoli variety. These are quick growing and high yielding, the florets are relatively small but allow for a great extended picking season.
Approx 300 seeds



LS163 Romanesco Broccoli

Brassica oleracea italica

This Italian heirloom is an outstanding broccoli. The lime green heads make a unique statement with its stunning whorls forming a fractal pattern and looking somewhat like an alien vegetable. The texture is firm and crunchy when raw and compared to cauliflower, has a mild, almost nutty flavor. Enjoys a cooler growing season and is quite frost tolerant. Also known as: Broccolo Romanesco or Cavolo Romanesco (Italy), Pyramid cauliflower or Pyramiden blumenkohl (Germany), Broccoflower (USA)
Approx 300 Seeds

<input type="checkbox"/>							\$ 3.25
HL	16" ↑	50 F		1		45+	
		7-10 days	HA	200+ seeds	16"/20"	H / I	

<input type="checkbox"/>							\$ 3.25
HL	16" ↑	50 F		1		85	
		7-10 days	HA	200+ seeds	16"/22"	H / I	



LS931 Spring Rapini Broccoli

Brassica oleracea italica

Known by many names and related to broccoli, this Rapini produces multiple, small, broccoli type florets similar to tender stem broccoli in looks. The flavor is slightly closer to asparagus than to broccoli though. Spring Rapini Broccoli is a fast growing crop (45days) and is well known for its tender and flavorsome leaves and florets. Although it handle warmer weather fairly well, it is at its best planted in early spring or late fall.
Approx 200 Seeds



LS936 Waltham Broccoli

Brassica oleracea italica

A really quick growing variety, ready to harvest 50-60 days from transplant. This variety was released in 1954 and was developed specifically for colder climates. Produces a medium sized head with a delicious, full flavor. Plant seeds indoors 6-7 weeks before your last frosts for an early spring plant out.
Approx 300 seeds

<input type="checkbox"/>							\$ 3.00
HL	16" ↑	50 F		1		110	
		7-10 days	HA	200+ seeds	16"/22"	H / I	

<input type="checkbox"/>							\$ 3.20
HL	16" ↑	50 F		1		50-60	
		7-10 days	HA	200+ seeds	16"/20"	H / I	



Brussels Sprouts



Potatoes, echinacea, nasturtiums
(Rue, tomatoes, strawberries)



As its name implies, Brussels sprouts originated in Brussels, gained popularity and are now available in many countries throughout the world.

As with most Cole crops, Brussels Sprouts are heavy feeders requiring a rich soil that is full of goodness and nutrition to ensure a bountiful harvest.

The tiny, cabbage-like sprouts grow in the axils of each leaf, up the stalk, beginning at the bottom and growing up the main stem. A dusting of frost, enhances and intensifies the flavor, adding a sweet, rich element that is best achieved by this cold.

Considered to be a 'Super Food' due to their cancer fighting glucosinolates, which are present in most cruciferous vegetables. They all have the characteristic pungent flavors that seem to be overpowering when overcooked, which gives them a bad reputation. To bring out the best flavors in your home-grown Brussels Sprouts, lightly steam or pan fry. They are also delicious when eaten raw.



LS860 Catskill Brussels Sprouts

Brassica oleracea gemmifera

A lovely dwarf variety that produces exceptionally well. These Brussels sprouts are large and robust at 2" (5cm) in diameter, with a beautiful depth of flavor that is unrivaled by any hybrid out there. After a nice frost the flavor sweetens and intensifies.

Approx 200 seeds



LS359 Long Island Brussels Sprouts

Brassica oleracea gemmifera

A great variety that produces well, especially in well improved soil. The sprouts ripen in succession from the base upwards. It is best to remove the lower leaves to assist in picking. Just make sure you leave enough leaves for the plant to produce properly.

Approx 200 seeds

<input type="checkbox"/>							\$ 2.90
HL	16" ↑	50 F		1		80	
		7-10 days	HA	200+ seeds	16"/22"	H / I	

<input type="checkbox"/>							\$ 2.90
HL	16" ↑	50 F		1		85	
		7-10 days	HA	200+ seeds	16"/22"	H / I	

Cabbage



Beans, beetroot, celery, echinacea, most herbs, onions and potatoes
(Rue, tomatoes, strawberries)



Cabbage are a wonderful member of the Cole crop family, often overlooked and given a reputation of being a boring vegetable. Cabbages are actually a very diverse and interesting crop that certainly deserves more attention.

The diversity is quite astounding, who said a cabbage is just a cabbage... There are super large, tight headed varieties that can feed a football team, smaller tight headed varieties that can be called a personal cabbage, Smooth leaved, savoyed, loose leaved for continuous picking, green, red, Chinese....

Cabbage is a worthwhile crop to grow. They enjoy the cooler weather and are best planted in early Spring or late summer in the warmer regions. In more moderate climates, their growing season can be extended into the summer months, however, the cooler weather seems to improve their flavor.



LS305 Brunswick Cabbage

Brassica oleracea capitata

This large German heirloom dates back to the late 1920s. There are so many positive attributes to this cabbage: the size is just awesome, the flavor is outstanding, the slow splitting is a real plus as you can leave them in the field for that little bit longer. Brunswick is a really reliable variety and definitely worth the effort.

Approx 200 seeds



LS423 Cape Spitz - Sugar Loaf Cabbage

Brassica oleracea capitata

A lovely quick growing cabbage with the "sugarloaf" shape. In older times sugar was sold on cone shapes called loaves, this cabbage takes its name from the similar shape. Loves improved soil and will do well in the cooler spring and fall months.

Approx 200 seeds

<input type="checkbox"/>							\$ 2.80
HL	16" ↑	50 F		1		90	
		7-10 days	HA	200+ seeds	16"/22"	H	

<input type="checkbox"/>							\$ 3.85
HL	16" ↑	50 F		1		70	
		7-10 days	HA	200+ seeds	16"/22"	H	





LS301 Copenhagen Market Cabbage

Brassica oleracea capitata

A brilliant Danish heirloom variety. Nice, compact heads make it perfect for container gardening or for smaller gardens. The solid heads reach a diameter of 6-8" (15-20cm) and can weigh up to 3-4lb (1.3-2kg). Can hold well in the field as it doesn't split easily. Harvest-able 65-95 days from transplant. Approx 200 seeds

☐ _____ \$ 2.95						
HL	16" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	16"/22"	H



LS861 Danish Ballhead Cabbage

Brassica oleracea capitata

This is a cabbage with a rich history. Known from at least the 15th century, it is a descendant of the old Dutch variety called Amager that was developed on the Dutch island of the same name. Commercially introduced to the US in 1887, this variety has very tight crisp heads that make it an excellent storage cabbage. Does not tolerate sustained high temperatures but will excel in cooler environments. Approx 200 seeds

☐ _____ \$ 2.90						
HL	14" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	16"/22"	H



LS933 Golden Acre Cabbage

Brassica oleracea

One of the earliest varieties that we stock. Small to medium sized heads, allowing you to plant them slightly closer than other varieties. The heads are 15-20 cm across and nicely packed. This variety has been widely grown from the early 1900's. Will be ready to harvest in under 80 days from transplant. Approx 300 seeds

☐ _____ \$ 2.95						
HL	16" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	16"/22"	H



LS934 Mammoth Red Rock Cabbage

Brassica oleracea

This heirloom dates back to 1889. An awesome, red cabbage that lives up to its name. these heads get up to 8" (20cm) in diameter and weigh 5-7lb (2-3kg). A beautiful, deep purple/red throughout, with lovely firm heads. They do not do well in the heat, so be sure to plant out at the correct time in warmer climates. If you get the timing right on this one, you will not look back!

95-110 days from transplant.

Approx 200 Seeds

☐ _____ \$ 2.85						
HL	16" ↑	50 F		1		90
		7-10 days	HA	200+ seeds	16"/22"	H



LS796 Michihili Chinese Cabbage

Brassica pekinensis

A very quick grower that can be harvested in 55-100 days. Has dense and narrow leaves, deep green exterior color and white/green interior leaves that have wide flat ribs. Can be used in soups, stews, salads, stir-frys and pasta dishes. The leaves are often used like a lettuce.

Approx 300 seeds

☐ _____ \$ 2.60						
HL	18" ↑	55 F		1		65
		7-10 days	HA	200+ seeds	12"/12"	H



LS164 Red Acre

Brassica oleracea capitata

Here's a cabbage that will make a statement in the garden, or on the plate. Red Acre will produce large heads with a beautiful deep purple/red color. You can harvest young for those tiny red "gourmet" cabbages that you pay a fortune for or allow them to mature before picking.

Approx 200 seeds

☐ _____ \$ 2.85						
HL	16" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	16"/22"	H



LS935 Savoy Perfection

Brassica oleracea capitata

A beautifully savoyed drumhead cabbage. The flavor is sweet and full and can be enjoyed raw as well as cooked. The savoyed leaves really add texture and variety to a salad or coleslaw. When cooked, the sweet and mild flavor is still prevalent, without that well-known cabbage odor. We find this one of the better varieties to use in coleslaw, especially if you go light on the mayo to bring out the flavors.

Approx 300 seeds

☐ _____ \$ 2.95						
HL	16" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	16"/22"	H

Carrots

A staple crop that is grown throughout the world. Carrots come in many colors, shapes and sizes; there are orange, white, yellow, red, purple, purple with orange cores, purple with pale yellow/cream cores, fat and stubby, long and thin, round, smooth, all beautifully colorful and diverse.

As is standard with all root crops, they should be sown where they are to grow. For best results make shallow drills in rows 10" apart. If you mix the seed with some radish seed before sowing, the radish seed will grow quickly and when you harvest the radish it will leave enough room for the carrots to grow and effectively save you from having to thin them out. Cover the sown seed lightly with soil and then cover with a burlap/hessian cloth. Water using a sprayer hose through the cloth. The cloth helps to hold moisture in the soil in those first crucial days where germination is beginning. As soon as the tiny seedlings begin to show, remove the cloth to prevent them growing into it. Planting carrots with this method ensures an even and successful germination



Peas, leeks, lettuce, radish, onions, and chives
(dill, parsnip, fennel, potatoes)



LS857 Imperator Carrot

Daucus carota

Worldwide, this is one of the most popular carrot varieties. Long and slender, growing to about 30cm long, this is a succulent fine textured carrot with a very small core. Superb eaten raw in salads. Approx 600 seeds



\$ 3.50

OP	12" ↑	50 F		1		65
		7-21 days	HA	600+ seeds	2"/10"	B



LS806 Kuroda Long

Daucus carota

This is a deep orange carrot variety, that is mild and sweet in flavor. It can be harvested in 77 days and is mostly used for juicing. These large carrots store well and are extremely tender. Approx 600 seeds



\$ 3.50

OP	12" ↑	50 F		1		75
		7-21 days	HA	600+ seeds	2"/10"	B



LS809 Little Finger

Daucus carota

One of the few carrots suitable for container gardening. This sweet, juicy, tender and almost core-less carrot is a baby-type carrot with a deep orange color and got its name from looking almost like a little "pinky" finger. It is a fan of cool weather. It's high in Vitamins A & B, rich in calcium & phosphorus. Can be harvested in 55+ days Approx 600 seeds



\$ 3.50

OP	12" ↑	50 F		1		55
		7-21 days	HA	600+ seeds	2"/10"	B



LS385 Lunar White Carrot

Daucus carota

One of the older carrot varieties that we have, it looks like a parsnip but tastes just like a carrot. Lunar White has green shoulders and a sweet carrot flavor. The roots can grow quite large with harvests close to 300 gr per root possible. Approx 200 seeds



\$ 3.95

OP	12" ↑	50 F		1		75
		7-21 days	HA	200+ seeds	2"/10"	B



LS658 Solar Yellow

Daucus carota

Yellow to the core, these lovely refreshing carrots are a beautiful shade of yellow. They grow to around 18 cm long with a nice tapered form. Crunchy and sweet these are a lovely addition to any veggie garden. Approx 500 seeds



\$ 3.25

OP	12" ↑	50 F		1		75
		7-21 days	HA	500+ seeds	2"/10"	B



LS783 St Valery

Daucus carota

A lovely, rare bright orange carrot that is also known as James Scarlet. It was developed in France. This variety is very productive and stores well. It is also a good juicing carrot and is sweet and tender when eaten. Approx 600 seeds



\$ 3.25

OP	12" ↑	50 F		1		70
		7-21 days	HA	600+ seeds	2"/10"	B



LS812 Thumbelina Carrot

Daucus carota

Round, orange carrots that are best harvested at 60-70 days but should be watched from about 45-50 days, should be a golf ball size or smaller. A very good producer that is easy to grow and requires little maintenance. These carrots have a sweet taste and small cores, they are perfect for snacks, salads, stews, stir-fries or hors d'oeuvres. Approx 600 seeds



\$ 2.85

OP	12" ↑	50 F		1		60+
		7-21 days	HA	600+ seeds	2"/10"	B



Cauliflower



Celery, beans, echinacea, cabbage, onions and leeks
(Rue, tomatoes, strawberries)



Cauliflower is a cool weather crop and is not heat tolerant. Part of the cruciferous vegetable family, which are considered to have many health benefits as well as cancer fighting nutrients.

Faster maturing varieties can be started indoors 4-6 weeks before the last frosts for a spring planting. Longer maturing varieties should be started 8-10 weeks before your first frost for a fall harvest. A dust of frost does enhance the flavor.

Although a hungry crop, beware of using fresh manure as it can influence the coloring and flavor adversely.



LS108 Sicilian Violet Cauliflower

Brassica oleracea botrytis

The florets of this Italian Cauliflower are violet, with a fine texture and good flavor. Use it raw to add excitement to salads and health dips. The head turns green when cooked, but still maintains its characteristically sweet taste, cooked or raw. The high mineral content is responsible for the color. Both violet cauliflower and red cabbage are recognized as having high anthocyanin levels, these are well-noted as healthy compounds due to their antioxidant properties.

Approx 100 Seeds



LS357 Snowball Cauliflower

Brassica oleracea botrytis

Heirloom. One of the oldest classic cauliflower varieties. Up until today, it remains one of the best and most widely adapted cauliflowers. A market leader for many years, until all the new hybrids came out. Snowball is a great producer of compact, well-formed, ivory-white heads of good quality. Early to mid-season. The flower spirals form a Fibonacci sequence. Cauliflower is a good source of fiber, iron, potassium and Vitamins C, B3, and B5. Along with the other members of the cabbage family it is an immune system booster.

Approximately 200 Seeds

<input type="checkbox"/>							\$ 3.20
HL	16" ↑	50 F		1		70	
		7-10 days	HA	200+ seeds	16"/20"	H	

<input type="checkbox"/>							\$ 2.85
HL	16" ↑	50 F		1		70	
		7-10 days	HA	200+ seeds	16"/20"	H	

Growing corn

Growing corn should be one of the easiest tasks, however people often call our offices with one main problem. They want to know why their corn cobs are never completely filled.

The answer is simple, it's a pollination issue. Corn is naturally wind pollinated and if they are planted incorrectly, the wind tends to blow the pollen away. Many gardeners looking to save space plant their corn in long rows on the edges of the veggie garden. This is the primary cause of unfilled cobs.

When the corn plant sheds pollen the wind carries the pollen from one plant to the next, and the next etc. If planted in a row and the wind comes at the wrong angle, the pollen will be blown away from the other plants, leaving incomplete or unpollinated cobs.

What you need to do is plant your corn in a block, this way, no matter which direction the wind comes from, pollen will drift over all the plants, ensuring full cobs and a great harvest.

Lastly, the minimum number of plants for acceptable pollination is 40 plants. 80 plants or more would be even better especially if you want to save the seed for planting. You will note that The Seedstead will only supply our corn in packets with a minimum of 80 seeds per packet. This is to ensure that you can successfully save seed from a single planting.

Note for seed saving: Only harvest the cobs in the center for seed saving. Use the outer 3 or 4 rows for consumption. The center cobs are the ones with the least chance of contamination and they will have the highest genetic mix.



Cucumbers



Radish, lettuce, beans, peas, borage and artichokes
(cauliflower, potatoes, basil)



Nothing says summer quite like a fresh crisp cucumber, an essential ingredient in many summer dishes. There are super long varieties, short fat ones, white oval ones, extra crunchy ones, spineless, burpless, bitter skinned, sweet skinned, they all add their own unique flavor to your dish.

The pickling cucumbers are also great and can be eaten young, just as they are, or pickled and enjoyed later.

Cucumbers are a warm season crop; however, they can be started off indoors to get a jump on the season and should only be planted out once all danger of frost is past. For best results, train the vines up a trellis, this ensures straight and evenly colored fruit.



