

RESILIENT SEEDS

2020 SEED CATALOG

All of our seed varieties have been carefully selected for early maturity and good productivity. All varieties have been trial grown on Certified Organic farmland in Everson, Washington (Whatcom County) to ensure successful growing in our cool climate. All seed is tested to exceed federal germination standards. All of our seed packets are \$3.50. Bulk sizes of many varieties are available on our website: www.resilient-seeds.com

COMMON BEANS

DRY BEANS – POLE HABIT (*Phaseolus vulgaris* except Runner)

Pole beans are perfect for the urban gardener or those wanting to grow more beans using less space. They typically take a few weeks longer to mature as compared to bush beans but are less susceptible to late-season mold, because the pods are not in contact with the soil. Varieties grow 6-8 feet tall and require trellising. Packets are 1 ounce.

Annie Jackson: Six foot pole, very pretty oval seed (half burgundy, half white). Very productive and a good baker. Good as a dry or green bean.

Cherokee Trail of Tears: A small black bean. This seed was carried by the Cherokee during their forced relocation in the mid-19th century. Rich and flavorful, this bean is used with pride in many traditional Native American dishes. Later to mature than most of the others, but unique.

Ely: Plump, deep red true-cranberry type bean that came to Whatcom County from Ely, Minnesota. Said to have been brought from Slovenia in a pocket by an immigrant ancestor. Great yields. Winner of Goshen Neighborhood Heirloom Bean Taste Test. One of our earliest and most productive pole dry beans.

Khabarovsk: 90 days. These very large, round, tan, speckled beans have a rich tan & purple-red color. Large pods are nice for hand harvesting & processing, either as a fresh shelling bean or dry. We got this one from the good folks at Adaptive Seeds, who sourced it in 2007 from Gerhard Bohl in Germany. He told them of its origin from a fresh market in Khabarovsk, Siberia in 1990. Aka Chabarowsk.

Painted Lady (*Phaseolus coccineus*): A scarlet runner type bean. Lima bean-shaped large brown speckled bean. Large and easy to shell by hand. Best flavor of any runner bean we've tried, excellent as a big, meaty, stew bean.

Pellegrini (aka Monachine): An heirloom from Italy, this is a very fine stringless fresh bean that is also delicious as a dried bean. Dried beans are small, round, brown and white beans. Angelo Pellegrini, an English Professor from the University of WA and a renowned culinary expert, grew these beans in Seattle for over 50 years.

Saxon: Local heirloom cranberry-type bean (white background with pink mottling), grown for generations on the Saxon Road in Acme, WA. Early maturity and high yields.

Turkey Crow: A heritage variety from the southern states. Small bean with beautiful tan flecks. Green beans have stringless pods. Dried beans are good as a baked bean, best cooked long and slow to retain their texture. Somewhat longer season but still matures in moderately warm parts of the Pacific Northwest.

DRY BEANS – BUSH HABIT (*Phaseolus vulgaris*)

Bush beans grow without trellising and grow 12-18" tall. Yields are less than pole beans but they mature earlier and require no infrastructure. Packets are 1 ounce.

Beefy Resilient Grex: We have been carrying on Carol Deppe's work (Fertile Valley Seeds in OR) with this surprising cross between Black Mitla Tepary bean (*Phaseolus acutifolius*) and Gaucho (*Phaseolus vulgaris*) for the past three years, further selecting it for early maturity in our Northwest WA location. This is one of the most productive and flavorful beans we have ever grown and cooks up nice and quick. Small black and brown seeds of varying hues are easy to thresh. *OSSI-pledged variety.*

Black Coco: Large, oval-round black bean that is early to mature and rich in flavor. Cooks quickly with a delicious aroma. Great as a soup bean or refried. The most promising black bush bean we have tried.

Early Refuge: Heirloom grown by the Leibrant Family in Whatcom County for a century. Early, productive, and easy to harvest and shell. Creamy, moist texture; makes great soup, baked beans, and refried.

Kenearly Yellow Eye: Early maturing yellow-eye, developed in Kentville, Nova Scotia. Yellow eyes are the traditional baking beans in Maine and Nova Scotia. Produces a rich, creamy broth; excellent in hearty winter soups.

Mayo Coba: An oval-shaped dried bean common in Latin American cooking. A meaty, thin-skinned bean that holds its shape when cooked, Mayo Coba is medium in size and ivory-yellow in color; similar to a pinto bean in appearance and flavor. Grown prominently in the Mexican state of Sinaloa. Also referred to as Peruano bean in other areas. Reported to cause less gas.

Montezuma Red: Sprawling small, deep red bean From South and Central America. Very productive and tolerates a wide range of soils and weather conditions, great flavor. A bit later to mature than others but well worth the effort in a good year.

Nodak Pinto: This pinto matures earlier and has better flavor than most other pinto beans available. The only pinto we've found to do well in our area.

Red Hawk Kidney: A high-yielding, dark red kidney bean bred at Michigan State University for disease resistance. Early maturity, good canning quality, and excellent flavor. Our favorite chili bean.

