



UJAMAA SEEDS

A Culturally Meaningful
Heirloom Seed
Company

ujamaaseeds.com

Gardening with heirloom seeds not only preserves heritage varieties of vegetables, flowers, and fruits, but using heirloom seeds contributes to biodiversity and a more resilient and sustainable food system.



UJAMAA SEEDS

2025 SEED CATALOG

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Please note that the growing information for each seed variety is approximate to the best of our experience, knowledge, and research.

The legend follows:

Grow Zones | Sow Depth | Life Cycle | Days to Maturity

The authors Karen Bowlding and Kathy Anderson poured their dedication and love into this edition of the 2025 UJAMAA SEEDS CATALOG. Their passion shines through in their commitment to transforming a simple collection of items into an engaging and valuable resource for growers.

Evans Sour Cherry Tree

Prunus cerasus

Zones 3 – 8 | 1" | Perennial

Evans Sour Cherry, also known as Bali Cherry, is a compact oval form fruit tree with smooth dark red bark that grows to 6' to 15' tall with an 8' to 10' spread, green glossy leaves, and white blossoms. The bright red juicy sweet fruit has an inedible pit and a pink-tinted translucent fleshy interior that makes for excellent pies, jams, jellies, juice, and wines. This variety can survive the winter in Zone 3a.

Hog Plum Tree

Spondias mombin

Zones 7 – 9 | 3/8" | Perennial

Hog Plum, also known as yellow mombin, is a round shaped deciduous tree with deep fissures along the bark that grows to 20' tall with a 15' spread and white blossoms. The fruit is a plump freckled pale yellow with a spiny interior and large pit. The juicy sweet, sour, and tangy plum with a hint of musk scent can be pickled and made into cider, wine, juices, jams, and jellies. The young leaves are edible as greens, the gum is used as glue, and the bark is used for tanning, dyeing, and woodworks.

Honey Locust Tree

Gleditsia triacanthos

Zones 4 – 8 | 3/8" | Perennial

Honey Locust is an oval round shape hardy robust tree that grows to 70' tall with a 35' to 60' spread. The trunk has thorny spines on the trunk and dark green leaves turn yellow in the fall. The fruit pods have sticky sweet pulp that can be eaten cooked and raw or made into sugar and juice. The seeds can be roasted for a hot beverage and the dense wood is used for woodworks and fencing.

Japanese Persimmon Tree

Diospyros kaki

Zones 7– 10 | 3/8" | Perennial

Japanese Persimmon trees grow to 60' tall with a 25' wide spread and some cultivars grow to 10' tall. The tree has medium or dark green smooth margin foliage that turns yellow, orange or red in the fall and creamy white or pale yellow flowers. The astringent fruit ranges from pale orange to nearly red when mature and they need to be almost mushy before consuming. The round to oval shape fruit has varying sweet with a bit of spice, plum flavor and pear, cinnamon and honey flavor.

Jujube (Chinese Date) Tree

Ziziphus jujuba

Zones 6– 9 | 1/2-1" | Perennial

The Jujube tree, also known as Chinese Date or Tsao (*Ziziphus jujuba*), grows 15' to 40' high with thorny gnarled branches and fragrant small greenish or yellowish flowers. The glossy ovate to ovate lanceolate foliage is green and matures to yellow. The fruit is a small round to elongate drupe that matures from yellow-green with mahogany spots to red or purplish-black. This fresh sweet crisp apple flavor fruit ripens to a chewy date when dried and is nice candied and in desserts, jams, and teas.

Moringa Tree

Moringa oleifera

Zones 10– 12 | 1/2" | Perennial DTM 160-170

Moringa tree is also known as Drumstick Tree, Ben Oil Tree, and Horseradish Tree. Moringa grows up to 39' tall and has a lush umbrella canopy, green leaves and fragrant white flowers. The roots, pods, flowers, and leaves are edible and can be consumed as a green, grounded for powders, and eaten in salads. The pods can be cooked as a vegetable or used in curries and sauces. The flowers are nice as a tea or added to sauces and seeds can be roasted. The seed oil can be used as cooking oil or in dressings.

Trees & Shrubs

rich red-wine-like complexity. The ripe fruit makes a delicious jam, jelly, or wine, and the inner bark has long been used in medicinal practices. The wood is excellent for making furniture.

Carica Papaya Tree

Carica papaya

Zones 10-12 | 3/4" | Central and South America

Carica Papaya tree grows 6' to 20' tall with a 3' to 15' spread and has evergreen leaves, fragrant trumpet shape yellowish-white flowers, and year-round large fleshy papaya fruit. The 6" to 8" long smooth skin yellow to pinkish orange fruit with black edible seeds is great for jams, jellies, juices, snacking, and wine

Caucasian Persimmon Tree

Diospyros lotus

Zones 6– 10 | 2" | Perennial

Caucasian Persimmon, also known as Date Plum, False Lote, Lilac Persimmon, Lotus Persimmon, or Lilac Persimmon, grows up to 50' tall with a 20'-30' wide spread. The tree has glossy green foliage that turns yellow and orange in the fall and red to yellow-green flowers. The astringent fruit ranges from green to a vibrant orange-red when mature and they need to be almost mushy before consuming. The spherical to slight flattened shape fruit has sweet rich flavor with hints of honey and spice.

Ceiba Tree

Ceiba pentandra

Zones 10 – 12 | 3/8" | Perennial

Ceiba, also known as Kapok, is a deciduous tree that can grow to 160' tall and 100' wide with large, short, sharp prickles along the buttressed trunk and branches.

The tree is leafless for long periods and has a beautiful array of creamy white to pink flowers. Young buds, fruit, and leaves are

edible and have a mucilaginous texture and flowers can be blanched. The seed pods contain water resistant fibrous fluff and the bark is used for dye. This plant can be extremely dangerous for medicinal use without knowledge of its properties.

Cherry Plum (Myrobalan Plum) Tree

Prunus cerasifera

Zones 4– 10 | 1" | Perennial

Myrobalan Plum grows 15' to 30' high and spread wide with small 5- petal pink to white flowers. The ovate to elliptical foliage is green with a purplish hue in the spring. The fruit is a small red to yellow drupe similar to cherry with juicy yellow flesh and a plum flavor. This sweet when ripe plum is wonderful in jams and jellies and the sour when ripe fruit is used for sauces, soups, and pickling.

Chinese Toon (North Red) Tree

Toona sinensis

Zones 5– 9 | 1/4" | Perennial

Chinese Toon Tree, also known as Chinese Cedar, Chinese Mahogany and Red Toon is an oval spreading tree with green, purple lavender, to red burgundy leaves maturing to golden yellow that grows 65' tall and 30' wide. The tree produces clusters of white to pale pink flowers and the fruit is a star shape capsule. The inner bark is pinkish red with a garlic pepper aroma when cut and the hard timber is used for furniture and guitars.

Eastern Red Cedar Tree

Juniperus virginiana

Zones 2 – 10 | 1/4" | Perennial

The eastern red cedar is a conical shape evergreen coniferous tree that grows 16' to 66' on average with a dense crown of short, stiff branches, bluish-green foliage, bluish-gray cones, reddish-brown bark. The fragrant durable wood is used for furniture and lumber and the bark for dye and tanning.



UJAMAA SEEDS is an enterprise of the Ujamaa Cooperative Farming Alliance (UCFA), a program under the non-profit STEAM ONWARD Inc. The mission of UCFA is to increase the number of BIPOC growers of culturally meaningful heirloom

seeds. UCFA recognizes the need for increased diversity in agriculture and in the seed industry. We are achieving our mission via the projects in the three program areas listed below. Your Ujamaa Seeds purchase supports our mission. *Thank you!*

UCFA PROGRAM AREAS

SEED FARMING EDUCATION: At UCFA we are passing on the ancient and traditional knowledge of seed saving through several programs and projects. UCFA Seed Hubs are localized collectives of BIPOC farmers and gardeners organized around growing, cleaning, and processing culturally meaningful heirloom seeds. UCFA supports ten Seed Hubs across the nation. Through the Ujamaa Academy and the Ira Wallace Seed Farming School, UCFA is providing BIPOC growers instruction in seed farming and seed saving via online classes as well as on-site face-to-face learning. UCFA is passing on the tradition of seed farming and seed saving to youth through our Collardz 4 Kidz Project, and our Wangari Maathai Food Forest Project. In addition, UCFA is identifying and interviewing seasoned BIPOC growers of culturally meaningful seeds nationwide through the Heirloom Garden Oral History Project.

SEED FARMING: Through partnerships such as the Seed Farm at Princeton and the Utopian Seed Project, as well as partnerships with other universities and organizations, UCFA grows rare, culturally-meaningful seed crops and pursues research on the art and science of heirloom plants. In addition, on four acres in Upper Marlboro, Maryland UCFA is converting Tayman's Field, a formerly terraced organic vegetable farm into a seed farming demonstration site.

SEED SALES: Gardening with heirloom seeds preserves heritage varieties, and contributes to biodiversity, as well as a more resilient and sustainable food system. Through UJAMAA SEEDS, we cultivate and distribute culturally meaningful heirloom seeds mainly online, but also at conferences, and at market day events. In addition to being organized by plant types, the UJAMMA SEEDS collections are organized online by geographic and ethnic/cultural traditions. Gardeners can search varieties via our African Garden, Asian Garden, Caribbean Garden, European Garden, First Nation Garden, Latin American Garden, and Southern Soul Garden collections.



Seed farmers grow crops in a way that increases the quality and expands the quantity of plants for the purpose of selling the seeds to other farmers and gardeners. Heirloom seed farming can be an additional revenue stream for farmers, gardeners, and growers as demand far outstrips supply. On a small plot of land, farmers and gardeners can make a profit from seed farming. In fact, many folks take up seed growing as a side business, rather than as their sole source of income.

At UCFA we view seeds as more than a commodity, but also as vessels of culture. The rise of industrialized agriculture over the past century, has resulted in a 75% decrease in food crop diversity. With the decline in regional food crop diversity, not only are many heirloom varieties becoming extinct, but regional farming traditions, and regional cultural cuisines also risk erasure. Within each seed is life that sustains us, and life that provides us with connections to our ancestral past and our future generations.



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Redstone Cornelian Cherry Tree

Cornus mas

Zones 4– 8 | 1" | Perennial

Cornelian cherry is a hardy shrub or small tree that grows 15' to 20' high and spread wide. With yellow flowers. The foliage is bright green and turns vibrant red in the fall. The fruit is not generally eaten raw, but makes preserves, juice, sauces, and wine.

Seaberry Buckthorn Shrub

Hippophae rhamnoides

Zones 3-8 | 3/4"

Known as Sea Berry or Sea Buck- thorn, is a shrub that grows 8' to 20' with a spread of 8' to 12' with narrow, lanceolate, and silvery-green leaves, yellowish-green flowers, and bright orange small round, berries. The tart berries are nice in beverages, jams, jellies, and sauces.

Smokey Saskatoon Serviceberry

Amelanchier alnifolia

Zones 2-9 | 3/4"

Also known as Pacific service- berry, western juneberry, or west- ern shadbush, the Saskatoon grows 12' to 20' tall with large sweet blue-purple berries and white flowers. The berries are excellent raw and are sweet in beverages, desserts, jams, jellies, and syrups.

Syrian Rue Shrub

Peganum harmala

Zones 7– 11 | 1" | Perennial

Syrian Rue is a bright green flow- ering shrub that can grow up to 3' tall. It has small, white flowers and produces elongated seed pods. The seeds are used as dye, incense, spice, and have been used in traditional medicine. Syrian rue has an aromatic bitter-sweet fragrance and used in Ethiopian cooking and for flavoring coffee.

Yaupon Holly Shrub/Tree

Ilex vomitoria

Zones 7 – 9 | 3/8" | Perennial

Yaupon Holly is a broadleaf ever- green shrub or small tree that grows 10' to 30' tall with green leaves, white flower, and bright red berries. The caffeine rich leaves make a tasty tea packing about as much caffeine as coffee. The berries are toxic to animals and humans. plant can mature to 6' to 16' tall and wide and has glossy green leaves and white flowers. The sweet fruit with floral notes darken from green to black pods and contain the seed coffee beans. Arabica coffee is a wonder- ful house plant.

Baobab/Monkey Bread Tree

Adansonia digitata

Zones 10 – 12 | 1-2" | Perennial

Baobabs are long-lived deciduous, small to large trees from 20' to 100' tall with broad trunks and compact tops. The hard shell fruit is round or oval shape with a furry coating which seeds embedded in a whitish, powdery-soft pulp called "monkey bread". Baobab fruit tastes flour-like with hints of citrus and tangy flavor. Baobab powder is used in baked goods and beverages as well as sprinkled on oatmeal or yogurt.

Bay Laurel Tree

Laurus nobilis

Zones 8 – 10 | 3/8" | Perennial

Bay Laurel will grow 60' tall in its native region; however, in garden use, the shrub is maintained compact and 10' tall in gardens. The flowers are pale yellow green, the leaves are evergreen and the fruit is a small shiny black berry.

The aromatic leaves are used in sauces, soups and stews, but not eaten. Dried berries and pressed leave oil can be used as spices.

Black Cherry Tree (Wild)

Prunus serotina

Zones 2 – 8 | 3/8" | Perennial

This large native cherry tree grows 25' to 110' tall and produces sweet cherries with a deep,

smooth white flesh and flavorful turnip. The roots are slightly flattened and mature to 2" in diameter. The young greens are tasty and the turnip is excellent pickled.

Purple Top White Globe Turnip

Brassica rapa

Zones 3-10 | 1/4 to 1/2" | Annual/ Biannual DTM 55

The Purple Top White Globe turnip has smooth, round 3" to 4" in diameter roots that are white below and bright purple above the soil interface. The root stores well and is sweet mild and fine-grained. The large greens are delicious. The roots and greens are wonderful raw for salad, slaw, and snacking and are nice roasted and in soups and stews.

Westport Turnip

Brassica napus

Zones 3-10 | 1" | Annual/Biannual DTM 100

The Westport Macomber Turnip has large white smooth roots with either green or purple shoulders and delicious greens. This variety is a rare interspecific cross between a turnip and a rutabaga with the crispness of a radish. The roots and greens are delicious raw for salad, slaw, and snacking and are wonderful roasted and in soups and stews.

White Egg Turnip

Brassica napus

Zones 2-9 | 1/2" | Annual/Biannual DTM 30-60

The White Egg Turnip as known as Early White Egg or Snowball has 3" to 4" egg shape white fine grain roots and sweet tender greens. The crisps roots are sweet and mild with a slight earthiness. The roots and greens can be eaten raw for salad, slaw, and snacking and are delicious roasted and in soups and stews.

Trees & Shrubs

Eastern Sand Cherry Shrub

Prunus pumila

Zones 3 – 8 | 3/8" | Perennial

Eastern sand cherry is a dense spreading form deciduous shrub with dark gray bark that grows to 4' to 6' tall with shiny dark green surface and smooth lighter lower surface leaves, and showy clusters of white flowers. The small dark purple fleshy fruit has a rich flavor that makes for excellent pies, jams, jellies, and syrups as well as for infusing baked goods and beverages.

Italian Common Myrtle Shrub

Myrtus communis

Zones 8 – 10 | 1/4" | Perennial

Italian common myrtle evergreen shrub grows about 15' high with fragrant star-like small white flowers and dark green, glossy scented leaves. The round bluish black berries are edible and used in sauces, glazes, and baked goods. The dried fruit and flowers add flavor to sauces and syrups and the leaves season savory dishes.

New Jersey Tea Shrub

Ceanothus americanus

Zones 3– 9 | 1/4" | Perennial

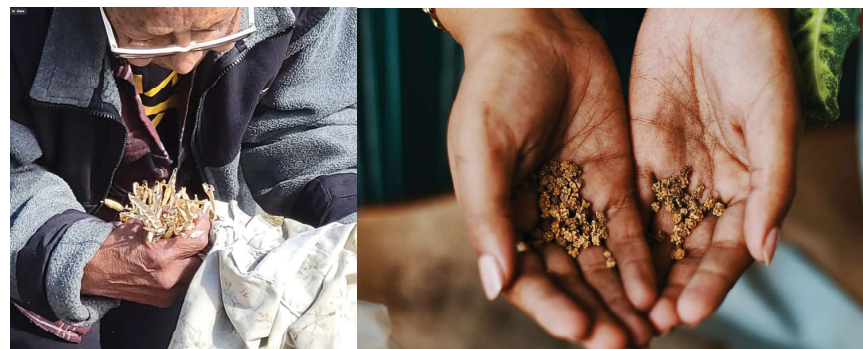
New Jersey Tea, sometimes known as "mountain snowbell", is a dense rounded 3' to 4' high and 3' to 5' spread shrub with white fragrant pom-pom blooms. The green foliage has a wintergreen flavor when fresh. Dried leaves are used for tea and the blossoms and roots can be used to make dyes.

Ossabaw Indigo Shrub

Indigofera suffruticosa

Zones 5 – 12 | 1/2" | Annual/ Perennial

Ossabaw Indigo, known as (Sea Island Indigo) shrub grows about 4' high with seeds in 2" to 3" curved pods, reddish-pinkish white flowers, and medium green pin-nate leaves. The Gullah-Geechee people use the plant as a source of brilliant vibrant blue indigo botanical dye for beautiful textiles.



WHY SAVE CULTURALLY MEANINGFUL?

Saving culturally meaningful heirloom seeds is vital for preserving biodiversity, heritage, and food sovereignty. These seeds carry not only genetic diversity but also deep cultural and historical significance. Here's why saving them matters:

Preserving Genetic Diversity

Protecting Cultural Heritage

Ensuring Food Sovereignty

Food Flavor and Nutrition

Adapting to Climate Change

Sustainable Agriculture

Revitalize Indigenous Practices

Building Community



Alliums, Onions, Leeks



Garlic Chives

Allium tuberosum

Zones 3-10 | 1/4" | Perennial DTM 60-70
Garlic Chives grow 1' to 3' high with gray green grass-like flat leaves and fragrant creamy white flowers. The stalks have a strong garlic flavor with a hint of sweetness and are wonderful in salads, sauté, soups, and stews. The bulbs are not edible. This plant is toxic to animals.

Wild Chives

Allium schoenoprasum

Zones 4-8 | 1/4" | Perennial DTM 60-70
Wild Chives, known as common chives, grow 10" to 15" high with thin tubular blue green leaves and pink, purple, red or white flowers. The stalks have a mild onion flavor and are wonderful in salads, sauté, soups, and stews.

Delft Leek

Allium porrum

Zones 5-9 | 1/2" | Biennial/ Perennial | DTM 85-95
Delft Leek has a long, thick wrapped shaft with strong upright green blueish leaves. This variety has a well-balanced, subtle flavor and a melting tender quality when lightly sautéed.

Wild Leeks

Allium tricoccum

Zones 3-7 | 1/4-1/2" | Perennial DTM 60-70
Wild Leek, known as ramps, grows 8" high with strap-like green leaves that turn burgundy in color and white flowers. This wild variety has a pleasant spring onion flavor and strong garlic aroma which makes for wonderful pasta, sauté, and stir fry dishes.

Evergreen Bunching Onion

Allium fistulosum

Zones 3-12 | 1/4" | Perennial DTM 60-120
Evergreen Bunching Onion grows in clusters of long, slender 12"- 14" white-flesh stalks with light green tips. This crisp delicate zesty flavor variety is nice in fish dishes, pasta, saladsoups, and stir fry.