LS850 Armenian Green Cucumber

Cucumis melo

Known as a cucumber or a melon or even a cucumber melon. This beautifully scalloped fruit is crisp and light and looks beautiful chopped into rounds for a salad. There is no need to peel the fruit as the skin is not at all bitter. Best picked young when 10-12" (25-30cm) long. If left on the vine, they can grow into mini submarines in a couple of days. Produces heavily. Approx 20 Seeds

<input type="checkbox"/>								\$ 3.25
HL	6.5' ↑	62 F		1		60		
		7-10 days	TA	20+ seeds	20"	G		



LS662 Armenian Yard Long Cucumber

Cucumis melo

This is a white version of the Armenian Green. Known as a cucumber or a melon or even a cucumber melon. This beautifully scalloped fruit is crisp and light and looks beautiful chopped into rounds for a salad. There is no need to peel the fruit as the skin is not at all bitter. Best picked young when 10-12" (25-30cm) long. If left on the vine, they can grow into mini submarines in a couple of days. Produces heavily. Approx 20 Seeds

<input type="checkbox"/>								\$ 3.25
HL	6.5' ↑	62 F		1		60		
		7-10 days	TA	20+ seeds	20"	G		



LS141 Ashley Cucumber

Cucumis sativus

An excellent slicing cucumber with a lovely crisp, crunchy texture. An early, prolific producer of dark, medium sized fruits. Originally bred to withstand the hot and humid southern summers. Resistant to downy mildew. Best grown on a trellis to save space and maintain even coloring and shape of the fruit. The dark green skin can become a little bitter on this variety as it matures. A very popular and well-known heirloom variety. Approx 20 Seeds

<input type="checkbox"/>								\$ 2.85
HL	6.5' ↑	62 F		1		60		
		7-10 days	TA	20+ seeds	20"	G		



LS795 Beit Alpha Cucumber

Cucumis sativus

Beit Alpha is a no peel variety with its very tender, sweet skin. There is no bitterness to this one. Deliciously sweet and crunchy, this cucumber can be used in salads and for pickling. Very easy grower, handling greenhouse production like a champ. Harvest ready from 60 days. Approx 20 seeds

<input type="checkbox"/>								\$ 3.55
HL	6.5' ↑	62 F		1		75		
		7-10 days	TA	20+ seeds	12"/16"	G		



LS143 Boston Pickling

Cucumis sativus

This heirloom pickling cucumber is an early producer of 3-6" (7-15cm) long, dark green, crisp and tender fruits. They hold their own in a salad with their crisp, crunchy mouthfeel and sweet flavor, they are at their absolute best as a pickle though. The more you pick, the more they produce. Approx 20 seeds

<input type="checkbox"/>								\$ 2.95
HL	6.5' ↑	62 F		1		55		
		7-10 days	TA	20+ seeds	12"/16"	G		



LS1075 Emperor Alexander Cucumber

Cucumis sativus

This very unusual cucumber is not often listed on any websites. It's a very quick growing cucumber, that will have fruit in well under 70 days from transplant. It's a crisp, tasty cucumber that will not fail to impress. It's best eaten while still green and before it colors-up, around 6" is a good harvest size. This variety was named in honor of the Russian Emperor Alexander and is also known as Kaiser Alexander. A very rare Russian variety. Approx 20 Seeds

<input type="checkbox"/>								\$ 4.00
HL	6.5' ↑	62 F		1		65		
		7-10 days	TA	20+ seeds	20"	G		





LS867 Homemade Pickles

Cucumis sativus

Super productive cucumber variety, Homemade Pickles is one of the best pickler varieties, producing masses of short stubby cuc's that are crisp and fleshy, perfect for pickling.
Approx 20 seeds

\$ 2.65						
HL	6.5' ↑	62 F		1		75
		7-10 days	TA	20+ seeds	12"/16"	G



LS661 Marketmore Cucumber

Cucumis sativus

One of the 'great' cucumbers with reduced spines and a nice tender skin. This has outstanding taste, huge cropping ability and is highly disease resistant. One of the best slicing varieties available. Resistant to Powdery Mildew, Scab, Downey mildew and Cucumber Mosaic Virus.
Approx 20 seeds

\$ 2.70						
HL	6.5' ↑	60 F		1		85
		7-10 days	TA	20+ seeds	12"/16"	G



LS438 National Pickling

Cucumis sativus

National Pickling is a variety developed specifically for pickle growers. This is a stunning pickler and also gives a good account for itself as a salad cucumber.
Approx 20 seeds

\$ 3.00						
HL	6.5' ↑	60 F		1		60
		7-10 days	TA	20+ seeds	12"/16"	G



LS434 Telegraph Improved Cucumber

Cucumis Sativus

Telegraph Improved is a very well-known heirloom cucumber (late 1800's) that has a lovely sweet juicy flavor. It produces masses of heavy sweet cucumbers, one of the better heirloom cucumbers for greenhouse/tunnel production.
Approx 20 seeds

\$ 3.20						
HL	6.5' ↑	60 F		1		90
		7-10 days	TA	20+ seeds	12"/16"	G



LS321 Jelly Melon

Cucumis metuliferus

This real South African heirloom is a traditional food plant indigenous to Southern and Central Africa. This vigorous grower produces multiple horned fruits varying from mottled greens to bright mottled orange when ripe. As it ripens the flavor spectrum is quite vast: from a savory tart cucumber with hints of citrus to a banana, citrus, kiwi fruit with hints of papaya when ripe. The unique jell-o texture adds a whole new dimension to this fruit. As a simple desert, simply cut the Jelly Melon in half and scoop out the jello coated seed with a spoon. Also known as African Horned Cucumber, or Wild Cucumber.
Approx. 20 Seeds

\$ 4.00						
	6.5' ↑	62 F		1		80+
		7-10 days	TA	20+ seeds	20"	G



LS1024 Muncher

Cucumis sativus

A high yielding burpless variety. Vigorous plants on compact vines. Muncher cucumbers are great fresh or for pickling. They have a deliciously sweet taste with a smooth, thin and tender skin. Mature fruits are between 15 and 20cms in length. These cucumbers are excellent for container gardening.
Approx 20 seeds

\$ 2.80						
HL	6.5' ↑	60 F		1		85
		7-10 days	TA	20+ seeds	12"/16"	G

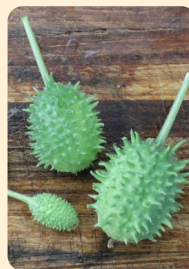


LS852 Straight Eight Cucumber

Cucumis sativus

Stunning smooth skinned 8" (20+cm) cucumbers, these are resistant to Mosaic Virus and are superb producers. This was an All-American winner in 1935 and has really stood the test of time.
Approx 20 seeds

\$ 3.20						
HL	6.5' ↑	62 F		1		60
		7-10 days	TA	20+ seeds	12"/20"	G



LS440 West Indian Burr Gherkin


Cucumis anguria

This rare and unusual cucumber originated from West Africa and is now grown in many countries worldwide. The rampant vines are highly productive, producing masses of small 2" (5cm), oval, spiked cucumbers with a unique and refreshing flavor, and a lovely crisp bite. Used young and whole, they are a delicious and unique addition to a salad. As they mature, the spikes and skin become a little tough and the fruit requires peeling, although the flavor of the flesh does improve with maturity.
Approx 20 Seeds

\$ 3.85						
HL	6.5' ↑	62 F		1		65
		7-10 days	TA	20+ seeds	20"	G



Eggplants

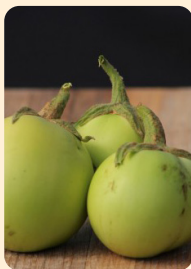
 Beans (Runner and Bush), echinacea, peppers, lettuce



There are so many interesting varieties of eggplants available to grow at home today that it just makes sense to try your hand at growing this ancient vegetable.

Eggplants are a very tender, heat loving crop that require a longer, warm growing season. To get a head-start on the season, start your seeds off indoors at least 10 weeks before your last spring frost date. Ideally you want to plant your seedlings outdoors once the soil has warmed up a little and all danger of frost is past.

Most eggplants take 100 days to harvest, so be sure to plan for this and get your crops going early.



LS659 Applegreen Eggplant

Solanum melongena

Developed at The University of New Hampshire in 1964. This is a highly recommended variety which produces even in a cooler climate. Applegreen eggplant is a non-acidic, mild flavored variety that does not even need peeling and looks interesting on the plate with its pale green skin.

Approx 25 Seeds









LS139 Diamond Eggplant

Solanum melongena

A very productive producer of elongated oblong, dark purple skinned fruit with a creamy, pale green flesh. The flavor is mild with no bitterness and the flesh is fine textured and smooth. An easy growing variety from Ukraine that produces early and prolifically.

Approx 25 Seeds

<input type="checkbox"/>							\$ 2.85
OP	40" ↓	77 F		3		95+	
		10+ days	TA	25+ seeds	20"/36"	F	

<input type="checkbox"/>							\$ 2.85
HL	40" ↓	77 F		3		95+	
		10+ days	TA	25+ seeds	20"/36"	F	

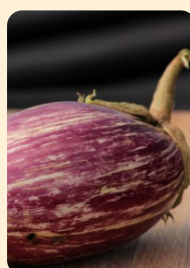


LS869 Ethiopian Inik'ulali Eggplant

Solanum melongena

This amazing heirloom is a relatively new discovery as heirlooms go and a real stunner in the garden when ripe with its beautiful, bright orange, striped skin. The only drawback is that the fruit is at its best in taste and texture when still slightly green and "under-ripe". Once ripe, they become bitter and less appetizing. The overripe fruit makes a beautiful display in a fruit bowl on your kitchen counter and also makes for a great conversation starter. Also known as Scarlet Eggplant or Ethiopian Eggplant.

Approx. 25 Seeds










LS577 Listada de Gandia

Solanum melongena

This old Spanish heirloom dates back as far as the 1850s. It is definitely one of the prettiest looking eggplants with its beautifully purple and white striped skin. The skin is thin and can be left on the mild flavored fruit for cooking. Once established, this variety is extremely hardy and loves the heat and a long growing season. Also known as Striped Guadalupe.

Approx 25 Seeds

<input type="checkbox"/>							\$ 4.00
	40" ↓	77 F		3		75+	
		10+ days	TA	25+ seeds	20"/36"	F	

<input type="checkbox"/>							\$ 2.90
HL	40" ↓	77 F		3		95+	
		10+ days	TA	25+ seeds	20"/36"	F	



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SS019 Emmer Wheat

Fagopyrum esculentum

This is an ancient grain which originated in the so-called Fertile Crescent of the Middle East, it is the predecessor of modern wheat. Naturally low in gluten, but high in both fiber and protein, milled Emmer imparts a wonderful nutty yet sweet flavor to baked goods. A tall growing wheat expect plants to grow to at least 3' (1 meter) tall. One of the greatest values of these ancient grains is that they are not fertilizer dependent and are able to produce a good crop of grain in marginal soils, in fact a high fertility soil could cause lodging of the stems leading to a poor harvest. Typically, also used as a rice substitute, it is best soaked overnight to reduce the cooking time to around 15-20 minutes. However, it is often used as 'farro' in Mediterranean dishes where it can be used in soups, salads and many other traditional dishes. Approx 200 seeds

<input type="checkbox"/>							\$ 3.25
HL	40" ↑	54 F		1		200+	
		7-10 days	HA	250+ seeds	1"/12"	I	



SS021 Purple Barley

Fagopyrum esculentum

What a stunning variety. If you are looking for an ancient grain to add to your collection, grow your own grains or are looking for a rice substitute, this is the grain for you. This is another superb grain in our collection that will allow you to explore the world of ancient grains. An ancient Tibetan variety, this one is naturally hullless, meaning that this purple barley will thresh easily with minimum effort. Very nutritious, this barley is high in available vitamins, minerals and dietary fiber. Approx 200 seeds

<input type="checkbox"/>							\$ 3.15
HL	32" ↑	54 F		1		70+	
		7-10 days	HA	350+ seeds	1"/12"	I	



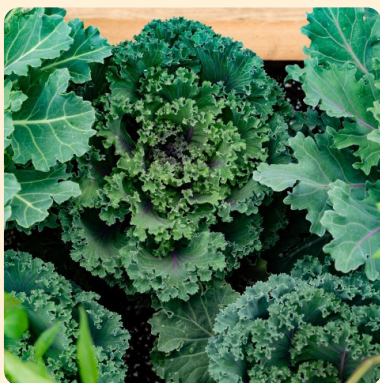
SS017 Quey Teff

Fagopyrum esculentum

Quey Teff (pronounced key) is a traditional East African grain predominantly used to make gluten-free flat bread called Injera, a type of sourdough fermented bread cooked on a flat griddle. The pretty, dimpled, porous surface allows it to hold and collect sauces. Growing your own teff grain is the perfect option when looking for a sustainable gluten-free bread option. There are different types of teff: Quey is red, Nech is white, Sergegna, a mix between Quey and Nech and also a very rare black teff that makes a dark brown bread. Approx 2000 seeds

<input type="checkbox"/>							\$ 3.25
HL	32" ↑	62 F		1		65+	
		7-10 days	TA	10000+ seeds	1"/12"	H	

Kale



Kale is a 'super food', its own little powerhouse of nutrients.

So easy to grow, making it a very rewarding crop that just keeps on giving. Handles cooler weather very well and is tolerant of a little heat. Early spring plantings work the best, enabling a good crop before the heat of summer sets in. In more moderate climates, you can enjoy an extended growing season.

Can be eaten raw in salads, lightly steamed, fried with a little butter or made into your favorite kale chips, green or purple, you chose.



LS546 Couve Tronchuda

Brassica oleracea acephala

Couve Tronchuda is often referred to as a kale or as a leaf cabbage. Although it has many similarities to a kale in its loose leaf growing habit, the flavor and leaf texture is definitely closer to that of a cabbage. The beauty of this loose leaved variety, is that you can harvest for an extended period of time and are not limited to harvesting a single head of cabbage. A very hardy plant that has good disease resistance and produces well. Best known for its use in the traditional Portuguese dish, Caldo Verde. Approx 200 Seeds

<input type="checkbox"/>							\$ 3.50
HL	16" ↑	50 F		1		70	
		7-10 days	HA	200+ seeds	16"/20"	H	



LS873 Dwarf Blue Curled Scotch

Brassica oleracea acephala

Stunning small compact variety that really has a great flavor. The leaves are tender, and very tasty with a heavy crinkle. Adapts well to life in a pot and can handle the cold exceptionally well. Approx 300 seeds

<input type="checkbox"/>							\$ 2.95
HL	16" ↑	50 F		1		65	
		7-10 days	HA	200+ seeds	16"/20"	H	

Kohlrabi



Kohlrabi is such a rewarding crop to grow. So easy to grow, attractive in the garden, and so versatile in the kitchen. Kohlrabi also has many dense nutrients and is extremely healthy for you.

A cool weather crop, plant in early spring or in late summer for a fall harvest in the Northern States or in fall for a winter harvest in the Southern States.



LS743 Purple Vienna Kohlrabi

Brassica oleracea gongylodes

An awesome heirloom dating back to the early 1860s. The deep purple-skinned bulb grows above the ground and is the main attraction of this variety. The bulb can be eaten raw or cooked and has a full flavor of a combination of brassicas; some say it has more of a turnip flavor, others say more broccoli or even cabbage. The texture of the flesh is crisp which softens on cooking. Makes a beautiful, eye-catching addition to the veggie garden. Very easy to grow.

Approx 300 seeds

\$ 2.95

HL	16" ↑	50 F		1		50+
		7-10 days	HA	200+ seeds	16"/20"	H



LS300 White Vienna Kohlrabi

Brassica oleracea gongylodes

A very easy to grow variety. The above ground 'bulb' is pale green with a tender, white flesh and a flavor somewhere between a turnip and a mild cabbage. These are delicious raw or cooked, roasted or in stir fries. The leaves are also edible and when young make an interesting and flavorful addition to a salad. The bulb should be harvested when it reaches the size of an apple or tennis ball, otherwise they can become tough and woody.

Approx 200 seeds

\$ 2.80

HL	16" ↑	50 F		1		50+
		7-10 days	HA	200+ seeds	16"/20"	H

Herbs



Historically, herbs and spices have always had a very large part to play in many cultures, from the superstitions of warding off bad dreams and evil spirits to bringing good fortune. The ancient art of healing disease and keeping germs at bay is still used today, with new discoveries still being made. Not to mention simple pleasures like the added benefits of superb flavors in daily cooking and of course aiding one's digestion after an overindulgent feast.

These are extraordinary plants that today, as in the past, are essential in almost all cultures. Their versatility is astounding, ranging from medicinal, culinary, food preserving, cosmetic and as natural remedies in the home and garden.

We encourage you to explore the amazing world of herb gardening, learning how to use them and enjoying the remarkable benefits of your own home grown herbs.



LS830 Angelica

Angelica archangelica

Angelica has quite a long history in both medieval medicine and superstitious folklore and was considered to provide protection from evil spirits as well as the plague. Used today in many elements of cookery from additions to gin and wines to candied Angelica for cake decorating. It does get credit for aiding in digestion, stimulating production of digestive juices, helping to treat flatulence and spasms. Readily self-sows, so once you have it...

Approx 200 Seeds

\$ 2.85

HL	3' ↑	50-60 F		2		365+
		21-28 days	P	100+ seeds	12"/36"	C / E / I



LS853 Anise

Pimpinella anisum

Native to eastern Mediterranean and southwest Asia, Anise is a very versatile herb and spice. Commonly used as a flavoring for "Black Jelly Beans", Humbugs and as a confection and digestive aid in Indian cuisine. All parts of the plant can be used although most commonly the seed is more widely utilized. Anise is very aromatic and distinct in its flavor.