Six Nations: Heirloom from the Iroquois Tribe. Good as a dry bean or shelly. Retains its shape and firm texture in hot or cold dishes. One of the earliest cranberry-type beans trialed by BBGP.

OTHER LEGUMES

ADZUKI – Hokkaido (*Vigna angularis*): 110-120 days. Marginal to mature in the north part of the Pacific Northwest. A small, oval-shaped bean with deep red color and a light, nutty, semi-sweet flavor. Grown in the Far East for centuries, adzuki beans were introduced to Japan around 1000 AD. A key ingredient in a wide array of Japanese dishes and desserts, also used as a medicinal tea and externally as a beauty aid. Adzuki beans contain lower fats and oil than other beans and provide health benefits for the kidneys, bladder, and reproductive system. Hokkaido Adzuki are considered uniquely medicinal, and have become highly regarded as the "Mercedes" of all adzuki beans. Plants are erect bushes about 18" tall and wide, with yellow flowers followed by clusters of long, green pods. *Packets are ¼ ounce and contain ~ 80 seeds.*

BLACK GRAM - Kali (*Vigna mungo*): 90 days. A tiny black legume, originating from the Indian subcontinent where it has been cultivated since ancient times and consumed as a staple. Also known as “black lentil” and previously thought of as belonging to the same species as the mung bean. Black Gram is used for dal or made into flour for flat breads. Very nutritious, high in protein, potassium, calcium, iron, and B vitamins. The plant is small and furry with yellow flowers. Will mature in cooler climates but yields are lower than common dry beans. This variety was sourced from Kathmandu Valley in Nepal by Anpetu Oihankesni of Sourcepoint Organic Seeds. *Packets are ¼ ounce and contain ~120 seeds.*

COWPEA – Speckled Grey Palapye (*Vigna sinensis*). 90 days. This pretty little bean is the first cowpea I've had much success growing here in the Pacific Northwest. During our average summer of 2016, I planted these in mid-May and harvested in late August. Productive and easy to harvest and thresh, with long pods held above the ground by short robust plants. Originally from a market in Palapye, Botswana, we credit our friends at Adaptive Seeds for discovering this gem. *½ ounce packet contains ~100 seeds.*

FAVA BEANS (*Vicia faba*)

Fava beans are an exceptional over-wintering crop for the Pacific Northwest. Over-wintering favas provide the highest yields of any legume, the ability to double as a cover crop, and are tasty and high in protein. Favas are also tolerant of somewhat soggy soils so can be an option where other cover crops are not. Can be eaten as a shelled green bean or as a dry storage bean. 1 oz. packets.

Frog Island Nation Fava: This variety is reported to have been collected in Guatemala by Ianto Evans. Prolific multi-stalked plants with large dark purple seed.

Ianto's Return: An interbreeding collection representing the diversity of many of the varieties worked with by Ianto Evans, a famous fava breeder. This population has been strongly selected for overwintering by Nick Routledge in the Willamette Valley, OR. We are still testing it for overwintering in Northwest Washington. Seeds are large and range from purple to lavender to tan. Plants are large with many tillers.

GARBANZO BEANS (*Cicer arietinum*)

Garbanzo beans (chickpeas) are a cool-weather crop that is sown in the spring with peas and harvested during the mid-summer drought. Plants are typically about 2 feet tall. Garbanzos are one of the more nutritious members of the bean family - rich in protein, calcium, iron and B vitamins. Packets are 1 ounce and contain approximately 80 seeds.

Black Kabouli: Said to be originally from Afghanistan improved by WSU to tolerate cooler soils and light frosts. Reliably matures in the maritime northwest. Very tasty with slightly chewy skins; makes excellent, purple-hued hummus.

LENTILS (*Lens culinaris*)

Lentils mature well in cooler areas like the Pacific Northwest, but do not typically give as high a yield as common beans. We think it's important to have diversity in our gardens, though, for more balanced nutrition and protection against disease and insect problems that can swoop in and devastate a monocrop. For these reasons, and because lentils are such a sweet little plant and can be cooked without soaking first, we think they are a valuable secondary legume. Packets are ½ oz, ~400 seeds.

Le Puy: We obtained this variety from our friends at Uprising Seeds and they are so entrancingly gorgeous that we can't help but offer them as well. Tiny seeds with turquoise mottling, each seed appears to be its own miniature painting.

DRY SOUP PEAS (*Pisum sativum*)

Soup peas are an important addition to the arsenal of storage legumes that grow well in a cool climate. Packets are 1 ounce, containing 80-100 seeds.

Darlaine: Self-supporting bush variety that makes a fine yellow soup pea. Yields about a pound of peas per ten square feet. Creamy / tan round seed. Good cover crop pea. This is the pea to get if you want to make split pea soup, as it cooks up into a smooth, creamy texture.