Heshiko Bunching Onion

Allium fistulosum

Zones 2-9 | 1/4" | Annual DTM 60-80
Japanese Bunching Onion, known as Heshiko is a bunching onion with tender 12" to 14" stalk and white slight pungent flesh. This mild flavorful onion is excellent for Asian inspired dishes, salads, and soups.

but not as spicy. The leaves and roots are wonderful for salads and snacking and the roots are great for pickling and roasting.

Cherry Belle Radish

Raphanus sativus

Zones 1-11 | 1/2-1" | Biannual
DTM 25

Cherry Belle radish grow round 1" to 2" diameter with red roots and white flesh. This variety is crisp, crunchy, and has a mild sweetness and peppery flavor. The leaves and roots are amazing for salads and snacking and the roots are great for pickling and roasting.

Misato Rose Radish

Raphanus sativus

Zones 9-10 | 1/2" | Annual DTM 50-60
Misato Rose radish grow round 4" to 6" in diameter with greenish white skin and scarlet red to purplish and light greenish white flesh. This variety is crisp, sweet with a mild radish finish excellent shredded and sliced for salads and slaw.

Rattail Radish

Raphanus sativus

Zones 7-10 | 1/2" | Annual DTM 50-60
Rattail Radish are slim purple seed pods best for picking when they are 5" to 6" long. This unique variety is snappy in texture with zesty flavor excellent for pickling, salads, snacking, and stir fry.

Wakayama White Radish

Raphanus sativus

Zones 2-11 | 1/2" | Annual DTM 50-60
The Wakayama White Radish grows to 12" to 14" long with a 2" diameter. This daikon variety has white roots with a crisp texture and a mild spicy taste good for dipping, salads, and in stews.

Nadmorska Rutabaga

Brassica napus

Zones 2-10 | 1/4-1/2" | Annual DTM 90
Nadmorska Rutabaga has light green edible leaves and the large round golden flesh bulb has a large green top. This variety has a mild mustard flavor and is excellent mashed and roasted as well as makes a fine addition to soups and stews.

Golden Ball Turnip

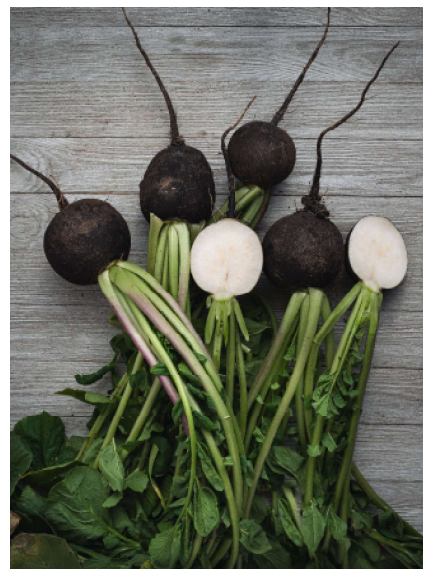
Brassica rapa

Zones 2-9 | 1/4" | Biannual DTM 45-65
The Golden Ball turnip is also known as "Robertson's Golden Ball" or "Orange Jelly Turnip". This ancient variety produces smooth golden yellow flesh 3 "to 4" diameter spherical roots with a sweet, slight bitter taste. The roots and greens are pleasant raw for salad, slaw, and snacking and are tasty roasted and in soups and stews.

Kanamachi Turnip

Brassica rapa

Zones 3-10 | 1/4 to 1/2" | Annual/ Biannual
DTM 40
The Kanamachi turnip has an early 25 to 45 day growing season. This variety is a tender,



Tubers & Root Crops



flesh with leaves formed into rosettes. The leaves are spicy and the root has an unusual radish-butterscotch flavor. This root variety should not be eaten raw. It can be powdered for beverages and baked goods and should be boiled or cooked.

Carolina African Runner Peanuts

Arachis hypogaea

Zones 5-9 | 1"-2" | Annual
DTM 130

Carolina African Runner Peanut grows as a more than 3' vine 18" high with yellowish clustered flowers and 1 to 2 kernels with papery red seed covers per light brown pod. This sweet dense peanut with a higher oil content can be eaten raw or roasted and pressed for oil and goes well in desserts and peanut butter.

Carwile's Virginia Peanut

Arachis hypogaea

Zones 5-9 | 1"-2" | Annual DTM
Carwiles peanut grows to 20" to 24" tall with yellow flowers and 2 to 4 kernels with papery red seed covers per light brown pod. This sweet peanut can be eaten raw or roasted.

Fastigiata Pin Striped Peanut

Arachis hypogaea

Zones 5-12 | 1" | Annual DTM 125

Fastigiata Pin Striped peanut grows to 16" to 36" tall with yellow flowers and 3 to 4 kernels with papery pink and purple stripe seed covers per large wavy striped brown pod. This sweet hearty peanut can be eaten raw or roasted.

Schonce's Deep Black Peanut

Arachis hypogaea

Zones 5-9 | 1"-2" | Annual
DTM 110

Schonce's Deep Black peanut grows to 18" to 36" tall with yellow flowers and 3 to 4 kernels with papery violet black seed covers per light brown pod. This sweet and nutty peanut can be eaten raw or roasted and is great for frying.

Sundance Jungle Striped Peanuts

Arachis hypogaea

Zones 5-9 | 1"-2" | Annual
DTM 125

Sundance Jungle Striped peanut, also known as wild jungle peanut, has yellow flowers and 2 to 4 seeds with papery light rust lavenderish seed covers with red-dish-purple stripes per wavy ridged light brown pod. This rich flavor peanut with a buttery texture can be eaten boiled, raw or roasted and is great for frying.

Tennessee Red Valencia Peanut

Arachis hypogaea

Zones 5-12 | 1"-2" | Annual DTM 110

Tennessee Red Valencia peanut grows to 16" tall with yellow flowers and 2 to 5 kernels with papery red seed covers per brown pod. This sweet peanut can be eaten raw or roasted.

Black Spanish Radish

Raphanus sativus

Zones 2-11 | 1/4" | Annual DTM 60-70

Black Spanish radish grow round 3" to 5" in diameter with black roots and white flesh. This variety is crisp and has a strong flavor,

Red Beard Bunching Onion

Allium fistulosum

Zones 2-9 | 1/4" | Perennial DTM 40-50

Red Beard Bunching Onion grows in clusters of 24" purplish red stalks and green foliage. This mild flavor tender variety is wonderful in salads, soups, and stir fry.

Red Creole Onion

Allium cepa

Zones 2-9 | 1/4" | Biennial DTM 110

Red Creole onion has 3" to 4" hard flat bulbs, bright purple skin, and white purple flesh that grows in bunches. This bold zesty flavor onion with mild sweetness is good for cooking and pickling as well as giving salads a pungent kick.

Red Savonese Onion

Allium cepa

Zones 4-10 | 1/4" - 1/2" | Annual/
Biennial | DTM 90-100

Red Savonese onion has 3" bulbs, red purple skin, and lavender flesh that grows in bunches. This variety has fine growth rings for delicate slices for salads.

Rossa di Milano Onion

Allium cepa

Zones 3-11 | 1/4" | Annual/Biennial DTM 100
Rossa di Milano onion is a barrel shape bulb with a flat top, deep red purple skin, and white purplish flesh that grows in bunches. This pungent sweet variety is wonderful in salsa, a savory dish, or raw.

Welsh Onion

Allium fistulosum

Zones 6-9 | 1/2" | Perennial DTM 60-66

Welsh onion, also known as Welsh bunching onion, Japanese leek, stone leek, and Bunching White Ishikura Onion, is a non-bulbing onion, with clumps of cylindrical fleshy and hollow green or dark green smooth waxy stems and small white flowers.

White Sweet Spanish Onion

Allium cepa

Zones 3-12 | 1/4" | Annual/Biennial |
DTM 110

White Sweet Spanish onion is a 3" globe shape bulb with green tops, white skin, and fine flesh that grows in bunches. The mild sweet juicy onion grows as a globe in the north and scallions in the south. This variety is wonderful for canning, pickling, salads and soups.

Flagpole Scallion

Allium fistulosum

Zones 7-10 | 1/2" | Perennial DTM 60-80

Flagpole Scallion is a bunching onion with tall straight 24" or higher and 1/2" thick stalks of blue-green leaves and elongated white bulbs. This crisp tender mild flavorful scallion is excellent for Asian inspired dishes, salads, soups, and stir fry.



Beans



Alabama Black Eye Lima Bean

Phaseolus lunatus

Zones 2-11 | 1"-1 1/2" | Annual DTM 90-100

Known as Lima bean, butter bean, chad bean, wax bean, this lima bean, boasts tall and robust plants. Each pod holds 3-4 small, creamy white seeds, featuring a distinctive small black eye—a rarity among lima beans. The beans, renowned for their good flavor, transform into a delightful rosy beige hue when cooked.

Size 2'–12' tall, 1' –3' wide

Antigua Bush Bean

Phaseolus vulgaris

Zones 3-11 | 1-2" | Annual | DTM 55

Antigua Bush Bean grows on a bush 18" to 24" high with white seeds in straight 5" green pods, and light green leaves. The tender mild and sweet pods with a light sweet flavor are tasty for canning, sauté, soups, steaming, and stews.

Black Creaseback (Pole) Bean

Phaseolus vulgaris

Zones 3-11 | 1" | Annual DTM 65-70

Black Creaseback Pole Bean, renamed Ideal Market, grows on a 6 feet high vine with small black beans in 5" to 6" green pods. The flavorful pods eaten raw are sweet and crisp

for snacks and salad. The tender beans are nice for canning, sauté, soups, steaming, and stews.

Blue Coco (Pole) Bean

Fabaceae Phaseolus vulgaris

Zones 3-11 | 1" | Annual | 60

Blue Coco Pole Bean grows on a 5 to 8 feet high vine with purple tinged green leaves, chocolate brown seeds coats in 6 to 7" slight curved bluish purple pods, and fuschia-violet flowers. The tender mild and sweet pods with a meaty flavor and nutty aftertaste, turn green when blanched. The tender beans are nice for canning, sauté, soups, steaming, and stews.

Broad Windsor Fava Bean

Vicia faba

Zones 6-11 | 1-2" | Annual DTM 80-90

Broad Windsor Fava Bean grows 3 to 4 feet high with flat pale greenish white maturing to brown textured seeds in 5" to 8" pods, and green leaves. The earthy and nutty bean is tasty for soups and stews.

Broughton Astley Polish Bean

Phaseolus vulgaris

Zones 3-11 | 1" | Annual DTM 95

Broughton Astley Polish Bean grows on a bush with 3" to 4" green purple streaked and

Yellowstone Carrot

Daucus carota

Zones 3-10 | 1/4-1/2" | Biennial DTM 70-80

Yellowstone carrots are 6 "to 8" long tapered smooth bright yellow roots with sweet, crunchy, and juicy flavor. This variety is ideal for juicing, snacking, and in soups and sauces.

Chinese Ginseng

Panax ginseng

Zones 3 – 7 | 3/8" | Perennial DTM 3-5 years

Chinese Ginseng is a fleshy rooted herb that grows about 1 foot tall in shaded hardwood forests. The plant has bright red berries that contain 2 to 3 seeds. The root is used medicinally.

Huaquishen American Ginseng

Panax quinquefolius

Zones 4 – 8 | 1/2" | Perennial DTM 7-11 years

American Ginseng is a fleshy rooted herb that grows about 10" to 32" tall in shaded hardwood forests. The plant has greenish-white flowers that turn to bright red berries that contain 1 to 2 seeds. The root is light tan or yellowish in color and can be used for tea and soups as well as used medicinally.

Bambara Groundnut

Vigna subterranean

Zones 5-9 | 2" | Annual

DTM 50-100

Bambara Groundnut, also known as goober pea, earth pea, Bambara bean, and Congo goober, grows bushy or spreading with yellow flowers and 1/2" round wrinkled pods with 1 to 2 hard round smooth black-eyed, brown, cream, mottled, red or white seeds. This earthy nutty variety can be boiled for a snack, added to soup, ground into flour, used as milk, and mashed into tasty African inspired dishes.

South Jersey Hopniss Groundnut

Apios americana

Zones 3 - 9 | Depth 1/4" | Perennial DTM 2

to 3 years.

South Jersey Hopniss, called hopniss (or hobbenis) and also known as American groundnut, earth nut, potato bean, cinnamon vine, and America-hodoimo, is a vining legume that grows to about 20' with about 10 brownish tan oval blocky seeds in green pods and clusters of pinkish reddish brown closing heart shape flowers. The seeds are edible and tubers have a nutty beany potato flavor nice for fermenting, roasting, sautéing, and steaming as well as ground into flour.

Thai Jicama

Pachyrhizus erosus

Zones 10-12 | 1/4" | Annual/ Perennial DTM 150

Thai Jicama, also known as True Jicama and Yarn Bean, produces light color flesh and tan to light brown skin up to 5" to 6" diameter spherical roots that are crunchy with a mild sweet taste. The roots, peeled with all stringy pieces removed, can be eaten raw for salad, slaw, and snacking and are delicious baked or roasted.

Yellow Maca

Lepidium Meyenii

Zones 1-13 - challenging | 1/4" -1/2" | Annual DTM 182-243

Yellow Maca is a 2" to 3" diameter hardy root vegetable with light yellow skin and



Tubers & Root Crops



Detroit Dark Red Beet

Beta vulgaris subsp. vulgaris

Zones 3-9 | 1/2-3/4" | Annual/ Biennial DTM 60
Detroit Dark Red Beet grows 8" to 10" high and has 3" hard smooth round roots, deep red skin, and rich red flesh. This sweet flavor tender beet, leaves and stem are great as a snack and in salads.

The roots are wonderful canned, pickled, and roasted.

Touchstone Gold Beet

Beta vulgaris subsp. vulgaris

Zones 3-9 | 1/2-3/4" | Annual/ Biennial DTM 50-60

Touchtone Gold Beet grows 8" to 12" high and has 3" to 4" hard smooth round roots, bright orange skin, and vivid yellow gold flesh. This sweet flavor tender beet, leaves and stem are great as a snack and in salads. The roots are wonderful canned, pickled, and roasted.

Danvers 126 Carrot

Apiaceae Daucus carota var. sativum

Zones 2-10 | 1/4" | Biennial DTM 70-90
Danvers 126 carrots are 9" long tapered deep orange roots with a great crunch. This sweet crisp tender variety is ideal for canning, juicing, and snacking and awesome for carrot cake.

Dragon Danvers Carrot

Daucus carota var. sativus

Zones 3-10 | 1/4-1/2" | Biennial DTM 70-90
Dragon Danvers carrots are 6" to 8" long tapered deep purple with yellow orange to pumpkin orange core roots with a great crunch. This spicy sweet variety is ideal for juicing, snacking, steamed and in soups.

Fantasia Carrots

Apiaceae Daucus carota var. sativum

Zones 2-10 | 1/4" | Annual DTM 70-90
Fantasia carrots are a diverse breeding population of multi-colored orange, yellow, and purple rainbow carrots of various length tapered roots with a great crunch. These carrots are ideal for canning, juicing, and snacking and the sweeter carrots are awesome for carrot cake.

Kuroda Carrot

Daucus carota

Zones 3-12 | 1/8" | Biennial DTM 75-85
Kuroda carrots are a category of Chantenay-type vibrant orange carrots of short stout shape with broad shoulders and tapered roots with a great crunch. This rich sweet crisp dense variety is ideal for canning, juicing, roasting, salads, snacking, soups, and stir fry.

speckled pods. The pinkish tan with purple maroonish streaks and mottled beans, harvested when the pods are dry, are wonderful for slow cooking, soups, and stews.

Cherokee Trail of Tears Bean

Phaseolus vulgaris

Zones 3-11 | 1/2-1" | Annual DTM 65-90

Cherokee Trail of Tears Pole Bean, also known as Cherokee Black, grows on an 8 feet high vine with shiny black beans in 6" green to reddish purple pods. The flavorful pods eaten raw are sweet and crisp for snacks and salad.

The tender beans are nice for canning, sauté, soups, steaming, and stews.

Chiba Green Soybean

Glycine max

Zones 2-11 | 1" | Annual DTM 82

Chiba Green Soybean grows 2.5' feet with pale green seeds in 2" to 3" hairy pods, and green leaves. The plump crispy bean makes a wonderful snack and is tasty steamed or stir fry.

Contender (Bush) Bean

Fabaceae Phaseolus vulgaris

Zones 3-11 | 1/2-1" | Annual DTM 50-55

Contender Bush Bean grows on a 12" to 20" high bush with 6" to 8" green pods. The roundish oval medium green beans eaten raw are earthy and bitter and crisp and tender cooked with a rich earthy flavor grilled, roasted, sautéed, and stir fry.

Jacob's Cattle Bean

Phaseolus vulgaris

Zones 3-11 | 1/2-1" | Annual DTM 85

Jacob's Cattle Bean grows on a 20 to 24-inch high bush with 3 to 5 inch green pods that mature to yellow. The dense white and maroon mottled beans, harvested when the pods green, have creamy texture and mild fruity, rich, and nutty flavor wonderful for slow cooking, soups, and stews.

Kali Black Mung Bean

Vigna mungo subsp. mungo

Zones 10-12 | 1/2-1" | Annual DTM 80

Kali Black Gram Mung Bean grows bushy about 3 feet high with 1" to 3" fuzzy black pods and yellow flowers. The matte black beans are best harvested when the pods are dry. Young rich nutty flavor pods are cooked as vegetables, boiled for a variety of recipes, and dried seeds are ground into flour for flatbread.

Kebarika Shell Bean

Phaseolus lunatus

Zones 3-11 | 1" | Annual

DTM 70-100

Kebarika Shell Bean grows on a 20 to 24-inch bush with dark purple mottled seeds in 6" pods, and green leaves. The slight nutty sweet bean has an earthy undertone ideal for soups and stews.

Mbombo Green Pole Bean

Phaseolus vulgaris

Zones 4-11 | 1/2-1" | Annual DTM 50-60

Mbombo Green Pole Bean grows on a vine with emerald green seeds in 5 to 6-inch green pods, and green leaves. The variety can be eaten as a green bean and the seeds nice for soups and stews.



Beans



Mosaic Yard Long Bean

Vigna unguiculata sub. sesquipedalis
Zones 3-12 | 1" | Annual DTM 70-90

Mosaic Yard Long Beans, also known as yard long purple bean, grows on vines up to 12' high with ovate leaves and 16" to 20" long slender lavender, purple, red, and sage green watercolor blend pods. The dense texture and flavorful crisp tender pods harvested at 10" to 12" have a mild, slight sweet, and nutty flavor. Leaves and stems can be steamed and this variety is tasty in salads, sauté, soups, and stir fry.

Navy Bean

Phaseolus vulgaris

Zones 3-9 | 1" | Annual DTM 80-90

Navy Bean grows on a 24" high bush with 4" pods. The white beans, harvested when the pods are dry, have a mild, slight sweet, earthy and nutty flavor and smooth texture ideal for chili, slow-cooked, as well as creamy soup.

Nez Perce Bush Dry Bean

Phaseolus vulgaris

Zones 3-9 | 1" | Annual DTM 80-85

Nez Perce Bush Dry Bean grows on a short half-runner vining bush plant with delicate leaves and tendrils and small delicate pods with 4-6 seeds. The small light golden-brown copper-orange beans, harvested when the pods are dry, are creamy with a mild earthy flavor ideal for refried beans, chili, slow-cooked, as well as creamy soup.

Quincy Pinto Bean

Phaseolus vulgaris

Zones 2-11 | 1-2" | Annual DTM 106

Quincy Pinto Bean grows as a vine with 4" to 5" pods. The brown speckled tan beans, harvested when plump and beginning to dry, have a rich flavor and smooth texture ideal for chili, refried beans, and slow-cooked, as well as creamy soup.

