

2015 FALL & WINTER ANNUALS

BROCCOLI

De Cicco

Compact 2 to 3-foot plant produces 8-inch central head. After central head is cut, many side shoots follow. Very early. 60 to 90 days from transplant. Heirloom variety.

Umpqua

Large, vigorous plant. Head size varies, good side shoot production.

Waltham 29

Medium to large head of good quality. Heirloom variety.

BRUSSELS SPROUTS

Biodiversity Brussels Sprouts includes:

Catskill

Semi-dwarf heirloom from 1941. 2-foot high plant with heavy yields. Deep green, 1 ½ to 1 ¾ inch sprouts.

Evesham

An old-fashioned English variety, which produces excellent yields of large sprouts with a very fine flavor.

Roodnerf

One of the last heirloom, open pollinated Brussel Sprouts left, this is one of the best we know. Bred in England, this variety has excellent eating quality and has great yield of plump green sprouts. Grows to a medium to tall size, up to about 4 feet.

CABBAGE

**Biodiversity Red Cabbage 6-pack includes:
Tete Noir, Kalibos, and Red Acre.**

**Biodiversity Cabbage 6-pack includes Bacalan De Rennes, Kalibos,
Henderson's Charleston Wakefield, Perfection Drumhead Savoy, and
Tete Noir.**

Bacalan De Rennes

Beautiful French heirloom originally listed by Vilmorin Seed Company in 1867. Early variety with firm, ox-heart-shaped heads and great flavor. Does especially well in coastal areas.

Henderson's Charleston Wakefield

A beautiful pointed green cabbage, which is a larger selection from the Early Jersey Wakefield variety developed by Peter Henderson & Co. in 1892. This is a short season cabbage, developing a 4 to 6 pound head in only 70 days. Very sweet and flavorful.

Kalibos

An unusual European red cabbage, which makes a gorgeous heart-shaped conical 2-pound head. Flavor is mild and sweet, great for slaw.

Perfection Drumhead Savoy

Large drumhead-type with finely crinkled, savoyed leaves on compact, short-stemmed plants. Mild and sweet flavor; good keeper. Heirloom introduced before 1888.

Red Acre

Globe-shaped deep purple heads, 5 to 6 inches in diameter, weighing up to 4 lbs. Solid heads. Excellent storage.

Tete Noire

This traditional red French cabbage is very rare outside of Europe. Solid deep-red heads are of very good quality.

CHINESE CABBAGE

Michili

Heirloom from 1948. Biennial, producing romaine-like heads which are light green with broad white midrib. Very cold hardy and fast growing. Matures in 70 to 100 days from transplanting.

Nozaki Early

Tall 12-inch oblong heads weighing up to 3 to 4 lbs. Light green leaves with broad white midribs and cream colored interior. Very tender. Early and dependable variety.

PAC CHOY

Joi Choi

Joi Choi is a very vigorous, very thick-stemmed pac choy. It forms 12- to 15-inch tall, broad heavy bunches of dark green leaves with flattened white petioles.

Tatsoi

Beautiful flat-growing Pac Choy with rosettes of dark green, spoon-shaped leaves. Tender, mild flavor. Can be used fresh in salads or as a stir-fry green. Grows low or prostrate like lettuce. 55 days to maturity.

CALENDULA

Calendula is one of the finest edible flowers. Use orange or yellow petals in salads or as a garnish for any dish. Plants grow to 24 inches and are very frost-hardy. Calendula is one of the few annual flowers which bloom in the winter.

Apricot Beauty

A stunning apricot-shaded selection from the Pacific Beauty series.

Bon Bon Light Yellow

Beautiful pale yellow flowers on plants which bloom all season long.

Candyman Orange

Double-petaled glowing orange flowers on dwarf, compact 12-inch well-branched plants. Will bloom on through the summer in cooler areas.

Greenheart Gold

Bright deep gold petals surrounded by a knotted green center. 18-24 inches tall.

Indian Prince

Height 24 inches. Dark orange flowers on top and mahogany beneath.

Pacific Beauty

An "English Cottage Garden" variety that reaches 24 inches and blooms throughout the year. Large flowers in yellow, orange, cream, and apricot. Attracts beneficial insects to the garden.

Pink Surprise

A lovely calendula with apricot flowers tinged with pink. Frilly flowers bloom over a long season.

Radio

Radio calendula was introduced to gardeners in the 1930's and is now quite hard to find. Beautiful orange flowers have quill-like petals. Blooms all summer and winter long, is 18-24 inches tall, and is readily self-sowing.

Resina

Bright yellow flowers with a few orange ones, with light-colored centers. Unusually aromatic flowers have an especially high resin content – the best variety for making tinctures and oils.

Touch of Red

Orange flowers with touches of red and pink on the petal tips.

CAULIFLOWER

The Biodiversity Cauliflower mix includes six of the following colorful varieties:

Giant of Naples

Large 3-lb. heads. A very vigorous grower with very good leaf cover. A delicious Italian heirloom that is difficult to find.