Swedish Red: Incredibly productive and delicious dry pea. Seeds are the color of red wine and turn chocolate brown on cooking. Vines climb to 7 feet and more. 15 pounds per 50-feet of trellis. Also called "Biskopens".

SOYBEANS (*Glycine max*)

There are many varieties of soybeans that are early, much tastier than conventional soybeans grown in the U.S., and are not contaminated by Roundup-Ready genes. Delicious as a simply cooked dry bean; they cook in about 90 minutes. Packets are 1 ounce, containing around 100 seeds.

Agate: New Mexico heirloom, originally introduced from Sapporo, Japan in 1929. High yields of small, two-toned yellow / dark brown beans. Great eating quality. Planted in early June, these mature in late August for us.

Black Jet: Tasty, early, small black variety. Delicious as a cooked dry bean, cooking in about 90 minutes. One of the earliest. Still challenging to grow during a cool summer but will mature most years in the Pacific Northwest. Try planting them along the south edge of a taller crop, like corn. Not your standard Roundup-Ready GMO soybean!

CORN (*Zea mays*)

All of our corn (except popcorn – see below) has been hand-pollinated to ensure purity and prevent potential contamination from nearby GMO corn. Save seed from at least 200 plants to ensure a genetically vigorous population and prevent inbreeding depression. We recommend isolating your corn from other corn types or hand-pollinating to keep your seed stock pure. Packets are one ounce. Ask about being a seed steward in our Non-GMO Corn Preservation Project if you are located in the Pacific Northwest.

POPCORN

Most popcorn varieties carry a gene that prevents pollination by other types of corn, including (most importantly) GMO dent corn. This is the only corn we do not hand-pollinate, because so far we see no evidence of any cross-breeding with any of the other types of corn we grow (or nearby GMO corn). Approximately 90 seeds per ½ ounce packet.

Amish Butter Popcorn (aka Pennsylvania Dutch Butter): Maintained by the PA Dutch since before 1885, this heirloom popcorn lives up to its name. Fluffy, tender popcorn with loads of flavor sure to please. Our original seed stock is from Ayers Creek Farm in Oregon, who have been selecting it under Pacific Northwest conditions and to maintain quality. Purported to be multi-purpose as well, making excellent polenta, masa, and flour. 8' plants selected for 6" conical heads. Several weeks later to mature than Dakota Black but will mature fine in warmer summers or average to warmer parts of the Pacific Northwest.

Dakota Black Popcorn: One of the earliest maturing and easiest to grow popcorns. 4-6" ears on 6' tall plants with two ears per plant. Dark black, pointed kernels have a ruby-red glassy shine. Pops white with chocolatey-brown centers. The flavor is delicious, hearty and crunchy. Developed by the Podoll's of Prairie Road Organic Farm, seed growers in North Dakota.

DENT CORN

Dent corn is one of the most cultivated crops around the world and an important staple in a locally-grown diet. It is a starchy (rather than sweet) type of corn that can be processed at home into hominy, tortillas, and tamales. Processed in this way and eaten in combination with legumes, dent corn provides a complete protein. In addition, corn yields are higher than other grains, making this the best choice to use as supplemental animal feed. Approximately 75 seeds per one ounce packet.

Nothstine Dent Corn: The earliest to mature dent corn trialed by BBGP, Nothstine makes delicious cornmeal and is a good tortilla corn as well. Ears are 7-8" long on 7' stalks.

Earth Tones Dent Corn: Gorgeous pastel blends of gold, mauve, orange, pink, brown, green, blue and every shade in between. Plants can grow from 7 to 9 feet tall and cobs can reach 9". Early-maturing and easy-to-grow, with a beautiful rainbow of colors that makes this a very decorative corn as well as a delicious cornmeal or tortilla corn. A week or two later than Nothstine, we continue to select for early maturity in this variety.

Oaxacan Green Dent Corn: Beautiful ears of corn come in a range of greens, from yellow-green through emerald. An heirloom corn from Southern Mexico, it has been used to make a regional favorite, green-flour tamales. Also makes excellent cornbread! The 6- to 10-inch ears make an attractive, edible, fall decoration. Plants reach 7 feet, are very drought-tolerant, and perform well even at higher latitudes. A bit late to mature in the Pacific Northwest, but it beats our other dent corns in taste tests so we will happily continue to struggle with it.

BARLEY, OATS, & WHEAT

BARLEY (*Hordeum vulgare*)

Barley is well-adapted to the cool climate of the Pacific Northwest. Hulless varieties are excellent as a whole-grain, while malting barley is used in brewing beer. Packets are 1 ounce and contain around 400 seeds.

Full Pint Malting Barley: Short and stout, this barley doesn't tend to lodge (fall over). Easy to harvest and thresh. Hulled, so it's not the barley for whole grain cooking, but is the one you want for your homebrew projects! Bred by Patrick Hayes of Oregon State University.

Six Row Purple Barley: Highly recommended 6-row, hulless barley. Grows to about 3 feet high. Easy to thresh. Beautiful purple seeds. Great yields.

