

A publication of the Ujamaa Cooperative Farming Alliance

# SEED CULTURE

We are living the dream...collectively!

Quarterly

Volume 1, Issue 2 Spring/Summer 2024

## CELEBRATING THE INAUGURAL COHORT OF THE IRA WALLACE SEED SCHOOL

**Nate Kleiman**  
Seed Activist  
and Worldly Cultural  
Champion

**Big Daddy's Greasy Green  
Collards Children's Book**

**Christian Keeve**  
Chaos . Creativity . Cooperation

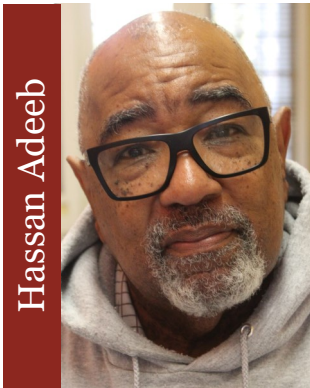
**SPECIAL:**  
**2024 SPRING/SUMMER SEED CATALOG**  
**NEW SEEDS**



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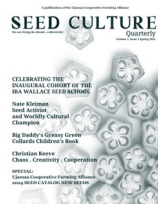
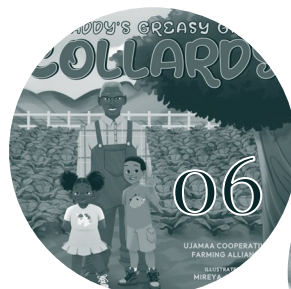
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# SEED CULTURE

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# Keeping Our Heads Above Water!

By Bonnetta Adeeb

Dear Friends and Growers,

We've had an extremely busy spring and summer. We've been on travel quite a bit while keeping our heads above water with all the happenings within the UCFA. Below is a list of what we've have accomplished so far.



- Completed the second volume of the journal.
- Recorded improved seeds sales.
- Gave listening session on the Farm Bill.
- Published our first children's book: *Big Daddy's Greasy Green Collards*.
- Launched the Ira Wallace Seed School with 69 students.
- Received donations from Grow Appalachia for 10 scholarships to the Ira Wallace Seed School.
- Expanded the seed shop after receiving a grant for a refrigerator and insulated garage doors.
- Engaged new seed hubs.
- Produced a first Collardz 4 Kidz Pilot.
- Received a grant from Ceres Trust for general operations.
- Added more tech folks to the Administration by bringing in young scholars.
- Second year of Oral History Program with Princeton University and Spelman College, and adding Tuskegee University students as interns.
- Field preparations, planting, and harvesting at the UCFA Demonstration Seed Farm and Training Grounds.

~ Bonnetta Adeeb,  
Founder, Ujamaa Cooperative Farming Alliance

## What we've been working on for 2024

### UCFA Demonstration Seed Farm and Training Grounds

- Harvested collard seeds, elephant garlic, and onions.
- Planted African drum gourds, okra, Jubilee watermelon, peanuts, turnips, kale, mustard greens, tomatoes, onions, lettuces, garlic, and more.
- Planted ground nuts, buckwheat, mungbeans, garden egg, Jomon rice, and more (provided by Nate Kleinman).
- Prepared tree sapling nursery.
- Maintained planted areas.
- Prepared apiary (for bees).
- Managed volunteers.
- Created story board.
- Hosted garden and farm tour.



Ultra Cross Collards  
(Planted Fall 2023 for Seed Harvest  
Summer 2024)



Rick Carter at UCFA Demonstration  
Seed Farm and Training Grounds



# NATE KLEINMAN

## Seed Activist and Worldly Cultural Champion

Written by Kathy Anderson

**“Working with seeds from a wide range of cultures is complicated. Everyone with any connection to a particular seed has an opinion about it, and it’s impossible to please everyone all the time. I just try to be respectful and do my best. There’s way too much at stake to leave seed work exclusively in the hands of corporations and the governments they bankroll.”**

Nate Kleinman is an activist, researcher, farmer, organizer, plant breeder, seed expert, and crop rescuer. In 2013, he co-founded the Experimental Farm Network (EFN), a Philadelphia-based non-profit that works to facilitate collaboration and cooperation in plant breeding and agricultural research with a strong focus on developing perennial crops for climate change mitigation. He is a founding member of UCFA, advisor, partner in our seed journey, and wonderful friend.

Nate gives his expertise, seeds plants, captivating experiences and stories, as well as his time open and freely to the public based on his commitment to economic, racial, and social justice and dedication to implementing critical agroecological principles and worldwide access to genetically diverse plants.

In addition to his work helping Ujamaa become a seed organization, Nate has been instrumental in planning the Ira Wallace Seed School, a new UCFA program, with the mission to give BIPOC growers the skills, knowledge, as well as the moral, political, and historical framework to become ethical seed practitioners. Nate is a leader in seed ethics and cultural competence, although he would be the first to admit he doesn’t always get it right.



Nate in Stokkseyri, Iceland in 2021. Looking for tasty sea plantain (*Plantago maritima*) plants to further EFN's ongoing domestication project. Photo by Olivia Gamber

Based in southern New Jersey, Nate’s seed work travels included far-flung places from Iceland to Malta, Palestine to Puerto Rico, and throughout America. A major part of his work with EFN — and now with Ujamaa too — deals with preserving seeds from communities that are under threat, especially from war, climate change, poverty, and globalization. He works closely with the Palestine Heirloom Seed Library, the Iraqi Seed Collective, and the Jewish Seed Project, honoring his own Jewish heritage. He also serves on the boards of the Philly Orchard Project and the Northeast Organic Farming Association of New Jersey. As one participant in a growing global movement of ethical seed practitioners, Nate’s efforts are already helping to pass biodiverse seeds and knowledge on to future generations of growers.

In February 2024, Nate offered a presentation entitled ‘Liberating Seeds from Seed Banks’ at the 2024 California Organic Seed Summit and spoke about the reduction in the available agro-biodiversity of key crops and explained how anyone doing the work could be accessing seeds from seed banks across the world.