Sacaton Brown Tepary Bean

Phaseolus acutifolius Zones 7-10 | 1/2-1" | Annual DTM 85

Sacaton Brown Tepary Bean, also known as "S'oam bawi" is a drought and heat tolerant variety with elongated arrow shaped leaves that grows in a mass of vines 12-inches high with green 3" to 4" pods that ripen to yellow and brown. The medium brown small flat beans, harvested when the pods are dry, have a savory and slight nutty flavor and smooth texture ideal for dips, gravy, and spreads as well as soups and stews.

Scarlet Runner Pole Bean

Phaseolus coccineus

Zones 7-11 | 2" | Perennial DTM 60-75

Scarlet Runner Pole Bean, also known as also known as fire bean, mammoth, red giant, and scarlet emperor, grows on a vine up to 20' high with pink to dark violet to black speckled seeds in up to 12" green pods, orangish red flowers, and green leaves. The edible flowers have a bean-like flavor and can be used in salads. Scarlet runner beans

Paul Robeson Tomato

Solanum lycopersicum

Zones 3-11 | 1/8-1/4" | Annual DTM 70-80

The Paul Robeson tomato grows 6' to 8' tall with 2" to 14" diameter brick red globe with dark green shoulders. This firm juicy variety has an exotic balanced sweet smoky flavor with a bit of acidity great for pasta dishes, snacking, salads, and slicing.

Tropic VFN Tomato

Solanum lycopersicum

Zones 3-11 | 1/4-1/2" | Annual DTM 65-80

The "VFN" stands for resistance to three common tomato diseases: Verticillium wilt (V), Fusarium wilt (F), and Nematodes (N). The Tropic VFN tomato is a 8 to 10-ounce red fruit. This dense juicy variety has a sweet tangy flavor with a bit of tartness great for pasta dishes, snacking, salads, sauces, and soups.

Tropical Sunset Cherry Tomato

Solanum lycopersicum

Zones 2-11 | 1/4" | Annual DTM 60-65

The Tropical Sunset Cherry tomato is a vibrant 1 to 1 1/2" diameter sweet bright flavored golden fruit with orange-pink striping. This mild acidity variety is great for snacking and holds ripe for an extended period.

Vinson Watts

Solanum lycopersicum

Zones 2-11 | 1/4" | Annual DTM 60-100

The Vinson Watts tomato is a 10 ounce to 1 pound smooth deep-pink flattened beefsteak tomato rich in flavor and dense textured. This variety is wonderful balance of acid and sweet.

Everona Large Tomatillo

Physalis ixocarpa

Zones 4-11 | 1/4" | Annual DTM 80

The Everona Large Tomatillo is a 2" diameter light yellowish green orb with a papery

husked ornamental skin and white yellowish flesh. This variety has rich flavor good for roasting and salsa.

Purple Tomatillo

Physalis ixocarpa

Zones 4-11 | 1/4" | Annual DTM 60-90

The Purple Tomatillo is a 2 to 4-ounce orb with a wonderful bright violet purple color throughout the papery husked ornamental skin and yellowish green flesh with a purple blush. This variety has fruity sweet tart flavor ideal for chutney, sauces, and salsas.



Tomatoes & Tomatillos



The peachy appearance yellow flesh fruit has a distinctive slightly sweet clean and mild flavor.

Green Grape Cherry Tomato

Solanum lycopersicum

Zones 2-11 | 1/4"-1/2" | Annual DTM 70-80

The Green Grape Cherry Tomato is a smooth sweet tangy 1" to 1.5" diameter tapered fruit that ripens to a yellow-green color. This variety with juicy green flesh has a sweet tangy flavor with a bit of tartness great for pasta dishes, snacking, salads, sauces, and soups.

Green Zebra Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual DTM 70-80

The Green Zebra is a sweet tangy delicious 3 to 4-ounce fruit that ripens as it develops a yellow blush that emphasizes emerald- green striping. This variety with bright green flesh is great for snack wedges and salads.

Isfahan Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual/ perennial DTM 60-100. The Isfahan tomato is a 2" to 3" diameter red delicious fruit. This variety is good for salads and sauces.

Mandurang Moon Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual/ perennial DTM 60-70 Mandurang Moon tomato is a 2.5" diameter tasty fruit with creamy white flesh and skin. This mild balanced juicy variety is wonderful eaten alone or in a salad and great for salsa and canning.

Omar's Lebanese Tomato

Solanum lycopersicum

Zones 2-11 | 1/4" | Annual DTM 60-100

Omar's Lebanese tomato is a slightly flattened large 1 to 2 pound irregularly shaped pink beefsteak that has a mild sweetness with complex multi- dimensional flavor. This tomato has a little tang and is great for sandwiches and sauces.

fall into a group of beans that contain high amounts of a lectin that is toxic to humans and animals. These beans have a chestnut flavor and should be boiled before steaming or adding to soups.

Thorogreen Lima Bean

Phaseolus lunatus

Zones 3-11 | 1" | Annual DTM 65

Thorogreen Lima Bean grows on an 18" bush with light green seeds in 3" to 4" flat light green pods, and green leaves. The smooth, creamy, buttery texture baby lima bean is nice for soups and stews.

Qing Bian Pole Bean

Phaseolus vulgaris

Zones 3-12 | 1" | Annual DTM 50-55

Also known as pole bean climbing bean, Romano Pole Bean, and Italian Pole Bean, grows vining 6' to 8' high with flat 10" to 12" long bright green pods. The robust bean pods can be eaten raw when young and crispy and have a slight sweet flavor. This variety is ideal for Italian inspired pasta dishes,

Tiger Eye Bean

Phaseolus vulgaris

Zones 3-10 | 1-2" | Annual DTM 90

Tiger Eye Bean, also known as "pepa de zapallo" grows in a low bush up to 24" high with some vining and 4" pods. The golden- orange streaked and burgundy mottled beans, harvested when plump and beginning to dry, have a rich flavor and smooth texture ideal for chili and refried beans as well as creamy soup.

Royal Burgundy Bean

Phaseolus vulgaris

Zones 3-9 | 1" | Annual DTM 55-60

Royal Burgundy Bean grows as a compact bush 15" to 20" high with 5" to 6" long round, bright purple violet pods with buff color seeds. The bean pods can be eaten raw when young, they turn green when cooked,

and are tasty for sauté, soups, and stir fry.

Winged Bean

Psophocarpus tetragonolobus

Zones 9-11 | 1/2-1" | Annual DTM 75-80

Winged Bean, also known as dragon bean, princess bean, four- sided beans and more, grows on a vine up to 12' high with brown seeds in 2" to 4" ruffled green pods, blue flowers, and green leaves. Young pods at 1" to 4" are nice grilled or sautéed, young leaves are tasty steamed or stir fry, and tuberous roots can be baked, boiled, fried, and steamed. Mature seeds must be cooked 2 to 3 hours to be edible.

Wolverine's Orca Bush Dry Bean

Phaseolus vulgaris

Zones 3-11 | 1" | Annual DTM 90

Wolverine's Orca Bush Dry Bean, also known as Orca, Calypso, and Yin Yang beans grow 1'-2' high with eye-catching 4 to 5 black and white seed in short round tan pods. Some varieties can be red and white or tan and white. This flavorful creamy smooth, starchy, and potato-like bean expands when cooked and is wonderful for slow cooking, soups, and stews.

Chinese Yard Long Bean

Vigna unguiculata subsp sesquipedalis

Zones 3-9 | 1/2-1" | Annual DTM 70-90

Chinese Long Bean, also known as long bean, asparagus bean, snake bean, and You Fong Wong Yard Long Beans, grows on vines up to 15' high with oval leaves and 24" to 36" long pale green pods that dry to a black color. The crunchy fresh pods harvested at 12" to 18" or 25" to 30" long (at pencil thick) have a mild, slight sweet, and nutty flavor and along with seeds, stems, and leaves, this variety is tasty in curries, salads, sauté, and stir fry.

Peas



Big Red Ripper African Pea

Vigna unguiculata subsp. unguiculata

Zones 5-11 | 1/2-1" | Annual DTM 70

Big Red Ripper southern cowpea grows on an 8' to 12' high vine with reddish brown seeds in 8" to 10" reddish green pods, blue flowers, and green leaves. This bean is wonderful for slow cooking, soups, and stews.

Blue Goose African (Field) Pea

Vigna unguiculata

Zones 5-11 | 1/2-1" | Annual DTM 80

Blue Goose field pea grows bushy 4' high with stony bluish-gray kidney shape seeds in 6" green to tan pods, purple or white flowers, and green leaves. This starchy and earthy bean with a hint of nuttiness.

Ezelle Family Blackeye African Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 65-80

Ezelle Family Blackeye Pea grows on a vine 6' high with plump cream color seeds with black eyes in 8" to 10" green pods that mature to light brown, white flowers, and green leaves. A key ingredient in Hoppin' John (peas, rice and pork) and part of African-American "soul food" cuisine, called a pea, but it is actually a bean.

Golden Sweet Snow Pea

Pisum sativum

Zones 2-9 | 1" | Annual DTM 60-70

Golden Sweet Snow pea grows on 6' tall vines with pink and purple flowers and vibrant lemon yellow flat pods, stems and tendrils. Best picked at 3" to 3.5" long, this sweet and crunchy variety is tasty pickled and raw as well as for sauté, salad, and stir fry. The flowers make a beautiful bouquet.

Grey Speckled Palapye Pea

Vigna unguiculata

Zones 5-11 | 1" | Annual DTM 75-90

Grey Speckled Palapye Pea grows on a 4' to 6' vine with mottled greyish purple tint seeds in 7" to 9" light green ripening to light brown pods, and green leaves. The mild flavor leaves and tender pea are earthy savory for soups, and stews.

Hercules African (Southern) Pea

Fabaceae vigna unguiculata

Zones 5-11 | 1/2-1" | Annual DTM 75

Hercules Southern Pea grows bushy 24" to 36" high with large black-eye creamy brown seeds in 8 to 9-inch green to tan pods, and green leaves. This bean is wonderful for slow cooking, soups, and stews. Hercules Southern Peas are known for their disease resistance and drought tolerance, making them a popular choice in regions with hot and arid climates.

Iron & Clay African (Crowder) Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 75

Tomatoes & Tomatillos



Abraham Lincoln Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual DTM 60-100

The Abraham Lincoln Tomato is a classic large deep red up to one pound globe with a smooth exterior that has slight ribbing that ripen to the shoulder. This versatile thick flesh variety has deep rich slight acidic flavor and is wonderful for canning, salads, sandwiches, and sauces.

Amish Paste Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual DTM 80

Amish paste tomatoes are bright red 8 to 12 ounce oval heart-shaped juicy fruits with a classic sweet tart flavor. This delicious and dense red flesh variety is wonderful for canning, salads, and sauces.

Aunt Lou's Underground Railroad Tomato

Solanum lycopersicum

Zones 5-8 | 1/4" | Annual DTM 75-85

Aunt Lou's Underground Railroad tomato is a 4 to 12 oz dark pink-red beefsteak This meaty juicy variety has a pleasant tangy flavor with a bit of tartness great for salads, sandwiches, slicing, and snacking.

Black Brandywine Tomato

Solanum lycopersicum

Zones 3-10 | 1/4-1" | Annual DTM 80-90

Black Brandywine tomatoes are deep dark red or purplish 12 to 16-ounce irregular globe fruit with a smoky sweet and slight earthy flavor. This rich complex flavor dense and juicy red flesh variety is wonderful for canning, salads, sandwiches, and sauces.

Black Cherry Tomato

Solanum lycopersicum

Zones 3-11 | 1/4" | Annual DTM 60-70

The Black Cherry tomato is a 1" globe with a beautiful luminescent purple brown color. This variety is deep in balanced intense sweet flavor with blackish green flesh great for snacking, salads, grilling, and sautéing.

Black Plum Paste Tomato

Solanum lycopersicum

Zones 2-11 | 1/4" | Annual DTM 60-100

Black Plum Paste tomato is an elongated tapered 2 to 4 ounce fruit that ripens to a deep mahogany brown color. This variety has a complex full-bodied flavor with dense flesh and is great for salads and sauces.

Constoluto Fiorentino Tomato

Lycopersicon lycopersicum

Zones 4-10 | 1/4" | Annual DTM 65-75

The Constoluto Fiorentino Tomato is a 4" wide and to 1.5" high vibrant red flattened heavy ribbed, deeply-lobed shape fruit. This juicy variety has a complex rich mild sweetness and slight acidic flavor great for canning, pasta dishes, snacking, salads, sauces, and soups.

Garden Peach Tomato

Solanum lycopersicum

Zones 2-11 | 1/4" | Annual DTM 60-100

Also known as Yellow Peach, this variety is a 1 to 3-ounce appealing yellow globe-shaped fruit with fuzzy skin and a hint of a pink blush.

Cucumbers & Eggplants

white fruit that ripens to orange. The spongy texture immature fruit can be consumed raw and the fruit and young leaves are wonderful boiled, grilled, sauteed, and for soups.

Liberian Kitley Eggplant

Solanum anguivi

Zones 5-12 | 1/4" | Annual/ Perennial DTM 90
Kitley Eggplant, known as Kitterly, Kitiley, or African Pea eggplant is a shrub that grows about 9' high with green leaves, and 1" to 2" round light green fruit that ripens to orange-red. This bitter spicy eggplant should be green when harvested and is nice in Liberian dishes and boiled for a sauce.

Long Purple Eggplant

Solanum melongena

Zones 9-12 | 1/4" | Annual/Perennial DTM 60-90. Long Purple Eggplant grows 22" to 38" high with green leaves, lavender flowers, and 10" to 12" cylinder with slight bulb end shape purple fruit with white flesh. This mild delicate flavor eggplant is wonderful for Italian inspired dishes, grilled, or roasted.

Louisiana Long Green Eggplant

Solanum melongena

Zones 9-12 | 1/4" | Annual/ Perennial DTM 60-90 Louisiana Long Green Eggplant grows 3' to 4' high with green leaves, yellow flowers, and 9" pale lime green slender slight

curved shape fruit with creamy white flesh. This fleshy tender extra sweet, nutty and full flavor egg-plant with creamy texture is nice grilled, roasted, sauteed, and stir fry.

Rosita Eggplant

Solanum melongena

Zones 9-12 | 1/4" | Annual/ Perennial DTM 70-80
Rosita Eggplant grows 4' high with green leaves, lavender flowers, and 8" vibrant teardrop shape dark pink lavender fruit with white flesh. This mild sweet flavor eggplant with creamy texture is nice grilled, roasted, sauteed, and stir fry. The fruits should not be consumed raw and the flowers, leaves, and roots of the plant are toxic and should not be consumed.

Thai Round Eggplant

Solanum melongena

Zones 9-12 | 1/4" | Annual/ Perennial DTM 55-60. Thai Round Eggplant, also known as Mattu Gulla, grows 2' to 4' high with green leaves, purple or white flowers, and 2" whitish green and light green fruit and pale greenish white flesh. This delicate slight bitter flavor eggplant is tasty in Thai inspired curry, noodle, veggie and rice dishes as well as grilled, pickled, roasted, sauteed, and stir fried. Unlike other eggplants, Thai eggplant is crunchy and can be consumed raw.



Iron and Clay Pea grows on a 24" to 30" vine with rectangular tan color clay or round darker brown iron seeds in 6" to 8" green ripening to light brown pods, and green leaves. This tender pea is savory for slow cooking, soups, and stews.

Little Marvel Dwarf Shelling Pea

Pisum sativum

Zone 3-9 | 1" | Annual DTM 60
Little Marvel Dwarf Shelling Pea grows compact 20" to 30" high with 3" long pods. This variety is crunchy when young and great for salads and snacking. Savory leaves and mature tender sweet peas are nice when sautéed and added to soups.

Pink-Eye Purple Hull Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 65
Pink-Eye Purple Hull Pea grows on an 8' to 12' vine with cream color seeds with a purplish pink eye in 8-inch green ripening to light purple to deep burgundy pods that mature to yellowish light brown, and green leaves. This variety can be harvested as snap peas when pods are 3" to 4" long. This tender pea has a bit of nuttiness and is savory for slow cooking, soups, and stews.

Promiscuous Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 60-70
Promiscuous Peas African Pea Breeding Mix consists of a variety of African peas that may sprawl along the ground or climb are savory for slow cooking, soups, and stews.

Queen Anne Black-Eyed Pea

Vigna unguiculata

Zones 5-11 | 1/2-1" | Annual DTM 68
Queen Anne Black-Eyed Pea grows on a bush 30 to 36" high with white seeds with a dark spot in 7" to 9" light to medium green pods that mature to yellowish light brown,

and green leaves. This variety can be harvested as snap peas when pods are 3" to 4" long. This dense firm texture earthy pea has a bit of nuttiness and is savory for slow cooking, soups, and stews.

Rice Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 90
Rice Pea grows on a vine with kidney shape whitish cream color seeds in small yellow pods and light green leaves. This small tender creamy bean has a fine less earthy sweet flavor nice for hummus, slow cooking, soups, and stews.

Sea Island Red Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 90
Sea Island Red Pea, known as a Gullah Geechee variety, grows on a vine 24 to 36-inches high with pinkish reddish-brown seeds in 5" to 7" green pods that mature to yellow, and green leaves. This rich and creamy variety has a hint of nuttiness and is tasty for sauté, slow cooking, soups, and stews.

Speckled Graham African Pea

Vigna unguiculata

Zones 3-9 | 1/2-1" | Annual DTM 102
Speckled Graham African Pea, also known as Speckled Cowpea, grows on a vine 10 to 15-inches high with speckled grey and tan



seeds in 9" green pods, and green leaves. This earthy variety has a hint of nuttiness and is tasty for sauté, slow cooking, soups, and stews.

Tankuro Soybean

Glycine max
Zones 2-11 | 1" | Annual DTW 90
Tankuro Soybean grows 22" to 36" high with black seeds in 2" to 3" dark green pods, and green leaves. The sweet and rich bean makes a wonderful snack and is tasty steamed or stir fry.



Collards

A.D. Munn Collard

Brassica oleracea viridis
Zones 6-10 | 1/4" | Annual DTW 70-75
A.D. Munn Collard is a coveted 100-year family treasure that grows up to 8' tall and has brighter green robust large leaves. Our variety of A.D. Munn Collard heirloom seeds were grown out by Levi Grissett (pictured here) of Brunswick County, North Carolina on the farmland his family owned for numerous generations. But Mr. Grissett was originally not a person with a taste for collard greens. It was his wife Frances who encouraged Levi to consider growing collards along with the other vegetables in his garden

Big Daddy Greasy Green Collard

Brassica oleracea
Zones 6-10 | 1/4" | Annual DTM 70-75
Big Daddy Greasy Green Collard is a unique variety with two distinct types; 9 of 12 greasy or shiny and the other 3, non-greasy or matte. One greasy has rosette leaves and the other has long leaves. One has dull bluish green leaves and the other has medium green leaves. The leaves are mixed incised edge or wavy edge. Either way, the leaves have slight sweetness and are tender and tasty. The foliage makes wonderful greens, and goes well as in sauté, soups, stews, and stir fry.

Champion Collard

Brassica oleracea viridis
Zones 2 - 11 | Depth 1/4" | Annual DTM 60-80
Champion Collard grows 24" to 36" high and 12" to 18" wide compact with wax-coated dark green leaves. The leaves have a slight bitter flavor that become sweeter after a frost. The leaves are tender and tasty as earthy greens, as well as in sauté, soups, stews, and stir fry.