EINKORN WHEAT- White Einkorn: Supposedly low yielding, this yielded at least as well as the wheat and barley varieties we have grown, and was easy to harvest and thresh. Spring planted variety, grows 3' tall. Good variety for the Pacific Northwest (planted in mid-April, matured by the beginning of August). This lower gluten, easier to digest ancient wheat does have a hull on it that will have to be removed for whole grain consumption. Packets are 1 oz and contain around 400 seeds.

SEED CROPS & GLUTEN-FREE GRAINS

AMARANTH (*Amaranthus spp.*)

Amaranth is a traditional grain crop of the Andes. The seeds are high in protein and gluten-free. The seeds are ground into flour, popped like popcorn, or cooked into a porridge. The leaves can be cooked like spinach, and the seeds can be germinated into nutritious sprouts. Amaranth is challenging to mature in the Pacific Northwest during our cooler summers but worth a try nonetheless. Great potential for small spaces. Packets are ½ gram and contain a minimum of 500 seeds.

Chinese Giant Orange Amaranth (*Amaranthus hypochondriacus*): Beautiful burnt-orange seedheads on 6- to 8-foot tall plants with orange stalks. Primarily a grain amaranth (tasty and productive) but very ornamental as well. Each plant can produce up to 1 lb of light beige seeds that are easy to thresh. Most successful amaranth for us over the years.

BUCKWHEAT

Buckwheat is most commonly used as a cover crop but can be left to go to seed for use as a grain. Hulls are difficult to remove for use as a whole grain but the seed can be ground whole into a delicious and nutritious flour, hulls and all. Bees love the flowers. Packets are 1 ounce and contain about 1000 seeds.

Medawaska Buckwheat (*Fagopyrum tartarica*): Plants grow to 5 feet and attract many beneficial insects. Good cover crop. Infusion made from the flowering tops is high in rutin, which combats the hardening of the veins and arteries.

FLAX (*Linum usitatissimum*)

Flax is very high in Omega-3 fatty acids. Seeds can be sown in mid-spring and harvested during August when it is still relatively dry. Packets are 1/2 ounce and contain around 800 seeds.

Golden Flax: The seeds of this variety are not as mucilaginous as other varieties and are delicious eaten out of hand or added directly to breads, muffins or cereals. The plants have very pretty blue flowers about knee high that appear daily, only to disappear until the next day's glorious display.

MILLET

Milletts are a group of small-seeded grain crops that span several families and genera. Most are commonly grown in the southern US, Africa, India and other warm climates. All of the varieties we offer are those that grow well in a cool climate and have been successful in Whatcom County. Planted in late May, they will mature by September in an average year. Millet is a highly nutritious gluten-free grain. Millet seeds contain a hull that would need to be removed for use as a whole grain; seeds can also be ground into a flour with the hulls on. Packets are 4 grams and contain a minimum of 500 seeds for Proso and 1,000 seeds for Foxtail.

Proso Millet (*Panicum miliaceum*): Quick to mature with a high alkaline content that counteracts acids and makes it more easily digested. Loose seed heads with a profusion of small, round seeds. Typically grows 3-4' tall.

Foxtail Millet (*Setaria italica*): The second-most widely planted type of millet, primarily in Asia. This millet has the longest history, as it has been grown in China since the sixth millennium BC. Reaches about 4' tall. The variety we offer is a cool-season, early maturing variety obtained from the USDA.

Limelight Millet (*Setaria italic*): Limelight millet is a hulled foxtail-type, later to mature than our other foxtail millet, but much larger and more productive. Uniform in height (3-5', depending on conditions) and bloom time, it is wonderfully ornamental but also nutritious as a grain for humans, chickens, or wild birds. Stalks emerge lime green and ripen to gold.

QUINOA (*Chenopodium quinoa*)

Quinoa is another traditional South American crop with great potential for our climate.

With a nutty flavor and the most complete protein of any grain-type crop, its popularity is increasing quickly in this country. Quinoa seeds contain a bitter coating of saponins that can be labor-intensive to rinse off before cooking (the positive side is that the saponins protect the crop from marauding birds). Transplant quinoa during the spring to allow enough time to mature. Packets are 1 gram and contain a minimum of 250 seeds.

Titicaca Quinoa: Bred by Sven-Erik Jacobsen in the UK, from material from Chile and Peru. Selected and bred for early maturity under North European conditions. We got this on recommendation from WSU, as it was one of the top performers in their Pacific Northwest quinoa trials. The best performing quinoa from our 2015 trials, a few weeks earlier than Linares. Golden orange flowers matured early and evenly in the field.

OILSEED CROPS

Camelina (*Camelina sativa*): "The Other Canola", Camelina is an oilseed crop that has been grown in the Mediterranean for several thousand years. Cold-hardy and easy to grow, harvest and thresh. Great potential for vegetable oil production in the Pacific Northwest. High in protein and Omega 3 fatty acids but can be heated in cooking, unlike flax. You would need an oil press to utilize the oil; however, Camelina seed is also an excellent addition to poultry feed. Packets are 3 grams and contain a minimum of 1,500 seeds.