*Continued on next page*



During his well-informed talk, he shared anecdotes about interesting crops and discussed the importance of certain culturally important foods. He spoke about the U.S. National Plant Germplasm (propagative material) System (NPGS) in the U.S., which maintains over 600,000 plant varieties to safeguard the genetic diversity of agriculturally important plants. His discussion of endangered, indigenous and war impacted communities around the world expressed the need to ensure these seeds are grown and continue to be produced and rematriated to countries and communities of origin.

We encourage you to visit [www.experimentalfarmnetwork.org](http://www.experimentalfarmnetwork.org) and learn more about collaborative plant breeding, sustainable agriculture research, and ensuring food security. Be sure to read about EFN projects on Maypop Passionfruit improvement, Job's Tears as a perennial grain, Sea Plantain domestication, and perennial kale breeding, among others. Keep an eye out for EFN's research platform to soon migrate to CitSci.org, an excellent website run by scholars at Colorado State University to better coordinate data and ensure that EFN can continue to facilitate groundbreaking research for many generations to come.

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# Scratch RECIPE

Written by Gordan Reed

## DILL LIME SAUCE

Sauce or dip for seafood, beef, and raw vegetables

16oz sour cream or plain yogurt

1 tbsp grated horseradish

1/4 tsp dry mustard

1 tbsp dry dill weed

Pinch of salt

Juice of 1/4 fresh lime

2-3 dashes of hot sauce

Dash of Worcestershire

1/4 tsp sugar (optional)



Mix ingredients together and adjust to your taste as needed.

Refrigerate at least two hours before serving.

Bake covered at 400 °F for 35 minutes.

Uncover for the last 10-15 minutes or until done to your liking.



# CULTIVATING KNOWLEDGE AND THE NEXT GENERATION OF SEEDKEEPERS

## Celebrating The Inaugural Cohort of the Ira Wallace Seed School

Written by Justice Madden and Chris Keeve

In a powerful rejoinder to the homogenization of our food system, a new generation of BIPOC seedkeepers is rising to the fore, inspired by the enduring legacy of Ira Wallace. The recent launch of the **Ira Wallace Seed School** (IWSS) marks a watershed moment, as this visionary initiative bridges the gap between experienced mentors and the next generation of heirloom seed farmers and preservationists.

Ira Wallace, affectionately known as “Mama Ira” or the “Godmother of southern seeds,” has spent decades inspiring and educating generations of seedkeepers. Her tireless efforts have now blossomed into the IWSS, brought to life through the dedicated work of an incredible team of seed saving and farming practitioners. This inaugural cohort, hailing from diverse corners of the nation, embodies the inclusive ethos of Ujamaa, where every voice is heard and valued.

In the heart of the spring season, on March 19th, the inaugural cohort embarked on a journey of ethical seed farming. To kick off the first class, IWSS students heard from seasoned wisdom of Ira Wallace and Bonnetta Adeeb as they shared their motivations for seedkeeping and conserving the seeds they find culturally meaningful. Central to the IWSS curriculum is the exploration of profound questions that transcend mere technicalities.

“What was in your grandmother's pot?” posed Bonnetta Adeeb, inviting students to reconnect with the culturally significant seeds of their lineage.

This conversation inspired students to continue diving into their “why” as they identify the two seeds varieties they will grow and save throughout the five-month course.

As students explored these introspective questions, the course will continue to dive into the fundamental principles of seed farming and

preservation. Over the next few months, the course will cover topics crop planning, soil health and fertility, pest and disease management, seed harvesting and processing, seed storage and viability, bio-diversity, and conservation, as well as business and marketing.

Beyond the immediate harvest, students are encouraged to envision long-term dreams and aspirations, cultivating not just crops but sustainable livelihoods and resilient communities. The “Seed Ethics Track” delves into the historical, cultural, and political intersections of seedkeeping, exploring topics such as global movements for food and seed sovereignty, the legacy of Black cooperatives, and the power of storytelling in seed work. Each session will feature the insights from guest speakers practicing seed growers to forging connections with fellow students across North America, the course fosters a vibrant community of learners passionate about sustainable agriculture.

*Continued on next page.*

### MAMA IRA

“

**There is such a wide diversity of experience among your teachers. They all seed save and they're seedkeepers but each of them have different focuses. And it'll be fun to have the opportunity to spend some time with each of them.**

”



As seasoned mentors like Ira Wallace share their wisdom, the next generation of BIPOC seedkeepers are poised to carry forward this legacy, rooted in principles of stewardship and reverence for the earth. The IWSS community transcends geographical boundaries, comprising over 60 individuals hailing from diverse corners of the nation, from the Atlantic to the Pacific, from Puerto Rico to Alaska. Through regional clusters and mentorship programs, the school fosters localized knowledge exchange and strengthens networks crucial for the resilience of seed systems. This decentralized approach reflects the inclusive ethos of Ujamaa, fostering a community where every voice is heard and valued.

Thanks to Amirah Mitchell, Reggie Blackwood,

**This cross-pollination of intergenerational knowledge is crucial for the long-term resilience of seed systems.**

Nate Kleinman, Chris Keeve, Roxanne Masters, Ulum Pixan, Lex Barlowe, Sonya Harris, Tomia MacQueen, Chanda Robinson-Banks, Sister Anna Muhammad, Esther Liu, Nikos Kavanya, Ana Galvis, Zoe Hollomon, Garrett Graddy-Lovelace, Irena Hallowell, Courtney Streett, Uncle Gordon Reed, Nate Erwin, Tessa Desmond, Cara Loriz, Vivien Sansour, and Rowen White.

Indeed, the IWSS represents a powerful step towards a future where seeds are cherished, bio-diversity flourishes, and the bonds between humanity and the earth are nurtured with the utmost care. By supporting this burgeoning movement of BIPOC seedkeepers, we can collectively work to reclaim our food systems and nurture a more just, equitable, and sustainable world.