Approx 200 Seeds

\$ 2.85

HL	24" ↑	60 F		1		50-100
		5+ days	TA	200+ seeds	12"/20"	E / B





- Basil** All vegetables and herbs esp, tomatoes, and most fruit trees (**rue**)
- Borage** Strawberries, tomatoes, cucumbers and lettuce
- Chamomile** Everything, but does really well with Cabbage, Cauliflower, Brussels Sprouts, broccoli, onions, leeks and chives
- Chervil** Dill, coriander, carrots and radish
- Chives** Parsley, Apples, Carrots, tomatoes, potatoes and eggplants
- Coriander** Dill, Chervil, Cabbage, Carrots, Broccoli, Brussels sprouts, Cauliflower (**Fennel**)
- Dill** Carrots, tomatoes, eggplants, peppers and cabbage (**fennel, coriander**)
- Echinacea** Peppers, eggplants, tomatoes, potatoes, cabbage, broccoli, Brussels sprouts and cauliflower
- Fennel** Lettuce, cabbage, broccoli, Brussels sprouts, cauliflower and cucumbers (**tomatoes, beans, coriander, dill**)
- Hyssop (Korean Mint)** Cabbage, broccoli, Brussels sprouts, cauliflower
- Kohlrabi** Beet, Swiss chard, leeks, chives and onions (**fennel, peppers, strawberries, tomatoes**)
- Lovage** Most plants, but particularly peppers and all beans and peas
- Mint** Cabbage and tomato (**parsley, strawberries**)
- Oregano** Strawberries, peppers, beans, cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi and turnips
- Parsley** Tomato, asparagus, carrot, strawberries, lettuce, beans and mint
- Rue** Tomatoes (**Basil**)
- Sage** Carrots, strawberries, grapes, cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi and turnips (**basil, rue, wormwood**)
- Savory** Tomatoes, beans (all) onions, garlic, leeks, chives
- Tansy** Peaches, apricots, almonds, nectarines, cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi and turnips
- Thyme** Cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi and turnips



LS372 Catnip

Nepeta cataria

Catnip is an easy and vigorous grower and will perform very well if you can keep your cats off for long enough for it to take off. Cats just love catnip. It is not only good for happy cats though and has many medicinal benefits for humans too. Most commonly used in a tea to help fight colds and flu. It is also a good addition to your home-brewed insect repellent.
Approx 100 Seeds

<input type="checkbox"/>							\$ 2.85
HL	25" ↑	60 F		1		70	
		7-10 days	HHP	100+ seeds	20"/20"	H	



LS374 Chervil

Anthriscus cerefolium

Chervil is an herb that is probably best known in french cuisine, where it is used in many dishes. It has a mild, subtle parsley/ aniseed flavor perhaps with a hint of tarragon. Adds an interesting flavor profile to most dishes. Enjoys cooler weather and can handle a very light frost.
Approx 200 seeds

<input type="checkbox"/>							\$ 2.65
HL	12" ↑	55 F		1		50+	
		7-10 days	HHP	200+ seeds	12"/20"	B	



LS375 Chives

Allium schoenoprasum

Due to the main nature of the uses of Chives, we refer to them as an herb. They are in fact more closely related to the onion, leek and garlic family. Chives are very easy to grow and maintain. You simply cut off what you need, and they continue to grow. They will die back in winter and be one of the first greens to peek out in spring. Used as a garnish, for flavoring for dips and sauces, in omelettes, fish and poultry dishes....a very versatile herb indeed.
Approx 200 seeds

<input type="checkbox"/>							\$ 3.00
HL	12" ↑	60 F		1		40	
		12-20 days	HP	200+ seeds	2"/4"	B	



LS157 Cumin

Cuminum cyminum

Native throughout The Middle East and India, this is an essential spice used in eastern cooking. Referenced in the Bible, cumin is truly an ancient herb/spice. The flowers and leaves are also edible and can be used to make teas, added to salads or to cooked dishes in the last few minutes of cooking. The seeds can be used whole or crushed and add a warm, earthy and slightly nutty nuance to your dish.
Approx 200 seeds

<input type="checkbox"/>							\$ 2.50
HL	40" ↑	62 F		1		100	
		7-10 days	T	200+ seeds	10"/20"	A	



LS392 Dill Bouquet
Anethum graveolens

Dill can be used in almost any dish. The leaves with their strong flavour are superb in salads. It's a tall variety with abundant leaf growth and particularly large seed heads, making it an ideal multipurpose Dill to grow for pickling seed and general use. Approx 200 seeds



LS929 Dill Mammoth
Anethum graveolens

This is a HUGE Dill. It grows to well over 6.5' (2m) tall and does so at an impressive speed. Bar the hugeness and associated productiveness of this dill variety, nothing changes, every part of the plant can be used as with other dill varieties. We also did not detect any discernible difference in taste. Approx 200 seeds

\$ 2.90

HL	3' ↑	60 F		1		70
		7-10 days	HHA	200+ seeds	12"/24"	E / B

\$ 2.85

HL	5'+ ↑	60 F		1		70
		7-10 days	HHA	200+ seeds	24"/30"	E / B



LS925 English Lavender
Lavandula angustifolia

An old English Heirloom, also known as Lavender Vera or Old English Lavender. This is one of the cold tolerant lavenders, but thrives in warmer weather and even drier weather conditions. A good bug repellent, repels fleas, moths and even whitefly and can be added to natural insecticide remedies. However, bees and butterflies are attracted to the beautiful, deep purple flowers and sweet scent. A stunning addition to your vegetable garden border or as an ornamental in your flower beds. Approx 200 seeds



LS424 Florence Fennel
Foeniculum vulgare

Grown specifically for its bulbous stem and used either cooked or raw in salads, a real gourmet item and generally needs to be grown as it's not available in stores. Best harvested at just about fist sized. Approx 100 seeds

\$ 2.90

HL	32" ↑	66 F		2		70
		12-15 days	HP	100+ seeds	12"/12"	B / F

\$ 2.95

HL	3-4' ↑	60 F		1		90+
		7-10 days	TA	200+ seeds	20"/20"	H



LS559 German Chamomile
Matricaria chamomilla

Considered by many (along with Lavender) to be amongst the safest of herbs to use. Widely known for its calming and relaxation properties German Chamomile is used in lotions, teas and is extracted for essential oil production. Approx 200 seeds



LS391 Greek Oregano
Origanum vulgare

Italian and Greek dishes are completed with the addition of oregano. Bolognese and oregano also go together like fish and water... and Pizza well oregano is a must along with some basil, naturally. With its trailing habit it is simple to grow and does very well in pots. Approx 200 seeds

\$ 3.20

HL	10" ↑	55 F		2		70+
		10 days	HHA	200+ seeds	10"/16"	H

\$ 3.25

HL	12" ↑	60 F		1		90
		7-10 days	HHP	100+ seeds	16"/20"	H



LS924 Horehound
Marrubium vulgare

Horehound is a member of the mint family and is most commonly used to make tea and candy, for colds and flu and has recently been used as a flavoring in liqueurs as well. The tiny hairs on the oval leaves give them a woolly appearance. It has a musky aroma that loses some of its potency when dried. Approx 200 seeds



LS369 Italian Large Leaved Basil
Ocimum basilicum

Italian Large Leaf Basil has the largest leaves of all the basil varieties. The flavor is somewhat milder and sweeter than the smaller leaved varieties. This is a lovely variety to use fresh in salads, in cooked dishes or to dry for later use. Pinch off the flowers as they form to extend the harvest period. Approx 100 Seeds

\$ 3.50

HL	16" ↑	60 F		2		70
		12-15 days	HHP	100+ seeds	12"/12"	H

\$ 2.85

HL	24" ↑	60 F		1		50
		5 days	TA	100+ seeds	20"/36"	H





LS182 Italian Parsley (Flat Leaf)

Petroselinum hortense

Traditional flat leaf Italian parsley is one of the world's most under-rated herbs. It's not just a garnish, packed with high densities of vitamins and minerals, it makes a great "pick-me-up" if blended into a smoothie or fruit juice. We pick handfuls to add to soups, salads and our juice machine. Pick regularly and remove flower heads to prolong production. Please soak seed to assist with germination.

Approx 200 seeds

☐ _____ \$ 2.85

HL	10" ↑	60 F		1		50+
		21+ days	HHP	200+ seeds	10"/14"	A



LS378 Korean Mint

Agastache rugosa

Korean mint is a well-known mint plant with a strong licorice/anise flavor. It is often used in salads, as a tea and to flavor meat and fish dishes. When planting, just lightly cover the tiny seeds with soil or germination mix. Once they are large enough to handle you can pot them up for a month or two and either plant out or keep them in pots.

This is a great bee / pollinator plant. Approx 100 seeds

☐ _____ \$ 2.80

HL	3.5" ↑	60 F		1		75+
		7-10 days	HHP	200+ seeds	20"/36"	H



LS380 Lovage (The Maggi Herb)

Levisticum officinale

Ever wanted to get away from those flavoring and chemically infused stock cubes and powders? Lovage is well known for imparting a beautiful rich flavor to stews and soups. Once you have experienced the benefits of this astounding herb you will never go back to a standard stock cube. NB: Seed needs to be refrigerated for 2 weeks prior to planting.

Approx 200 seeds

☐ _____ \$ 2.80

HL	5" ↑	60 F		1		40+
		12-15 days	HHP	200+ seeds	30"/36"	C



LS343 Moss Triple Curled Parsley

Petroselinum crispum

Dense frilly leaves, make it the most commonly used herb for garnish. Parsley has one of the broadest ranges of essential and trace minerals of any herb out there. We chuck handfuls into our juicing machine for all of the added minerals that it gives. Please soak the seed before sowing to improve germination.

Approx 200 seeds

☐ _____ \$ 2.80

HL	10" ↑	60 F		1		50+
		21+ days	HHP	200+ seeds	10"/14"	A



LS926 Mugwort

Artemisia vulgaris

With a long history in herbal/medicinal use as well as superstitious folklore, there are a number of theories as to where its name is from. The most common thought is that it was used to flavor beer before hops was used. It is also known to repel moths, so from the "mug" that people drank their brew from, to the "mougthe" (moth) that it repelled. The beautiful, frilly lobed leaves have a deep dark green upper leaf surface and a fuzzy, almost white underside. Grows to around 3' (90cm). Pregnant women should avoid Mugwort.

Approx 200 seeds

☐ _____ \$ 2.65

HL	32" ↑	66 F		2		70
		20-30 days	HP	200+ seeds	12"/12"	B / F



LS118 Nigella/Black Seed

Nigella sativa

Native to South and Southwest Asia, this ancient spice also known as Black Seed or Black Cumin, has been used for centuries in eastern cuisine and as a medicinal remedy for bronchitis and to clear stuffy/blocked noses and sinuses. In Morocco, seed is placed in a cloth, twisted into a ball, rubbed vigorously and then inhaled deeply, one nostril at a time. Grows in a small compact bush up to 12" (30cm) tall and produces pretty, delicate pale blue flowers which become seed filled pods. Makes for an interesting potted plant.

Approx 50 Seed

☐ _____ \$ 2.85

HL	12" ↑	60 F		1		80
		7-10 days	T	50+ seeds	4"/16"	H



LS1050 Red Vein Sorrel

Rumex sanguineus

This sorrel is stunningly beautiful, almost too pretty to eat. The light green leaves have deep red veins which create a beautiful contrast in the garden. The flavor is sharp and tangy with a lemony undertone. The leaves are sublime in a salad when picked young and creates an interesting and colorful addition. The older leaves are best cooked as a spinach/swiss chard or added to soups and stews.

Approx 200 Seeds

☐ _____ \$ 3.85

HL	6" ↑	60 F		1		55
		5-7 days	HP	200+ seeds	4"/6"	H



LS421 Rocket Arugula

Eruca sativa

The peppery, tart, almost bitter combination of flavors is what makes this rocket so popular. An awesome salad ingredient or even as a main leaf in the salad, this is a tangy addition that will lift the flavors in any salad. Super easy to grow, and even thrives on neglect. If left to go to seed, it will re-seed itself, giving you an unending supply of these delicious and nutritious plants. Enjoys cooler weather, so best planted in early fall or early spring in warmer summer growing areas.

Approx 200 Seeds

☐ _____ \$ 2.85

HL	6" ↑	60 F		1		50
		5-7 days	HA	200+ seeds	4"/6"	H



LS687 Rocket Wild Sylvetta

Diplotaxis tenuifolia

If you enjoy the spicy flavor of rocket, this one is for you. Compared to the Arugula Rocket, the Wild Sylvetta Rocket is a slower grower and is also a much smaller plant; the leaves are smaller, but are much stronger in flavor. This is a very popular variety, used by chefs worldwide.

Approx 200 Seeds



LS388 Rue

Ruta graveolens

Rue is a powerful herb, in the garden and as an aggressive medicinal herb. Rue will poison both Sage and Basil, but it makes a fantastic base for an insecticidal spray. Germination is slow, so be patient. Roots can be used to make a red dye. DO NOT USE THIS HERB AS MEDICATION.

Approx 200 seeds

\$ 2.85

HL	6" ↑	60 F		1		50
		5-7 days	HA	200+ seeds	4"/6"	H

\$ 2.75

HL	24" ↑	60 F		1		90
		10-20 days	HP	200+ seeds	16"/20"	E / B



LS389 Russian Tarragon

Artemisia dracunculifolia

If you have any dragons running around your neighborhood, you will need a few tarragon plants to use as an antidote for Dragon venom. However, we mortals love to use tarragon as a culinary herb and for pickling and preserving. Much loved in French cuisine, tarragon is used in the 'fines herbes' and 'bouquet garni'. Extremely simple to grow and once you have a bush in your garden it's there for life.

Approx 200 seeds



LS156 Safflower (Poor man's Saffron)

Carthamus tinctorius

Also known as poor man's Saffron, safflower has been used as a natural food colorant in drinks and food, as a fabric dye, as a cooking oil and as a decorative plant for thousands of years. Native to Asia and Northern Africa, it is now grown quite extensively around the world. Safflower is also said to hold many medicinal benefits in the oil and flowers. The seed is quite high in protein and can be added to poultry feed to increase the protein ratio of the feed.

Approx 100 Seeds

\$ 2.60

HL	24" 40"	60 F		1		80
		7-10 days	HP	200+ seeds	30"/36"	H

\$ 3.25

HL	24" ↑	68 F		1		70
		10-15 days	TA	100+ seeds	10"/16"	H



LS807 Spicy Globe Basil

Ocimum basilicum

Perfect for container gardening. Also known as a Greek Basil. It's named for its rounded shape and grows as wide as it does tall. The stems stay tender as opposed to other basil.

Approx 100 seeds



LS386 Summer Savory

Satureja hortensis

A popular European and Canadian herb, it is most often used in meat and game dishes. Summer Savory also lends itself extremely well to flavoring beans (steamed or boiled) and is often referred to as the bean herb. It can be used interchangeably with sage and makes a fantastic addition to soups and stews where it can be added in quite large amounts.

Approx 100 seeds

\$ 3.25

HL	12" ↑	60 F		1		40
		7-10 days	TA	100+ seeds	16"/20"	H

\$ 3.25

HL	16" ↑	60 F		1		70
		7-10 days	HHP	100+ seeds	12"/18"	H



LS920 Wormwood

Artemisia absinthium

This herb is used to make Absinthe, a European Beverage. Also used for its medicinal properties for digestive problems and as coloring and flavoring in liqueurs. Leaves have a bitter taste, and the branches are covered with fine silky hairs.

As a companion plant, wormwood has a strong pest repellent and deters weed growth. Pregnant women are to avoid use.

Approx 400 seeds

\$ 2.80

HL	32" ↑	66 F		2		70
		12-15 days	HP	400+ seeds	12"/12"	B / F



How long to maturity?

This Maturity Table is based on averages. You can use this as a general guide in working out your planting schedules and what you expect to harvest per plant.