Sesame – Kingoma (*Sesame indicum*): A tan variety, good for all edible uses; can also be pressed into oil. Earlier to mature than many sesame varieties but still recommended to be grown in a hoop house in our climate. Interesting 3' tall plants, with trumpet flowers and fat seed pods. When dry, seeds shake right out of the pods by turning the plants upside down ("open sesame"). Prefers rich soil and extra calcium. Start indoors and transplant when weather is reliably warm. ½ g packets contain ~300 seeds.

Sunflower– Hungarian Black (*Helianthus annuus*): A hungarian heirloom, these are sturdy, 5-6' tall plants with large, mostly single heads. The large, black, flavorful seed is great for sprouting, eating raw, or pressed for oil (see piteba.com for a home-scale oil press). This variety was collected by Adaptive Seeds on their first Seed Ambassadors trip, from Martin Ringhoffer, who grows this Hungarian heirloom on his farm in Hungary. Packets are 3 grams and contain a minimum of 40 seeds.

SUMMER VEGETABLES

Beans, Snap - Blooming Prairie (*Phaseolus vulgaris*): 55-60 days. Delicious and beautiful pencil-thin, shiny purple pods stay good as a fresh bean for a long time. The bushes are loaded and early to produce. Good raw or cooked as a fresh snap bean. The small round seeds mature in about 95 days and have a splotch of purple but are mostly creamy white. When dried and cooked, they are creamy in texture, similar to white navy beans. Named after a city in Minnesota, this one came to us via Salt Spring Seeds just over the Canadian border. 1 ounce packets contain ~100 seeds.

Beans, Snap - Provider (*Phaseolus vulgaris*): 50 days. Provider can be planted earlier than other beans because it's purple seed germinates well in cool soils. Compact plants are easy to grow and adaptable to diverse soil and climate conditions. Produces 5 1/2" fleshy round pod green beans. High resistance to bean mosaic virus and powdery mildew. Good flavor and texture, this one is a market-grower's favorite. 1 ounce packets contain ~90 seeds.

Lettuce – Resilient Seed-Saver’s Mix (*Lactuca sativa*): To select a good “seed-saver’s lettuce mix for Northwest WA”, we sourced our initial stock from Wild Garden Seeds, mad genius lettuce breeders of the Pacific Northwest. Starting with dozens of disease-resistant and Northwest-adapted varieties, including originals developed by Frank Morton, we have selected those that will mature seed well for us up north. The result is a mix that you can perpetuate into the future, selecting further from this diverse gene pool to suit your own conditions. Frank only asks that you and I and future recipients honor this gift by not placing any patents or restrictions on any seed derived from this collection. *Packets are 1 g and contain ~600 seeds.*

Melon – Farthest North Early Melon Mix (*Cucumis melo*): 75 days. A diverse gene pool mix of ultra early, cool weather tolerant melons. Small, softball-size melons vary in color as well as texture & flavor. The earliest short-season variety we have found. Ripens outdoors in Denmark! Developed by Tim Peters of Peters Seed & Research in Riddle, Oregon and further selected by Adaptive Seeds. *Packets contain ~30 seeds.*

Pea – Oregon Giant Sugar (*Pisum sativa*): Highly recommended by Carol Deppe in “The Tao of Vegetable Gardening”, this edible-pod pea has huge pods and big crinkled seeds. Pods are sweetest after seeds have reached full size, but are tasty from small size up until they start drying down, giving an unusually large harvesting window. When harvested at full size with fully expanded seeds they are as sweet as snap peas, just a different shape. Resistant to pea enation, pea wilt, and powdery mildew, which allows for planting spring through fall. Plant February through mid-August to harvest spring through fall; plant in early October to overwinter where possible. Plants grow to about 3 feet and need some support. Hold on vine and in the refrigerator a long time. Bred by Jim Baggett/Oregon State University. Vigor and large-sized leaves make this variety especially nice for pea shoots. To use as an eat-all pea shoot crop, sow in a wide row or bed at about 2” apart in all directions. When plants are about 6 inches high, harvest the top 4 inches. *Packets are 1 ounce and contain ~80 seeds.*

Pepper - Chimayo (*Capsicum annuum*): This famous heirloom pepper is a joy to grow! Great yields on self-supporting plants grown outdoors in our cool maritime climate! Loaded plants are super easy to harvest as the peppers snap right off the stalk. Chimayo is a hill town in New Mexico, at 6,000 feet in elevation, and this variety has been revived as an important part of the cultural history there. Similar in heat to a moderate jalapeño, with scoville units at 4,000-6,000. Chimayo has a smoky, earthy flavor, and is typically used as a roasting pepper, made into chili powder or flakes, or dried in ristras. *30 seeds.*