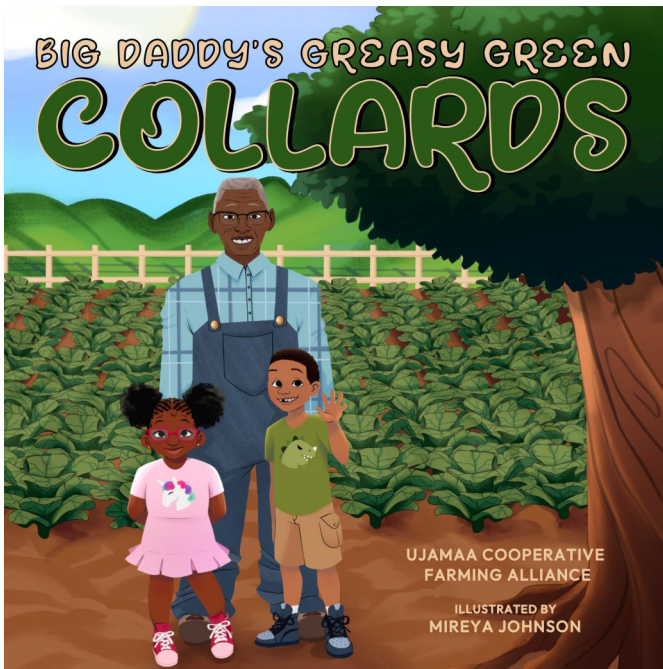
Map created by Chris Keeve



# Big Daddy's Greasy Green Collards

## CHILDREN'S BOOK

Written by Kathy Anderson and Karen Bowlding



New neighbor friends, Ivie and Jace, created a collard patch on her family's multigenerational farm with the help of their parents. The children received heirloom collard seeds and guidance from Big Daddy through sowing, growing, harvesting, and collecting seeds. MaLee taught Ivie how to clean and prepare the collards and cook a delicious southern meal. Discover what it takes to grow from seed...

The adventure began on a ride to Surry, Virginia for a Black-owned farm tour with emergent and seasoned farmers in September 2023. Sisters Kathy Anderson and Karen Bowlding, committed to the missions of Steam Onward/ Ujamaa Cooperative Farming Alliance (SO-UCFA), came up with an idea to write a children's book about collards for the benefit of the organizations. They scratched out their ideas amidst lots of chatter and bumpy curvy back roads. Most of the story and a few art sketches were inked in a notebook before the end of the day. The siblings shared the concept with Bonnetta Adeeb, President of SO and founding member of UCFA, and came up with a sweet element to make the story super special.

Not long afterwards, Karen visited her friend Dena Butler. During the conversation, they talked about Karen's soon-to-be published children's book. She shared that she was looking for an illustrator. Dena opened her cellphone and showed Karen book cover artwork her daughter illustrated for a client. At that moment, Karen knew who she wanted to illustrate the collard book.

One seed shop day at Mama Bonnetta and Hassan

Adeeb's home, the women were chatting about collards. Mama Bonnetta spoke about the importance of collards in her family history and with a teary smile, she mentioned Big Daddy, her grandfather. With warm thoughts, Karen and Kathy asked if the book character likenesses could be Big Daddy and members of her family. MaLee, her grandmother, and her grandsons became the basis of the characters and photos were requested.

Karen and Kathy completed the draft text for the book and named it *Big Daddy's Greasy Green Collards* in honor of Mama Bonnetta. During a day at the UCFA seed shop, Karen read the Big Daddy's story to the team and Kathy read a soon-to-be published collard story.

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## Big Daddy's Greasy Green Collards

Everyone seemed excited and Mama Bonnetta was teary-eyed. She and her wonderful husband Hassan scoured photo albums, handed some to Karen and Kathy, and they had a great time chatting about the couple's early days and talking family. The pair provided great photos of Bonnetta's ancestors and their grandchildren.

Not much later, Karen reached out to Dena's daughter, Tiara Butler, a new visual arts teacher at Bishop McNamara High School (BMHS) in Maryland. After a few texts and a conversation, Tiara, being quite selfless, offered to have two of her students illustrate the collard books and she would support them along the way. Just before winter break, Karen and Kathy met with BHMS Principal Dian Carter, BMHS Visual Arts Director of Fine Arts Dana Shieh, and students Mireya Johnson and Mekena Bliss with their parents to discuss this project, future book Ella and Earl in the Collard Patch, and sign the illustration agreements. Mireya created stellar sketches and awesome color work, which were consistent with the art directions for *Big Daddy's Greasy Green Collards*.

Once the book was ready for finalization, Bonnetta penned warm dedication, remembrance, appreciation, and acknowledgement for the book interior. Rick Carter and Kathy Anderson coordinated with Mama Bonnetta to search and transmit the book interior photos of Big Daddy and MaLee, and Karen Bowlding finalized designed of the book and cover. The last step was a trip to the printer. Bonnetta, Hassan, Karen, and Kathy traveled to Baltimore to view the proof copy of the book at Black Classic Press, founded in 1978, and had a wonderful visit with Mr. Paul Coates and his daughter Kristance Coates. Mama Bonnetta's reaction was unexpected...Kristance stated that she never had a client cry before. After a tour of the facility, the group left with warm hugs and extreme excitement.

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It is a pleasant and joyous surprise to see some of my closest family portrayed in this powerful telling of a culturally meaningful seed story. To have the simple lessons of our common but reliable food staple told so beautiful gives so much hope for the future.

Demonstrating respect for those ancestors is crucial to us, reclaiming, cherishing then passing it forward to future generations. This is one of the most beneficial things we can do. Thank you for helping us manifest the mission of Ujamaa.

- BONNETTA ADEEB

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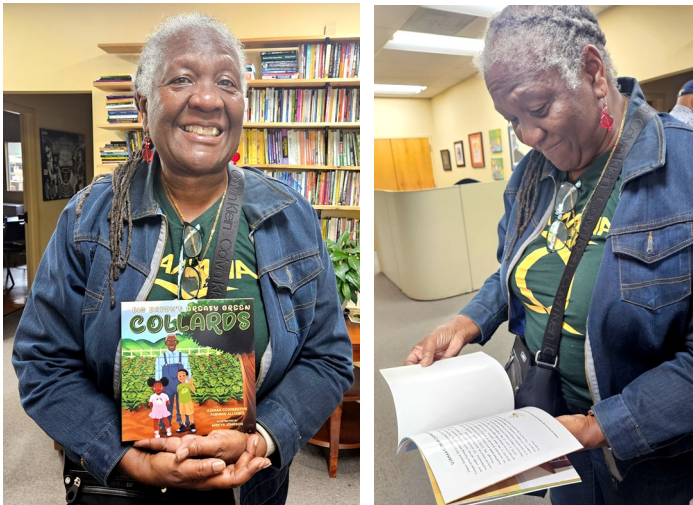


Bonnetta Adeeb's grandfather Cauthion Tilmon Boyd (Big Daddy) and her dear mother Levolia Boyd Jordan (MaLee).