Cucumbers & Eggplants



Armenian Cucumber

Cucumis melo var. flexuosus
Zones 4-12 | 1/4-1/2" | Annual DTM 65-75
Armenian Cucumber, also known as Yard Long or Snake cucumber, grows on vines up to 20' long with green leaves, yellow flowers, and 24" to 36" light green ribbed fruit that can be straight or curvy. This sweet crispy variety, which is genetically a melon, is mild and best eaten 12" to 18" long as a snack, in salads, and pickled.

Jamaican Burr Gherkin Cucumber

Cucumis anguria
Zones 4-12 | 1" | Annual DTM 65
Jamaican Burr Gherkin, also known as West Indian Burr Gherkin, climbs up to 8' high with green leaves, yellow flowers, and 1" to 2" oval light green fruit with soft bumps. Mild with a bit of tang, this pleasing crunchy fruit is best eaten small and young raw, pickled or in stews and stir fry.

National Pickling Cucumber

Cucumis sativus subsp. sativus Zones 4-12 | 1" | Annual DTM 55

National Pickling Cucumber climbs 36" to 48" high with green leaves, yellow flowers, and 6" tapered blunt end dark green fruit with black spines. This slight sweetness, bit of tang, and a hint of bitterness cucumber at 4" is tasty for salads and snacking. For the best pickles, pick at 2" to 3" for gherkins and 6" mature for pickling.

Bitterball Garden Egg

Solanum melongena
Zones 5-12 | 1/2" | Annual/ Perennial DTM 100-120
Bitterball Garden Egg eggplant, also known as Garden Egg or Mock Tomato, is a round white to pale yellow or green to red eggplant. This variety is typically bitter and compliments soups and stews.

Garden Egg Eggplant

Solanum aethiopicum Zones 5-12 | 1/4" | Annual/Perennial | Sub-Saharan Africa | DTM 88
Garden Egg eggplant, also known as Scarlet eggplant or Gilo shrub grows about 4' to 5' high with green leaves, and 3" elongated teardrop egg shape green to pale greenish

Squashes Pumpkins & Gourds

distinct appearance, flavor, and adaptability. Popular in traditional South American dishes. Commonly used in soups, roasted dishes, purees, and even desserts.

Early Yellow Crookneck Squash

Cucurbita pepo

Zones 3-12 | ½ -1" | Annual DTM 50-60

The Early Yellow Crookneck is a bright yellow-gold bumpy skinned bulbous shape squash with a curved narrow neck. The sweet and nutty squash is dense textured, fine at 6" growth for casseroles, soup, and stir fry. The young crookneck is good raw or pickled.

Green Gold Squash

Cucurbita maxima

Zones 2-11 | ½ -1" | Annual DTM 55-75

The Green Gold saucer shaped squash is 3 to 4 pounds with a deep orange hard thin skin streaked in green. The orange flesh is sweet and drier in texture. This tasty squash is good for roasting and casseroles.

Grey Summer Zucchini

Cucurbita pepo

Zones 3-9 | 1" | Annual

DTM 45-55

Grey Summer Squash/ Zucchini grows as a cylindrical tapered shape squash with medium green grey flecked skin. The young tender fruit with yellowish white flesh at 6" to 8" long with a mild slight sweet nutty flavor is wonderful sautéed, steamed, or stir fry and medium size fruit is excellent grilled.

Hidatsa Squash

Cucurbita maxima

Zones 2-11 | ½ -1" | Annual DTM 100

Hidatsa is a gorgeous 5 to 10 pound pointed oval shape winter squash with reddish-pink skin and thick orange flavorful flesh. This fine grain sweet squash is a wonderful smooth pie ingredient.

Honeynut Winter Squash

Curcubita maxima

Zones 3-10 | 1"-2" | Annual

DTM 110

Honeynut Winter Squash is a butternut that grows on 24" to 36" trailing vines as a cylindrical and round shape squash that ripens from green with orange mottling to a pale terracotta color. The tender fruit with orange smooth flesh at 4" to 5" long with a succulent sweet flavor is wonderful roasted, puréed, and sautéed, as well as tasty added to desserts and soup.

Nanticoke Squash

Curcubita maxima

Zones 2-11 | ½ -1" | Annual DTM 100-110

Nanticoke Squash varies in slight oblong, oval, and round shapes and sizes and ranges from blue, coral, ivory, green, grey, gold, oranges, pink, and red in color, some with mottles and patterns on the skin. The dense creamy orange to yellow flesh is nutty and sweet wonderful baked, pureed, roasted, and steamed.

Xiye Butternut Squash

Cucurbita moschata

Zone 7 | ½ -1" | Annual DTM 100-120

Xiye Butternut Squash grows up to 5 pounds and is a deep tannish orange skin slight bulbous shape squash with a thick neck. The sweet and nutty squash is dense textured and nice roasted and in soups.



E.B. Paul Collard

Brassica oleracea

Zones 6-10 | 1/4" | Annual DTM 70-75

E.B. Paul Collard grows 10.5" to 17" tall and 21" to 30" wide with broad, large oval shape and wavy foliage with blistering. The excellent flavor leaves are dark green tinted a slight blue or gray color. The foliage is sweet with a hint of bitterness.

Even' Star Landrace Collard

Brassica oleracea acephala

Zone 2-11 | 1/4" | Annual DTM 70-75

Even' Star Landrace Collard grows 30" to 36" high with large green leaves. Mild young leaves are a sweet addition to a salad mix and tender mature leaves are wonderful as greens, and in sauté, soups, or stews.

Georgia Blue Stem Collard

Brassica oleracea

Zones 6-10 | 1/4" | Annual DTM 70-75

Georgia Blue Stem Collard grows 19.5" to 28" tall and 33" to 43" wide with ovate round-toothed margin foliage. The leaves are sweet and juicy and these collards make delicious greens and a complementing ingredient to sauté, soups, and stews.

Green Glaze Collard

Brassica oleracea

Zones 3-11 | 1/4" | Annual DTM 60-80

Green Glaze Collard grows 30" to 34" high and 12" to 28" wide with smooth glossy dark green leaves. Strong spicy young tender leaves are tasty as greens, and in sauté, soups, stews, and stir fry.

Hen Peck Collard

Brassica oleracea

Zones 5-10 | 1/4" | Annual DTM 72

Hen Peck Collard grows 13" to 19" high and 20" to 44" wide with tooth-serrated emerald leaves. The leaves have a strong bitter flavor. They are tender and tasty as mild greens, as well as in sauté, soups, stews, and stir fry.

Lottie Collard

Brassica oleracea

Zone 3-11 | 1/4" | Annual DTM 70-90

Lottie Collard has a slight heading tendency with light green undulating margin foliage. The tender leaves are wonderful as greens and a nice addition to sauté, soups, and stews.

Collards

Morris Heading Collard

Brassica oleracea viridis

Zones 3 - 11 | 1/4" | Annual DTM 70-75

Morris Heading Collard, also known as "cabbage collards", grows 30" to 36" high and 3' to 3.5' wide with large blue-green leaves on semi-compact plants. The earthy leaves with a strong aftertaste and slight bitterness are tender and rich as greens, as well as in sauté, soups, stews, and stir fry.

Old Timey Blue Collard

Brassica oleracea viridis

Zones 2 - 9 | 1/4" | Annual DTM 70-75

Old Timey Blue Collard grows 13" to 17" high and 2' to 3' wide with large elliptic blue-green leaves with a purple blush and purple veins. The leaves are a little bitter and chalky with a sweet slight floral flavor after a frost and are tender and delectable as greens, as well as in sauté, soups, stews, and stir fry.

Purple Selection Collard

Brassica oleracea

Zones 2-9 | 1/4" | Annual DTM 65-75

Ultracross Collards Purple Selection is grown as part of The Utopian Seed Project blend of 21 collard varieties for The Heirloom Collard Project. These seeds represent a first step in selecting for a completely purple ultracross collard population. This variety has dark green leaves and purplish veins. Young tender leaves are tasty as greens, and in sauté, soups, stews, and stir fry.

Ultracross Collard

Brassica oleracea

Zones 2-9 | 1/4" | Annual DTM 60-80

Ultracross Collards is The Utopian Seed Project's blend of 21 collard varieties as part of a nationwide collard trial of heirloom collards. The genetics include the following varieties: William Moore, Fulton Stroud, Tabitha Dykes, Fuzzy's cabbage Collard, E.B. Paul, Jernigan Yellow Cabbage Collard, Yellow Cabbage

Collard, Georgia, White Cabbage Collard, Willis Collard Greens, Ole Timey Blue, Georgia Blue Stem, North Carolina Yellow, McCormack's Green Glaze, White Mountain Cabbage Collard, Green Glaze, Miss Annie Pearl Counselman, Brickhouse Old Collard, Lottie Collard, Vates, Georgia Southern.

Variegated Collard

Brassica oleracea

Zones 6-10 | 1/4" | Annual DTM 70-75

Variegated Collard grows 3' to 4' high with green leaves, half of which turn green and white in the winter. Where the winter temperatures remain above 20°F, plants could live over 5 years and develop 3" diameter stems. These mild and sweet tender leaves are tasty as greens.

West Memphis Blue Collards

Brassica oleracea

Zones 3 - 11 | 1/4" | Annual DTM 60-80

West Memphis Blue Collard has broad 2' blue-green leaves with purplish-pink veins and loose heads. Sweet young tender leaves.



season. Once the skin is dry and crackly, harvest, peel, and remove the seeds from the inside to reveal the fibrous luffa sponge.

Big Max Pumpkin

Cucurbita maxima

Zones 3-9 | 1/2 -1" | Annual DTM 110-120

Big Max Pumpkin is a rounded shape bright orange to reddish orange thick skinned ribbed fruit that grows on vines up to 70" around and can weigh from 50 to 200 pounds. The seeds are off-white and the yellowish orange flesh has a mild sweet flavor and is wonderful as a puree or roasted.

Chinese Tropical Pumpkin

Cucurbita maschata

Zones 6-9 | 1/2" | Annual DTM 120

The Chinese Tropical Pumpkin averages 4 pounds with moderate to deep ribs and the coloring is a mottled mix of blue, green and pink with a white bloom which ripens to a deep tan color during storage. The shape ranges from flattened to round to stout barrel. The bright orange rich creamy textured flesh has a flavorful nutty pumpkin taste.

Winter Luxury Pie Pumpkin

Cucurbita pepo

Zones 4-11 | 1/2 -1" | Annual DTM 100-110

Also known as Livingston's Pie Squash, the average 6-pound Winter Luxury Pie squash is a golden orange pumpkin with a pale netting on the skin. The smooth textured flesh is rich and sweet noted for the best tasting velvety smooth pies and purees.

Bush Delicata Squash

Cucurbita pepo

Zones 3-9 | 1/2 -1" | Annual DTM 90-100

Bush Delicata is a 1 1/2 to 2 pound oblong shape squash with a thin creamy white skin striped and striated with a dark green color. The smooth light orange flesh has a sweet nutty flavor and is great roasted with brown sugar and butter.

Candystick Dessert Delicata Squash

Cucurbita pepo

Zones 4-11 | 1/2 -1" | Annual DTM 90-100

Candystick Dessert Delicata Winter Squash is a 2 to 4-pound oblong short loaf or long boat shape squash with a thick orange-tan skin striped and striated with a dark green color. The somewhat dry vibrant orange flesh has a sweet flavor similar to dates and is excellent roasted, puréed, and sautéed, as well as tasty added to desserts and soup.

Cocozelle Zucchini

Cucurbita pepo

Zones 3-12 | 1/2 -1" | Annual DTM 45-55

Also known as 'Cocozella di Napoli', this long dark green tender cylindrical zucchini with light green stripes is best harvested at 12" or less. The flavorful flesh is firm pale greenish white in color and great for frying and steaming.

Zapallo del Tronco Squash

Cucurbita maxima

The Zapallo del Tronco squash is a unique and versatile heirloom squash originating from South America, particularly from Argentina, Uruguay, and surrounding regions. It is part of the *Cucurbita maxima* species, which includes many other winter squashes and pumpkins. This squash is known for its



Squashes Pumpkins & Gourds



African Drum Gourd

Lagenaria siceraria

Zones 2-11 | 1" | Annual DTM 130-150

The African Drum Gourd grows as an up to 100' vine, producing large leaves and round to slight teardrop-shaped 18"-24" high and wide smooth skin dense fruit with up to 3/4" robust walls. The leaves are edible for sauté and soups. The gourd is used to make bowls, drums, rattles, and for food storage.

Birdhouse Bottle Gourd

Lagenaria siceraria

Zones 2-10 | 1/2" | Annual DTM 120-150

Birdhouse Gourd grows on a 16' long vine with fuzzy green leaves, white flowers, and 12" to 24" long bulb and neck hour glass shape gourds with yellowish green skin that ripens and dries to a deep yellow to brown hard shell. This inedible gourd is awesome for carving and crafting. This plant and its juices are extremely dangerous if consumed.

Bule Gourd

Lagenaria siceraria

Zones 4-11 | 1" | Annual DTM 110-120

Bule Gourd is a 4" to 8" round gourd that grows on vigorous vines. The gourds are

covered with warts and when dried and washed, they turn an attractive chestnut brown. The shell is generally thick and notably stronger than other gourds and can be made into bowls.

Extra Long Dipper Gourd

Lagenaria siceraria

Zones 3-9 | 1" | Annual DTM 90-120

Extra Long Handled Dipper Gourd has a long skinny curving neck handle up to 3' long with 3" to 4" bulbs. When grown on a trellis the handles are straight. When grown on the ground they twist into interesting shapes. This gourd can be cut and used as a ladle or dipper.

Luffa/Sponge Gourd

Luffa cylindrica

Zones 7-13 | 3/8" | Annual DTM 150-200

Luffa, often called Loofa, grows on a ten-drilled vine with large yellow blooms and to 2' long green fruit. The luffa gourd fruits are similar in texture and taste to zucchini and can be eaten young and green in stir-fries or steamed or dried for use as natural sponges. For sponges, let fruits mature on the vine until the outer skin turns brown and starts drying out, usually late in the growing

Whaley's Cabbage Collard

Brassica oleracea

Zone 5-10 | 1/4" | Annual DTM 70-75

Whaley's Favorite Cabbage has large elliptic wavy medium green leaves and loose heads. The leaves, milder than most collards, are tender and nice as greens, as well as in sauté, soups, stews, and stir fry.

William Alexander Heading Collard

Brassica oleracea

Zones 5-10 | 1/4" | Annual DTM 70-75

William Alexander Heading Collard grows 15" to 26" high and 25" to 40" wide with elliptic to ovate green to dark green to yellow green wavy leaves. The slight sweetness leaves with a strong mustardy flavor are tender and nice as greens, as well as in sauté, soups, stews, and stir fry.

Yellow Cabbage Collard

Brassica oleracea viridis

Zones 2 - 9 | 1/4" | Annual DTM 70-75

Yellow Cabbage Collard, grows 15" to 23" high with a loose head and elliptic lobed and wavy yellow tinted green leaves. Yellow Cabbage Collards have a rich history, particularly in African American communities in the South. They have been passed down through generations and are considered a heirloom variety, treasured for their unique taste and cultural significance.

Flowers

Black Prince Snapdragon

Antirrhinum majus

Zones 7-11 | 0" | Annual DTM 120

Black Prince Snapdragon Flower grows on dense reddish 12" to 18" stalks with green to bronze-purple foliage and intense crimson cupped cluster blooms that snap close when the sides are released. This variety is stunning in the garden.

Blue Borage

Borago officinalis

Zones 2-11 | 1-2" | Annual DTM 50-60

Blue Borage grows 2' to 3' high with 6" wrinkled, dull gray-green bristly leaves and 1" stunning star-shape bright blue flowers. Young leaves have a mild cucumber flavor nice in salads and cocktails and flowers can be used as garnish for cold beverages and desserts as well as to make dye. Both the leaves and flowers can be used to make tea.

Bright Lights Cosmos

Cosmos sulphureus

Zones 2-11 | 1/4" | Annual DTM 65-75

Bright Lights Cosmos grows 1' to 3' and sometimes 6' high with hairy stems, green pinnate leaflets, and 2.5" diameter yellow flowers.



Flowers



Celosia Flower

Celosia spp.

Zones 3-11/10-11 | 1/8" | Annual DTM 90-115
Celosia Flower, also known as Cockscomb and wool flowers grows 6" to 36" tall and 12" wide with dense green foliage and fluffy or coral-like blooms in vibrant bur- gundy, orange, pink, purple, red, white, and yellow. The leaves are edible as a green and the flowers are bold in dried arrangements.

Cinnamon Dyer's Coreopsis

Coreopsis tinctoria

Zones 2-11 | 1/16" | Annual DTM 65
Cinnamon Dyer's Coreopsis Flow- er, also known as Calliopsis and Tickseed, grows 12" to 36" tall with daisy-like blooms in crimson or deep red and yellow. The flow- ers are edible and are used to cre- ate a mahogany, rust, or yellow dye for textiles.

Cleome Flower

Cleome hassleriana

Zones 3-10 | 1/4" | Annual DTM 70-80
Cleome, also known as spider flower, grows 3' to 6' high with prickles on the midrib and spreading 12" to 18" with aromatic sticky pal- mate green leaves with slight skunk aroma and spiny

stipules underneath, and loose balls of sweet fragrant pink, purple, or white blooms.

Copper Red Strawflower

Helichrysum bracteatum

Zones 8-11 | 0" | Annual DTM 75-85
Copper Red Strawflower, also known as bracted strawflower and paper daisy, grows 30" to 40" tall with green lance shape leaves and fragrant papery texture 2" to 2 1/2" vibrant rustic copper red double blooms with touches of burnt orange and yellow centers. This variety can range in color from pink, orange, red, to whit.

Coreopsis

Coreopsis tinctoria

Zones 2-11 | 1/2" | Annual DTM 60-80
Coreopsis grows 2' to 4' high with smooth green compound leaves and 1" to 3" yellow and brown cop- per flowers with a reddish burgun- dy disk. This plant can be danger- ous for medicinal use without knowledge of its properties.

Cupani Sweet Pea

Lathyrus odoratus

Zones 2-11 | 1" | Annual DTM 80
Cupani Sweet Pea Flower grows climbing 6' to 8' tall with green pin- nate leaves and intense fragrant deep maroon or purple and vivid deep blue or violet bi-color blooms and are eye-catching in the gar- den. This variety is not edible.

Erfurter Calendula

Calendula officinalis

Zones 2-11 | 1/2" | Annual DTM 65-70
Erfurter Calendula, also known as Orange Zinger, grows 18" to 24" tall with sturdy stems, narrow ovate toothed dark green leaves with sparse white hairs, and large orange blooms. Petals can be used as a dye and to make oil and tinctures.

and 350,000 Scoville units and is great for curries, jerks, soups, and stews. Wear gloves when handling the fruit.

Serrano Pepper

Capsicum annuum

Zones 4-10 | 1/4" | Annual DTM 80
Serrano pepper grows to 5' tall and the peppers are 1" to 3" tapered slender and elongated. They age from green to red. This variety has a bright crisp flavor with grassy or earthy undertones with a medium heat level and are tasty hot in marinades, salsas, sauces, and stews. They are wonderful chopped in pico de gallo, sliced in salads, and for toppings.

Shishito Pepper

Capsicum annuum

Zones 8– 10 | 1/4" | Perennial/ Annual DTM 60
The Shishito "Lion" Pepper is a 2' tall and 15" to 18" wide plant with 3" to 4" slender green wrinkled peppers that mature to red. The crunchy exterior and juicy interior pepper has a mild, slight sweet flavor with a hint of smokiness and is excellent grilled, stir fried, roasted, and as a raw snack.