Pepper - Marconi Sweet (*Capsicum annuum*): Italian heirloom, large, 7" long tapering fruit, red when fully ripe. Heavy yielding, strong plants that didn't seem to rely much on the support we gave them. Marconi performed exceptionally well in our hoophouse with a harvest season several months long. Very sweet and flavorful. This pepper got rave review from a farmer friend who is experienced growing a wide variety of hybrid peppers for the fresh market - I was pleased to discover that I had been successful at finding an open-pollinated red italian type that was equally as delicious as their favorites. *30 seeds.*

TOMATOES for COOLER CLIMATES or OUTDOOR GROWING

In our outdoor determinate tomato trials of 2015, we tapped into some of the best cool-season tomato seed suppliers and breeders to gather the cream of the crop and grow them out side-by side. Outdoor determinate tomatoes often do not have the depth of flavor of a longer-season greenhouse heirloom; however, they are far less labor- and infrastructure- intensive to grow, and fantastic for sauces, salsas, and other modes of preserving. For those of you who are like me and have too many projects going on in the mid-summer garden to keep on top of labor-intensive indeterminate greenhouse tomatoes, try these! Variety Packs are \$8 and contain approximately 50 seeds, representing 5 varieties. The single varieties are \$3.25 and contain 30 seeds

Tomato - Geranium Kiss: Prolific red salad tomato with fantastic flavor and blight resistance. This was the most disease-resistant tomato we grew in our 2015 trials of 29 mostly open-pollinated varieties with some hybrid check varieties. Growth form like a dwarf tomato, 2-3' tall, needs minor support like a cage or sturdy

post but no pruning. Produces large trusses of over a dozen 1-2 ounce tomatoes. Can be grown outdoors in the Pacific Northwest but is later to mature than our other offerings. Bred by Alan Kapuler.

Tomato – Legend: Determinate. 68 Days. A true late blight resistant tomato. Legend steadily produces large 4-5 inch tomatoes. Early, high quality, richly flavored, fruits are round, red, and seedless. Only at the end of the growing season does this shy seeder produce seeded fruits. Gardeners who have experienced losses due to late blight will love the reliability and quality of Legend. Selected by Dr. James R. Baggett, professor emeritus Oregon State University.

Tomato - Orange King: Determinate. This uniform, round orange tomato is sweet and meaty and popular at the farmers market. It is equal to the best orange slicer we have tried. Early, productive, and worth growing even as a sprawling, low-maintenance outdoor tomato in the cool Pacific Northwest. I admit, we don't like extra work in mid-summer, and low-maintenance outdoor tomatoes are what we prefer. Easier to harvest if you cage it or give some other basic support. Bred by Tim Peters in Oregon.

Tomato- Sleeping Lady Dwarf: 85 days, dwarf type. Dwarfs are a rare class of tomatoes that have the benefits of both indeterminates (better flavor, longer season) and determinates (earlier maturing, lower maintenance). They are a perfect size for container growing or can be spaced close together in the field (12" apart). Sleeping Lady is a mid-season variety that has stout, central stems, grows to three feet tall, and has dark green, rugose, regular leaf foliage. The fruits are medium size slicing tomatoes with the complex flavor of an heirloom, range from three to six ounces, and ripen to a chocolate-mahogany color. In our 2015 Dwarf Tomato Trial, Sleeping Lady yielded well and matured early enough for reliable outdoor growing in the Pacific Northwest.

COOL-SEASON VEGETABLES & TRADITIONAL STORAGE CROPS

Fall-harvested storage vegetables, crops that overwinter in the ground, and cold-tolerant shoulder season veggies all help to fill the "hunger gap" of the months when the garden hibernates and while we are waiting for the warmer weather vegetables to mature. These are some of our favorites.

Dutch Broadleaf Cress (*Lepidium sativum*): 20 days. Garden cress is an easy-to-grow cool-season green and this variety is our favorite of several we've tried. Very large, broad leaves for a garden cress, with nice wavy edges. Fairly slow to bolt & good peppery flavor with not too much spice. Gives a fantastic boost to salads and sandwiches. Reintroduced in 2009 by Adaptive Seeds, this old variety from the Netherlands had been commercially unavailable for a decade. *Packets are 1 gram and contain ~400 seeds.*

Endive – Frisee de Meaux (*Chichorium endivia*): 60-80 days. A very productive, easy-to-grow leafy endive, we love this shoulder-season green, especially in addition to sautees and stir-fries. Large, dense rosettes of narrow, dark green, fringed leaves with tender white centers. Cut the head for sale or harvest the outer leaves for an extended harvest in your home garden. Tolerates more frost than lettuce and slow to bolt in summer. *Packets are 1 gram and contain ~500 seeds.*

Mizspoon (*Brassica rapa*): Our new favorite all-purpose spring mustard green, this carefully re-selected cross of Mizuna and Tatsoi deserves a space in your shoulder season garden. Dark to emerald green leaves, round to flattened petioles, pinnately dissected leaves with pointed teeth or rounded lobes. Our best "any season" Asian green, for spring or autumn sowing. *Bred by the good folks at Wild Garden Seed, this is an OSSI-pledged variety. Packets are 1 gram and contain ~250 seeds.*