All proceeds from this book will support Steam Onward / Ujamaa Cooperative Farming Alliance for STEM, environmental, and agriculture education for children.

Purchase *Big Daddy's Greasy Green Collards* at [ujamaaseeds.com](http://ujamaaseeds.com) - Gifts and Goods.





Black Classis Press

Karen Bowlding, Bonnetta Adeeb, Paul Coates,  
Hasaan Adeeb, and Kathy Anderson



Bishop McNamara High School

Mireya Johnson, student, Bonnetta Adeeb, UCFA,  
Tiara Butler, Visual Arts Teacher, Dian Carter,  
Principal, and Dr. John Barnhardt, President & CEO

## The Illustrator

“When my teacher, Mrs. Butler first told me about this illustration opportunity, I was ecstatic. I didn’t even think I could get this type of job until I was about 25 or 30 years old. I loved the idea of the book, especially as a person who also grows their own plants. When talking to Mrs. Butler about the characters, a big emphasis was creating characters that truly could be relatable, especially for children of color. My favorite part was designing the hair-styles, because they can express so much, and tell a lot about a person without words...The character designs were the easy part, but the backgrounds were a little harder for me. When I finished, I was super tired, but I also felt super accomplished. This whole project was one of the biggest opportunities I could have received and I am so happy that Mrs. Butler, Mrs. Bowlding, and Mrs. Anderson could make it happen.”

- MIREYA JOHNSON



# CHRISTIAN KEEVE

CHAOS . CREATIVITY. COOPERATION

Written by Kathy Anderson



## Why did you decide to study plants and seeds?

I think a lot about my grandparents' backyard. I grew up in Broward County, Florida. I grew up with a lot of stories from my mother...how in the Black community in Broward County back in the day, there were always varieties of fruits and vegetables you couldn't really find in stores. In the community, there was an abundance of fresh produce because people were growing all this food in their backyards. I remember my grandparents' backyard. They had a garden where they were growing collards and some other things. They had what you might now call a food forest. There was a banana tree, a sugar apple tree, and a huge mango tree.

A lot of my earliest memories were of my mother teaching me both how to harvest and how to pick out the good ones from the ground...the little mango picker. There were all these kinds of crops and produce that you don't really see in stores. Things people had connections to and stories with...people were stewarding in their yards where they are. I followed some of those ideas here and there.

In my 20's, I fell into food stuff on accident and in doing that, I ended up getting connected with Owen Taylor. I moved to Philly and had no friends. I asked if I could volunteer on his farm ... in doing farmwork and learning about seeds and why they were important.

I wanted to continue with those questions when I went to grad school...it was an opportunity to both continue with a lot of those ideas and keep asking the questions of like what are these connections that people had to their seeds and why are people so dedicated to this work, and what are the things seeds do on their own. How can I also leverage my time and

labor to put work in with these organizations and these groups that are doing really important work? Also, it's fun. To steward plants through the entire life cycle...and there is so much care work involved...being part of the process of starting, growing, doing weird things, and vining around and reaching out, and shifting appearance and behavior through the season...and dying back...progressing into a different form of life, and producing the next generation.

People who are really into plants and seeds end up being really into abundance, both in terms of how they relate to plants and also how they relate to each other.

## Your educational background includes Environmental Sciences, African-American Studies, and Geography. How do you employ each of these disciplines in your plant research and your seed work?

African American studies and environmental sciences...separate things on campus, not a lot of cross talk between them. They are both about crisis. What do we do with all these things happening in the world that need to be addressed? Complicated in deep ways...how do we develop these knowledges to address these serious issues...political, social, and environmental simultaneously. I ended up in geography on accident. Geography allows me to think about these things through a variety of different lenses...with seeds, for example, you need to understand the biology and the ecology, but you also have to understand the social and the cultural. You can't separate the environmental from the stories and storytelling. They both have to happen together.

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Geography pushes me think about how important people's connection to seeds are also connections to place and connections to land. How much the stories of seeds and these connections to place are also stories of mobility and of the voluntary/involuntary movement of people and plants for a variety of reasons, good and bad, violent to non-violent. But how seeds have been so central to people understanding where they came from and how they got to where they are as well as finding these seed connections to where they are and to the lands ... and these ways are reciprocal, focused on good relations as opposed to extractive relations ... that's what seeds ask of you, not just getting what you need... also being aware of what they need. Seed work is like, you also have to care for these plants and grow these seeds in order for both of you to survive into the future...it makes it apparent that you need each other.

### **What has been the most complex issue you have handled in a plant or seed workshop?**

I will start workshops by inviting people to reflect on their personal, community and family connections to seed, and stories with food and land. The most complicated and most exciting is when someone brings up these cultural and historical seeds...also discussing the work of doing seed work...season by season selection, breeding, and how you make decisions...and these processes of which we acknowledge these plants are always changing and always evolving into something else, so someone will bring up how do we make sense of the that, these really important cultural and historical factors with our seeds along with the seeds and al-

so us are always changing season by season...how do we balance that...that is the point in the conversation when people jump in because it is a complicated thing to think through and something that necessitates thinking with other folks in being a community to think about how and why we do the work that we do with our seeds daily, weekly, and seasonally...and that balance of what that looks like...preserving these stories and preserving these seeds, along with adapting to climate change,...doing community-based breeding and seeing what's possible, that's always a tension that people really jump into. I have not yet found a way to get us on to a good that answer...we need to sit together and think critically about this.