Plant	Days to Maturity	Notes	Ave Yield
Asparagus	Start picking in 3rd yr	Long term crop last >15 years. Plan properly	5-15 spears per
Artichoke	2nd season	Needs a full season to flower	5-10 buds per
Beans Bush	50-60	Succession every 6-8 weeks	25 pods +
Beans Pole/Runner	75-90	Succession plant 8-10 weeks	50 pods +
Beets	60-70 days	Succession plant 2- 3 times a year	Root & greens
Broccoli	Depends on type	Early spring / autumn depending on zone	From 1 to multiple smaller heads
Brussels Sprouts	90-120	From transplants	25-40+ sprouts
Cabbage	75-100	From Transplants	1 head
Carrots	70-90	Direct, Succession plant 2-3 times a year	1 Root
Cauliflower	75-100	From Transplants	1 Head
Chillis	100+	From transplants	Varies widely
Corn	70-90+	In blocks of 40 plants min	1-3 per plant
Cucumbers	55-70	Transplant	5-50 depending on variety
Eggplant	80-100	From transplant	> 2kgs
Kale	65-90	From Transplants	300gr +
Kohlrabi	65-70	Succession plant 6 weeks	1 bulb
Leeks	130+	Direct or Transplant	1 Leek
Lettuce	45-70+	Transplant	1 head or many loose leaves
Marrows and Squash	50-70	Succession plant 8 weeks	> 10
Okra	85-100	Transplant	20-50 pods
Onions	120-150	Transplant or direct	1
Peas	60-90	Succession plant 6 weeks	30+ pods
Peppers	60+	From transplant	Varies widely
Pumpkins	100+	Transplant	3-10 per plant
Radish	21-40	Direct	1 Root
Spinach	45-50	Succession plant 10 weeks	300 gr+
Sweet melons	70-90	Trellis to save space	5-10 per plant
Swiss Chard	70-80	Can overwinter in certain zones	> 500 gr
Tomatoes	70-90	From transplants, train/trellis to save space	1kg - over 7 kg depending on variety
Turnips	45-70	Direct	1 Root & Greens
Watermelons	75-100	Transplant	3-5 per plant

Easy Seed Count Guide

Plant Spacing in cm	2.5	5	7	10	15	20	25	30	40	50
Plants per running meter	40	20	14.2	10	6.6	5	4	3.3	2.5	2

Use this information as a handy reference to work out plant densities. This table can be used with the spacing information provided on the info bar for each variety. This will give you a good idea as to how much area each packet of seed will cover. NOTE: If you are planting root crops you may need to double or triple your seed count, as very often you will need to thin out your planting.

Leaf Crops



Celery Tomato, cauliflower, cabbage, leeks, onions, garlic and beans



These are all those 'special' leaf crops that don't have a specific category but are so important to grow.

These Leaf Crops are all exceptional varieties and have their place in your garden and on your plate. They are all unique in their use and in their growing habits, so refer to each product for any specific growing requirements, uses, and special features.

Order online at www.theseedstead.com





LS1031 Catalogna Emerald

Cichorium intybus

Also known as dandelion chicory due to the dandelion shaped leaves, and as Catalogna frastagliata in Italy. The beautiful emerald green, long, upright leaves have a mild asparagus flavor and are delicious raw in salads or lightly steamed. The pretty blue flowers of this endive are also edible and tasty.

Approx 250 Seeds

\$ 2.85						
HL	10" ↑	50 F		2		85
		7-10 days	T	200+ seeds	14"/20"	I



LS548 Celery Tall Utah

Apium graveolens

Tall Utah is a lovely tall, upright, compact variety that produces flavorful, crisp green stalks that are stringless and crisp. A vigorous and easy to grow variety that surpasses the flavor of any store bought celery by far. The tight, pale hearts are sweet and nutty and make for a tasty addition to salads, soups or stews. Has a very high mineral content.

Approx 200 seeds

\$ 2.55						
HL	18" ↑	60 F		2		100+
		10-15 days	HA	200+ seeds	10"/20"	C/E/A



LS109 Chicoree Angel Hair

Cichorium intybus

This fine, curly, frilly leaved chicory is a lettuce-like endive that enjoys cooler climates and will bolt readily in warmer weather. Blanching is advised to keep the flavors mild as the older leaves can become quite bitter. When added to a salad, it adds a fuller flavor profile to the meal.

Approx 250 seeds

\$ 2.25						
HL	16" ↑	60 F		1		85
		7-10 days	HA	200+ seeds	14"/20"	H



LS310 Giant Pascal Celery

Apium graveolens

This Giant Golden Pascal Celery lives up to its name. It can grow to an amazing height of up to 2' with thick crisp, flavorful stalks. Blanches very easily to a beautiful golden yellow. A stunning French, early maturing variety.

Approx 200 seeds

\$ 2.55						
HL	18" ↑	60 F		2		110+
		10-15 days	HA	200+ seeds	10"/20"	C/E/A



LS938 Pak Choi White Stem

Brassica chinensis

Super quick growing white/light green stemmed variety. This Pak Choi will be ready to harvest as a plant in 55-60 days or alternatively can be loose leaf picked from around 50 days. Will bolt in hot temperatures, however it's quick growth habit makes it an ideal variety to fill in between longer growing brassicas.

Approx 200 seeds

\$ 3.25						
HL	16" ↑	50 F		1		70
		7-10 days	HA	200+ seeds	14"/20"	H



LS805 Peppermint Stick Celery

Apium graveolens

With contrasting green leaves and pink candy-striped stalks, this is a real beauty in the garden. The flavor is full and intense, just how real celery should taste. The vigorous, upright growth of this celery makes for extended harvesting, using the outer stalks first and slowly working your way to the center. Holds its color well when cooked. Use in soups and stews, as a garnish or as a main salad ingredient. Harvest from 85days on. Bolt resistant.

Approx 200 seeds

\$ 3.15						
HL	18" ↑	60 F		2		100+
		10-15 days	HA	200+ seeds	10"/20"	C/E/A



LS686 Radicchio Rossa di Treviso

Cichorium intybus

Radicchio di Treviso is the quintessential Italian heirloom. They need to be blanched as you would for endives. Can be eaten raw, used to spice up a winter salad, stewed, or used in lasagna and risottos. Alternatively tone down the flavor by grilling or baking and serve as a side for fish and meat dishes.

Approx 100 seeds

\$ 3.20						
HL	16" ↑	60 F		1		85
		7-10 days	HA	200+ seeds	14"/20"	H



LS784 Witloof Chicory

Cichorium intybus

This chicory is extremely easy to grow even though they are such a long season crop, with a 9-10 month growing period. A Belgium Heirloom, the name Witloof is Flemish for white leaf. Can be grown as a traditional salad green without being blanched or can be blanched for the typical pale yellow/white tender, sweet leaves. Has a delicious, tangy flavor. A very versatile endive that can be prepared in many different ways.

Approx 100 seeds

\$ 3.25						
HL	16" ↑	60 F		1		85
		7-10 days	HA	200+ seeds	14"/20"	H



Lettuce



Beet, strawberry, radish, chives, parsley and corn



Lettuce comes in many colors, leaf shapes and types adding variety in color and texture, which makes for appealing, mouth-watering salads at the dinner table.

Lettuce is an extremely rewarding crop to grow. Fast growing, with some of the loose-leaf varieties ready for harvest from 40-50 days. The heading varieties take the longest and are usually ready for harvest at around 80 days.

Loose-leaf types are the easiest and fastest growing, more heat tolerant and less prone to early bolting. Next is your Romaine/Cos varieties, also easy to grow with a very upright loose-leaf growth habit. Then you have your Butterhead lettuce which you can begin harvesting as a loose leaf as well as allowing it to form loose heads. Batavian is next, being a little more difficult to grow, these are normally larger leaved varieties that form heads but can also be harvested in the loose-leaf phase. The most difficult to grow is the Crisphead/Iceberg varieties: These form crisp, tightly formed heads but tend to be very heat sensitive, easily bolting in warmer weather.



LS312 All Year Round

Lactuca sativa

All year Round lettuce grows very well in the warmer months and is not prone to early bolting due to warmer climates. This is an awesome heading butter lettuce that forms a neat, loosely formed head. The leaves have a lovely, smooth, buttery textured mouthfeel. Heat resistant / low bolting
Approx 250 Seeds



\$ 2.85

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS744 Amish Deer Tongue Red

Lactuca sativa

Uniquely flavored, pointed leaves that just keep on giving. This variety is slow bolting and can tolerate some heat. An old Amish variety. The color intensifies as cooler weather sets in. Medium Bolting / Heat Resistant
Approx 250 Seeds



\$ 3.25

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS887 Arianna Lettuce

Lactuca sativa

This variety is perfect for growing in your garden in the hotter months as it is both tip-burn resistant and bolt resistant. The dark green leaves on a loose head have a lovely firm texture and deep flavor. Pick for many months off of this variety. Heat Resistant and Bolt resistant
Approx 250 Seeds



\$ 2.85

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS673 Black Seeded Simpson

Lactuca sativa

This lettuce variety has stood the test of time, being popular for 160 years and still going strong. A beautiful, loose leaf variety with large, very pretty ruffled leaves that have a sweet and lovely flavor. A really fast grower, this will be one of the first varieties ready to harvest. Has a good heat/bolt resistance.
Approx 250 Seeds



\$ 3.25

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS937 Butter King Lettuce

Lactuca sativa

This heat tolerant lettuce variety is a real winner for those hot summer months. Slow to bolt and turn bitter, a butterhead lettuce with silky smooth leaves and a mild sweet and buttery flavor. This is definitely a variety worth growing. High heat tolerance and bolt resistant.
Approx 250 seeds



\$ 3.50

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS562 Buttercrunch Lettuce

Lactuca sativa

Buttercrunch describes this lettuce very well, the buttery, velvety leaves of a typical butterhead but with a slight crispy, crunchy mouthfeel. So, if you like the flavor of a butter lettuce with a firmer mouthfeel, this is the one. Handles a little heat, but definitely prefers the cooler weather. Heat and bolt resistant.
Approx 250 seeds



\$ 3.50

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I





LS1120 Oak Leaf Green

Lactuca sativa

Outstanding green, oak leaf shaped lettuce leaves. The original oakleaf was introduced in 1771 by the French seed company Vilmorin. Royal oakleaf is an improvement on the original with more uniform leaves and a deeper green color. Perfect for a nice mixed colored salad. With the color improvement, and additional bolt resistance, this a superb variety for a garden.

Approx 250 seeds

_____ \$ 2.60

OP	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS314 Parris Island Lettuce

Lactuca sativa

Introduced in 1952, this is a firm favorite for many gardeners. Produces firm, upright, tall heads that make for great tasting, crispy salads. Tolerant of tip burn and is slow bolting in the garden.

High Bolt / Heat Resistance
Approx 250 seeds

_____ \$ 2.85

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS877 Red Sails Lettuce

Lactuca sativa

Delicious, long-standing lettuce that will hold in the ground longer than other varieties without bolting or going bitter. A large open lettuce that has deep red crinkled leaves that will add color, flavor and texture to your salads

High Bolt / Heat Resistance
Approx 250 seeds

_____ \$ 3.00

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LL1200 Reine des Glaces

Lactuca sativa

The Ice Queen lettuce is an almost direct translation of this really outstanding cold tolerant lettuce.

Superb, loose, crisp head lettuce that will impress. The beautiful frilled leaves truly do compliment the name, standing up like a multi-pointed crown to enclose a sweet, tender, yet crisp head. Enjoy this one, we have limited seed this year. Approx 200 seeds

_____ \$ 3.60

OP	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS879 Romaine Red Lettuce

Lactuca sativa

A stunner of a lettuce. This beautiful lettuce is a real prize in the garden. The thick crunchy leaves will really make your salads as well. The deep color develops best in cool weather.

Medium Bolt / Heat Resistance
Approx 200 seeds

_____ \$ 3.00

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LL1201 Rossimo Lettuce

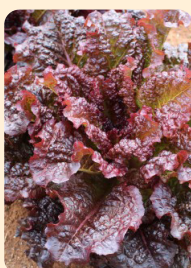
Lactuca sativa

This is a superbly colored red loose-leaf lettuce variety. We have found this one to be a consistent slow-bolter with a great flavor. Able to produce good quality, strikingly colored leaves for an extended period, especially with constant picking. The striking colored leaves really brighten up a salad, this is bound to be a winner in your garden this year.

Approx 250+ seeds

_____ \$ 3.45

OP	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS939 Ruby Red Lettuce

Lactuca sativa

Another excellent heat tolerant lettuce variety. Ruby red gives your salad great color and excellent flavor with a low bitterness. Good heat tolerance is important especially for gardeners in warmer areas that need a longer picking season on their lettuce. You will not go wrong with Ruby Red.

Approx 250 seeds

_____ \$ 3.25

HL	10" ↑	50 F		1		65
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS680 Salad Bowl Green

Lactuca sativa

A prize winner since 1952, Salad Bowl Green is well known for its consistent production of frilly, ruffled leaves. A common addition to mixed salads.

High Bolt / Heat Resistance
Approx 250 seeds

_____ \$ 3.25

HL	10" ↑	50 F		1		70+
		7-10 days	HHA	250+ seeds	10"/16"	E / I



LS886 Silvia Lettuce

Lactuca sativa

This is a gourmet lettuce variety, crisp deep burgundy red leaves that can be picked young and early for babyleaf mixes or allowed to grow and be picked as needed off the plants.
Medium Bolt / Heat Resistance
Approx 250 seeds



LS747 Summer Bibb

Lactuca sativa

One of the slower bolting lettuce varieties. Developed by Lt John Bibb in the early 1800's. As its name suggests this variety can withstand the heat of summer and produces very well in the cooler months.
Medium Bolt / Heat Resistance
Approx 250 seeds

<input type="checkbox"/>							\$ 3.25
HL	10" ↑	50 F		1		65+	
		7-10 days	HHA	250+ seeds	10"/16"	E / I	

<input type="checkbox"/>							\$ 3.25
HL	10" ↑	50 F		1		70+	
		7-10 days	HHA	250+ seeds	10"/16"	E / I	



LS1058 Summer Lettuce Blend

Lactuca sativa

Lettuce is a cool season crop and does not enjoy the high temperatures of summer. Most lettuce varieties will bolt at the first sign of heat. Our Summer Lettuce Blend, is a proprietary mix of 8 different heat and bolt resistant lettuce varieties, giving you a dependable selection of different lettuce colors and textures to create outstanding summer salads.
High Bolt / Heat Resistance
Approx 250 seeds



LS746 Tango Lettuce

Lactuca sativa

This is a real sexy lettuce. A beautiful, densely packed, loose-leaf lettuce. Tango's frilly leaves are sure to add real excitement to your salad mixes, whether you grow for the market or for your table.
Bolt resistant and hardy.
High Bolt / Heat Resistance
Approx 250 seeds

<input type="checkbox"/>							\$ 4.25
HL	10" ↑	50 F		1		70+	
		7-10 days	HHA	250+ seeds	10"/16"	E / I	

<input type="checkbox"/>							\$ 3.25
HL	10" ↑	50 F		1		70+	
		7-10 days	HHA	250+ seeds	10"/16"	E / I	



LS745 Vivian Lettuce

Lactuca sativa

The upright growth of this romaine lettuce makes for very easy picking over an extended period of time. Can be picked from baby leaf all the way through. The dark green leaves are crisp and buttery and grow up to 16" (40cm) long. Heat and bolt resistant.
Approx 250 Seeds

<input type="checkbox"/>							\$ 3.00
HL	10" ↑	50 F		1		70+	
		7-10 days	HHA	250+ seeds	10"/16"	E / I	

Easy Ways to Order

WEB

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Please include your daytime phone number, postal address and email address.
Note: Mail orders, the cheapest shipping option will be chosen unless otherwise specified.



Loofah



Pamper yourself a little and grow your own loofah sponge. Great for exfoliating your skin, giving your body that healthy, glowing appearance. These vines are heat loving plants and will not tolerate frost. Start your seeds off indoors and plant outdoors after any danger of frost is past. For best results, train the vines up a trellis. This results in beautifully straight and blemish free Loofahs. Production is generous, so be prepared to gift some to friends and family.



LS116 Ouma's African Loofah

This is a family heirloom, grown by my Ouma (Grandmother) for years. She received seed from a farmer in the Mpumalanga district of South Africa over 30 years ago. It's a slightly smaller, and shorter fruit than the European Loofah, and we find that the 'weave' is finer and not quite as coarse as the European one. Planting and harvest is exactly the same for any other loofah variety.

Limited stock availability, only 10 seeds per packet

<input type="checkbox"/>							\$ 4.20
HL	↔ 6.5'	65 F		2		95	
		7-10 days	TA	10 seeds	5'	G	

Melons



Corn /mielies, chives, mint, radish, thyme, marrow and nasturtiums



Melons are the quintessential summer fruit, requiring warm days and nights to set fruit properly. There is nothing quite like harvesting your own sweet, tasty melons from the garden.

Start your melon seeds off indoors, a few weeks before your last frost. Transplant them into their permanent stations when they have 2-4 true leaves and all danger of frost has passed.

To know when a sweet melon is ripe it will either "slip" where the stem comes away easily, or you can faintly smell the fruit's flesh at the blossom end.