Siskiyou Sweet Onions (*Allium cepa*): 110 days spring sown, or 300 days over wintered. A reselection of Walla Walla sweet onion. Light brown skin with white flesh that is very mild and sweet. Primarily grown for fresh use, we like to plant them close together and thin them all season long for larger and larger green onions as time goes on. Will also store for a couple of months if harvested mature and cured. Cold hardy and can grow quite large with good fertility. *Packets are 1 gram and contain ~200 seeds.*

STORAGE ONIONS

Allium cepa. We did some intensive trials of storage onions in 2014 and found some incredible open pollinated onions that performed as well or better than the standard commercial hybrids. These were our two best, with the highest yields and longest storage. Packets are 1 gram and contain ~200 seeds.

Rosa di Milano Red Storage: Beautiful wine to bronze-colored skins, flat tops, and heavy yields of medium to large onions. Rosa di Milano tied for first place in our 2014 storage onion trial, keeping well into April and holding its own against the top yellow storage onion we trialed. Very impressive for an open pollinated variety. It also did well under downy mildew pressure in one field and resisted splitting under over-watering in another. Italian heirloom.

WINTER SQUASH

Easy to grow, winter squash belongs up there with potatoes as a go-to winter food. Easy to store: just put them in a cool closet or bedroom. 50-60 degrees and relatively dry works best. Generally, Cucurbita pepo cures in a week and keeps well until at least February. Cucurbita maxima and moschata take a month to cure, but can keep well into April or May. Packets contain 25 seeds.

Honeyboat Delicata (*C. pepo*): Delicata is commonly a "gateway" squash, in that it is almost universally loved and is a perfect size for two people or two meals. A perfect winter squash for short seasons, delicata ripens early. This darker-skinned variety has a richer flavor and maple-like sweetness. Honeyboat was developed by Dr. James Baggett at Oregon State University.

Lofthouse Landrace (*C. moschata*): A very early, vigorous landrace moschata resulting from a grand crossing and reselection from numerous varieties, in search of the genes that would produce in Joseph Lofthouse's cool mountain climate. Round pumpkins and butternuts of all shapes range from about 4 to 25 lbs. Most are good culinary quality, and just slightly sweet, so great for salads, soups, stews, and stir-fries. (Other squash are better for sweet dishes, but this squash, being not so sweet, is actually a better day in day out staple.) Huge vines. Very productive. Matures even in cold summers in the maritime Northwest. Keeps well. Cure one month before eating. (Note: With butternut shaped squash, you can cut off what you need of the neck, let the neck veins bleed for a few minutes, then spread the sap around the cut surface with your clean finger, which seals it so that the cut squash will keep weeks at room temperature. You don't need to use the whole squash at once. This means you can afford to grow the big squash that are most efficient to handle, store, and prepare.) *An OSSI-pledged variety, bred by Joseph Lofthouse.*

FLOWERS AND HERBS

Beautiful, edible, medicinal, and wonderful attractors of beneficial insects and pollinators, you can't go wrong with these flowers and herbs. These will make you slow down during the fast pace of summer, and smile.

Astragalus (*Astragalus membranaceus* = *Astragalus propinquus*, the Chinese herb Huang-qi). Hardy to Zones 4 to 10 (mulch heavily in colder zones). Herbaceous perennial native to China. Traditionally used to increase vital energy and protect against illness. Plants can grow up to 6 feet tall, with yellow flowers giving way to pea-like seed capsules. Plant is a sturdy survivor, and prefers full sun, average soil, and good drainage. Scarify seed lightly by rubbing against sandpaper, and soak overnight in mycoblast tea or kelp tea, which encourages nitrogen fixing nodulation. Can be direct seeded in early spring, but we recommend growing seedlings in pots or trays protected from slugs while small and transplanting. Germinates in 3 to 10 days. Thin to 6 inches apart. Roots are harvested after the third year.

Basil – Holy (*Ocimum tenuiflorum*): Also known as Tulsi, this aromatic mint has been used in Ayurvedic medicine for thousands of years and is a sacred Hindu plant. Holy basil is considered an adaptogen and has a myriad medicinal qualities. All of the aerial parts are edible. Holy basil's sweet, buttery flavor will do wonders for a stir-fry and makes for an incredible iced tea. In our mild northwest climate, the growth habit is

comparable to Italian basil and, like other basil, it will continue to produce if pruned throughout the season. If left to flower, it becomes a fragrant insectary plant – bees and other pollinators go wild for the pale purple flowers. Holy basil is a tender annual that prefers a warm, dry growing season. Though greenhouse conditions are ideal in the Pacific Northwest, it can also thrive outside in the hot summer months. It is highly frost-sensitive and should be started indoors. *Packets contain a minimum of 200 seeds.*

Basil – Italian Large Leaf (Classic large-leaf type. Large plant with medium-dark green leaves up to 4" long. Compared to Genovese, the scent and taste are sweeter. Grows to approx. 2' tall. *Packets contain a minimum of 200 seeds.*

Bee's Friend / Phacelia (*Phacelia tanacetifolia*): Hands down winner of the "bee-attractor of the year" award, our patches of phacelia were non-stop loaded with every bee on the block, and was especially loved by the bumblebees. The lavender-blue flowers and feathery leaves are eye-catching and easily form a dense, low maintenance stand. Wear long sleeves and gloves when harvesting seeds; it can be itchy. Very long bloom period - the flower heads unfurl like fiddleheads and bloom in succession from one end of the stem to the other. ~500 seeds.