Stoplight Bell Pepper Mix

Capsicum annuum

Zones 2– 11 | 1/4 - 1/2" | Annual DTM 70-80
The Stoplight Bell Mix pepper is a multi-branching 18" to 36" plant with small to grand size peppers from blocky square shape to rounded with tapered bottoms. The peppers range in colors from light and dark greens, bright yellow, tangerine, true orange, red orange, and red. The peppers have a mellow flavor and are wonderful stir fry, slicing into a salad or snack.

Sweet Chocolate Bell Pepper

Capsicum annuum

Zones 4– 12 | 1/4" | Annual DTM 85-90

Sweet Chocolate Bell pepper is a multi-branching upright plant with 4" to 6" blocky thick walled deep brown color pep- pers. The juicy peppers are a sweet crunchy dark chocolaty nutty flavor with a slight tang. This pepper is great for stuffing, stir fry, or slicing into a salad or snack.

Sweet Pickle Pepper

Capsicum annuum

Zones 3-8 | 1/4" | Annual/ Perennial DTM 65
Sweet Pickle Pepper is a small plant that grows to 18" to 30" tall and wide with vibrant red, yellow and orange 2" to 3" long peppers. This sweet variety is great for pickling and is excellent for salads and snacking.

Xochiteco Pepper (Hot)

Capsicum annuum

Zones 7-10 | 1/4" | Annual/ Perennial DTM 55
Xochiteco Hot Pepper, also known as Xochitl chili, grows 4' tall and has slender smooth shiny tapered 3/8" to 1" long peppers. They mature from bright green to deep red. This variety has a great crunch and a complex fruity and earthy intense heat excellent for marinades, salsa, sauces, and as a topping.



Peppers

Charleston Hot Pepper

Capsicum annuum

Zone 9b | 1/4" | Annual DTM 60-100

Charleston Hot is a small plant that grows to 36" tall and the peppers are 3" to 5" curvy straight with shiny skin and soft flesh.

They age from green to orange and yellow to red. This cayenne variety has a peppery, sweet and fruity taste followed by an intense lingering heat of 70,000 to 100,000 Scoville heat units and are tasty hot in salsas, sauces, and stews. They are wonderful dried as powder or flakes added to pasta and pizza.

Chilhuacle Negro Pepper

Capsicum annuum

Zones 2– 10 | 1/4 to 1/2" | Annual/ Perennial DTM 90-95

Chilhuacle Negro is a small bushy plant that grows to 36" tall and the peppers are medium bell shape dark chocolate brown with thin walls and leathery deep purple flesh. The fruity rich, smokey, and spicy peppers are a key ingredient in mole negro and are wonderful pureed, roasted, and added to stir fry and tamales.

Chili Lombok Pepper

Capsicum annuum

Zones 4– 12 | 1/4" | Annual/ Perennial DTM 60-90

Chili Lombok plant grows 18 to 36" tall. The 5" to 6" long wrinkled skin peppers mature to red. The peppers have a sweet and slight fruity taste followed by a mild to moderate heat and are great pureed, roasted and added to dishes. The points of the peppers do not have heat and can be eaten fresh.

Cubanelle

Capsicum annuum

Zones 4-10 | 1/4" | Annual DTM 60-90

Cubanelle Pepper, also known as Italian frying pepper, grows to 36" tall wide with green maturing to red 4" to 6" long tender slight

curved peppers. Picked when light green or yellow-green, this sweet mild heat variety, which matures to bright red to orange, is great for pizza, salad, and sandwiches.

Early Jalapeno

Capsicum annuum

Zones 4-10 | 1/4" | Annual DTM 120

Early Jalapeno Pepper grows to 20" to 24" tall and 10 to 12" wide with green maturing to red 3" to 4" long narrow peppers. This medium heat variety is great for canning and pickling, as well as in sauces and sliced for salads.

Fish Pepper

Capsicum annuum

Zones 2– 12 | 1/4" | Perennial DTM 60-90

Fish pepper is a variegated foliage plant that grows 24" to 30" tall. The leaves range from white to part and full green with cream color speckles. The 2" to 3" long peppers change from green with yellow stripes, to orange to red. The peppers are medium-hot with a fiery bite and are wonderful in sauces and seafood dishes.

Gernika (Guernica) Pepper

Capsicum annuum

Zones 2– 11 | 1/4-1/2" | Annual DTM 70-80

The Gernika Pepper plant grows 3' tall and has 6" slender red ripe peppers that crinkle when mature. The mild ripe peppers are dried for a deep flavor paprika and when green, fried as an appetizer.

Scotch Bonnet Pepper

Capsicum chinense

Zones 2– 10 | 1/2" | Perennial DTM 60-90

The Scotch Bonnet Pepper, known as "bonney" or "Caribbean red" grows on a 3' tall plant with small glossy thick walled green to yellow to red peppers as they ripen. Most Scotch Bonnets have a smokey fruity flavor with a heat rating between 100,000

Fiesta Del Sol Mexican Sunflower

Tithonia rotundifolia

Zones 2-11 | 1/8" | Annual DTM 85-90

Fiesta Del Sol Mexican Sunflower grows 30" high on long stems with an abundance of 2" to 3" orange flowers. This variety is beautiful in the garden and ideal for cut flowers and dried arrangements.

Gertie's Marigold

Tagetes patula

Zones 2-11 | 1/4" | Annual DTM 60-70

Gertie's Marigold Flower, similar to the French Marigold and the Queen Sophia Marigold, grows 18" tall with bright velvety blooms in shades of brown, orange, and yellow. Petals can be used as a dye and to make oil and tinctures.

Guyana Tobacco

Nicotiana tabacum

Zones 9-11 | surface | Annual DTM 70-130

Guyana Tobacco plant grows 3' to 10' high with 20" broad ovate to elliptical leaves and light to dark pink tubular flowers. The leaves are perfect for air-curing or flue-curing and have a rich and mellow taste. This plant contains nicotine.

Izmir Turkish Poppy

Papaver somniferum

Zones 3 – 8 | surface sow | Annual DTM 80-90

The Izmir Turkish poppy grows 3 to 4' and the flowers are white with a purple mark in the center of each petal. The leaves are bluish green. The tiny gray seeds are used for muffin and bagel toppings and in baked goods. The seed oil is wonderful for salad dressing.

Mammoth Grey Striped Sunflower

Helianthus annuus

Zones 3-9 | 1/2-1" | Annual DTM 90-110

Mammoth Grey Striped Sunflower grows 9' to 12' high with 12" diameter bright yellow

flowers with distinctive grey stripes. The seeds are excellent roasted.

Mauritiana Mallow

Malva sylvestris mauritiana

Zone 5 | 1/4" | Biennial/Perennial DTM 70-90

Mauritiana Mallow, also known as tree mallow, grows 4' to 5' high in a bush with deep lobed coarse leaves and 2" across purple to deep violet flowers.

Mexican Mint Marigold

Tagetes lucida

Zones 8-10 | Surface | Annual DTM 85

Mexican Mint Marigold, also known as Mexican Tarragon, Winter Tarragon, Sweet Mace, and Spanish Tarragon, grows 16" to 18" high stems with fragrant anise or licorice scent leaves and bountiful 1" yellow flowers. This marigold has a hint of tarragon flavor and is great added to salads and teas and for seasoning poultry and seafood. This variety is ornamental in the garden and excellent for cut flowers and dried arrangements.



Flowers

Nasturtium Flower

Tropaeolum majus

Zones 3-10 | 1/2" |

Annual/ Perennial DTM 60-70

Nasturtium, also known as Indian Cress or Monks Cress, grows on trailing 10' tall vines with aromatic jewel-toned yellow, orange, deep orange, and pink blooms. The flowers are sweet mild spicy and the foliage is peppery, all wonderful with salads and as a soup garnish.

Rocky Mountain Bee Plant

Cleome Serrulata

Zones 3-8 | 1/4-1/2" | Annual DTM 65

Rocky Mountain Bee Plant grows 1' to 5' tall with dense 4" clusters of unpleasant scent pale rose, pink, or white blossoms. Petals can be used as a dye for pottery and textiles and seeds can be ground for baking.

Seashell Cosmos

Cosmos bipinnatus

Zones 3-10 | 1/4" | Annual DTM 60-90

Seashell Cosmos grows 3' to 6' high with ferny leaves and ruffled white, pink, or red blossoms of hollow, tubular petals that radiate from the center.

Shades of Gold Marigold

Tagetes erecta

Zones 2-11 | 1/4" | Annual DTM 50

Shades of Gold Marigold grows 3' to 5' tall with 3" gold, lime green to yellow, or deep orange double flower blooms. Flowers can be used as dye in various strong shades of yellow and orange and are wonderful for dried garlands.

Sunrise Hibiscus

Abelmoschus manihot

Zones 5-9 | 3/8-3/4" | Perennial DTM 2-3 yrs

Sunrise Hibiscus, also known as sunset muskmallow and sunset hibiscus grows 4'

to 6' high with green deep lobed leaves and pale yellow flowers with a dark purple center. Young leaves and flower buds can be eaten raw or cooked in salads and Asian dishes.

Swamp Milkweed

Asclepias incarnata

Zones 3-8 | 1/8" | Perennial

DTM 120-130

Swamp Milkweed, also known as Rose Milkweed, Red Milkweed and Marsh Milkweed, grows 3 to 5' tall and 2' to 3' wide with lance shaped leaves and soft mauve to pink to reddish-violet or white flowers. Flower buds, young shoots, and young seed pods are edible in small amounts and only if cooked and flower clusters can be boiled down for a sweet syrup.

Yarrow Summer Berries Flowers

Achillea millefolium

Zones 3-9 | sunlight | Perennial DTM 120

Summer Berries Yarrow grows 24" to 28" tall with fern-like green foliage and flowerhead blooms are in shades of blush, buttercream, coral, peach, raspberry, and rose. This variety is beautiful in borders and bouquets.

Queen Lime Rainbow Zinnia

Zinnia elegans

Zones 3-10 | 1/4" | Annual DTM 75-90

Queen Lime Rainbow Zinnias grows 25" tall with green ovate leaves and fragrant 2" to 3" double blooms in shades of lime green and potential reddish or pinkish hue flowers and are beautiful in the garden.

Zaria Sunflower Ukraine

Helianthus annuus

Zones 2-11 | 1" | Annual DTM 80-120

Zaria Ukraine Sunflower, also known as 'Slava Ukraini' Sunflower, grows 5 to 7' tall with sturdy stems and 5" to 14" diameter yellow flowers. The seeds are wonderful roasted and can be pressed for oil.

Peppers



Aji Dulce Pepper

Capsicum chinense

Zones 2-10 | 1/2" | Annual/Perennial DTM 90-110

Aji Dulce, also known as Aji Cachucha, is a small plant that grows to 24" to 36" tall with vibrant lime green ripening to red 2" long wrinkly skin peppers. This zesty crunchy mild variety has a rich tropical sweetness with smoky undertones and is awesome in salads, sauces, stir fry dishes, and Caribbean dishes.

Autumn Belle Pepper

Capsicum annuum

Zones 7-10 | 1/4" | Annual/ Perennial DTM 65-70

Autumn Belle is a small plant that grows to 36" tall and the peppers are classic red 3" to 4" diameter medium thick walled and 4 lobed peppers. They mature from green to deep red. This variety has a great crunch and nice sweet flavor that is excellent grilled, stir fried, or roasted, and great dipped or in salad.

Brazilian Starfish Pepper

Capsicum baccatum

Zones 4-11 | 1/4" | Annual DTM 90-100

Brazilian Starfish Pepper grows on a tall plant with a weeping vining habit with greenish-yellow marked white flowers and 1" to 2" star-shaped peppers. They mature to bright red. This sweet juicy variety has complex floral and fruity tones and varies in medium heat excellent for pickling, salads, and snacking. These peppers are perfect for pickling or just eating raw in a salad. The star-shaped fruits can have variable heat, sometimes exceeding that of jalapeños.

Carolina Cayenne Pepper

Capsicum annuum

Zones 2-11 | 1/4" | Annual DTM 70-85

Carolina Cayenne is a small plant that grows to 36" tall and the peppers are 3" to 5" long and slender with wrinkled thin skin. They mature from green to red. This cayenne has a distinct cayenne flavor and leaves a lingering burn in the throat. This variety is fine in marinades, salsas, and sauces or dried as a powder.

Okras

subtly grassy flavor nice for boiling, fried, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent they can also be used in salads and stir fries.

Minnesota Dwarf Long Pod Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 50

Minnesota Dwarf Long Pod Green grows 2' to 3' tall with dark green leaves and yellow purplish center flowers. The edible fleshy seed pods are dark green 7" to 8" long and tapered slender with shallow ridges. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish. Okra fruit has a mild, subtly grassy flavor nice for boiling, fried, roasting, sa- vory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent they can also be used in salads and stir fries.

Red Burgundy Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 80

Red Burgundy Okra grows 3' to 5" tall with emerald green leaves and canary yellow flowers on magenta stems. The deep bugundy red 5" to 8" edible seed pods are mild and wonderful for frying, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening include short, stubby, long, thin, chunky, deeply ridged, rounded, curly, and superlong. These plants range from 1' to 2' and up to 12' tall with dark green leaves and various flower colors. The edible seed pods which should be har- vested at 2" to 3" long are best noted as the signature ingredient in gumbo.

Volta Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 60-70

Volta Okra grows 3 'to 5" tall with dark green leaves and 2" to 3" ye- low purplish center flowers. The edible seed pods which should be harvested at 2" to 3" long are best noted as the signature ingredient in gumbo. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish.



Fruit



American Cranberry

Vaccinium macrocarpon

Zones 2 – 7 | surface sow | Perennial DTM 3-5 yrs

American Cranberry bush is a 3' to 4' high, creeping shrub with small glossy evergreen leaves, fuchsia- pink flowers, and bright red berries. The tart fruit is wonderful for jams, jellies, and juice as well as a dried snack.

American Elderberry

Sambucus canadensis

Zones 4– 9 | 1/4" | Perennial | Eastern DTM 36 months

American Elderberry is a 10' to 15' tall shrub with similar spread. The elderberry has green leaves, small white flowers, and clusters of purple-black round berries. Each seed in the breeders mix will produce a unique elderberry. The slight sweet, tart, berries are earthy with a hint of bitterness. The fruit are best eaten after cooking and the woody floral notes enhance beverages, desserts, jams, jellies, and wine. Leaves and stems should not be consumed.

Black Aronia

Aronia melanocarpa

Zones 3 – 8 | 1/16" | Perennial DTM 5 yrs

Black Aronia, commonly known as black chokeberry, is an upright 3' to 6' tall and rounded deciduous shrub with glossy dark green leaves that turn reddish purple in the fall and white flower clusters. The fruit are dark purple to black berries are mouth-puckering astringent, thus not palatable raw. The fruit is cooked for jams, jellies and pies.

Tibetan Goji Berry

Lycium barbarum

Zones 5– 7 | 1/8" | Perennial DTM 2-3 yrs

Tibetan Goji Berry also known as Chinese wolfberry is a deciduous shrub that can grow up to 10' tall. It produces small, purple flowers that give way to bright red berries. The berries have sweet and tangy flavor and are used in Chinese medicine.

Fruit

Mary's Niagra Ground Cherry

Physalis pruinosa

Zones 4-8 | 1/8" | Annual DTM 65

Mary's Niagra Ground Cherry is a 3' to 4' wide low-profile sprawling plant with light green foliage and fruit within papery husks. The fruits are yellow with sweet complex which are sour when green and sweet when yellow. The fruit is nice for salads and snacks as well as in pies, salsa and sauces.

Iroquois Cantaloupe

Cucumis melo

Zones 4-11 | 1/2" | Annual DTM 75-90

Iroquois Cantaloupe grows on 6' plus vines and is a 7 lb to 10 lb round to slight oval shape tough ribbed greenish gray fruit with a finenetting rind and sweet orange flesh.

Sharlyn Cantaloupe

Cucumis melo

Zones 4-11 | 1/2" | Annual DTM 75-90

Sharlyn Cantaloupe grows on 6' plus vines and is an oblong shape firm and tender fruit with a green netted rind that turns to bluish gold. This variety has floral and fruity aromatics and is tinged tangerine in the center and lime on margin until it ripens to a white flesh. This cantaloupe is melt in your mouth tropical honey dew pineapple sweet.

Muscadine Grape

Vitis rotundifolia

Zones 5-10 | 1/2" | Perennial DTM 1+ yr

Muscadine grape is a deciduous climbing spreading vine with simple tendrils and smooth greenish brown bark. The greenish-yellow white flowers are small and the leaves are large green with blunt teeth. The singular grapes are large, thick skin purplish-black or bronze, and have a sweet pungent flavor. These grapes are good for snacking and make a fine wine.

Wine Grape Breeding Mix

Vitis vinifera

Zones 6-11 | 1/4" | Annual DTM 3 yrs

Wine Grape Breeding Mix consists of a variety of grape seeds that can be eaten fresh, dried for raisins, or processed to make wine.

Futo Spindle Bitter Melon

Momordica charantia

Zones 7-11 | 1/2" | Annual DTM 60-70

Futo Spindle Bitter Melon, also known as "Cerasee" or "Cerassee Bush", grows on a 12' vine and is a 7" to 8" texture rich bumpy oblong tapered end shape melon with a green skin that ripens to lighter green and brilliant orange with orange flesh and red pulp covered seeds. The immature fruit, harvested when firm and green and salt soaked to remove bitterness, can be consumed raw and the bitter tart fruit are nice in broth, grilled, sauteed, stuffed, and for soups and stews. The leaves and shoots are edible.



Okras



Annie Oakley OP Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 52

Annie Oakley Open Pollinated Okra grows on compact spineless plants with uniform tender bright green pods. The young edible fleshy pods are wonderful raw and for baked chips, frying, and roasting as well as in savory meals, and soups.

Alabama Red Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 55

Alabama Red okra grows 5' to 7' tall with dark green leaves with red veins and yellow purplish center flowers. The edible fleshy seed pods are 4" long, chunky, and green and red tinged. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish. Okra fruit has a mild, subtly grassy flavor nice for boiling, fried, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent.

Brandy Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 52

Brandy Okra grows 3' to 5' tall with dark green leaves and creamy white or yellow flowers on burgundy reddish stems. The rich burgundy red 3" to 4" slender edible

seed pods are mild with a hint of nuttiness excellent for boiling, frying, pickling, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent they can also be used in salads and stir fries.

Catawba Freedman Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 60-70

Catawba Freedman Okra has dark green leaves and yellow purplish center flowers. The edible fleshy seed pods are ridged pale green and slender. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish. Okra fruit has a mild, subtly grassy flavor nice for boiling, fried, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent they can also be used in salads and stir fries.

Clemson Spineless Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 60-70

Clemson Spineless okra grows 4' to 5' tall with dark green leaves and yellow purplish center flowers. The edible fleshy seed pods are medium green 3" to 9" long and spineless. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish. Okra fruit has a mild, subtly grassy flavor nice for boiling, fried, roasting, savory meals, and soups. Leaves and blooms can be added to soups and stews as a thickening agent they can also be used in salads and stir fries.

Essoumtem Okra

Abelmoschus esculentus

Zones 5-11 | 3/4" | Annual DTM 60-70

Essoumtem Okra has dark green leaves and yellow purplish center flowers. The edible fleshy light green seed pods are short and stubby with slight ribbing. Nutty, asparagus flavor flowers can be deep fried, stuffed, or used as a garnish. Okra fruit has a mild,

Herbs

Stinging Nettle

Urtica dioica

Zones 4-10 | surface | Perennial DTM 100
Stinging nettle is an erect hairy stem 3' to 7' tall plant with hairy soft green pointed serrated edge leaves and greenish white flowers. Nettles should be harvested at 4' high for drying, steaming or sautéing for a nutty meaty flavor in soups, fillings, curries, and more. Note: the fine bristles on the plant inject a burning stinging chemical. Nettles should not be consumed after the plants begin to flower.