### **Which seed is most important to you to sustain and carry forth?**

Mango tree. Because my grandmother is getting up there in age. My parents have a mango tree in their backyard. It's grafted...it grows two varieties of mangoes, Hadens and Turpentine, and they will bloom and fruit a few weeks apart. When the time comes, in which me and my siblings inherit these homes,...I want to carry on that mango tree. I want to figure out how to clone that mango tree...propagate it and I want to find a way to carry that wherever I go. In my head..., how do I store these trees that are so important to me? I can't go into the backyards and dig it up ... also, the sugar apple and the banana tree and my parents have some sort of huge citrus bush in the backyard, I have no idea what it is.

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**What is your greatest seed keeping interest and how would you encourage young people to follow your footsteps?**

With art. I'm not an artist. Back in 2022, my friend Lindsey invited me to make some jelly prints with seeds and chaff from that season... okra pods, corn, sorghum, and mustard leaves and also seeds... thinking about these forms of preserving seeds and chaff, refuse from the season, but preserving them in a way that is not as immediately apparent as having

them in a seed bank or saving the stories...a visual thing to sit and think with. I've been wanting to build skills in creative seed work and create artistic things and see where that goes...which is a good way for young folks to connect with the seed work and finding creative things to do with what we would we might usually toss into the compost pile. Starting small and starting with friends...talking it up with your friends...grow this okra variety,...some ultracross collards and think about what things you want to select for and select for them...letting yourself stand back

and see what the plant does. In general, for young folks, it is important to have a space. My parents were into land-scaping. My Dad carved out a small square in the back corner of the backyard, ...“You can grow whatever you want in that square.” I would just throw in random seeds and see what happened.

I think it's important for young folks to have a space. It doesn't need to be neat, it doesn't need to be productive, in which they can literally do whatever they want and see what happens and learn from experience.

## SAVE THE SEED!

Written by Karen Bowlding

**“Seeds are living links in an unbroken chain reaching back into agriculture's antiquity.” - UCFA**

Saving seeds? To prevent transmitting disease through seeds, begin with a clean planting site. The remains from the former season may have vegetable diseases such as bacterial wilt of potatoes, Anthracnose of beans, a seed-borne disease cause by a fungus, bacterial leaf spot on some vegetables and flowers, mold, other fungus, and insects. Remove all plant debris from the former season!

- Only purchase healthy plants and high quality seeds from highly regarded sources.
- Each season, grow crops in a different area. Refrain from planting crops in the same plant family as the previous year.
- Be sure not to plant too early so that disease doesn't set in.
- Avoid evening watering. Do so early in the day.
- Avoid over-crowding of plants...disease can easily breed in humid settings.
- Be diligent and quickly remove insects and diseased plants. Do not put in the compost bin. Place with the garbage.

Some plant diseases can be transmitted through seeds. Good sanitation procedures can prevent the introduction of unwanted pathogens to the seed farm.

Reference: University of New Hampshire Extension and Agriculture Victoria



# Sowing Stories, Growing Communities.

## THE ARTFUL WORLD OF ALEXANDRA ANTOINE

by Justice Madden



alexandra antoine

In the vibrant community of UCFA dedicated growers, Alexandra Antoine stands as a beacon, seamlessly blending creativity, culture, and community. This article delves into the intricate world of Alexandra, an interdisciplinary visual artist, chef, and the brilliant mind shaping the podcast “The Seeds That Were Planted Led Me Here.” Join us on a journey unraveling how she intertwines curiosity, culture, and community, exploring profound connections between agriculture, food, and tradition across the Afrikan diaspora.

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### Portrait of a Culture Worker

Alexandra Antoine transcends the label of a mere artist, embodying the role of a culture worker deeply connected to her Haitian heritage. Originally from Orlando and now based in the eclectic city of Chicago, her work forms a tapestry weaving together portraiture, food, and farming, amplifying rich traditional artistic practices across the Afrikan diaspora. Beyond the canvas, Alexandra actively cultivates community gardens on Chicago’s West Side, honoring ancestors through the living expressions of culture, stories, and the shared act of growing, cooking, and sharing food.

Describing her works as conduits for ancestral stories, memories, and traditional practices, Alexandra employs an interdisciplinary approach, integrating communal experiences, oral histories, and the native language of her people. Instead of creating static pieces, Alexandra aims to craft immersive spaces that celebrate the journey of joy, intentionality, and the inherent beauty expressed within these stories.

### A Diverse Artistic Palette

Alexandra’s artistic repertoire defies conventional boundaries, spanning paintings, food collages, and printmaking. Her creations capture the topographical layers of beauty within her people while paying homage to the culinary knowledge embedded in Black kitchens worldwide. In her recent installation, “The Seeds That Were Planted Led Me Here,” Alexandra invites viewers into an immersive world of seed stories. Beginning with her own seed story cultivated through sorghum on Chicago’s West Side, the installation features a beautifully painted silhouette of sorghum stalks providing a dynamic, earthy backdrop. Incorporating elements of nature, food collages, books, and seed-saving jars containing Benne seeds, Okra, and Sorghum seeds, the installation transcends traditional artwork. It becomes a visual journey through time, leaving viewers with a profound understanding that Alexandra embodies the collective history preceding her and the legacy that will follow.

*Continued on next page.*

Inspired by realms “up above, right around, and below,” Alexandra draws inspiration from ancestors, the community surrounding her, and younger generations. Her installation is a vital component of the larger group exhibition titled “Beneath the Visible,” inviting observers to explore the unseen layers of history, culture, and tradition. This article celebrates Alexandra Antoine’s artistic prowess, encouraging readers to immerse themselves in the rich tapestry of her creations and the profound connections between art, culture, and community.

Furthermore, the installation served as the catalyst for Alexandra's podcast of the same name, providing a deeper dive into the stories and background references behind her captivating work. Embark on this journey with Alexandra as she bridges the realms of visual and audio narratives, inviting us to contemplate the rich interplay between art, culture, and community.