Black Cumin (*Nigella sativa*): Known as black cumin, black caraway, roman coriander, black onion seed, etc., this is an annual flowering plant in the buttercup family, native to south and southwest Asia. It has a several thousand year-old history, and is one of the most revered seeds throughout time. The 8-12" plants don't get too bushy, and have delicate lacy leaves and intriguing blue and white flowers. The seed oil has long been used medicinally, particularly for asthma and other lung-related conditions. As a spice, the black seeds taste like a combination of onions, black pepper and oregano. They have a pungent bitter taste and smell. Somewhat drought tolerant. ~300 seeds.

Borage (*Borago officinalis*): An annual herb native to the mediterranean and naturalized in many other parts of the world. Borage nectar attracts bees and other beneficial insects. The plants are 3' tall with hairy, branching stems (take care when harvesting for seed, as it will leave your skin itchy). The leaves and delicate blue starflowers are edible; this is our very favorite flower for decorating salads. Commercially cultivated for borage seed oil. Self-seeds readily, so keep them on the edge of the garden. ~100 seeds.

Cilantro – Santo (*Coriandrum sativum*): Santo is a mild, slow-bolting selection grown for its leaves. Direct seed every two weeks for a continuous supply of fresh leaves. Sprinkle to taste on salads, bean dishes, chicken, and spicy Southwestern dishes. Cilantro flowers are also edible. Approximately 50 days to maturity for leaves, 105 days to maturity for coriander seeds. *Packets contain a minimum of 200 seeds.*

Coreopsis - Calliopsis (*Coreopsis tinctoria*): Annual wildflower (native to the US Midwest, coreopsis is a favorite with butterflies and makes a great border plant. Grows to 30" tall in dense stands, covered with 1 1/2" blooms with two-toned red and yellow flowers. Can tolerate poor soil and is drought-tolerant. Will self-sow in the right conditions. The smell of the dried nectar when threshing the seed is unbelievably good. ~400 seeds.

Echinacea / Purple Coneflower (*Echinacea purpurea*): A native wildflower from eastern North America, used both as an ornamental and medicinal plant. Purple cone-shaped flowers with large orange/brown centers on 3' plants. Pollinated by both butterflies and bees, it is a good flower for attracting both. Prefers well-drained soils, can be drought-tolerant once established. Echinacea is well known as one of the top immune-boosting herbs in the US, with the roots usually harvested after 3 years of growth. Usually does not flower until the second year unless started very early. ~100 seeds.

Mexican Sunflower (*Tithonia rotundifolia*): Attracts beneficial insects such as hover flies, minute pirate bugs, and butterflies. Mexican sunflower has 3 1/2" orange flowers on strong, branching plants about 6' tall. Excellent as a cut flower, and continues blooming until frost. Said to love hot, dry sites, but thrived in our mild Pacific Northwest summer. ~100 seeds.

Poppy - Hungarian Breadseed (*Papaver somniferum*): With delicate, large purple flowers, these are one of our favorite flowers to grow. Hungarian Blue Breadseed Poppy has been grown in Europe for centuries for culinary use, so the capsules don't spill their seeds when ripe. The seed capsules are fun to snap off during harvest, and to shake like a rattle, imagining the hundreds of seeds inside each one. Breadseed poppies are lower in medicinal compounds than ornamental *somniferum* poppies, and higher in seed production. Very nutritious. Poppy seeds have been produced since nearly the dawn of agriculture and have been used in culinary creations all over the world as a spice, condiment, garnish, thickening agent, dessert base, and even as a component of dinner entrees. Easily grown, and yielding hundreds of thousands of seeds from just a small patch, breadseed poppy is a two-for: an exceptionally beautiful bloom that leads to a harvest of health-giving seeds. ~1000 seeds.

Sweet Alyssum (*Lobularia maritima*). Attracts and supports beneficial insects, such as lacewings, parasitic wasps, syrphid flies, and tachinid flies. Easy to grow, forms a low-growing (8-16" tall) mat of sprawling plants with dense clusters of small white flowers. Requires little maintenance or weeding. It seriously never stopped flowering until our first hard frost. After setting seed in late summer, we chopped it way back and it just grew right back and bloomed all fall. Sweet alyssum's aroma is intoxicating, wafting 50 feet of the patch to remind me of it's presence. Tender perennial in Zones 9-11. ~800 seeds.