Thai Roselle

Malvaceae Hibiscus sabdariffa

Zones 9-11 | 1/2" | Annual DTM 90-100
Thai Roselle, also known as Florida Cranberry, Jamaican Sorrel, or Roselle Hibiscus, grows 3' to 5' tall with green to purplish red stems, green leaves, a pointy red calyx around the seed pod, and white flowers. The fleshy citrus sour calyx is wonderful for making cranberry flavor red beverages, desserts, jellies, sauces, and tea.



Tulsi Basil (Holy Basil)

Ocimum tenuiflorum

Zones 3-10 | 1/4" | Perennial DTM 75
Tulsi (Holy Basil), also known as hot basil, Kapoor, or temperate tulsi, grows 2' high with bubble gum fragrant green almond shape leaves and purplish pink flowers. This variety has a robust peppery fruity clove flavor.

White Sage

Salvia apiana

Zones 8-11 | 1/4" | Perennial DTM 70-90
Sage, known as Bee Sage or Sacred Sage, is a semi shrubby aromatic plant that grows 16 to 36" and up to 72" tall and 3' to 4' wide with 4" long elongated lance shape wooly, gray-green silvery white foliage and tiny white flowers with purple dots. The earthy and slight woody sweet fragrant sage is used fresh or dried in dressings, meats, sauces, seasonings, and teas. The foliage is also used for floral designs, smudging rituals, and wreaths.



Bitter Melon Green Skin

Momordica charantia

Zones 7-11 | 1" | Annual DTM 60
Bitter Melon Green Skin, also known as Chinese Bitter Gourd, grows on a 16' to 13' vine and is an 8" to 10" texture rich furrowed oblong curve shape melon with a green skin that ripens to yellow and orange with whitish yellow flesh. The immature fruit, harvested when green and salt soaked to remove bitterness, can be consumed raw and the bitter tart fruit are nice in broth, grilled, sautéed, stuffed, and for soups and stews.

Farthest North Galia Melon

Cucumis melo

Zones 4-11 | 1/2" | Annual DTM 65
Farthest North Galia Melon is a gene pool mix that grows on 4' to 6' long vines and is a 5" round green flesh melon with a variable super sweet flavor profile and variable rind ranging between charentais and galia.

Anne Arundel Muskmelon

Cucumis melo

Zones 4-11 | 1/2" | Annual DTM 80
Anne Arundel Muskmelon is a 5 lb to 7 lb fruit that grows on 6' plus vines and is a slight oval shape firm with a ridged course netted green rind that turns golden yellow. This variety is a cross between cantaloupe and honeydew and tender green outer flesh turns pale orange in the center. This variety has sweet green flesh with a flavor similar to honeydew.

Chilton Muskmelon

Cucumis melo

Zones 4-11 | 1/2" | Annual DTM 75-90
Chilton Muskmelon grows on 6' plus vines and is a round to oval shape firm green with yellow hue fruit with a green netted rind that turns to gold. This variety has a fruity floral aroma and tender succulent flesh. This cantaloupe has a rich sweet flavor with hints of honey and musk.

Passionfruit Maypop

Passiflora incarnata

Zones 6-11 | 1/3" | Perennial DTM 2 yrs
Passionfruit Maypop is a rapid growing trailing 6' to 8' high vine with fragrant white with purple crown fringed flowers. The green leaves turn to golden yellow in the fall. The fleshy juicy green egg-shaped tropical sweet aromatic fruit matures to a yellowish color with brown seeds in fall. They "pop" when crushed. The fruit is wonderful in teas and juice as well as eaten as a snack.

Virginia Wild Strawberry

Fragaria virginiana

Zones 3-8 | 3/8" or seed width | Perennial DTM 80
Virginia Wild Strawberry grows about 6" tall, spreads by runners, and has early-summer white blossoms. The wild plant produces small, juicy intense sweetness seedy berries that have a firm texture. The ripe fruit is wonderful for snacking.

Fruit



Woodland Strawberry

Fragaria virginiana

Zones 4 – 9 | Surface Sow | Perennial DTM 80

This native perennial, ground- covering strawberry produces small five-petaled white flowers and sweet, delicious, small, red berries. The tri-fold leaves can be eaten raw in salads, cooked, or steeped into a tea.

Amish Moon & Stars Watermelon

Citrullus lanatus

Zones 4 - 11 | 1/2"-1" | Annual DTM 105-115

Amish Moon and Stars Watermelon is an oblong 15-25 lb nice light reddish pink sweet flesh fruit with a slightly ridged dark green rind ornamented with yellow spits.

August Ambrosia Watermelon

Citrullus lanatus

Zones 2- 11 | 1" | Annual DTM 80

August Ambrosia watermelon is a 4 lb to 6 lb tasty red flesh water- melon with a thin green rind. This variety was developed for a short growing season.

Charleston Grey Watermelon

Citrullus lanatus

Zones 3 - 10 | 1/2"-1" | Annual DTM 60-90

Charleston Grey Watermelon is an oblong 25-35 lbs wonderful light reddish pink firm super sweet crisp fruit with a light green marbled rind.

Chou Cheh Red Watermelon

Citrullus lanatus

Zones 2 - 11 | 1/2" | Annual DTM 80

Chou Cheh Red is a 5 lb to 12 lb productive complex flavor sweet crispy red pinkish flesh water- melon from Shaanxi Province. This variety has a long harvest window and has been found have exceptional resistance to downy mildew.

Dixie Queen Watermelon

Citrullus lanatus

Zones 3-10 | 1" | Annual

DTM 60-90

Dixie Queen Watermelon is a round 20-30 lbs tasty light reddish pink juicy sweet flesh fruit with a bright, light green rind with dark green stripes.

Early Moonbeam Watermelon

Citrullus lanatus

Zones 4 - 9 | 1" | Annual DTM 80

Early Moonbeam watermelon is a mini 5 lb to 8 lb sweet yellow flesh watermelon with a light green rind mingled with darker green stripes. This variety is disease-resistant and cool weather tolerant.

Jubilee Improved Watermelon

Citrullus lanatus

Zones 3-10 | 1/2" -1" | Annual DTM 60-90

Jubilee Improved Watermelon is a long oval shape 26 lb - 38 lbs tasty red sweet flesh fruit with a medium green and dark wide green stripe pattern rind.

Purple Dark Opal Sweet Basil grows 12"-24" high with fragrant large deep violet to dark purple foliage and spires of pink flowers. This unique variety has hints of ginger, licorice, clove, and mint. An excellent sweet tea can be made as well as vinegar and oils and this basil will make a nice addition to pho, salads, and pasta.

Purpletop Vervain

Verbena bonariensis

Zones 7-11 | 1/8" | Perennial | DTM 90

Purpletop Vervain grows 2' to 6' tall with green ovate-lanceolate leaves and fragrant lavender violet clustered flowers and are beautiful in the garden.

Roman Chamomile

Chamaemelum nobile

Zones 2-19 | 1/2" | Perennial DTM 90

Roman Chamomile spreads out via runners and grows as a 3" to 4" high ground cover with fragrant white blooms. The fresh or dried flowers, harvested when fully open, makes a wonderful delicate sweet floral apple flavor tea.

Round Leaf Indigo

Persicaria tinctoria

Zones 3-9 | 1/8" | Perennial DTM 75-150

Round leaf Indigo, also known as Japanese Indigo, is a 3' to 6' tall shrubby plant with dark green leaves and pink to blue flowers. The fermented leaves generate a rich compelling bluish-purple indigo to dye cloth. Indigo leaves should be harvested just ahead of opening of the flowers.

Sage (Common)

Salvia officinalis

Zones 4-10 | 1/4"-1/8" | Perennial

DTM 70-90

Common Sage, known as culinary sage, is a semi shrubby plant that grows 22" to 28" tall with wooly dusty light silvery-green foliage and small bluish-purple lavender flowers.

Flowers can be battered and fried, added to egg or cheese dishes, and used as garnish for salads and pizza. The aromatic earthy slight pepper flavor leaves are wonderful in dressings, herb mixes, meats, sauces, seasonings, and teas. The foliage is also used for dried floral designs and wreaths.

St. Kitts Roselle

Hibiscus sabdariffa

Zones 9-11 | 1/2" | Annual DTM 90-100

St. Kitts Roselle, also known as Florida Cranberry, Indian Sorrel, Jamaican Tea, Maple-Leaf Hibiscus, October Hibiscus, and Red Sorrell, grows 4' to 6.5' tall with green to purplish red stems, green leaves, a pointy red calyx around the seed pod, and pink flowers. The fleshy citrus sour calyx is wonderful for making cranberry flavor red beverages, desserts, jellies, sauces, and tea. The flowers, leaves, roots, and seed can be eaten.

Santo Cilantro

Coriandrum sativum

Zones 4-9 | 1/4-1/2" | Annual DTM 45

Santo Cilantro grows on 12" to 24" stems with broad notched margin deep green leaves. The leaves, seeds, and flowers are edible. The mild cilantro flavor flowers should be eaten raw and can be sprinkled on salads. This sharp aromatic plant is a delectable flavor addition to spicy bean and chicken dishes.



Herbs



and red purple flowers. The leaves produce a milky sap and can be eaten in salads, smoothies or steamed. The leaves have a bitter earthy flavor with and slight sweetness and is best for use when young and after the spined are removed. The root, leaves and flower buds can be eaten and tea can be made from the flowers.

Mrihani Basil

Ocimum basilicum

Zones 2-11 | 1/8" | Annual DTM 70
Mrihani Basil grows 12" to 18" high and has fragrant ruffled green leaves with purple flowers. This variety has a basil flavor with undertones of anise and fennel. The fresh or dried leaves are used in coconut-based sauces, curries, stir fry, and herbal tea.

Oregano

Origanum vulgare

Zones 4-19 | 1/4" | Perennial DTM 80-90
Oregano starts as a ground-hugging rosette of leaves that can grow to 2' tall with oval dark green velvet leaves along the stem. This aromatic herb ranges in flavor from compli-

cated and sweet to spicy and astringent and is delectable fresh or dry in pasta dishes, sauces, and soups.

South Ossetia Parsley

Petroselinum crispum

Zones 2-11 | 1/4" | Biennial DTM 60-70
South Ossetia Parsley grows about 12" tall with strong aromatic green leaves. Fresh or dried leaves whole or chopped, stems, and seeds can be used in marinades, salads, and vegetable dishes.

Perfection Fennel

Foeniculum vulgare

Zones 6-10 | 1/4" | Annual DTM 80
Perfection Fennel grows up to 2' tall with wispy light green foliage and elongated fanned white bulbs. Tender stalks and leaves are wonderful in salads, leaves and seeds are tasty with seafood, and crisp delicate licorice flavor bulbs are wonderful grilled and in sauté, soups, and stir fry.

Purple Dark Opal Sweet Basil

Ocimum basilicum

Zones 4-19 | 1/4" | Annual DTM 60-90

Moon & Stars Yellow Watermelon

Citrullus lanatus

Zones 3 - 11 | 1" | Annual DTM 90-100

Moon and Stars watermelon grows to between 16 lbs and 45 lbs and has sweet yellow flesh. The deep colored rind has brilliant cosmic splashy yellow spots and marks.

Nancy Watermelon

Citrullus lanatus

Zones 3 - 11 | 1 1/2-2" | Annual DTM 90-100

Nancy watermelon grows to about 25 lbs and has a classic sweet flavor with pink-red flesh. The green striped rind is thin; thus, this variety does not do well in shipping. Nancy watermelon is above average disease resistant and excellent drought resistance.

Odell's Large White Watermelon

Citrullus lanatus

Zones 3 - 11 | 1 1/2-2" | Annual DTM 90-100

Odell's is a huge watermelon also known as White Stoney Mountain Watermelon. The delicious flesh is pink, sweet, and coarse and the rind is tender, a bit sweet, and light green to grayish in color.

Orangeglo Watermelon

Citrullus lanatus

Zones 4- 11 | 1/2 - 1" | Annual DTM 90-100

Orangeglo Watermelon is an oblong shape 25 lb to 30 lb delicious deep orange tropical sweet flesh fruit with a light green and dark green stripe pattern rind.

Renick Yellow Watermelon

Citrullus lanatus

Zones 2 - 11 | 1" | Annual DTM 70-90

Renick Yellow are small melons with sweet crisp yellow flesh and a bright golden core.

Scaly Bark Watermelon

Citrullus lanatus

Zones 3- 12 | 1/2-2" | Annual TM 90

Scaly Bark watermelon have sweet crispy red flesh with mottle colored rough looking

skin. This watermelon holds well and can stay on the vine a week or two after harvest date.

Stone Mountain Watermelon

Citrullus lanatus

Zones 2 - 11 | 1 1/2 - 2" | Annual DTM 80-90

Also known as Dixie Belle, this watermelon averages 30 lbs and has an above average tasting sweet pink flesh with a thick dark green rind that resists splitting; thus, this is a good choice for shipping or storage. The rind is excellent for pickling.

Sugar Baby Watermelon

Citrullus lanatus

Zones 3 - 11 | 1/2" | Annual DTM 75-85

Sugar Baby Watermelon are round compact 6 lb to 10 lbs with solid green rinds and sweet red flesh.

Tendersweet Orange Watermelon

Citrullus lanatus

Zones 3 - 10 | 1" | Annual DTM 60-90

Tendersweet Orange Watermelon is a 30 to 35 lb oblong fruit with medium green and dark green netting striped pattern rinds and orange flesh that is crisp, sweet, and tangy with a hint of citrus.

White Wonder Watermelon

Citrullus lanatus

Zones 2 - 11 | 1" | Annual DTM 80-90

White Wonder watermelons average 3 lbs to 8 lbs with ivory to white flesh and have a subtly sweet flavor with a mild tropical cucumber-like essence.

Wilson's Sweet Watermelon

Citrullus vulgaris

Zones 2 - 11 | 1" | Annual DTM 85-95

Wilson's Sweet grows 15 lb to 20 lbs and has crisp sweet red flesh with a spotted green rind. This watermelon keeps well.

Grains



Coral Fountain Amaranth Grains

Amaranthus caudatus

Zones 2-11 | 1/4 - 1/2" | Annual DTM 70-75
Coral Fountain Amaranth grows 3' to 5' tall and produces cascades of gold peach-coral flower tassels with golden seeds. The green leaves are edible and the earthy seeds can be used like a grain for baked goods, porridge, as well as popped.

'Folong' Amaranth

Amaranthus spp

Zones 2-11 | 1/4" | Annual DTM 65-70
'Folong' Amaranth grows 4' to 6' high with large tender yellowish green leaves and elegant dangling flower clusters. Blanched younger leaves have a mild flavor excellent for salads and mature leaves, with a non-earthly flavor with nutty undertones similar to spinach, are nice for Cameroonian inspired dishes as well as in sauté, stews, stir fry, and soup. The black seeds are edible and processed into flour.

Hopi Red Dye Amaranth Grains

Amaranthus cruentus

Zones 2-11 | 1/8-1/4" | Annual DTM 70-75

Hopi Red Dye Amaranth grows on 4' to 7' tall red stems with small beautiful red flower bracts. The spouts are great for micro-greens, purple leaves for salads, and seeds can be ground for breads and baked goods. This variety is used as a dye for foods and crafts.

Purple Valley Barley

Hordeum vulgare

Zones 3-9 | 1/2" | Annual DTM 120
Purple Valley Barley grows 3' to 4' tall and has lavender spikelets. The barley retains its color through cooking and has a slight nutty smoky flavor. The firm texture is not as gummy as other varieties and is excellent for a grain bowl and addition to salad.

Astronomy Domine Sweet Corn

Zea mays subsp. mays

Zones 3-11 | 1" | Annual DTM 65-70
Astronomy Domine Sweet Corn grows 6' to 7' tall with green leaves, bushy silks and tassels, and multi-color white, yellow, lavender, gray, orange, deep red, and blue color kernels on a range of 6' to 12" ears. This tender corn has great sweet flavor.

have great flavor and sweetness. Fresh or dried leaves whole or chopped and stems can be used in salads and go well with lemon and butter-based sauces.

Italian Flat Leaf Parsley

Petroselinum crispum

Zones 2-11 | 1/4" | Annual/Biennial DTM 90-100

Italian parsley, known as flat leaf parsley, grows 18" to 24" tall with aromatic bright green leaves and small white flowers. The leaves have a slight peppery flavor with hints of citrus, clove, and nutmeg. Fresh or dried leaves whole or chopped and stems can be used in salads and go well with savory sauces, soups, and stocks.

Klip Dagga (Lion's Ear)

Leonotis nepetaefolia

Zone 8-11 | 1/8" | Annual/ Perennial DTM 70
Klip Dagga, known as Lion's Ear, grows on an up to 10' tall ever-green stalk with spiny bracts and fuzzy tubular peachy orange flowers. The leaves of the plant are useful for making tinctures or sharp bitter tea.

Komi Shungiku

Chrysanthemum coronarium

Zones 3-10 | 1/4-1/2" | Annual DTM 30-45
Komi Shungiku is known as an edible Chrysanthemum that has a long stem with deep serrated green leaves and pale yellow

flowers. The young mild floral flavor leaves and mature grassy, bitter flavor leaves are delicious in salads, omelets, soups, and stir fry. The flowers can be dried for tea.

Lemon Balm

Melissa officinalis

Zones 4-9 | 1/4" | Perennial DTM 90-200
Lemon Balm grows 1' to 2' tall and wide in clumps of stems with fragrant green leaves and clusters of white to creamy color flowers. The lemon scent leaves with a hint of mint are nice in cold or hot beverages and add a tart flavor to salads and meat dishes.

Lovage

Levisticum officinale

Zones 3-8 | 1/2" | Perennial DTM 85-95
Lovage grows 3' to 4' tall and 18" wide with smooth, thick hollow stems, fragrant dark green leaves, and yellowish white flowers. The leaves and seeds have a deep parsley-celery flavor with a hint of anise. Young fresh or dried leaves and stems can be used in salads and go well with poultry and rice dishes, soups, and stews. Crushed seeds can be used in a seasoning powder and the roots are also edible.

Marjoram (Sweet)

Origanum majorana

Zones 9-10 | 1/4" | Perennial DTM 70-80
Sweet Marjoram, also known as Pot Marjoram, grows 1' to 2' tall as a sub-shrub with green to red burgundy stems, greyish green leaves, and pink and white tubular flowers. The pleasant citrus pine aromatic leaves, stems and sweet spicy flowers are edible and are wonderful in sauces, soups, and stews, and stuffing.

Milk Thistle

Silybum marianum

Zones 5-9 | 1/8" | Biennial DTM 100-125
Milk Thistle grows 2' to 6' tall and has dark green leaves with white marbling



Herbs



German Chamomile

Matricaria recutita

Zones 3-9 | 1/4" | Annual DTM 90-120

German Chamomile grows as a 6" to 36" high bush with feathery leaves and small fragrant white petal flowers with yellow centers. The fresh or dried flowers, harvested when fully open, makes a wonderful delicate apple floral

Genovese Basil

Ocimum basilicum oleracea

Zones 3-10 | 1/4" | Annual/zone 10- 11
Perennial DTM 60-80

Genovese Sweet Basil grows 2' high with fragrant large deep green glossy almond shape leaves and tall spires of white flowers. This variety is the sweetest of all basil with a slight peppery flavor and hints of clove, mint, and anise. An excellent caprese salad, pesto, and sauce can be made with this basil which retains flavor when frozen.