### **Growing with UCFA**

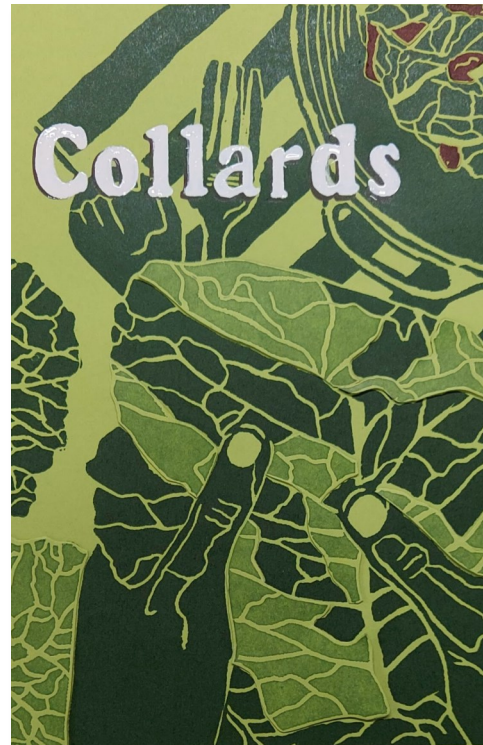
Through her involvement in projects like the Collards Zine and the Slow Food USA 2023 Seed Campaign, Alexandra Antoine creates powerful and inspiring visuals for the greens featured in UCFA’s seed catalog, including the popular ultra-cross collards. Her visual narratives speak not only to the significance of collards but also to the broader tapestry of heritage and storytelling that defines the UCFA community. The Collards Zine, the inaugural issue of The Utopian Seed Project's series of zine publications, emerged as a beautiful collection of collard-focused art, essays, poetry, and recipes. Edited by the talented Dr. Cynthia Greenlee, the captivating zine's cover bears the distinctive touch of Chicago’s own Alexandra Antoine.

As we explore Alexandra's journey, we find that her artistic legacy is deeply embedded in the soil of her ancestors' narratives. Her passion for diving into these stories extends far beyond conventional canvases, leaving an enduring imprint on the cultural canvas of Ujamaa Farming Cooperative Alliance. Alexandra

grows closer to the source by learning about the crops that inspire culinary traditions by starting with the seed.

Beyond the zine, Alexandra's artistic influence extends to collaborations such as the Slow Food USA 2023 Seed Campaign. Here, she played a crucial role in designing the Plant a Seed 2023 Campaign, focusing on various varieties of greens. The 2023 Seed Kit included selections like Feaster’s Mustard, Ultra-cross Collard, Hanson Lettuce, New Mexico Amaranth, Yu Choy Sum, Matilde Escarole, and Sea Kale. This campaign not only provided an opportunity to explore diverse greens but also reflected her commitment to connecting people with the richness of food heritage.

In celebrating Alexandra Antoine’s artistic prowess, we honor not only the artist but the vibrant and interconnected stories that continue to grow within the heart of UCFA. Her creativity extend far beyond conventional canvases, leaving an enduring imprint on the cultural canvas of UCFA. Learn more about her at [www.alexandraantoine.com](http://www.alexandraantoine.com).



Art by Alexandra Antoine



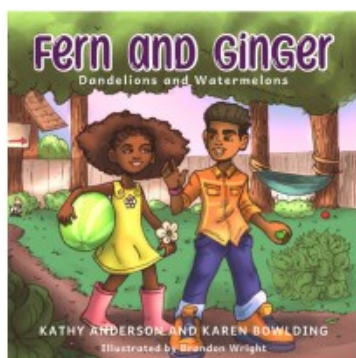


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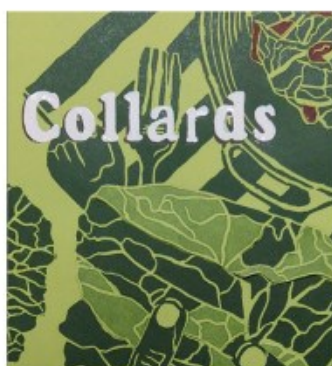
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**AG READING - COLLARDS**, is the inaugural issue of The Utopian Seed Project's series of zine publications. Also check out *THE WHOLE OKRA: A Seed to Stem Celebration*.



**HERB INFUSED** - Try out these natural oils, salves, tinctures, and rubs from Cats and Cardamom. Made by two scientists who are also gardeners.



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# SEEDS

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## Plant Life Cycle

- Annual: from seed, to flower, to seed, in one life cycle
- Perennials: plants continue through many growing seasons. The top of the plant part dies back in the winter and regrows in the spring.
- Biennials: the plants need two years to complete their life cycle . In the second cycle, flowering and seed development transpires, and afterwards the plant dies.
- Annual/Perennial: A plant can act as an annual or a perennial, but it depends on the local climatic and geographic growing environment.



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# New Seeds



## Alliums, Onions, Leeks

### Chives, Wild

*Allium schoenoprasum*

Zones 3-9 | 1/4" | Perennial

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.

### Leek, Wild

*Allium tricoccum*

Zones 3-7 | 1/4-1/2" | Perennial

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.

## Beans & Peas

### Bean Tankuro Soybean

*Glycine max*

Zones 2-11 | 1" | Annual

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.

### Big Red Ripper Pea

*Fabaceae Vigna unguiculata subsp. unguiculata*

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

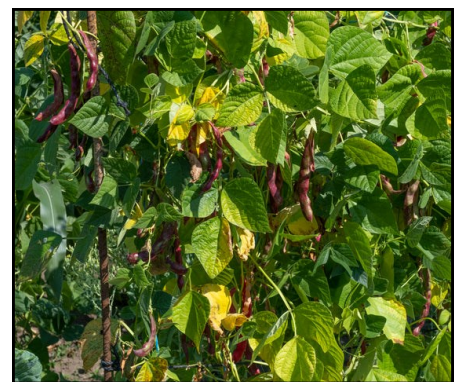
Big Red Ripper southern cowpea grows on an 8 to 12' feet high vine with reddish brown seeds in 8" to 10" reddish green pods, blue flowers, and green leaves. This bean is wonderful for slow cooking, soups, and stews.

### Blue Goose Pea

*Vigna unguiculata*

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

Blue Goose field pea grows bushy 4' feet 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, is wonderful for slow cooking, soups, and stews.