LS235 Charentais Melon

Cucumis melo

A stunning French heirloom dating back to the 1920s, where it was grown in the Charentais region. A small, smooth, grey skinned melon with distinct green ribs. The flesh is an appealing, bright orange, dense, sweet and flavorful. A heavily and heavenly scented fruit that will fill the room with aromas of the tropics and get your mouth watering for a taste. Approx 20 seeds

<input type="checkbox"/>							\$ 2.95
HL	↔ 5'	65 F		1		85	
		7-10 days	TA	20+ seeds	20"/36"	H	



LS222 Hale's Best Cantaloupe

Cucumis melo

This well-known heirloom was developed in the 1920s by a Japanese grower in California. It produces lovely, large, round, netted fruit that have a thick flesh wall and small seed cavities. The flesh is aromatic, sweet and juicy with a pleasant mouthfeel. Heat loving and more drought tolerant than other muskmelons, this variety grows very well in the warmer summer months. Slip ripened: Ripe and ready when the stem of the fruit parts from the fruit with very little pressure. Approx 20 seeds

<input type="checkbox"/>							\$ 2.95
HL	↔ 5'	65 F		1		85	
		7-10 days	TA	20+ seeds	20"/36"	H	





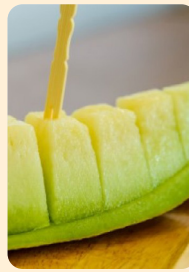
LS888 Honey Rock Melon

Cucumis melo

If you have a short season and need a variety that produces consistently, this small, sweet, very early producing melon is the guy for you. These are also great if you want a real long melon season, plant this and another later maturing variety like Planters Jumbo or Hales Best to really push the melon season to the max. The vines are vigorous and produce well. Fruit size is small-medium, perfectly suited to containerization.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 2.85						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



LS319 Honeydew Green Flesh

Cucumis melo

A stunning Asian variety that produces abundant fruits that weigh in at around 4lbs. Lovely, smooth skinned fruits, with no netting or sutures. It has a thin skin and thick lime green flesh with a small seed cavity. A high sugar content and lovely scent make this a winner in the veggie garden and on the table.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 2.80						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



LS890 Piel de Sapo

Cucumis melo

A rare and unusual Spanish heirloom. Piel de Sapo is Spanish for frog's skin and is named after the amphibian looking skin of this sweet melon. This melon is a firm favorite with any family that grows them, and you will have this one on your annual planting list. The Australian farmers have made it their own by calling it 'Croc-melon'. Either way, the looks are deceptive, as the pale inner flesh is dense, sweet and juicy.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 3.50						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



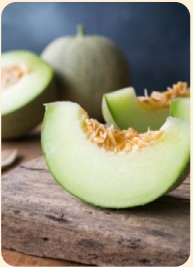
LS891 Planters Jumbo

Cucumis melo

Big tasty fruit with a small seed cavity. This variety has been bred specifically to be resistant to Powdery and Downy mildew, both diseases are the bane of any melon grower's life. The finely netted skins are thin and give way to a thick fleshed sweet aromatic fruit that weighs around 2lbs.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 2.85						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



LS849 Tam Dew Melon

Cucumis melo

A sublime Honeydew variety, has a great spicy flavor, that stores (2-3 weeks) and ships very well. This is a great variety as you know when it's ripe, as the skin lightens, giving you a simple visual indicator of when to pick it.

Resistant to both Powdery and Downy mildew.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 3.20						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



LS1033 Top Mark Melon

Cucumis melo

A prolific producer of just over 3lb oval and netted melons. The skins are tough which protect the melon from bruising. Delicious thick and sweet, orange colored flesh with a small seed cavity in the middle. These melons will adapt to hot and dry climates and will produce well in a container of sufficient size. Resistant to Scab and Powdery mildew, as well as Downy mildew tolerant.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 3.20						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



LS1034 Vine Peach Melon

Cucumis melo

AKA Mango melon, this delicious peach sized melon has a low sugar content with a slight mango flavor. The fruits have a yellow colored rind and a creamy white inner flesh, the fresh fruits have a lovely peachy-mango scent. Historically these melons were used to make delicious jams, preserves and pies and were not eaten raw. The plants are drought tolerant and very hardy and perfectly suited for trellising. Will do well in the garden, hoop house or in a container.

Approx 20 seeds

<input type="checkbox"/> _____ \$ 2.80						
HL	↔ 5'	65 F		1		85
		7-10 days	TA	20+ seeds	20"/36"	H



Okra

The value of Okra is often misplaced. This is a very important crop in many cultures, with the high nutritional value in the pods, seed, leaves, buds, flowers and stems.

The most used portion is the pod, which is harvested while young and tender and are most commonly cooked, pickled, or eaten raw in salads. The mucilage can be used to thicken sauces and gravies. The seeds can be roasted and ground to make a healthy coffee substitute.

Start your seeds off indoors and plant out after any danger of frost has past and the weather has become warmer. First harvests can be as early as 50 days from transplant and with good feeding, the plants can continue to produce until they are knocked down by frost.



LS898 Cow Horn Okra

Abelmoschus esculentus

Cow Horn Okra was discovered in the early 1800's. This traditional variety is packed full of real okra flavour that is missing from many of the newer varieties. The young tender pods can be used for pickling, and the older pods for frying, gumbo's and other traditional dishes.

Approx 50 seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS782 Jing Orange Okra

Abelmoschus esculentus

A stunning red/orange colored pod that can be fried or used in soups. Basically, everything about this plant screams red/orange, the stems, the leaves and the produce. These buds have a great flavor and are ready to use in 60 days. This plant has stunning cream colored blooms with eye popping red/orange fruits, this is just STUNNING.

Approx 50 seeds

\$ 2.95							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS818 Red Burgundy Okra

Abelmoschus esculentus

A very quick maturing, tender and highly ornamental okra variety. Both the pods and stems are a deep wine red colour and these plants perform well in containers.

Approx 50 seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS119 Clemson Spineless Okra

Abelmoschus esculentus

Okra is a traditional East African vegetable. Originally grown in Ethiopia and Egypt, this vegetable has now been grown in the east for hundreds of years and is an important part of Middle and Far Eastern cuisine. The flowers, young leaves and pods are all edible.

Approx 50 Seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS817 Jade Okra

Abelmoschus esculentus

This awesome open pollinated variety was released in 1991. Jade Okra was developed by The University of Arkansas for its beautiful deep green, tender pods that remain tender up to 6" (15cm) in length. The high yielding bush also boasts early maturation allowing for later plant outs.

Approx 50 seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS899 Perkins Long Pod

Abelmoschus esculentus

Stunning chest high bushes packed full of extra long podded okra. These succulent tasty okras are a sure winner in your kitchen. This is one of the most requested okra varieties.

Approx 50 seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



LS957 Star of David

Abelmoschus esculentus

Massive okra pods that yield well. Okra is a long season crop that will really benefit from a full season of growth. The beautiful flowers quickly become plump seed pods and this is the part that everyone is interested in. Star of David is so named because of the striking resemblance to the Jewish Star of David when the pods are sliced across.

Approx 50 seeds

\$ 2.85							
HL	3' ↑	57 F		1		100	
		7-10 days	TA	50+ seeds	16"/20"	H	



Onions



Lettuce, cabbage, kale, kohi rabi, peppers and carrots (beans, peas)



No pantry is complete without onions. A staple in most cultures, most meals are incomplete without them. We have many varieties suited for different purposes and growing regions.

Onion growing falls into 3 categories: Intermediate day-length onions can be grown just about anywhere with a daylight requirement of 12-14hrs. Short day-length onions do better in the Southern states and require 10-12hrs of daylight. Long day-length onions require 14-16hrs of daylight to bulb well and thrive in the Northern states. The dividing line for the long and short day-length varieties is a horizontal line drawn between Kansas and Oklahoma. As a general rule, plant long day-length varieties above the line and short day-length varieties below the line.

Plant onion seed shallowly in prepared drills and loosely cover with soil. A Hessian/burlap cloth over the planting bed will assist in germination and moisture retention. Thin out to 4 - 6"(10-15cm) apart when seedlings are pencil thick and either replant the thinnings or use in salads. Generally planted in early fall in the southern states for a late spring harvest. In the cooler northern states, an early spring planting for a late summer harvest.



LS569 Australian Brown Onion

Allium cepa

A strong flavored intermediate day length onion that is an exceptional storage onion. It has a distinct shape reminiscent of a spinning top. Has a very well-rounded, satisfying flavor.

Approx 200 Seeds

<input type="checkbox"/>							\$ 2.85
HL	14" ↑	59 F		1		110	
		7-10 days	HA	400+ seeds	4"/10"	B / H	



LS619 Caprico Onion

Allium cepa

This is a short day length onion that requires 10-12 daylight hours and performs best in the Southern States. A beautiful, round, slightly flattened onion with a lovely golden straw/brown outer skin. Has a strong flavor, making it a very good cooking onion. The storability of this onion allows for an extended harvest period.

Approx 200 Seeds

<input type="checkbox"/>							\$ 3.00
HL	14" ↑	59 F		1		110	
		7-10 days	HA	400+ seeds	4"/10"	B / H	



LS914 Dawn Giant Leek

Allium cepa

This is a favorite soup ingredient. To plan for great winter soups, leeks need to be planted in the spring and early summer. A relatively long season crop, it will require a full summer of growing to give you a great winter harvest.

Approx 50 seeds

<input type="checkbox"/>							\$ 3.85
HL	14" ↑	59 F		1		110	
		7-10 days	HA	400+ seeds	4"/10"	B / H	



SS027 Evergreen Bunching Onion

Allium cepa

Grown almost exclusively as crisp green onions, these versatile onions are a real winner. Can be harvested from 8" tall and all the way through to a hard, killing frost. Mild enough to be used raw, these have a depth of flavor that will surprise when fried up in a cooked meal, whether it is an omelette or stir-fry these will be a worthwhile addition to your garden.

Approx 300 seeds

<input type="checkbox"/>							\$ 3.25
HL	10"-12" ↑	59 F		1		60-120	
		7-10 days	HA	400+ seeds	4"/8"	B / H	



LS377 Leek American Flag

Allium porrum

This is a favorite soup ingredient. To plan for great winter soups, leeks need to be planted in the spring and early summer. A relatively long season crop, it will require a full summer of growing to give you a great winter harvest.

Approx 100 seeds

<input type="checkbox"/>							\$ 3.50
HL	14" ↑	59 F		1		110	
		7-10 days	HA	400+ seeds	4"/10"	B / H	



SS022 Onion Cipollini Red

Allium cepa

Traditionally considered a long day onion, many gardeners say that they can grow them in intermediate or neutral day zones. This is the quintessential Italian cooking onion. Most often seen braided, hanging in kitchens and used for its sweet yet complex flavor. Often served as whole roasted onions, however they can be used and cooked as any regular onion in almost any dish.

Approx 300 seeds

<input type="checkbox"/>							\$ 3.25
HL	27"-30" ↑	59 F		1		120+	
		7-10 days	HA	400+ seeds	6"/12"	B / H	



Peas



Cucumber, radish, turnips, corn, carrots and beans
(onions, garlic, leeks, chives)



Oh, the pleasure of discovering a full pea pod on your plant, the anguish of them never making it to the dinner table because you just couldn't resist the temptation of those sweet delights bursting in your mouth right there in the garden!

If you have never grown your own, you are missing out! If they make it to your kitchen, they are best steamed or boiled and then smothered in butter or raw in salads, add them to stir fries, stews, just about anything goes.

A cool season crop that is best planted in early spring or in late summer for a fall harvest. In milder winter climates, they can be planted in fall for a winter harvest.



LS836 Bolero Peas

Pisum sativum

These compact bushy plants only grow around 24" (60cm) tall and are ideal for container gardening. They do appreciate a bit of support. A really good freezing pea, with a high sugar content. Has great disease tolerance. Produces nice full pods of juicy sweet peas.
Approx 25 Seeds

\$ 3.00

HL	24" ↑	45 F		1		85+
	7-10 days	HA	25+ seeds	8"/16"	H	



LS209 Greenfeast Peas

Pisum sativum

Greenfeast is one of the staples in our family. We annually plant 2 double rows of these peas in early spring and late summer. Each row is planted about a month apart and we harvest bags and bags of peas that we either eat fresh or freeze for later use. Be careful when and how you water as mildew can be a problem especially if the plants go to bed wet.
Approx 30 seeds

\$ 3.85

HL	24" ↑	45 F		1		85+
	7-10 days	HA	25+ seeds	8"/16"	H	



LS414 Oregon Sugar Pod II

Pisum sativum

It is a really cool pea variety that is the original Mangetout. That is low growing, compact variety that is a heavy producer of lovely sweet tasty pods. The Oregon Sugar Pod is perfect for salads, stir-fries or the stealthy garden snacker ;-)
Approx 25 seeds

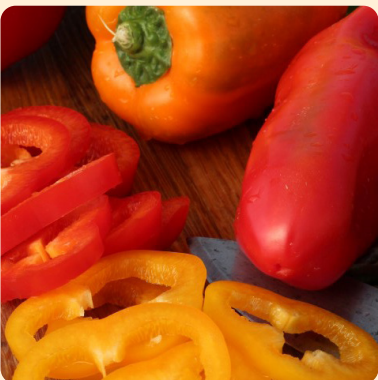
\$ 2.85

HL	24" ↑	45 F		1		85+
	7-10 days	HA	25+ seeds	8"/16"	H	

Peppers and Chillies



Cucumber, echinacea, pumpkins, marrows, lovage,
bush beans and lettuce



The Seedstead has an outstanding range of peppers, catering for everyone's taste. We have sweet salad peppers, mild chilli peppers and hot chilli peppers that go all the way through to searing, world record holding, hot and rare chilli peppers.

Sweet peppers are a stress-free win in the garden, undemanding, easy to get started, easy to grow and a delight to harvest and consume.

Chilli peppers are a little more tricky and require a little more effort and planning. As a general rule, the hotter the pepper, the harder they are to germinate and the fruit produces less seed. Most mild and hot peppers will germinate well at 65°F. The hotter and rarer chilli peppers will need a temperature of over 75°F to germinate. Heating pads are often required to effectively germinate these heat loving seeds. Germination can take up to 3 weeks, even with heating pads. If not using heating pads, chilli peppers are best planted in late spring, once temperatures increase. A long season crop that should be started indoors 6-8 weeks before last frosts, to ensure an optimum outdoor growing season on transplant.

An equal proportional mix of sifted compost, vermiculite and river sand is a superb germination mix. Transplant to a warm full sun area once they are past the two true leaf stage and all danger of frost has passed.

Order online at www.theseedstead.com





LS504 Bishops Crown

Capsicum baccatum

A bit of a slow starter, but once they start producing, they make up for lost time. The strange "Bishop's crown" shape makes for an interesting conversation piece in the garden. The fruits start off a pale green and ripens to red, becoming hotter and sweeter as they ripen. Not a very hot pepper, they lend themselves well to a variety of meals. One of our favorites is to pickle them and then stuff them with cheese.

Approx 25 Seeds

_____ \$ 3.50

HL	30" ↑	65 F		1		95
		10+ days	TA	25+ seeds	20"/20"	G



LS977 Brasileira 3 Lobos

Capsicum baccatum

A Brazilian heirloom. This 3-sided chilli starts off green and matures to a beautiful, rich, golden yellow with a sweet fruity flavor. This is a pleasantly mild chilli pepper.

Approx 25 Seeds

_____ \$ 3.00

HL	24" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/32"	G / F



LS618 Carl's Sundew

Capsicum annuum

A lovely African Heirloom this short, compact bush is highly productive. The fruits are larger than the typical piquante pepper with a deep red color when ripe. Flavor is at its sweetest and best when ripe. This large Sundew makes a lovely stuffer, pickler or dried and ground for a lovely mild and flavorsome spice rub.

Approx. 25 Seeds

_____ \$ 4.25

	28" ↑	65 F		1		95
		10+ days	TA	25+ seeds	20"/20"	G



SS0007 Criolla Sella

Capsicum baccatum

An easy to grow, high yielding heirloom from Bolivia, which is definitely more tolerant of cooler weather. The Short squat bushes are highly productive, producing plenty of pods that ripen from green to a golden orange, with a delicious citrus flavor. Often used in salads, salsa, stir-fries, served or cooked with fish or just dried and ground up as a sprinkle powder.

Approx. 25 seeds

_____ \$ 3.00

HL	12" ↑	65 F		1		110
		10+ days	TA	25+ seeds	20"/32"	F



LS976 Blondie

Capsicum baccatum

A Scandinavian chilli pepper with a nice mild bite and a refreshingly zesty flavor. These bushes produce light green pods that ripen to a creamy white with a slight purple hue. Can be enjoyed at any stage, but at its best when at the creamy white phase.

Approx 25 Seeds

_____ \$ 2.85

HL	24" ↑	65 F		2		120
		10+ days	TA	25+ seeds	16"/20"	F



LS1103 Capsicum Chacoense

Capsicum chacoense

This is a rare wild chilli that is native to Bolivia, Argentina and Paraguay. Not often cultivated as it's difficult to germinate reliably.

The tiny pods slip off the stems very easily once ripe and are really great snacking peppers in the garden, popping like little balls of fiery heat in your mouth. They are juicy and tasty, with thin walls and the tiny pods are full of seed. We have found that soaking the seed overnight in a strong chicken dropping tea seems to bring germination percentages up from 10-20 all the way to around 70-80%. Chamomile tea is also a good pre-germination soak, however, we have better results with chicken manure. Bottom heat is a requirement for effective germination, germination times are often in excess of 21 days.

Approx 25 seeds

_____ \$ 4.80

HL	40" ↑	75 F		3		120+
		21+ days	TA	25+ seeds	20"/32"	F



LS530 Chihaucle Negro

Capsicum annuum

A unique and rare chilli pepper from Oaxacan, Mexico. This is a great heirloom variety that is supposedly Pre-Columbian as suggested by its name. The unusual smokey flavor of these peppers is what sets it apart. They are known as 'Chilaca' fresh and as 'Pasila' dried. They are most commonly used to make 'moles'. They are also enjoyed roasted, fried, stuffed and dried and ground into a paste.