Glossy Epazote

Chenopodium ambrosioides

Zones 2-7 and 8-10 | 1/4" | Annual and
Perennial TM 55-65

Glossy Epazote, also known as wormseed, grows 4" tall with aromatic toothed light green to yellowish or reddish green leaves and reddish, cream colored or green stems and tiny yellow- greenish flowers. The crisp leaves with a distinctive strong resin skunky flavor, can be used in salads and will go well with Mexican inspired dishes.

Hamburg Rooted Parsley

Petroselinum crispum var. tuberosum

Zones 3-11 | 1/4"-1/2" | Annual/ Biannual
DTM 80-95

Hamburg Rooted Parsley, also known as root parsley, Dutch rooted parsley, turnip rooted parsley, and parsnip rooted parsley grows 1" to 2" high with deep green leaves, yellow flowers, and 2" wide and 6" to 10" long tapered cream color roots. Mild earthy fresh or dried leaves and stems can be used in salads and go well with sauces, soups, and stocks. The edible root has a nice subtle parsley flavor and can be blended into a puree, sautéed, or added to soups and stews.

Himalayan Haucatay (Peruvian Black Mint)

Tagetes minuta

Zones 4-9-11 | 1/8-1/4" | Annual/ Perennial
DTM 110

Himalayan Huacatay, a marigold also known as Peruvian Black Mint or wild marigold, grows 4' to 6' tall with aromatic toothed green leaves and small sparse pale-yellow flowers. The flowers and leaves (black mint), are edible with hints of mint, basil, anise, and citrus flavors wonderful for beverages, Mexican inspired dishes, salads, sauces, sweets, and teas.

Hungarian Landrace Parsley

Petroselinum crispum

Zones 2-11 | 1/4" | Annual/Biennial DTM 75
Hungarian Landrace Parsley grows about 12" tall with aromatic green leaves. The leaves

Bloody Butcher Flour Corn

Zea mays subsp. mays

Zones 3-11 | 1/4" | Annual DTM 120

Bloody Butcher Flour Corn grows 5' to 6' tall with green leaves, bushy silks and tassels, and iron- rich red color kernels with deep red stripes on 8: to 12' ears. This corn has great flavor and can be ground for flour and cereal as well as roasted when young.

Caribbean Flint Corn

Zea mays subsp. mays

Zones 3-11 | 1" | Annual DTM 95-100

Caribbean Flint Corn grows 5' to 8' tall with green leaves, bushy silks and tassels, and yellow pointed kernels on 7" to 10" ears. The smooth and hard corn makes a dense and chewy cornmeal for baking, polenta or hominy and is used in the preparation of tortillas and tamales.

Cherokee White Eagle Corn

Zea mays subsp. mays

Zones 3-11 | 1/4" | Annual DTM 110

Cherokee White Eagle Corn grows 8' to 10' tall with green leaves, bushy silks and tassels, and white and dark blue kernels on 6" to 7" stocky ears. This corn has great flavor and can be ground for cornmeal and roasted when young.

Dakota Black (Popcorn) Corn

Zea mays subsp. mays

Zones 3-11 | 1" | Annual DTM 85-110

Dakota Black Corn grows 4' to 6' tall with green leaves, bushy silks and tassels, and small mahogany to jet black kernels on 5" to 9" ears. This intense flavor corn is a wonderful fluffy popping corn.

Dynamite Popcorn (Yellow)

Zea mays subsp. mays

Zones 3-11 | 1 1/2-2 1/2" | Annual
DTM 100-110

Dynamite Popcorn, also known as 'South American Yellow,' 'Sunburst', 'T.N.T.', and

'Yellow Giant', grows 5' tall with green leaves, bushy silks and tassels, and golden yellow kernels on 6" to 9" ears. This nice butter flavor corn is a high-quality popping corn that creates a mushroom shape.

Glass Gem Corn

Zea mays subsp. mays

Zones 4-7 | 1" | Annual DTM 100-110

Glass Gem Corn grows up to 15' tall with green leaves, bushy silks and tassels, and vivid translucent multicolor jewel toned kernels on 6" to 8" ears. This tender and crisp corn has a slight sweet nutty flavor and is nice for polenta and popping as well as ornamental.

Hickory Cane Dent Corn

Zea mays subsp. mays

Zones 3-11 | 1" | Annual DTM 85-110

Hickory Cane Corn, also known as Hickory King Corn, grows up to 15' tall with green leaves, bushy silks and tassels, and flat creamy white kernels on tight 7" to 9" ears. This corn has great flavor and is wonderful for roasting and creamed corn as well as ground for grits, hominy and white corn- meal for corn bread, tortillas, and chips.

Lenape Blue Pulling Corn

Zea mays subsp. mays

Zones 4-8 | 1" | Annual DTM 90

Lenape Blue Pulling Corn grows 6' to 7' tall



Grains



with green leaves, bushy silks and tassels, and purplish- blue and yellowish white kernels on 6" to 8" ears. This corn has rich and sweet flavor and can be ground for cornmeal and roasted when young.

McCormack's Giant Blue Dent Corn

Zea mays subsp. mays
Zones 3-11 | 1" | Annual DTM 85-100
McCormack's Blue Giant Dent Corn grows 10' to 12' tall with narrow leaves, bushy silks and tassels, and wide smoky blue kernels on 7" to 8" ears. This cross variety between Hickory King and an unnamed heirloom blue dent corn is ideal for roasting and the dry grain can be ground for cornmeal or chips.

Minnesota '13 Moonshine Corn

Zea mays subsp. mays
Zones 4-8 | 1" | Perennial DTM 100
Minnesota '13 Moonshine Corn grows 8' tall with green leaves, bushy silks and tassels, and yellow red-tinge kernels on 7 1/2" to 8" ears. This corn has sweet flavor good for producing alcohol and can be ground for grits or used as animal feed.

Strubbe's Blue Dent Corn

Zea mays
Zones 3-11 | 1" | Annual DTM 80-100
Strubbe's Blue Dent Corn grows 7' tall with

beautiful turquoise to bright blue to purple-blue kernels on 8" ears. This variety great for blue tortilla masa, chips, cornmeal, and corn bread.

Tuxpeño Dent Corn

Zea mays subsp. mays
Zone 3-11 | 1" | Annual TM 103 days
Tuxpeño Dent Corn grows 6' to 9' tall with green leaves, bushy silks and tassels, and yellow and white kernels sometimes with orange, purple and red colors on 6" to 8" ears. This starchy corn has sweet flavor and creamy texture can be grilled, ground for coarse grits, or made into dough or tortillas.

Tuxpeño Dent Corn

Zea mays subsp. mays
Zone 3-11 | 1" | Annual DTM 103 days
Tuxpeño Dent Corn grows 6' to 9' tall with green leaves, bushy silks and tassels, and yellow and white kernels sometimes with orange, purple and red colors on 6" to 8" ears. This starchy corn has sweet flavor and creamy texture can be grilled, ground for coarse grits, or made into dough or tortillas.

Waimamalo Orange Corn

Zea mays
Zones 9-11 | 1"-2" | Annual DTM 110-120
Waimamalo Orange, also known as Nalo Orange, grows 9' to 11' tall and has large strong orange color dense ears. The kernels are oil rich great for cornmeal, masa, and polenta.

Sussex Flax

Linum usitatissimum
Zones 5-9 | 1/8" | Annual DTM 110
Sussex Flax grows 3' high and has delicate purple-blue blooms and brown seeds. The healthy seeds are tasty and linen can be made by the retting process.

Dragon's Claw Millet

Eleusine coracana
Zones 2-11 | 1/4" | Annual DTM 90

green feathery foliage, large seed umbels, and yellow flowers. The foliage has slight tangy sweet delicate flavor with a hint of bitterness and is a delightful addition to eggs, salads, sandwiches, seafood, and soups.

Candyleaf Stevia

Stevia rebaudiana
Zones 8-11 | 1/4-1/2" | Annual / Perennial DTM 50-60
Candyleaf Stevia grows 12" to 48" with oval-shaped, tiny green leaves and small white flowers. The mature raw leaf is about a quarter as sweet as the extract powder and can be fresh, dried or ground for use to sweeten beverages and powder form, which is 30 times sweeter than sugar, can be used in beverages and sweet baked goods. This plant can be a houseplant and should be cut back to prevent flowering.

Creeping Thyme

Thymus serpyllum
Zones 4-9 | 1/16" | Perennial DTM 70-200
Creeping Thyme is a low growing woody herb that grows 4" to 8" tall and wide with little aromatic blue green leaves and clusters of tiny pink to pale purple tubular flowers. The earthy pungent grassy note plant is a savory addition to poultry, soups, stews, and vegetables.



Echinacea / Purple Coneflower

Echinacea purpurea
Zones 3 to 8 | 1/4" | Perennial DTM 100
Echinacea purple coneflower variety grows 2.5' tall with sturdy branching stems, narrow ovate toothed dark green leaves with sparse white hairs, and purple to pink daisy like blooms with a central cone. The leaves and petals are edible. All plant parts are used in tinctures and medicinals.

English Thyme

Thymus vulgaris
Zones 4-10 | 1/16" | Perennial DTM 70-90
English Thyme is an evergreen that grows 6" to 12" tall and wide with little aromatic gray-green leaves and tiny pink, lavender, or white tubular flowers. The earthy pungent grassy note and mild mint lemon flavor plant is a savory addition to poultry, soups, stews, and vegetables.

Fenugreek

Trigonella foenum-gracum
Zone 7 | 1/8" | Annual DTM 30-70
Fenugreek, grows up to 24" tall with small aromatic ovate green to purple leaflets, white, purple or yellow flowers, and curved square shape yellowish brown seeds. Raw leaves are super bitter and cooked leaves and seeds have a sweet slight bitter taste with a burnt maple scent. Fresh or dried leaves are wonderful for curry and vegetable dishes and soups.

Garden Sorrel

Rumex acetosa
Zones 5-7 | 1/4" | Perennial DTM 35-40
Garden Sorrel, also known as Common or English sorrel, grows 12" to 28" tall with yellowish green arrow shape leaves and crimson and pink flowers. The leaves taste sour tart and dry and young leaves are nice with seafood and soups.

Herbs



Asian Sour Leaf Hibiscus Roselle

Hibiscus sabdariffa

Zones 3-8/9-12 | 1/2" | Annual/ Perennial
DTM 70-90

Asian Sour Leaf Hibiscus Roselle, grows up to 8' tall with green to purplish red stems, green serrated leaves, a pointy red calyx around the seed pod, and pink flowers. The fleshy tangy tart calyx is wonderful for making cranberry flavor red beverages, desserts, jellies, sauces, and tea. The flowers, leaves, roots, and seed can be eaten. The leaves are nice fresh in salads or cooked in curries and vegetable dishes.

Basil (Sweet)

Ocimum basilicum

Zones 3-10 | 1/4" | Annual/zone 10-11 Perennial
DTM 85

Sweet Basil grows 24" to 30" high with fragrant large deep green leaves with slight cupping and spires of white flowers. This variety has a hearty aroma with sweet and spicy flavor. An excellent caprese salad, pesto, and sauce can be made with this basil which can be used fresh or dried.

Bergamot (Wild)

Monarda fistulosa

Zones 4-10 | 1/4" | Perennial DTM 14-20
Bergamot grows 2' to 4' tall on multiple clumps of stalks and light green stems with serrated light green to tinted red or purple leaves and tubular lavender, pink and purple flowers. The aromatic leaves, stems and flowers are edible and makes a nice pot herb. Leaves and flowers with a hint of spiciness can be used similar to use of oregano and is a nice addition to salads, soups, and baked goods as well as herbal tea. This plant can be dangerous for medicinal use without knowledge of its properties.

Black Cumin

Nigella sativa

Zones 5-10 | 1/8" | Annual DTM 60-80
Black Cumin grows 8" to 24" tall green stems with light blue ornamental star shape flowers. The slight nutty bitter seeds with smoky undertones and a hint of sweetness are a nice spice addition to root vegetable dishes, soups, and stews as well as a garnish.

Bouquet Dill

Anethum graveolens

Zones 3-11 | 1/8-1/4" | Biennial DTM 70
Bouquet Dill grows 3' to 5' tall with aromatic

Dragon's Claw Millet grows to 18" high and has green and rust panicle fingers. The seed scent is similar to malted barley and the millet is ground into flour for baked goods and porridge as well as fermented for beer.

Lime Lights Millet

Setaria italica

Zones 2-11 | 1/4" | Annual DTM 70
Lime Lights Millet lime green to golden stalks grow 3' to 4' tall with golden long, full, seed heads. This variety is grown as a grain for porridge or flour.

Northern Sea Oats

Chasmanthium latifolium

Zones 5-9 | 1/4" | Perennial DTM 70-80
Northern Sea Oats is an ornamental robust bright blue- green grass in clumps that can grow to 2' to 4' tall. This variety has 5" to 9" arch drooping purple bronze ripening to copper flat oat seed heads in late summer and golden-brown foliage in winter. This variety is a wonderful addition to gardens and landscaping and can be used in a dried bouquet.

Hungarian Blue Breadseed Poppy

Papaver somniferum

Zones 3-9 | 1/16" | Annual DTM 80-90
Hungarian Blue Breadseed Poppy grows 24 to 36-inches high with silvery blue green leaves and vivid bluish purple flowers. The nutty flavor gray-blue seeds are used for breads, cakes, and muffins.

Biobio Quinoa

Chenopodium quinoa

Zones 4-10 | 1/4-1/2" | Annual DTM 80
Biobio Quinoa grows 3' to 5' tall on a red stem with lilac color seed heads and small white seeds. This variety has a wonderful nutty flavor and young leaves can be used in salad.

Kaslala Multicolor Quinoa

Chenopodium quinoa

Zones 4-10 | 1/4-1/2" | Annual DTM 80
Kaslala Multicolor Quinoa grows on a 7' tall bright red stem with magenta leaves and has large seed head ranging in vivid colors from black to chocolate, nut brown to buff, cherry, pink, white and tricolor. .



Grains

Wild (Goosefoot) Quinoa

Chenopodium album

Zones 3-10 | 1/4-1/2" | Perennial

DTM 100-120

Wild Quinoa, also known as Goosefoot and pigweed, grows to 6' high and has greenish blue gray goosefoot shape green leaves and white seed heads ripen to magenta. Young leaves are mild and wonderful for sauté. Mature leaves are bitter and fully mature plants can be harvested for grain. This plant can be dangerous for medicinal use without knowledge of its properties.

Common Winter Rye

Secale cereale

Zones 1-9 | 1-11/2" | Annual DTM 80

Common winter rye is 4' tall and yellowish rust and green in coloring. The grain is grown for replenishing nitrogen in soils, breaking up compact and clay soils, and reducing erosion. Winter rye berries have a nutty earthy flavor and grains have a slight malty and mild nutty flavor. Rye berries are wonderful for baked breads and desserts. The grains are excellent for fermented beverages, pastries, salads, and soups.

Benne Sesame

Sesamum indicum

Zones 10-13 | 1 1/2" | Annual DTM 160

Benne Sesame grows up to 6' tall and has white, pale pink, blue or purple flowers and the seeds are within a fruit capsule. The brown seeds have a pronounced honey nutty flavor that has a slight bitterness. The seeds are wonderful as a flavoring ingredient for dressings, sauces, soups or stews as well as sprinkled as a garnish. Benne sesame seeds give sweets a dark caramel complexity and the leaves and young seed pods are edible.

Montechello White Sesame

Sesamum indicum

Zones 10-11 | 1/4" | Annual DTM 120-150

Montechello White Sesame grows up to 6' tall and has white flowers and the seeds are within a fruit capsule. The brown seeds have a nutty flavor. These seeds are wonderful as a flavoring ingredient for dressings, sauces, soups or stews as well as a garnish.

Ba Ye Sorghum

Sorghum bicolor

Zones 2-11 | 1-2" | Annual DTM 90

Ba Ye Sorghum grows on a 7' tall stem with seed heads that mature into shades of amber, brown, and red. The millet can be cooked similar to rice or quinoa and used for porridge, as well as ground into flour for baked goods.

Broomcorn Sorghum

Sorghum bicolor

Zones 2-11 | 1/2" | Annual DTM 100-110

Broom Sorghum grows on an 8' tall stem with 2' to 3' light rust color fan shaped seed heads that mature into shades of amber, black, brown, and red. The seed heads are best as an ornamental and the stalks and panicles can be used as a broom. The seeds can be used for bird feed or cured for popcorn.

Della Sorghum

Sorghum bicolor

Zones 2-11 | 1/2" | Annual DTM 100-115

Della Sorghum grows on a 10' to 12' tall stem and the seed head is a rust color. The stalks can be pressed and the juice boiled down for an excellent sweet syrup considered the gold standard. The seeds can be ground into flower for baked goods.

Kassaby Sorghum

Sorghum bicolor

Zones 2-11 | 1/2" | Annual | DTM 100-115

Kassaby Sorghum grows on a 12' tall stem and the seed head is white. The stalks can be pressed and the juice boiled down for a wonderful sweet syrup. The seeds can be popped like popcorn or ground into flower

Accawmacke Broccoli Turnip Greens

Brassica rapa

Zones 6-11 | 1/4 - 1/2" Biennial DTM 45

Accawmacke Broccoli is a non-rooting turnip with glossy leaves grown year-round for greens and overwintered to produce "broccoli raab" flower spikes in the spring. This rare turnip has sweet dark greens and is wonderful boiled, sautéed, and stir fry and the seeds can be used in crackers and baked goods.

De Cicco Broccoli

Brassica oleracea var. italica

Zones 3-10 | 1/4 - 1/8" | Annual DTM 70

De Cicco Broccoli grows 28" to 30" high with a 3" to 4" diameter bluish green central head and long thin stems. This variety has a mild sweet flavor with crunchy texture and is wonderful raw or sautéed, and stir fry. The sweet dark green baby leaves are nice as cooked greens.

Piracicaba Broccoli

Brassica oleracea

Zones 4 - 10 | Depth 1/4" | Annual DTM 65

Broccoli Piracicaba (pee-ree-see- kah-bah) grows 30" high with loose habit green florets and long thin stems. This variety has sweet flavor florets with crunchy texture and is wonderful raw or sautéed, and stir fry.

Roman Cauliflower

Brassica oleracea Romanesco

Zones 2 - 11 | Depth 1/4" | Annual

DTM 75-100

Commonly known as Romanesco, grows

12.5" high and 24" wide with lime green fractal pattern self-similar florets. This variety has a delicate nutty flavor florets with crunchy texture and is wonderful raw, roasted, sautéed, steamed, and stir fry.

Rhubarb Breeder's Mix

Rheum Rhabarbarum

Zones 3-10 | 1/4" | Perennial DTM 1 to 3

years

Rhubarb Breeders Mix grows 24" to 36" tall and 36" to 48" wide as slender stalks in a range of colors and forms from deep red to nearly all green. Leaves are inedible. The stalks have slight acidic mild sweetness tart flavor and may be eaten raw, made into chutney and jam, and are wonderful in desserts.

Transylvanian Sorrel

Rumex acetosa

Zones 5-7 | 1/2" | Perennial DTM 35-60

Transylvanian Sorrel has light green long, strap-shaped leaves. This tasty variety is wonderful in salad mixes, sauces, and sorrel soup.

Red Bull Brussel Sprouts

Brassica oleracea var. gemmifera

Zones 2 - 10 | Depth 1/4" | Annual DTM

210-260

Red Bull Brussel Sprouts grows 3' tall with green to deep purple red 1" to 2" sprouts and green to purple leaves. The nutty and mild sprouts are excellent roasted and tasty in sauté, soups, stews, and stir fry.