Big Red Ripper Pea

# New Seeds

## Beans & Peas

### Chiba Green Soybean

*Glycine max*

Zones 2-11 | 1" | Annual

Chiba Green Soybean grows 2.5' high 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.

### Hercules Southern Pea

*Fabaceae vigna unguiculata*

Zones 5-11 | ½-1" | Annual | Africa

Hercules Southern Pea grows bushy 24" to 36" high with large black-eye creamy brown seeds in 8 to 9" green to tan pods, and green leaves. This bean is wonderful for slow cooking, soups, and stews.

### Groundnut, South Jersey Hopniss

*Apios americana*

Zones 3-9 | 1/4" | Perennial

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.



### Mosaic Yard Long

*Vigna unguiculata* sub.

*Sesquipedalis*

Zones 3-12 | 1" | Annual

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.

### Mbombo Green Pole

*Phaseolus vulgaris*

Zones 4- 11 | ½-1" | Annual

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

### Scarlet Runner Pole

*Phaseolus coccineus*

Zones 7-11 | 2" | Perennial

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 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.

### Winged

*Psophocarpus tetragonolobus*

Zones 9-11 | ½-1" | Annual

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.



## Collards

### Purple Selection

Ultracross Collards

*Brassica oleracea*

Zone 2-9 | 1/4" | Annual

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.



# New Seeds

## Flowers



**Black Prince Snapdragon**

### **Black Prince Snapdragon**

*Antirrhinum majus*

Zones 7-11 | 0" | Annual

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.

### **Copper Red Strawflower**

*Helichrysum bracteatum*

Zones 8-11 | 0" | Annual

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 white and is beautiful in the garden.

### **Erfurter Calendula**

*Calendula officinalis*

Zones 2-11 | 1/2" | Annual

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.

### **Cupani Sweet Pea**

*Lathyrus odoratus*

Zones 2-11 | 1" | Annual

Cupani Sweet Pea Flower grows (climbing) 6' to 8' tall with green pinnate leaves and intense fragrant deep maroon or purple and vivid deep blue or violet bi-color blooms and are eye-catching in the garden.

### **Yarrow Summer Berries**

*Achillea millefolium*

Zones 3-9 | sunlight | Perennial

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.



**Copper Red Strawflower**

# New Seeds

## Flowers

### Zaria Sunflower Ukraine

*Helianthus annuus*

Zones 2-11 | 1" | Annual

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.

### Zinnia Queen Lime Rainbow

Zones 3-10 | 1/4" | Annual

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.

## Fruit

### Orangeglo Watermelon

*Citrullus lanatus*

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

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

### Stone Mountain Watermelon

*Citrullus lanatus*

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

Also known as Dixie Belle, this watermelon averages 30 pounds 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.

## Grains

### Minnesota '13 Moonshine Corn

*mays subsp. mays*

Zones 4-8 | 1" | Perennial

Minnesota '13 Moonshine Corn grows 8 feet 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.



Minnesota '13 Moonshine Corn

### Sesame, Montechello White

*Sesamum indicum*

Zones 10-11 | 1/4" | Annual

Montechello White Sesame grows up to 6' feet 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 sprinkled as a garnish.

### Grains Ba Ye Sorghum

*Sorghum bicolor*

Zones 2-11 | 1-2" | Annual

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.

## Greens

### Broccoli Piracicaba

*Brassica oleracea*

Zones 4 - 10 | Depth 1/4"

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.



# New Seeds

## Greens

### Chrysanthemum Greens

#### Garland

*Glebionis coronaria*

Zones 2-12 | 1/4-1/2" | Annual

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 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.

### 'Folong' Amaranth

*Amaranthus spp*

Zones 2-11 | 1/4" | Annual

'Folong' grows 4'- 6' high with large tender yellowish green leaves and elegant dangling flower clusters. Younger leaves that have been blanched 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.

### Norabouna

*Brassica napus*

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

Norabouna grows 30" high with light green red-tinted stems and medium-green leaves. The tasty shoots and leaves are tender and pleasant in sauté, soups, stews, and stir fry as well as steamed.

### Osaka Purple Mustard: Pungent

*Brassica juncea*

Zones 1-12 | 1/4-1/2" | Annual

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. The leaves are tender and tasty as baby salad greens and wonderful in sauté, soups, stews, and stir fry.

### Lettuce Red Malabar Spinach

*Basella alba*

Zones 7-10 | 1/4" | Perennial

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.

### Sochan

*Rudbeckia laciniata*

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

Sochan, also known as Cutleaf Coneflower and Green Headed Coneflower, grows 3' to 9' feet 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.

### Winter Red Kale: Ruso Siberian

*Brassica napus*

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

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 in salad, as well as in sauté, soups, stews, and stir fry.



Chrysanthemum Greens



Osaka Purple Mustard



Sochan



Winter Red Kale

# New Seeds



Asian Sour Leaf Hibiscus, Roselle

## Herbs

### Asian Sour Leaf Hibiscus, Roselle

*Hibiscus sabdariffa*

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

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.

### Creeping Thyme

*Thymus serpyllum*

Zones 4-9 | 1/16" | Perennial  
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.

### Earl Gray Larkspur

*Consolida ajacis* (previously classified as *Delphinium consolida*)  
Zones 3-9 | 1/8-1/4" | Annual

Earl Gray Larkspur grows 36" to 48" tall with 4" whorls of dusty silvery slate muted purple foliage. This plant is inedible.

### Genovese Basil

*Ocimum basilicum*

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

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.

### German Chamomile

*Matricaria recutita*

Zones 3-9 | 1/4" | Annual

German Chamomile grows as a 6" to 24" 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 flavor tea.



# New Seeds

## Herbs

### Huaquishen American Ginseng

*Panax quinquefolius*

Zones 4 – 8 | 1/2" | Perennial

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.

### Klip Dagga (Lion's Ear)

*Leonotis nepetaefolia*

Zone 8-11 | 1/8" | Annual/Perennial

Klip Dagga, known as Lion's Ear, grows on an up to 10' tall evergreen stalk with spiny bracts and fuzzy tubular peachy orange flowers. The leaves of the plant are useful for making tinctures or sharp bitter tea.