250-1000 SHU

Approx 25 seeds

_____ \$ 3.75

HL	40" ↑	65 F		2		100
		10+ days	TA	25+ seeds	20"/32"	G





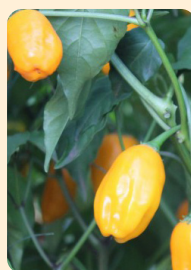
LS463 Dedo de Mocha

Capsicum baccatum

There is some confusion around this pepper as some say it's hot and others say it's not. While I would not put it in a high heat category, this is definitely a hot pepper, with a very good flavor and excellent drying capabilities.

Approx 25 seeds

		\$ 3.25					
HL	36" ↑	65 F		3		130	
		10+ days	TA	25+ seeds	20"/32"	F	



SS008 El Oro de Ecuador

Capsicum baccatum

Literally translated to "The gold of Ecuador". This is simply an outstanding pepper variety and probably one of the tastiest out there.

Mild peppers with a huge heart of flavor as well as massive pod production.

This is one pepper plant that will really give you enormous rewards for your effort.

Approx 25 Seeds

		\$ 3.00					
HL	12" ↑	65 F		1		110	
		10+ days	TA	25+ seeds	16"/32"	F	



LS519 Fish Chilli

Capsicum annuum

A very pretty, variegated chilli plant. The fruits are striped when green and slowly ripen through orange to red. It gets its name for being used (green) in the Southern USA to add punch to fish dishes without changing the color of the white sauce.

Approx 25 seeds

		\$ 3.80					
HL	30" ↑	65 F		2		110	
		10+ days	TA	25+ seeds	20"/20"	G	



SS015 Inca Sunrise

Capsicum baccatum

Sublime little *frutescens* peppers that pack a good bite for their size. Highly productive little bushes that produce an abundance of orange to red peppers with a full fruity flavor that keep bringing you back for more. These peppers are very well suited for making sauces that do not contain any tomato so that the flavors of the pepper predominates.

Approx 25 seeds

		\$ 3.85					
HL	16" ↑	65 F		2		110	
		10+ days	TA	25+ seeds	20"/32"	F	



LS508 Kostadinov Striated

Capsicum annuum

A brilliant chilli from Bulgaria. The short bushes can get up to 36" (90cm) tall and produces medium sized fruit 4-6" (10-15cm) long. The unique look of this chilli pepper, with its striated cracks adds a beautiful variance to your chilli harvest. Fantastic as a dried chilli for spice mixes and rubs. Also widely used in dried arrangements.

Approx 25 Seeds

		\$ 3.00					
HL	36" ↑	65 F		1		110	
		10+ days	TA	25+ seeds	20"/20"	G	



LS123 Malawi Sundew

Capsicum annuum

An old African Heirloom from Malawi. We acquired the seed as a gift from a migrant laborer who goes by the name Gilbert, and who brought the seed from his father's farm in Malawi. This variety was passed down in his family for many years and was a staple grown on their family farm. The flavor is sweet and spicy. Makes the most amazing pickles, with a little extra sugar added to bring out the full piquant pepper flavor.

Approx. 25 seeds

		\$ 4.00					
HL	30" ↑	65 F		1		95	
		10+ days	TA	25+ seeds	20"/20"	G	



LS739 Michael's Sundew

Capsicum baccatum

Michael's Sundew pepper is the largest of all the Sundew varieties, both in the growth habit of the bush and in the size of the fruit. Very productive, producing masses of sweet and spicy peppers with the classic piquantè pepper flavor. The larger size of these make them perfect for stuffing and processing: our personal favorite is to pickle them and then stuff them with feta cheese, or you can use them fresh, stuff them with assorted cheese, wrap them in bacon and roast them...delicious!

Approx. 25 Seeds

		\$ 4.00					
HL	30" ↑	65 F		1		95	
		10+ days	TA	25+ seeds	20"/20"	G	



LS454 NuMex Big Jim

Capsicum annuum

Officially the Guinness World Record Holder for the World Largest Chilli. This one caught me by surprise, looking at its size I was sure it would be a mild, sweet pepper. You know, more like a paprika with a bit of extra zing.

Approx 25 seeds

		\$ 3.85					
OP	40" ↑	68 F		2		95	
		10+ days	TA	25+ seeds	20"/30"	F	



LS958 Purple Jalapeño

Capsicum annuum

These productive little bushes, provide a slightly larger than usual jalapeno that starts off dark green and as it ripens turns a dark purple and then finally red. The flavor sweetens as it ripens to red, so if you prefer them sweet, leave them to ripen fully before harvest. Our family enjoys feta stuffed jalapeno poppers, wrapped in bacon and roasted over an open fire. We personally find that the heat to sweet ratio is at its best for the poppers when the jalapenos are still in the purple color phase.

Approx 25 Seeds

\$ 3.85

HL	32" ↑	68 F		2		110
		10+ days	TA	25+ seeds	16"/20"	F



LS448 Purple Tiger

Capsicum annuum

A beautiful plant overall, with dark purple leaves and fruit that goes from purple all the way through to red when ripe. It has a small, compact bush growth habit that does well in pots.

Approx 25 seeds

\$ 3.00

HL	24" ↑	68 F		2		95
		10+ days	TA	25+ seeds	20"/32"	F



LS1106 Queen Laurie

Capsicum bacattum

Superb bushes with impressive pod production, as are the pods themselves. Perfect as stuffers with a heat that is just above the average jalapeno. Cutting them open and removing the seed and placenta will drop the heat and bring out the flavors. We find with any pepper used for stuffing, one should pick them and allow them to sit out on the counter for a few days so that the skins lose their turgidity, to allow cutting and peeling the skins back without them cracking, and easier de-fuzzing and stuffing.

Approx 25 seeds

\$ 3.85

HL	40" ↑	65 F		2		100
		10+ days	TA	25+ seeds	20"/32"	F



SS011 Rain Forest Pepper

Capsicum annuum

Reportedly this pepper was direct from the Brazilian rain forest, hence its name. High yielding big bushes with heaps, and I mean heaps of fruit. The squat blocky fruits are packed with flavor and have a distinct "rain forest" flavor to them which is quite unusual.

Approx 25 Seeds

\$ 3.85

HL	30" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/32"	F



LS509 Shan's Sundew

Capsicum baccatum

An abundant producer of small, sweet piquantè peppers. A slightly taller bush that is early in its production compared to the Malawi Sundew. These peppers are mildly spicy and can be added fresh to salads, stuffed with feta/mozzarella cheese and roasted, or pickled for later use. A little extra sugar added when pickling really brings out the best flavor in these.

Approx 25 Seeds

\$ 4.00

HL	36" ↑	65 F		1		95
		10+ days	TA	25+ seeds	20"/32"	G



LS175 Shubo from Kano (Nigeria)

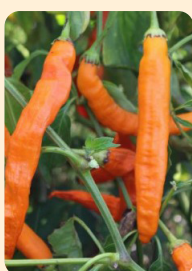
Capsicum annuum

This awesome, medium heat chilli pepper originates from the state of Kano in Nigeria. It enjoys a pleasant, warm growing season. The thin walls of the fruit make for easy and quick drying, awesome chilli powder in cooking or as a condiment to simply sprinkle over your meal. Dry them whole and grind them seeds and all for a little more heat, if you prefer it mild, remove the seeds and placenta first. They are perfect for pickling and chilli pickle relish.

Approx 25 Seeds

\$ 4.00

HL	36" ↑	65 F		1		105
		10+ days	TA	25+ seeds	20"/32"	G



LS986 Sili-a-top

Capsicum baccatum

This Phillipino chilli pepper has a fruity upfront flavor that is sweet and tasty. Very easy to grow, producing masses of chilli peppers over a nice long growing season. They start off green, and as they ripen change color from tinges of purple on green to light orange which then develops a red tinge, finally ripening to a glorious deep orange. This pretty array of colors adds an element of fun to the garden. In the native language, "Sili" means Chilli pepper. Can be harvested at any stage, but the fruity heat is at its best when fully ripe.

Approx 25 Seeds

\$ 3.85

HL	24" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/20"	G



LS987 Starfish

Capsicum baccatum

Originally from Peru, this pepper is now cultivated extensively in Brazil. The unique starfish shape is a large attraction, but it doesn't stop there. The flavor is absolutely outstanding starting with fruity apple flavors on the outer edges and building heat towards the center. As the fruits ripen from green to red, the flavor and heat intensifies. These vine-like bushes can grow quite tall, so allow a good spot for them. They enjoy partial shade and can handle a 50:50 shade to sunshine ratio. Their fruity flavor compliments cheese and they are a very good pickler.

Approx 25 Seeds

\$ 4.25

HL	40" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/32"	F





SS010 Sugar Rush Red

Capsicum baccatum

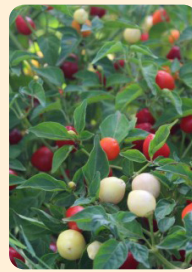
Seriously sweet stunning Aji peppers. These plants are outstanding heavy pod producers with the pod color starting a cream/peach color and then ripening to a full deep red. The plants are not erect with a sprawling habit. The flavor is best when the pod is a deep red color and the rush of sweetness is surprising with a superb lingering heat that really compliments the sweetness of the pepper.

Approx 25 Seeds



\$ 3.00

HL	24" ↑	65 F		1		110
		10+ days	TA	25+ seeds	20"/20"	G



SS012 Trepadeira Werner

Capsicum baccatum

Werner's Creeper is an unusually high yielding cherry type pepper with a really good heat level. The bushes are large and rambling with beautiful little bright white pods that ripen to a deep red. Naturally the flavor is best when the pods are deep red. These pods make outstanding pickling peppers and they can be 'de-fuzed' by removing the seed and placenta.

Approx 25 Seeds



\$ 3.35

HL	24" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/20"	FG



LS452 Yellow Monkey Face

Capsicum annuum

Monkey Face is a medium-hot chilli that makes a great stuffer. It can also be used in ordinary meals and we often like to use them sliced quite thinly and added in the last few minutes of cooking a chicken meal. This bush makes for an unusual conversation piece in the garden.

Approx 25 seeds



\$ 3.00

HL	40" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/32"	F



LS514 Yellow Peter Pepper

Capsicum annuum

A very aptly named rare pepper, that one would think looks rather like an elderly gentleman's... well ahem...ummm...Heat wise, this is a mildly warm chilli and although it may cause a stir for your guests, it will not blow them away.

Approx 25 seeds



\$ 3.50

HL	24" ↑	65 F		2		100
		10+ days	TA	25+ seeds	20"/32"	F

HOT CHILLIES



LS443 Aji Amarillo

Capsicum baccatum

Who would've thought that a chilli pepper can be described as tropical with a hint of granadilla? This chilli pepper has its own unique flavor that cannot be mistaken. Most often available from food markets in its country of origin, Peru, as a dried chilli. Aji Amarillo is the most commonly used chilli pepper for traditional Peruvian dishes.

Approx 25 Seeds



\$ 3.75

HL	16" ↑	65 F		2		95
		10+ days	TA	25+ seeds	20"/32"	F



LS444 Aji Lemon

Capsicum baccatum

Small compact growth habit. This bright yellow, citrus flavored, hot chilli pepper hails from Peru. An easy growing, prolific producer of fruit with a beautiful slow burn of 7.5 SHU. This one dries very nicely for later use in all sorts of dishes, however, the yellow color compliments fish and chicken dishes superbly.

Approx 25 Seeds



\$ 2.85

HL	16" ↑	65 F		2		95
		10+ days	TA	25+ seeds	20"/32"	F



LS973 Aji Norteno

Capsicum baccatum

A rare Peruvian gem originating in the northern coastal valleys. These thin-walled fruits ripen from yellow to orange and red. About 3" (8cm) long, with an unusual pendant shape, these chilli peppers have a distinct apple-like flavor. High yielding and easy to grow.

Approx 25 Seeds



\$ 3.00

HL	16" ↑	65 F		1		110
		10+ days	TA	25+ seeds	20"/32"	F



LS974 Baccatum Pea

Capsicum baccatum

This wild chilli plant has quite a tall growth habit and produces plenty of small pea-shaped fruits that start off light green and ripen to a beautiful bright red. A lot of bite in a very small chilli pepper.

Approx 25 Seeds



\$ 3.00

HL	24" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/20"	F



LS225 NuMex Twilight Chilli

Capsicum annuum

One of the most unusual peppers, developed by the University of New Mexico in 1992, was released as an OP variety for primarily the ornamental market. It's a great little pepper that looks stunning in a flower bed but admirably, will double as a culinary addition for those looking to add a bit of zest to a dish.

Approx 25 seeds

		\$ 3.25				
HL	40" ↑	68 F		2		95
		10+ days	TA	25+ seeds	20"/32"	F



LS203 Orange Habanero Pepper

Capsicum chinense

Habanero means "from Havana" originally thought to have come from South America, it was extensively traded from the Port of Havana in Cuba. This is a hot pepper; it has a lovely citrus aftertaste and can be pleasantly warm if used judiciously.

Approx 25 Seeds

		\$ 3.50				
HL	32" ↑	68 F		2		110
		10+ days	TA	25+ seeds	16"/20"	F



LS450 Orange Thai

Capsicum frutescens

Love, love, love the flavor of Orange Thai. The up front fruity flavor and medium lingering heat of this stunning 2" (5cm) long, orange chilli is awesome. Thai cooking just does not have the same flavor and zest without this one. The bushes are highly productive and will produce hundreds of these beauties in a season.

Approx 25 Seeds

		\$ 4.00				
HL	32" ↑	68 F		2		95
		10+ days	TA	25+ seeds	20"/32"	F



LS417 Rodo Chilli

Capsicum annuum

This Nigerian chilli pepper is stunning. The heat gets you right up front with the first bite. A highly productive little bush that produces masses of these small wrinkled, red, hot chilli peppers. Needs a longer growing season, so best started early, indoors to give you the maximum growth period.

Approx 25 seeds

		\$ 3.85				
HL	28" ↑	65 F		2		120
		10+ days	TA	25+ seeds	20"/20"	F



LS989 Sakay Lany Lalli

Capsicum chinense

This is a very rare and unique chilli pepper from Madagascar. Hot, but not extreme, with an intense fruity flavor, true to habanero type standards. Beautifully productive and definitely worth growing. A very impressive chilli pepper all round.

Approx 25 Seeds

		\$ 4.25				
HL	20" ↑	68 F		1		95
		10+ days	TA	25+ seeds	20"/32"	F



LS383 Tabasco (Greenleaf Strain)

Capsicum frutescens

A wonderful, productive bush that produces masses of pretty yellow/orange and red peppers. A relatively high heat with a great fruity taste. This strain was developed by the Auburn University of Alabama. These bushes get to about 48" tall and are massively productive, they can keep going for a good number of years if grown in containers and pampered over winter.

Approx 25 seeds

		\$ 3.50				
HL	48" ↑	65 F		2		110
		10+ days	TA	25+ seeds	20"/20"	F



LS219 Tatashe

Capsicum annuum

Tatashe is another chilli from the Kano region in Nigeria. It has a nice hot pepper that dries well with good flavour. That makes a fine ground pepper that can be used to spice up any meal.

Approx 25 seeds

		\$ 4.00				
HL	4.2' ↑	65 F		2		120
		10+ days	TA	25+ seeds	20"/32"	F



LS677 West Park Birds Eye

Capsicum frutescens

A stunning Heirloom from South Africa. These small Bird's Eye Chilli peppers really pack a punch for their size. The tall bushes produce masses of beautiful, red, upright chilli peppers that have a unique flavor and burn. This is one of the early producing Bird's eye varieties, giving you ripe fruit before any of the others.

Approx 25 Seeds

		\$ 4.00				
OP	28" ↑	68 F		2		95
		10+ days	TA	25+ seeds	20"/20"	G

Pumpkins



Corn and runner beans
(potatoes, other pumpkins)



Fall is not Fall without abundant harvests of an assortment of colorful pumpkins. Pumpkin pie is synonymous with being American and Thanksgiving would certainly be incomplete without it. Can you imagine Halloween without all those beautifully carved pumpkins?

Native to America and considered to be one of the oldest domesticated crops, pumpkins certainly have a place in most homes, not only in the United States, but across the world.

From Giant pumpkins, right down to teeny tiny little personal pumpkins, there is a pumpkin to suit everyone's taste.