Greens

Spicy Curls Mustard

Brassica juncea

Zones 6-11 | 1/4-1/2" | Annual DTM 40-45
Spicy Curls Mustard has a mix of curly and wavy red and purple leaves and yellow flowers. The leaves have a rich flavor with a bit of heat and make wonderful cooked greens and the flowers are edible.

Bloomsdale Spinach

Spinacia oleracea

Zones 3-90 | 1/2" | Annual DTM 40-50
Also known as "Bloomsdale Long Standing", this variety has dense deep green leaves that melt in your mouth. The young to full size leaves have a light sweet earthy flavor..

Green Malabar Spinach

Basella alba

Zones 7-11 | 1/4" | Annual DTM 60-80
Green Malabar Spinach grows on a 6' to 30' long green vine and has semi-succulent glossy dark green oval or heart shape leaves. The tender leaves and shoots are mild with chard-like notes and goes well in salads.

Huauzontle Red Aztec Spinach

Chenopodium berlandieri

Zones 1- 11 | 1/2" | Annual DTM 60
In Mexican cuisine, huauzontle is often battered, fried, and served with cheese (as in tortas de huauzontle), or incorporated into stews and soups. Its seeds are edible and can be used similarly to quinoa or toasted for a nutty addition to dishes.

Merlo Nero Spinach

Spinacia oleracea

Zones 5-10 | 1/2" | Annual DTM 40-45
Spinach Merlo Nero has dark intense green rounded savoyed leaves that are tender and flavorful. This variety is excellent in pasta.

New Zealand Spinach

Tetragonia tetragonioides

Zones 8-11 | 1/2 -1" | Annual DTM 50-70
New Zealand Spinach trails and grows a copious amount of mild greenish leaves and is not technically a proper common spinach. It is a great alternative that looks and tastes similar with a slight salty nutty flavor. Young leaf tips can be eaten raw in a salad and mature leaves can be lunched or cooked.

Red Malabar Spinach

Basella alba

Zones 7-10 | 1/4" | Perennial DTM 70-85
Red Malabar Spinach, also known as Indian Spinach and Ceylon Spinach, grows on a 6' to 10' long deep reddish purple vine and has semi-succulent glossy dark green oval or heart shape leaves. The tender leaves and shoots are mild with peppery notes and a bit of citrus and go well in salads. The cooked leaves are a bit gelatinous and are pleasant for sautés and soups.

Sokoyokoto or Lagos Spinach

Celosia argentea

Zones 2-11 | 1/2" | Annual DTM 45-60
Sokoyokoto or Lagos Spinach can grow 5' to 6' tall and has green leaves and deep pink and tan flowers. The tender leaves have a nice flavor, are wonderful as cooked greens, and pleasant for sautés and soups.



for baked goods. This variety can be brewed for beer as well as cracked and cooked for a chewy, sweet and savory treat.

Kawanda Sorghum

Sorghum bicolor

Zones 2-11 | 1/2" | Annual DTM 100-115
Kawanda Sorghum grows on a tall stem and the seed head is beige to light brown when mature. The stalks can be pressed and the juice boiled down to create one of the sweetest sorghum syrups for baked goods or a spread.

Korjaj Sorghum

Sorghum bicolor subsp. Bicolor

Zones 2-11 | 1/4" | Annual DTM 115
Korjaj Sorghum is a white grain sorghum from western Sudan. Korjaj is short compared to many sorghum varieties, averaging 5 feet. The seeds of this sorghum are rather flatter than most, but they are bright white and tasty. short (between 4' and 6' usually), and very uniform. It has relatively sweet and juicy stalks, , then the green seeds are boiled or steamed to make an utterly delicious food. Impressive seed heads and a pleasantly sweet sap.

M61 Perennial Sorghum

Sorghum bicolor

Zones 2-11 | 1/4" | Perennial | DTM 110
It's said to be the diverse result of a cross between an annual grain sorghum (*Sorghum bicolor subsp. bicolor*) and the weedy perennial Johnsongrass (*Sorghum halepense*). Some plants have plump, light- orange, easy



to thresh grain, while others have a more tightly clasping glume and may be optimally used for cover crop and/ or compost biomass production.

Sugar Drip Sorghum

Sorghum bicolor

Zones 2-11 | 1/2" | Annual DTM 120-140
Sugar Drip Sorghum grows on a 6' to 9' tall stem and the seed head is amber red when mature. The stalks can be pressed and the green juice boiled down over a wood fire for delicious sweet syrup for baked goods or a spread.

White African Sorghum

Sorghum bicolor

Zones 2-11 | 1/4" | Annual DTM 120
White sorghum grows on a 9' to 10' tall stem and the panicle has black outer glume seed covering. This variety can be made into flour for baked goods, milled into grits, cooked as a grain, and the cane can be pressed into a juice, fermented, or boiled for syrup.

A.L. White Teff

Eragrostis tef

Zones 8-11 | 1/4" | Annual DTM 90-100
A.L. White Teff grows 3' tall in a clump of narrow curved wispy grassy foliage with brown to reddish purple and white to tan seeds. This variety has a wonderful nutty flavor and is preferred ground for making injera, a traditional flat bread, as well as a whole grain baked, boiled or steamed for polenta and porridge dishes.

Greens



Callalo Amaranth Greens

Amaranthaceae Amaranthus

Zones 2-11 | 1/4" | Annual DTM 30
Callalo grows 3' to 5' high and 12" to 24" wide with tender emerald green leaves and elegant dangling flower clusters. Younger leaves have a mild flavor excellent for salads and mature leaves, with a slight bitter flavor with nutty undertones similar to spinach, are nice for juicing and Caribbean dishes as well as in sauté, stews, stir fry, and soup. The flower buds and seeds are edible.

'Folong' Amaranth

Amaranthus spp

Zones 2-11 | 1/4" | Annual DTM 65-70
With origins in Cameroon, 'Folong' Amaranth grows 4' to 6' high with large tender yellowish green leaves and elegant dangling flower clusters. Blanched younger leaves have a mild flavor excellent for salads and mature leaves, with a non-earthly flavor with nutty undertones similar to spinach, are nice for Cameroonian inspired dishes as well as in sauté, stews, stir fry, and soup. The black seeds are edible and processed into flour.

Roquette Arugula

Eruca vesicaria

Zones 2-11 | 1/4" | Annual DTM 35-45
Arugula Roquette, also known as rocket, grows 10" to 24" high with irregular slender lobed medium green leaves and pale yellow flowers. The foliage is tender with a peppery and slight nutty flavor. This variety is a nice accent in mixed salads and sandwiches, and mature bitter leaves are wonderful light steamed or cooked with other greens, as well as in soups and stews.

Shanghai Green Baby Bok Choy

Brassica rapa

Zones 2-11 | 1/2" | Annual/Biennial DTM 35-55
Shanghai Green Baby Bok Choy are 5" to 6" upright plants with a white fleshy base, light green stems, and curvy green foliage. The leaves are tender and great in salads.

Alchi Chinese Cabbage

Brassica rapa Pekinensis

Zones 4-7 | 1/4" | Annual DTM 70
Alchi Cabbage grows up to 24" high and 1 to 2 pounds in a compact dense cylindrical barrel shape head with broad pale green

with hints of purple have a pungent garlic mustard flavor savory in salads and soups.

Frizzy Lizzy Mustard

Brassica juncea

Zone 8 - 11 | 1/4" | Annual DTM 40-45
Frizzy Lizzy Mustard grows 12" to 24" high with wavy fancy deep toothed reddish purple and green leaves. The foliage has a pleasant mild spice flavor and adds nice color and bulk to a salad and are tasty in sauté and stir fry.

Garnet Butter Gem Lettuce

Lactuca sativa

Zones 2-10 | 1/8 to 1/4" | Annual DTM 45-50
Garnet Butter Gem is a compact uniform 12" wide tight rosette lettuce with pebbled red and light plum leaves touched with brown. This crunchy variety has a balanced sweet buttery flavor.

Iceberg Crisphead Lettuce

Lactuca Sativa

Zone 4- 9 | 1/8-1/4" | Annual DTM 70-85
Iceberg Crisphead lettuce is medium 4" to 6" round head with fringed cool green ruffled outer leaves enveloping a light green to silvery-whitish interior. This crunch mild sweet variety is great for sandwich and salads.

Salinas 88 Lettuce

Lactuca Sativa

Zone 4- 9 | 1/8-1/4" | Annual DTM 70-80
Salina lettuce is medium 4" to 6" round head with dull green leaves enveloping a light green to whitish yellow interior. This crisp mild sweet variety is great for sandwich and salads.

Great Wave Miike Mustard

Brassica juncea

Zones 8 - 11 | 1/4 - 1/2" | Annual | India | 45
Great Wave Miike Mustard grows up to 36" high with wavy growth habit and short broad green leaves with red veins. Sweet and

strong spicy young tender leaves are tasty in a salad, on sandwiches.

Green Wave Mustard Greens

Brassica juncea

Zones 6-11 | 1/4-1/2" | Annual DTM 40
Green Wave Mustard grows 1' to 2' high with curly and fringed medium green spineless leaves. The leaves are tender with a sharp spicy flavor.

Osaka Purple Mustard

Brassica juncea

Zones 1 - 12 | Depth 1/4-1/2" Annual DTM 21-45
Osaka Purple Mustard grows 12" to 15" high and wide with dark green purple tinged leaves with bright white veins and yellow flowers. Young leaves are sweet and mature to pungent.

Red Giant Mustard Greens

Brassica juncea

Zone 2-9 | 1/2" | Annual DTM 40
Red Giant Mustard grows about 16" high with large purple reddish leaves. The spicy leaves are nice for salads and sandwiches and mature leaves are tasty as greens, and in sauté, soups, stews, and stir fry. The flavorful seeds can serve as spice and be ground to make condiments.



Greens



Dark Green Romaine Lettuce

Lactuca sativa

Zones 2-10 | 1/8 - 1/4" | Annual DTM 65

Dark Green Romaine lettuce head is upright, narrow, and closed at the top, blanching the heart with dark green leaves. This crunchy variety has a sweet flavor.

Ear of the Devil Lettuce

Lactuca sativa

Zones 2-10 | 1/8 - 1/4" | Annual DTM 60

Ear of the Devil lettuce is a massive star like rosette with long pointed deer tongue shape glossy green leaves with red to burgundy tones and crunchy midribs. This looseleaf crunchy variety has a nutty flavor with no bitterness.

Freedom Mix Lettuce

Lactuca sativa

Zones 2-10 | 1/8 to 1/4" | Annual DTM 40-70

Freedom Mix Lettuce is a special gene pool curated from the most disease-resistant and best tasting commercial, heirloom, and farm-original varieties. This green and reddish

purple variety is a pleasing crisp-leaf head lettuce.

Carolina Broadleaf Mustard

Brassica juncea

Zone 2-11 | 1/4 - 1/2" | Annual DTM 42

Carolina Broadleaf Mustard grows about 16" to 24" high with large wide wrinkled medium green leaves. Mild young leaves are nice for a salad and tender mature leaves are tasty as greens.

Ethiopian Green Mustard

Brassica carinata

Zone 8- 11 | 1/4 - 1/2" | Annual | DTM 60-90

Ethiopian Green Mustard grows about 3' to 6' high with scalloped serrated medium green leaves. Mild young leaves are nice for a salad as well as and tender mature leaves are tasty as sauté greens,

Eva Mustard Greens

Brassica juncea

Zones 6-11 | 1/4-1/2" | Annual DTM 40-50

Eva Mustard is a population of different *Brassica juncea* varieties that crossed and naturalized. The tapered dark green leaves

outer leaves and light whitish green tender inner leaves. This crisp variety has a mild and slight sweet flavor wonderful for salad, soup, and stir fry.

Golden Acre Cabbage

Brassica oleracea

Zones 3-12 | 1/4 - 1/2" | Annual DTM 60-65

Golden Acre Cabbage is compact and grows 12" high, 5" to 7" in diameter, and 2 to 4 pounds with sweet mellow crisp light green leaves. This variety has fewer outer leaves and is wonderful for coleslaw and stir fry.

Yukina Savoy Chinese Cabbage

Brassica rapa Pekinensis

Zones 4-7 | 1/4" | Annual DTM 25-45

Yukina Savoy Cabbage grows up to 12" high in a loose head and has thick crinkled dark green curled edge glossy leaves. This crisp tender variety has a mild delicate slight mustard green flavor.

Creasy Greens (Upland Cress)

Barbarea verna

Zones 2 - 9 | 1/4" | Biennial, Perennial DTM 50

Creasy Greens, also known as land cress, bitter cress, winter cress, and Belle Isle cress, grows 4' to 6' high with rosettes of dark green, glossy, rounded leaves and stalks with small yellow flowers. All parts of the plant are edible, including the flowers, stems, and seed pods. These sweet pungent leaves are tasty in salads and are mild as greens and in sauté, soups, and stews.

Dutch Broadleaf Cress

Lepidium sativum

Zones 6 - 9 | 1/8" | Annual DTM 30

Dutch Broadleaf Cress grows 12" to 20" high with large broad wavy edge leaves. The 'leaves are tender with a sharp spicy flavor. These peppery leaves are tasty in salads, sandwiches, and make a wonderful garnish.

Chrysanthemum Greens Garland

Glebionis coronaria

Zones 2-12 | 1/4-1/2" | Annual DTM 30-45

Chrysanthemum greens, also known as Garland Round-Leaved *Glebionis coronaria* and Shungiku, grows 4' high with oval serrated smooth bluish to dark green leaves and small orange and yellow flowers on mature plants. The foliage is crisp and peppery and slight nutty flavor. This variety is a nice accent in mixed salads and sandwiches, and mature bitter leaves are steamed or cooked.

Gbognome Nightshade

Solanum macrocarpon

Zones 9 -11 | 1/4" | Annual DTM 70-90

Gbognome Nightshade (bog-NO-may), also known as Gboma greens and "eggplant collards", grows in a bushy form, 2' to 4' high with dark green leaves and green fruit that ripens to yellow. The fruit is bitter. Strong spicy young tender leaves are tasty greens.

Green Sochan

Rudbeckia laciniata

Zones 4 - 8 | Depth 1/4" | Perennial DTM 120

Green Sochan, also known as Cutleaf Coneflower and Green Headed Coneflower, grows 3' to 9' high and 2' to 4' wide with toothed dark green leaves and bright yellow flowers with a central cone. The mild herb flavor tender red to green stems and leaves can be cooked as greens. This plant can be extremely dangerous for medicinal use.



Greens



Grumolo Rosso Chicory

Cichorium intybus

Zones 3 - 10 | 1/4" | Perennial DTM 80
Rosso Grumolo type chicory leaves form a beautiful intense red rosette. The young leaves are wonderful in a salad mix and mature leaves with a bitter flavor are nice in soups and stir fry.

Molokhia (Egyptian Jute)

Corchorus olitorius

Zones 5 - 11 | Depth 1/4" | Annual DTM 50-60

Molokhia Egyptian E. Texas Strain Jute, also known as Egyptian Spinach, Jew's Mallow, and Nalta, grows as a shrub about 3' high with bright dark green leaves and yellow flowers. Tender leaves can be eaten fresh for salads and dried leaves can be made into side dishes, soups, and stir fry. The seed pods contain greenish turquoise seeds.

Njama Njama

West. African Landrace

Solanum scabrum

Zones 5 - 9 | 1/2" | Annual/ Perennial DTM 30-45

Njama Njama ("jahma-jahma"), also known as African nightshade and "garden huckleberry", grows 2.5' tall, has soft green leaves, and is laden with green to rich purple to black berries. Buea, Bamenda, and Bamoun varieties

Norabouna Japanese Kale

Brassica napus

Zones 2 - 11 | Depth 1/4" | Annual DTM 70-80
Norabouna is a traditional Japanese green, often included in the broader category of Asian greens. The greens of this semi-wild landrace brassica, eaten throughout the year. It's known for its unique flavor and texture, making it a popular choice in various Japanese dishes. Like broccoli or kale the shoots are steamed, stir-fried, or cooked in soups.

Purslane Greens

Portulaca oleracea

Zones 5-10 | 1/4" | Annual DTM 35
Purslane, also known as little hog- weed, pigweed, fatweed, and pusley, is a succulent that grows 6" high in nature and up to 16" high planted, has thick rounded green leaves and yellow flowers. The succulent salty citrus crunchy leaves with a peppery kick.

Purslane Tall Greens

Portulaca oleracea sativa

Zones 3-13 | 1/4-1/2" | Annual DTM 50-60
Tall Green Purslane grows 20" tall on reddish stems with thick emerald green 2" long leaves and yellow flowers. The succulent juicy lemon crunchy leaves are nice in dips and salads.

Rainbow Chard

Beta vulgaris subsp. cicla

Zones 2-11 | 1/2" | Biennial DTM 55
Rainbow Chard is a mix of crimson, grapefruit, tangerine, gold and silver stems with lime green to dark purple-green leaves with deep veins. The leaves and stems have an intense mineral edge, earthy sweet, and mild nutty flavor.

Shungiku Chrysanthemum Green

Glebionis coronaria

Zones 2 - 10 | 1/4" | Annual DTM 30-45
Shungiku Chrysanthemum grows up to 12" high with serrated green leaves and white

and yellow flowers. The delicate aromatic leaves are tender and tasty as baby greens in salads.

Torino Perennial Wall Rocket

Diplotaxis tenuifolia

Zones 2-5 | 1/4-1/2" | Perennial DTM 40-50
Torino Perennial Wall Rocket grows 12" tall with aromatic green lacy rocket shaped leaves and yellow flowers. The leaves taste peppery with a hint of cabbage or cress.

Triple Purple Orach

Atriplex hortensis

Zones 3 - 9 | 1/4-1/2" | Annual DTM 40-60
Triple Purple Orach grows 4' to 6' tall, has deep plum color leaves, and purple flowers. The succulent leaves are salty and young, tender leaves are wonderful eaten raw.

Bear Necessities Kale

Brassica napus

Zones 2 - 11 | 1/8" | Annual/Biennial | DTM 50
Bear Necessities Kale, grows 8" to 18" high with green purple blushed fine serrated hyper frilly foliage. Mild sweet and tender foliage is nice for a bulky salad.

Ethiopian Kale (Texsel Greens)

Brassica carinata

Zones 9 - 12 | 1/2" | Biennial DTM 60-90
Ethiopian Kale, also known as "habesha gomen" or "Abyssinian mustard" in Ethiopia and "Texsel" greens in America, grows 4' high

with oval irregular edge dark green leaves. Mild spicy young leaves (milder than kale and mustard) are nice for a salad and tender mature leaves are tasty as greens.

Wild Dreams Kale

Brassica oleracea

Zones 2-9 | 1/4" | Annual DTM 65
Wild Dreams Kale is a new variety with a diverse mix of winter kale that settled on broad dark green leaves with a strong and earthy flavor savory in salads, soups, and stir fry. The abundant florets are great for pasta, snacking, or stir fry.

Winter Red Kale: Ruso Siberian

Brassica napus

Zones 2 - 11 | Depth 1/4" | Annual DTM 55-75
Winter Red Kale: Ruso Siberian, also known as Russian kale or Siberian dwarf kale, grows 12" to 18" high with frilly ruffled flat blue green leaves and white veins. The earthy leaves have a slight bitter peppery flavor and are tender and tasty.

Anuenue Lettuce

Lactuca sativa

Zones 2-10 | 1/8 - 1/4" | Annual DTM 50
Anuenue (AH-new-ee-new-ee) lettuce is a large head with a tightly packed heart and compact bright green leaves. This refreshing crunch variety has buttery innermost leaves and a sweet flavor with no bitterness.