## Peppers

### Cubanelle Pepper

*Capsicum annuum*

Zones 4-10 | 1/4" | Annual

Cubanelle Pepper, also known as Italian frying pepper, grows to 36" tall wide with green maturing to red 4"- 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 wonderful for pizza, salad, sandwiches, sautéing, and stuffing.

### Early Jalapeno Pepper

*Capsicum annuum*

Zones 4-10 | 1/4" | Annual

Early Jalapeno Pepper grows to 20" to 24" inches 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.

### Serrano Pepper

*Capsicum annuum*

Zones 4-10 | 1/4" | Annual

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 great chopped in pico de gallo, sliced in salads, and for oppings.

### Pepper (Hot) Xochiteco

*Capsicum annuum*

Zones 7-10 | 1/4" | Annual/Perennial

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, which is excellent for marinades, salsa, sauces, and as a topping.



Cubanelle Pepper

## Tomatoes

### Black Brandywine

*Solanum lycopersicum*

Zones 3-10 | 1/4-1" | Annual

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 Brandywine

### Green Grape

*Solanum lycopersicum*

Zones 3-11 | 1/4-1/2" | Annual

The Green Grape tomato is a 1" to 1.5" diameter green globe with smooth skin. This firm juicy variety has a sweet tangy flavor with a bit of tartness great for pasta dishes, snacking, salads, sauces, and soups.

### Tomato Tropic VFN

*Solanum lycopersicum*

Zones 3-11 | 1/4-1/2" | Annual

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.

# New Seeds

## Squash

### Birdhouse Bottle Gourd

*Lagenaria siceraria*

Zones 2-10 | 1/2" | Annual

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.

### Squash, Nanticoke

*Curcubita maxima*

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

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 | 1/2 -1" | Annual

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.

## Trees

### Caucasian Persimmon

*Diospyros lotus*

Zones 6– 10 | 2" | Perennial



Caucasian Persimmon trees grows to 50' feet 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.

### Cherry Plum (Myrobalan Plum)

*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.

### Japanese Persimmon

*Diospyros kaki*

Zones 7– 10 | 3/8" | Perennial |

Asia

Japanese Persimmon trees grow to 60' tall with a 25' wide spread and some cultivars grow to 10 feet 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 eating. The round to oval shape fruit has varying sweet with a bit of spice, plum flavor and pear, cinnamon and honey flavor.



# New Seeds

## Trees

### Tree Jujube (Chinese Date)

*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.

## Tubers/Roots

### Dragon Danvers

*Daucus carota var. sativus*

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

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.

### Kuroda Carrot

*Daucus carota*

Zones 3-12 | 1/8" | Biennial

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.

### Fantasia Carrot

*Apiaceae Daucus carota var.*

*sativum*

Zones 2-10 | 1/4" | Annual

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.

### Thai Jicama

*Pachyrhizus erosus*

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

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.



Fantasia Carrots



Thai Jicama

## Vegetables

### Chinese Cabbage Alchi

*Brassica rapa Pekinensis*

Zones 4-7 | 1/4" | Annual

Alchi Cabbage grows up to 24" high and 1 to 2 pounds in a compact dense cylindrical barrel shape head with broad pale green 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.



Chinese Cabbage Alchi

### Chinese Cabbage Yukina Savoy

*Brassica rapa Pekinensis*

Zones 4-7 | 1/4" | Annual

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 that is wonderful for salad.



Yukina Savoy



# Hardiness Zones by State

## Zones 1 and 2

Alaska

## Zone 3

Alaska, Colorado, Idaho, Maine, Minnesota, Montana, New Hampshire, New York, North Dakota, Vermont, Wisconsin, Wyoming

## Zone 4

Alaska, Arizona, Colorado, Idaho, Iowa, Maine, Michigan, Minnesota, Montana, Nebraska, Nevada, New Hampshire, New Mexico, New York, North Dakota, Oregon, Utah, Vermont, Washington, Wisconsin, Wyoming

## Zone 5

Alaska, Arizona, California, Colorado, Connecticut, Rhode Island, Idaho, Illinois, Indiana, Iowa,

Kansas, Maine, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Hampshire, New Mexico, New York, North Carolina, Ohio, Oregon, Pennsylvania, Tennessee, Utah, Vermont, Virginia, Washington, West Virginia, Wisconsin, Wyoming

## Zone 6

Alaska, Arizona, California, Colorado, Connecticut, Rhode Island, Georgia, Idaho, Illinois, Indiana, Iowa, Kansas, Kentucky, Maine, Maryland, Massachusetts, Michigan, Missouri, Montana, Nevada, New Hampshire, New Jersey, New Mexico, New York, North Carolina, Ohio, Oklahoma, Oregon,

Pennsylvania, Tennessee, Texas, Utah, Virginia, Washington, West Virginia, Wyoming

## Zone 7

Alaska, Alabama, Arizona, Arkansas, California, Colorado, Connecticut, Rhode Island, Delaware, Georgia, Idaho, Illinois, Kansas, Kentucky, Maryland, Massachusetts, Mississippi, Missouri, Nevada, New Jersey, New Mexico, New York, North Carolina, Oklahoma, Oregon, Pennsylvania, South Carolina, Tennessee, Texas, Utah, Virginia, Washington, West Virginia

## Zone 8

Alaska, Alabama, Arizona, Arkansas, California, Florida, Georgia, Louisiana,

Maryland, Mississippi, Nevada, New Mexico, North Carolina, Oklahoma, Oregon, South Carolina, Tennessee, Texas, Utah, Virginia, Washington

## Zone 9

Alabama, Arizona, California, Florida, Georgia, Hawaii, Louisiana, Mississippi, Nevada, New Mexico, Oregon, South Carolina, Texas, Utah, Washington

## Zone 10

Arizona, California, Florida, Hawaii, Louisiana, Nevada, Texas

## Zone 11

California, Florida, Hawaii  
Zones 12 and 13  
Hawaii

Planting Directions: Hardiness Zone | Planting Depth | Growing Season

## U.S. DEPARTMENT OF AGRICULTURE PLANT HARDINESS ZONE MAP