LS298 Connecticut Field Pumpkin

Cucurbita maxima

This classic pumpkin is a perfect shape and texture for carving and makes great pie too. An old New England heirloom that dates back to the 1700s and is one of the oldest American pumpkin varieties. Fruits can get up to 12-20" (30-50cm) in diameter and weigh between 12-25lb (5-12kg). It is said that this variety was originally selected for its edible seed, so it is a versatile pumpkin indeed. Approx 20 seeds

<input type="checkbox"/>							\$ 3.65
HL	↔ 6.5'	65 F		1		95	
		6 days	TA	20+ seeds	6.5'	H	



LS909 Galeux D'Eysines

Cucurbita maxima

Magnifique et irresistible!! This French heirloom is just awesome. A lovely firm hefty pumpkin that makes the perfect pumpkin soup, it is also superb as a roasting pumpkin, in the French way naturally. Approx 20 seeds

<input type="checkbox"/>							\$ 3.85
HL	↔ 6.5'	65 F		1		110	
		6 days	TA	20+ seeds	3'	H	



LS789 Lady Godiva

Cucurbita maxima

Lady Godiva is known for its 'naked' pumpkin seeds which are highly nutritious and delicious as a snack, used in muesli and various health snacks. The flesh is not particularly nice tasting on its own but can be used to add to baked goods with success. The pumpkins are very pretty with their orange skin striped with a mottled green and are often used in decorative displays. Small fruit grow to about bowling ball size with up to 10 fruit per plant. Approx 20 seeds

<input type="checkbox"/>							\$ 3.85
HL	↔ 6.5'	55 F		1		110	
		6 days	TA	20+ seeds	24"/40"	H	



LS130 Marina de Chioggia

Cucurbita maxima

This is a traditional Italian heirloom pumpkin with an iron bark skin. It takes a bit of effort to get into the fruit, however, once you are inside you are treated to a superbly flavored flesh that will do well with any meal. This is the pumpkin featured in Barbara Kingsolver's book Animal, Vegetable Miracle. Approx 20 seeds

<input type="checkbox"/>							\$ 3.85
HL	↔ 6.5'	65 F		1		110	
		7-10 days	TA	20+ seeds	3'	H	



LS788 Musque de Provence

Cucurbita maxima

This extraordinary pumpkin from France, is also known as the Fairytale pumpkin. They have a resemblance to a cheese wheel that is deeply lobed/ribbed. The vine produces lovely 15-20lb (7-9kg) fruit that starts off a dark green and matures to a deep tan/chocolate brown when fully mature. The flesh is a deep orange and is densely textured, with a full, sweet flavor. They store exceptionally well for many months and are very versatile to use. The flavor and color stands out however you choose to eat it. Approx 20 seeds

<input type="checkbox"/>							\$ 3.85
HL	↔ 6.5'	55 F		1		110	
		6 days	TA	20+ seeds	24"/40"	H	



LS961 Strawberry Crown Pumpkin

Cucurbita maxima

This pumpkin was discovered in the 1980's in Brazil by American seed collector Mary Schultz. The seed was then increased through SSE and put into general circulation. A really great pumpkin variety with a good flavor and high yields on strong growing vines. Stores well as long as the stem is allowed to dry off correctly. Approx 20 seeds

<input type="checkbox"/>							\$ 3.85
HL	↔ 6'	55 F		1		90	
		6 days	TA	20+ seeds	24"/40"	H	





LS289 Wit Boer Pumpkin

Cucurbita maxima

This is the real 'Boere Pampoen'. This pumpkin is so awesome, that once you have grown it, it will become staple in your home. A true South African heirloom, it is a flattish, ribbed, white skinned pumpkin with a dense, rich, buttery textured flesh that holds together exceptionally well when cooked. In rural Africa these pumpkins are stored on the roof, keeping for many months. We've had pumpkins keep for up to six months, without losing the superior flavor and texture they are renowned for. Approx 20 Seeds **\$ 4.25**

	6.5'	55 F		1		110
	6+ days	TA	20+ seeds	24"/40"	H	

Radish



Companion Planting – Peas, lettuce and nasturtium



Beautiful radish, so many colors to choose from. A quick and easy crop to grow for a nice crunchy, peppery bite to add to salads. Fabulous roasted with a little olive oil, salt and pepper and served as a side.

As with all root crops, sow the seed directly where they are to grow. Make shallow drills and sow the seed down the line, covering lightly with soil. Keep moist while germination takes place.

Harvest while still young and tender, as the peppery bite gets stronger as they mature and can become overpowering if left too long.



LS907 French Breakfast Radish

Raphanus sativus

Very old heirloom variety know from at least the 1880s. A mild crunchy radish that does well in gourmet dishes and makes the perfect snack or dipping radish if cut length ways. Approx 200 seeds

	6" ↑	45 F		1		45
	6 days	HA	200+ seeds	1"/5"	I	



LS772 Golden Helios Radish

Raphanus sativus

This Polish Heirloom variety is beautiful to look at and awesome to eat. Named after the Greek God of the sun, the color adds an interesting hue to your plate. The golden yellow skin encapsulates a crisp white flesh that is sweet and tasty. The flavor is mild and not overpowering which adds to its versatility. Approx 100 seeds

	6" ↑	45 F		1		45
	6 days	HA	200+ seeds	2"/10"	I	



LS749 Hailstone Radish

Raphanus sativus

This old heirloom variety dates back to the early 1900s. A super fast and reliable grower, producing 1" (2.5cm) radish in as little as 25 days. A lovely mild, slightly peppery tasting radish, with a crisp white flesh. Approx 200 seeds

	6" ↑	45 F		1		25+
	6 days	HA	200+ seeds	1"/5"	I	



LS563 Pink Beauty Radish

Raphanus sativus

A stunner with a soft pink skin. This quick growing radish is a great addition to the veggie garden. Easy to grow and makes a pretty addition to your salads. Approx 200 seeds

	6" ↑	45 F		1		45
	6 days	HA	200+ seeds	1"/5"	I	





LS344 Purple Plum Radish

Raphanus sativus

Deep purple, these radishes add a stunning flavor and color contrast to any green salad. For something different we like to slice them into quarters and add them to stir-fries. One of the sweetest radish varieties out there and a great way to introduce children to eating radish. Approx 200 seeds

<input type="checkbox"/>							\$ 3.50
HL	6" ↑	45 F		1		45	
		6 days	HA	200+ seeds	1"/5"	I	



LS756 Watermelon Radish

Raphanus sativus

An awesome radish and the perfect way to introduce new radish eaters to the wonders of... well radish. Pale cream white exterior with a bright pink to magenta interior. This radish is one of the milder varieties and has a definite sweet aftertaste. Stunning thinly sliced into salads, it is favoured by chefs for the dramatic interest it adds to dishes, cooked or raw.

Approx 100 seeds

<input type="checkbox"/>							\$ 3.50
HL	6" ↑	45 F		1		45	
		6 days	HA	200+ seeds	2"/10"	I	



LS339 White Icicle Radish

Raphanus sativus

A lovely long tapered radish that is a quick grower in the garden. Not the average radish, this one grows to about 15 cm very quickly and can be used in a similar fashion to a daikon. Plant seed every 2-3 weeks for a constant supply for your salads. Approx 200 seeds

<input type="checkbox"/>							\$ 3.50
HL	6" ↑	45 F		1		45	
		6 days	HA	200+ seeds	1"/5"	I	

Spinach



A super food, loaded with dense, healthy nutrients and low in calories. Spinach is becoming more and more popular as people become more health conscious. The tender, tasty leaves enjoy cooler weather and will provide an extended harvest if well maintained.

Delicious raw, steamed, boiled, fried in a bit of garlic butter or even added to stews.

A cool weather crop which is best planted in early spring or late summer for a fall harvest or in fall for a winter harvest in milder winter climates.



Strawberry and most plants



SS002 New Zealand Spinach

Tetragonia tetragonoides

A superb summer crop that is eaten exactly like spinach or Swiss chard. This sprawling plant will produce beautiful triangular shaped leaves all summer long. Can be planted either in a bed or in a pot. It's sprawling growth habit makes it particularly suitable as a ground cover and will keep growing until cut back by the first killing frost in fall.

Approx 50 Seeds

<input type="checkbox"/>							\$ 2.85
HL	12" ↑	50 F		1		60+	
		7-10 days	HA	50+ seeds	8"/16"	H	

Sunflowers



Need some extra sunshine for your garden? Or something completely different and amazing? These sunflowers are awesome, and practical. They provide food for the birds and the bees, food for us and pure golden oil, with an astounding beauty as an added bonus.

There are short dwarf varieties and giant varieties that grow over 16 feet tall, and varieties in between. They are all beautiful and attractive in the garden.

Sun loving, plant directly where they are to grow once the temperatures have warmed up sufficiently. Soil temperature should ideally be 55-60 F for good germination.



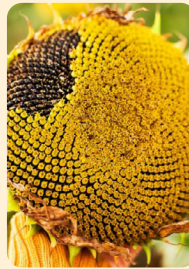
SS032 Autumn Beauty Sunflower *Helianthus annuus*

This is a classic sunflower, one of the earliest flowering sunflower varieties, producing masses upon masses of stunning shaded blooms. Plants have been known to have 18-20 blooms on a single plant. If you are looking for a sunflower that will give generously in the garden and for your vase, then this is the variety for you. An added bonus is are the pollinators that flock to your gardens and the birds and wildlife that will thank you for the provisions.

Approx 20 seeds

\$ 2.95

HL	5'-7' ↑	65 F		1		65
		7-10 days	TA	50+ seeds	12"/24"	H



SS034 Black Russian Sunflower *Helianthus annuus*

Super huge sunflowers, typically planted to feed wildlife. When flowering, these guys attract massive amounts of pollinators to your garden. Once the seed dries, the high oil content seeds are sought out by birds, squirrels and chipmunks. These are important flowers in a garden where you are planting to help animals bulk-up or store food for winter. Another great benefit is the high oil seeds can be used to press your own organic sunflower oil. Approx 50 seeds

\$ 2.85

HL	12'-15' ↑	65 F		1		65
		7-10 days	TA	50+ seeds	12"/24"	H



SS033 Giant Teddy Bear Sunflower *Helianthus annuus*

Giant Teddy Bear are the bigger cousins of the regular Teddy Bear, just as showy and just as reliable. The only difference is that they really stand out at 7+ feet tall. If you desperately want the pure joy of sunflowers in your garden, the pollinator attraction abilities and also want to save space, then these quick (9 weeks) and beautiful, but compact plants are what you are looking for. Approx 50 seeds

\$ 2.95

HL	10' ↑	65 F		1		100
		7-10 days	TA	50+ seeds	12"/24"	H



LS602 Sunflower Nigerian Oilseed *Helianthus annuus*

If you are looking to press your own organic, cold pressed, virgin sunflower seed oil, this is the variety to grow. The black seeds are large and bursting with oil, you can literally press the oil out using the back of a spoon. They grow super tall and can reach heights of 10-13' (3-4m). An African heirloom from Nigeria. Approx 50 Seeds

\$ 3.85

HL	8.2' ↑	65 F		1		110
		7-10 days	TA	50+ seeds	12"/24"	H



LS1061 Tarahumara White Seeded *Helianthus annuus*

This Heirloom variety is thought to have been introduced to the U.S. via Canadian or Russian Mennonite farmers. The Tarahumara tribe in Northern Mexico loved the variety and adopted it as their own. The flowers grow very tall and can reach heights of up to 11.5' (3.5m). The large 24" (60cm) plus heads look stunning, with the white seeded flowers attracting birds and bees alike. A field of these is something to behold. Approx 50 Seeds

\$ 3.65

HL	11.5' ↑	65 F		1		110
		7-10 days	TA	50+ seeds	12"/24"	H



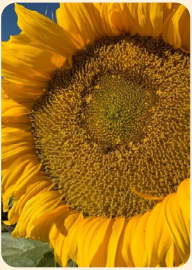
SS035 Teddy Bear Sunflower *Helianthus annuus*

The first two things that spring to mind with Teddy Bear Sunflowers are space-saving and absolute reliability. If you desperately want the pure joy of sunflowers in your garden, the pollinator attraction abilities and also want to save space, then these quick (9 weeks) and beautiful, but compact plants are what you are looking for. With a short 4' growth habit and stunning fluffy bright yellow blooms, you are sure to have a stunning show in your flower bed. Approx 50 seeds

\$ 2.85

HL	18"-24" ↑	65 F		1		65
		7-10 days	TA	50+ seeds	12"/24"	H





LS1060 Titan Sunflower

Helianthus annuus

If you want to get your neighbors talking, this is the sunflower to grow. The flowers get to over 13' (4m) tall and produce giant heads that can easily grow to 20-24" (50-60cm) across. This is a very popular competition variety and is used for growing in 2 main categories; Firstly for the tallest sunflower, and secondly for the largest flower head.

A fantastic pollinator attraction and bird feeder. Approx 50 seeds



\$ 3.65

HL	13' ↑	65 F		1		110
		7-10 days	TA	50+ seeds	12"/24"	H

Swede/Rutabaga



Also known as Swedish turnip or yellow turnip, one of my personal favorites, Rutabaga. Almost radish like in texture and bite, divinely crunchy. A stir fry is incomplete without rutabaga!

I think the secret is in the crunch and the mild flavors that blend so well with just about anything. Can also be boiled with carrot and mashed, or boiled and mashed with butter. The greens are also delicious and can be cooked similarly to kale.

A cool weather crop that is best planted in late summer for a fall harvest or in fall for a winter harvest in milder winter climates. If planted in spring, they tend to bolt as soon as the daytime temperatures increase.



LS1054 American Purple Top Rutabaga

Brassica napus

This fast growing crop is great eaten cooked or raw. American Purple Top Rutabaga is large and round with a yellow skin and purple crown. It has a fine textured, creamy yellow flesh that turns orange when cooked. It has a sweet, mild flavor. Ready to harvest in 90 days. Prefers a moist soil.

Approx 200 Seeds



\$ 2.95

HL	10" ↑	50 F		1		45+
		7-10 days	HA	200+ seeds	4"/6"	H



LS1051 Laurentian Rutabaga

Brassica napus

A swede turnip that is an improved "purple top" rutabaga. Large, globular roots that have a deep purple crown and a creamy yellow bottom with delicious pale yellow, fine grained flesh. Scruptious baked or fried as they are mildly sweet and very tasty. Ready to harvest in 100 days. Stores well overwinter.

Approx 100 seeds



\$ 3.20

HL	10" ↑	50 F		1		45+
		7-10 days	HA	200+ seeds	4"/6"	H

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Swiss Chard



Onions, beetroot, cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi, strawberries, turnips



Swiss Chard comes in many colors: white, yellow, orange, pink and red. They serve as a stunning ornamental and make for a lovely border in your flower garden and are beautiful and practical in the veggie garden too.

Swiss Chard is very high in nutrients, and very versatile in the kitchen too. The young leaves make a colorful addition to a salad. Whether you steam the leaves, fry them boil them or eat them raw, they add an interesting element to your meal.

One of our personal favorites, passed down from our Ouma, is to chop an onion and two potatoes, boil them, add the chopped Swiss Chard and cook until tender. Once cooked and all the water has boiled off, add dollops of butter and mash well. The potato and butter combination adds a unique flavor and texture to the Swiss Chard. Our absolute favorite way to prepare Swiss Chard!



LS341 Canary Yellow Swiss Chard

Beta vulgaris var cicla

This Canary yellow Swiss chard is so beautiful and brightly colored that it would look right at home in your flowerbed. A very hardy vegetable that can produce for up to 12 months, weather and soil nutrition allowing. The younger tender leaves are great in a salad, the larger more mature leaves are best cooked like a spinach. We find that out of all the colored Swiss Chards, the yellow is the sweetest. Approx 100 seeds



LS427 Flamingo Pink Swiss Chard

Beta vulgaris var cicla

The 'flamingo' pink stalks on this swiss chard are beautiful and makes for a winner in the food garden as well as in ornamental flower beds, adding color and purpose. The young leaves make an attractive addition to a salad. The older leaves are delicious added to stews or stir fries, or cooked as a side with potatoes, onions and butter. Approx 100 Seeds

☐ _____ \$ 3.65						
HL	18" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A

☐ _____ \$ 2.85						
HL	18" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A



LS320 Red Rhubarb Swiss Chard

Beta vulgaris var cicla

This Swiss Chard, with its contrasting dark green, crumpled leaves and dark red stalks and veins looks just as stunning in the vegetable garden or in the flower garden. Pick from the outside in, often and it will just keep on giving. Can tolerate a fair amount of both frost and heat. Use younger leaves in salads, older leaves are delicious fried up with some onions, potato and garlic, the stalks can be cooked with the leaves or prepared separately as a side dish, similar to asparagus.

Approx 100 seeds



LS350 Swiss Chard Fordhook Giant

Beta vulgaris var cicla

If you have eaten swiss chard, you have probably eaten Ford Hook Giant. This is a very common and well-known variety that has been a market leader for years. It will cross with other chards and beets. Approx 100 seeds

☐ _____ \$ 3.85						
HL	18" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A

☐ _____ \$ 3.85						
HL	20" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A



LS702 Swiss Chard Kaleidoscope

Beta vulgaris var cicla

A multi-colored kaleidoscope of Swiss Chard varieties. These produce a wonderful show of different colored stems that can be continually harvested. Well grown plants can produce the entire season.

Approx 100 seeds



LS538 Swiss Chard Lucullus

Beta vulgaris var cicla

Named after a very famous Roman conqueror in the belief that this would become the leading Swiss Chard variety. Lucullus has many things going for it, bolt resistance, heat tolerance, tasty stems and nice mild flavor. This is one swiss chard that is well worth a space in your garden.

Approx 100 seeds

☐ _____ \$ 3.85						
HL	18" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A

☐ _____ \$ 3.50						
HL	19" ↑	60 F		1		45
		7 days	HP	100+ seeds	15"/20"	A



Tomatillos



The essential ingredient to grow if you make a lot of salsa. Tomatillos are delicious raw, just chop them in half and add them to your salad, this adds a unique and interesting flavor profile.

A summer crop, start them off indoors 4 weeks before the last frosts and only plant them out once any danger of frost has past. The fruit will swell into the husk as the husk dries out and can be harvested 'green' or ripe depending on the flavor profile you require.



LS152 Gooseberry

Physalis edulis

As you bite into a gooseberry, it pops in your mouth releasing that wonderful sweet tart flavor. Plant it in a bed that is well prepared, although it will grow in just about any soil, preparation of the planting bed will pay big in crops, as the bushes will be there for a few years. Plant in early spring and harvest in late summer.

Approx 50 seeds



LS912 Pineapple Tomatillo

Physalis philadelphica

A pineapple flavored version of the green tomatillo. Can be eaten from green all the way through to ripe yellow. The flavor does improve as it ripens. To make traditional salsa pick when green.

Approx 30 seeds

<input type="checkbox"/>							\$ 3.20
HL	30" ↑	60 F		1		110	
		7-10 days	TP	50+ seeds	16"/22"	H	

<input type="checkbox"/>							\$ 3.25
HL	3' ↑	60 F		1		85	
		7-10 days	TA	50+ seeds	16"/20"	G	



LS831 Purple Tomatillo

Physalis philadelphica

Tomatillo's are related to gooseberries and grow in a sprawling habit with similar husks around the fruit. The taste is quite hard to describe as the flavor changes with ripeness. If picked too early they have no flavor at all, when picked purple the mix and intensity of flavors is quite incredible. There are hints of light sweet gooseberry, tomato, kiwi and possibly even prickly pear in each bite. A stunning fruit that can be eaten straight off the plant or turned into jam, used fresh in fruit salads and if you want to make authentic Mexican Salsa, you have to have Tomatillos! Purple Tomatillos taste almost like their green cousins, but with their lovely color, they add a bit of excitement and passion to your dishes.

Approx 30 seeds

<input type="checkbox"/>							\$ 3.20
HL	3' ↑	60 F		1		85	
		7-10 days	TA	50+ seeds	16"/20"	G	



BLACK TOMATOES



LS138 Black Cherry S
Solanum lycopersicum
 An extremely productive, well flavored black cherry tomato. These cherry tomatoes are a little on the large side of the cherry tomato sizing scale. They have a lovely, unique, almost purple tinge to them and are just bursting with flavor. The productive vines will continue producing for months on end.
 Approx 25 Seeds

\$ 2.85						
HL	8.2' ↑	60 F		2		75
		5-7 days	TA	25+ seeds	16"/20"	G



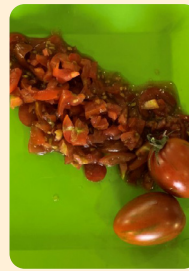
LS179 Black Plum CH
Solanum lycopersicum
 This Russian heirloom is highly productive. The fruits are small, approximately 2" (5cm), oval in shape, with a beautiful purple-red color. This is a very sweet, low acid variety with a very well rounded, full flavor. Cut into halves and roasted until 'tacky' and slightly browned brings out the stunning flavors of this awesome little tomato.
 Approx 25 Seeds

\$ 3.50						
HL	8.2' ↑	60 F		2		75
		5-7 days	TA	25+ seeds	16"/20"	G



LS952 Japanese Black Trifele M
Solanum lycopersicum
 This is an awesome tomato. Huge, meaty pear shaped tomatoes. A well-known Russian heirloom that is an outstanding and very heavy producer. Depending on soil the colour can vary from a dusty pink all the way through to a deep purple. This variety has become a firm favorite in our home, it is an excellent tomato and we will be planting it regularly for our own home consumption.
 Approx 25 seeds

\$ 3.50						
HL	8.2' ↑	62 F		2		80
		7-10 days	TA	25+ seeds	24"/36"	G



SS003 Kamberg Black Tomato S
Solanum lycopersicum
 A very prolific black tomato collected from a volunteer plant in the Kamberg region of the Drakensberg in South Africa in 2016. This richly colored tomato is produced in masses on rampant indeterminate vines. The fruits are 2-2.5 inches long with a deep purple color and a superb yet balanced flavor.
 Approx 25 Seeds

\$ 4.00						
OP	6.5' ↑	62 F		1		90
		7-10 days	TA	25+ seeds	24"/36"	G

GREEN TOMATOES



LS412 Green Tiger S
Solanum lycopersicum
 Superb, absolutely superb. That is probably one of the most frequent descriptions on this tomato. Stunning elongated tomatoes that are perfect for salads and have the flavour and crispness to impress. If you grow for farmers markets, you want this in your offering. Ranked as the 5th best tasting tomato at our annual Tomato tasting held at The Autumn Garden Show in South Africa.
 Approx 25 seeds

\$ 3.50						
HL	8.2' ↑	62 F		1		85
		7-10 days	TA	25+ seeds	24"/36"	G



LS285 Nepal

Solanum lycopersicum

Originally from the Himalayan mountains, this stunning heirloom is a prolific producer of beautiful, round, deep crimson fruit. The large fruit with its meaty flesh holds its own as an awesome slicer with a good old fashioned tomato flavor and a very low acid. Has good storage capabilities and ripens exceptionally well on your windowsill or kitchen counter if picked green. Approx 25 seeds

L

☐ _____ \$ 4.00						
HL	6.5' ↑	60 F		2		90
		5-7 days	TA	25+ seeds	16"/20"	G



LS997 Pantano

Solanum lycopersicum

A rare indeterminate Roman Heirloom variety, AKA Pantano Romanesco. This is a highly productive variety with semi scalloped beefsteak tomatoes that are deep red and often have a touch of purple on them. The delicious flesh has a silky texture with very few seeds, all covered with a thick skin. Approx. 25 seeds

L

☐ _____ \$ 4.00						
HL	8.2' ↑	60 F		2		90
		5-7 days	TA	25+ seeds	16"/20"	G



LS476 Pink Ice

Solanum lycopersicum

Lovely medium sized, oval fruits. Have a mild sweet tomato flavor, perfect as a saladette type with high yields and early cropping. Approx 25 seeds

S

☐ _____ \$ 3.25						
HL	3' ↑	60 F		1		85
		5-7 days	TA	25+ seeds	16"/20"	G



LS489 Red Oxheart

Lycopersicon esculentum

A medium sized oxheart tomato that has the classic oxheart shape and flavor. This is a great tomato for people that want a real oxheart tomato, but a regular sized one is just too large for their needs. Approx 25 seeds

L

☐ _____ \$ 3.85						
HL	8.2' ↑	60 F		2		85
		5-7 days	TA	25+ seeds	16"/20"	G



LS467 Reif Red Heart

Solanum lycopersicum

Lovely big heart shaped fruits with lots of meat in them. The flavor is superb and very few seeds per fruit. Approx 25 seeds

L

☐ _____ \$ 3.25						
HL	8.2' ↑	62 F		2		80
		7-10 days	TA	25+ seeds	24"/36"	G



LS488 Riesentraube

Solanum lycopersicum

Massive production of large clusters of brilliant, bright red, cherry tomatoes, it's pretty hard to keep up with the fruit production of a single plant. The name is loosely translated to "giant bunch of grapes". This tomato has a distinctive point on the blossom end, and this is known as a nipple-gene. Approx 25 seeds

CH

☐ _____ \$ 2.50						
HL	8.2' ↑	60 F		2		75
		5-7 days	TA	25+ seeds	16"/20"	G



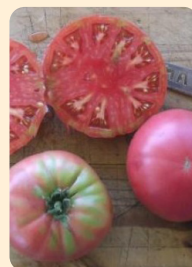
LS468 Russian 117

Solanum lycopersicum

A lovely, big, Russian Oxheart variety. It produces exceptionally well and is one of this year's most impressive varieties. Approx 25 seeds

L

☐ _____ \$ 3.85						
HL	6.5' ↑	60 F		2		90
		5-7 days	TA	25+ seeds	16"/20"	G



LS355 Stump of the World

Solanum lycopersicum

This is an outstanding heirloom tomato. An indeterminate, beefsteak type tomato that is super productive. The flavor of the large 10-21oz (300-600g), dark pink tomatoes is incredibly deep and rich with a very low acid. The flesh is meaty and has a nice full mouthfeel without any mealy texture. Some connoisseurs say that Stump of the World is superior to Brandywine.....grow it out and decide for yourself. Approx 25 seeds

L

☐ _____ \$ 3.85						
HL	6.5' ↑	62 F		1		90
		7-10 days	TA	25+ seeds	24"/36"	G



LS274 Stupice

Solanum lycopersicum

An early setting, potato leaf variety with a good flavor. Often early varieties do not possess a depth of flavor. Stupice breaks that mold quite well. It comes from Morzuich in Czechoslovakia and as such is cold tolerant. This does not mean that it can take frost, it just means that it will do well where the climate is somewhat cooler.

Approx 25 seeds

M



LL1202 Sweet Nix

Solanum lycopersicum

A South African bred determinate tomato that has been bred to be a tasty medium sized salad tomato with excellent yields. Bred by the famous South African breeder Bill Kerr this is a tomato that will impress. Produces firm 3.5 - 4" fruits, they have a uniform spherical shape with a very slight nipple, weighing in at around 5-6 oz each. The fruits hold their 'ripeness' well and are not prone to collapsing. Has a good eelworm resistance.

Approx 25 seeds

M

\$ 4.00

HL	8.2' ↑	62 F		2		90
		7-10 days	TA	25+ seeds	24"/36"	G

\$ 3.85

OP	35" ↑	62 F		1		85
		7-10 days	TA	25+ seeds	24"/36"	G



LS776 Thessaloniki

Solanum lycopersicum

This is a fabulous variety for the home gardener. Nice consistent output of medium sized tomatoes that have a very good shelf-life. Introduced from Greece to the USA in the 1950's these plants are loaded with trusses of deep red, round tasty tomatoes. A good early producer, if well fed and cared for can produce for most of the summer.

Approx 25 seeds

M



LS501 Tomaquet de Penjar Bombeta

Solanum lycopersicum

A Spanish prize! This awesome variety enables you to have delicious tomatoes right through winter. In fall, lift the entire plant and hang upside down. The fruit will continue to ripen over a few months, giving you rich tasting, fresh tomatoes right into winter. Even when the fruit wrinkles on the outside, the taste and moisture remains on the inside. A real winner!

Approx 25 Seeds

S

\$ 3.25

HL	8.2' ↑	62 F		2		85
		7-10 days	TA	25+ seeds	24"/36"	G

\$ 4.00

HL	8.2' ↑	60 F		2		75
		5-7 days	TA	25+ seeds	16"/20"	G



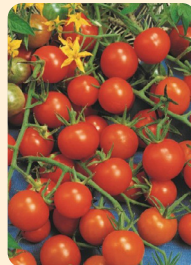
LS500 Tomata Trumfera Balaguer

Solanum lycopersicum

This is the larger version of the Tomaquet De Penjar Bombeta and is also from the region of Balaguer. In Catalunya, day old bread is sliced, rubbed with a clove of garlic and a halved tomato, this is called Pa amb Tomaquet. Obviously, hanging the tomatoes for months concentrates the flavor as they lose what little moisture they have.

Approx 25 seeds

S



SS040 Tomato Gardener's Delight

Solanum lycopersicum

Outstanding in production and outstanding in flavor. Gardener's Delight is an old heirloom variety that is simply one of the better cherry tomato varieties for the home gardener. Great production of trusses bearing up to 12 super sweet, tasty and crack resistant tomatoes. It's a real winner with your first tomatoes coming off around 65-70 days after transplant. Tall indeterminate vines will keep production going until the first killing frost.

Approx 25 seeds

CH

\$ 4.00

HL	8.2' ↑	60 F		2		80
		5-7 days	TA	25+ seeds	16"/20"	G

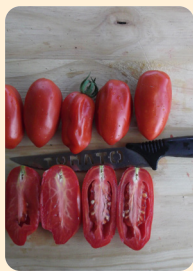
\$ 2.95

HL	5' ↑	60 F		1		65
		5-7 days	TA	25+ seeds	16"/20"	G

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PASTE / SAUCE TOMATOES



LS475 Kara Market Togo S
Solanum lycopersicum
 An exceptional African heirloom tomato, originating from Togo, West Africa. Highly productive indeterminate type, produces like the blazes. The fruit is a deep red, pepper shape with a nice rich, dense flesh that has a wonderful spicy flavor. Loves the heat and handles humidity very well. Resistant to Powdery Mildew and Red Spider Mite.
 Approx 25 Seeds

\$ 4.25						
HL	8.2' ↑	60 F		2		75
		5-7 days	TA	25+ seeds	16"/20"	G



SS043 Polish Paste Tomato M
Solanum lycopersicum
 Sublime processing tomatoes. These guys will easily push 10 - 14 oz each. Big indeterminate plants that will give generously if fed well. The flesh is dry, processes well and is an excellent choice for the home canner.
 Approx 25 seeds

\$ 2.85						
HL	6' ↑	60 F		1		95
		5-7 days	TA	25+ seeds	16"/20"	G



LS367 Roma Paste M
Solanum lycopersicum
 A very well-known, flavorsome paste tomato that can double as a good salad tomato, as its flesh does not collapse too easily. Good bearing ability with an inherent resistance to both Verticillium and Fusarium wilt. If you are looking for a dependable tomato with a good yield, then this is a very good choice.
 Approx 25 seeds

\$ 2.25						
HL	6.5' ↑	62 F		2		90
		7-10 days	TA	25+ seeds	24"/36"	G



SS041 San Marzano Paste (Determinate) L
Solanum lycopersicum
 One of the best flavored paste tomatoes. A good producer, slightly earlier than the traditional variety. The San Marzanos have a low juice content and when boiled down and strained, make a great paste that can be canned or frozen. This is a determinate strain of the traditional indeterminate variety. Produces well and you should get at least 2 good flushes off each bush
 Approx 25 seeds

\$ 3.25						
HL	3' ↑	60 F		1		80
		5-7 days	TA	25+ seeds	16"/20"	G



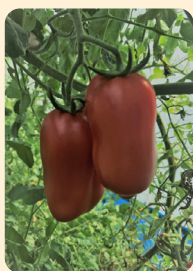
LS180 San Marzano Paste (Indeterminate) L
Solanum lycopersicum
 One of the best flavored paste tomatoes. It has abundant vines that produce a consistent flow of tomatoes over about 2 months. The San Marzanos have a low juice content and when boiled down and strained, make a great paste that can be canned or frozen.
 Approx 25 seeds

\$ 2.85						
HL	6.5' ↑	60 F		1		80
		5-7 days	TA	25+ seeds	16"/20"	G



LS361 Santa Clara Sauce M
Solanum lycopersicum
 When I first cut this tomato open, I was very disappointed, the flesh was loose, it broke easily and almost fell out of its own skin. Then I tasted it... well what a lovely surprise. If you are looking to make a tomato based sauce, THIS is the tomato for you.
 Approx 25 seeds

\$ 3.85						
HL	8.2' ↑	62 F		2		90
		7-10 days	TA	25+ seeds	24"/36"	G



LS1002 Scatalone L
Solanum lycopersicum
 A San-Marzano type paste tomato from Lazio, Italy. This tomato is larger than the normal San Marzano and has prolific production along with an awesome flavor.
 Approx. 25 seeds

\$ 4.00						
HL	6.5' ↑	60 F		2		90
		5-7 days	TA	25+ seeds	16"/20"	G

Turnips



Peas, broad beans and nasturtiums



A cool weather, quick and easy growing crop that is extremely rewarding and valuable to grow.

The white flesh is delicious boiled and mashed with butter and roasted turnips make a tasty side dish fit for a king.

Plant in early spring for an early summer harvest, or in late summer for a fall harvest, or in fall for a late fall or an early winter harvest.



LS718 Golden Globe Turnip

Brassica rapa glabra

A light golden skinned turnip with a superb, fine grained flesh. An easy growing variety that is best planted in spring or fall. The tender roots are delicious roasted whole when still young, or chopped and added to hearty winter stews, the tops can be prepared and eaten as a side. Quite a versatile, fast growing crop. Frost hardy.
Approx 100 seeds



LS299 Purple Top White Globe

Brassica rapa glabra

Widely grown since the 1800's, produces uniformly top-shaped, white globes with a lovely fine texture. Best used at around 3" in diameter but will grow out to huge 8" giants if left in the ground. Excellent quality roots that store well.
Approx 200 seeds

<input type="checkbox"/>							\$ 3.30
HL	10" ↑	50 F		1		45+	
		7-10 days	HA	200+ seeds	4"/6"	H	

<input type="checkbox"/>							\$ 2.50
HL	10" ↑	50 F		1		45+	
		7-10 days	HA	200+ seeds	4"/6"	H	



LS940 Shogoin Japanese Turnip

Brassica rapa

This traditional Japanese turnip variety is a quick grower and can be harvested for its tasty leaves from around 30-40 days, and for its tender roots from 60-70 days. The white, well rounded roots have a lovely mild flavor that becomes stronger as it matures. Unlike most turnips, this variety enjoys the heat and will grow very well in hot dry climates. Really good roasted whole when still small, in stir-fries or as a side dish mashed with butter.
Approx 200 seeds

<input type="checkbox"/>							\$ 2.85
HL	10" ↑	50 F		1		45+	
		7-10 days	HA	200+ seeds	4"/6"	H	





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