Green Macerata

A delicious Italian variety with 2-lb. bright apple-green heads that are superb cooked or raw in salads. Very attractive looking, vigorous plants. Fairly early.

Orange Cheddar

Pale orange cauliflower which becomes even brighter when lightly cooked. Quite beautiful in combination with purple, green, and white varieties. An F1 hybrid.

Romanesco

Mind-blowingly beautiful chartreuse spiraling heads. Mild, smooth flavor. Widely grown in Italy. 75 to 100 days from transplant.

Veitch's Self-Protecting

An heirloom from 1885, sometimes called 'Autumn Giant'. It produces very large, firm beautiful white heads which are thoroughly protected by its outer leaves until maturity. 80 days from transplanting.

Violetta Italia

Deep purple central head with broccoli type florets which keep producing after main head is cut. Large healthy plants. A fine Italian Variety.

COLLARDS

Biodiversity Collard mix includes two of each of these varieties:

Morris Heading

Heirloom collard is called “Cabbage Collards” by Southern Old-timers. Makes loose heads which are dark green and slow bolting. Tender leaves—very delicious!

Variegated

Florida family heirloom since 1910. Green leaves become variegated with white when plants begin to flower. Plants may live 5 years or more. Incredibly beautiful and ornamental, but tasty and tender as well.

Vates

Fast growing and large smooth-leafed variety. 32 inches tall. Slow-bolting.



ENDIVE

De Louviers

Leaves are finely curled and deeply notched. Produces a good blanched and curled, yellow heart. High quality and tasty heirloom.

Riccia Cuor D'oro

An early endive with deep green outer leaves grading to a delicate cream-colored interior. Leaves are deeply notched and frizzy. Great mild sweet flavor for those hearty winter salads.

Tres Fin Maraichere

Deeply cut, gray-green toothed leaves. Forms a dense mass of frilly sprigs, which are mild and delicious. 45 to 60 days from transplanting.

Zuckerhut

A sugarloaf type of chicory, zuckerhut produces an elongated, tall, tapered firm head with yellow-white hearts. Leaves have a nutty fresh taste with a slight bitterness. Try it in a salad with toasted hazelnuts, pears, parmesan cheese, a splash of balsamic vinegar and hazelnut oil!

ESCAROLE

Broadleafed Fullheart Batavian

Introduced in 1934. Large, broad center. Dark-green leaves enclose round deep heads 12 to 16 inches in diameter, which are well-blanched, creamy and buttery.

RADICCHIO

Palla Rosa

Round red heads with prominent white veins.

Red Treviso

An exotic and beautiful radicchio, which is shaped like a small Romaine lettuce with slender deep burgundy leaves and bright white veins.

FENNEL

Di Firenze

Bulb fennel with a nice firm, round white bulb. The blanched stems and leaves are a delicacy. Can be roasted or stir-fried or eaten raw in salads. An Italian variety, which forms 1- to 2-lb. bulbs and is also quick to mature.

Perfection

This Northern European variety was developed to mature quicker in Northern climates. Large, round bulbs.

Zefa Fino

Forms a robust tender bulb. Slow bolting and heat-tolerant. Swiss variety.

FLOWERS

EDIBLE FLOWERS

Bachelors Buttons

A well loved common garden annual cut flower, which few people realize are quite edible and delightful to sprinkle on cakes, in salads, and in herb infused waters. Snip button-like flowers off plants and then pull petals off for garnish, discarding center head. Our bachelors buttons are named varieties, which range from deep clear blue to violet, deep burgundy, pale pink, fuchsia, and white. Plants grow to 3 ½ feet tall and flower continuously throughout the summer.

Shungiku

Variously called Garland or Edible Chrysanthemum or Chop Suey herb. Shungiku leaves are a delicious, richly flavored ingredient in salads or can be added to sautés. Bright yellow flower petals are edible too!

Blue Borage

The blue-flowered form of Borage (*Borago officinalis*) is a fabulous addition to any garden. This beautiful hardy annual is a vigorous plant, which can produce hundreds of azure-blue flowers, especially useful for attracting honeybees and other beneficial insects. Once established and going to seed, it will become a welcome “volunteer” in your garden forever! Borage flowers are one of the best-loved edible flowers, tasting remarkably like cucumber and used raw in salads, herb waters or vinegars, or as a garnish on any sort of dish. The leaves are commonly cooked in Italy- raviolis are stuffed with Borage leaves in Genoa, and elsewhere are served like spinach or dropped in batter and deep-fried as fritters.

White Borage

The white-flowered form of Borage is much more rare than the blue. Very similar in appearance to Blue Borage, this hardy annual produces a great show of pure white star-shaped flowers, which have all the same attributes and benefits as the blue. Culinary use is similar to the blue, but has an even more delicate, sweet flavor- also like cucumbers. The two forms do not cross with each other, so you can always have the two beautiful colors growing together in your garden!

HERBS

ANNUAL HERBS

Chervil

Delicate winter herb with anise-parsley flavor. Great as a garnish, an ingredient in soup or salad, or made into a winter pesto. Flowers are tasty too!

Cilantro

Does well in cool weather throughout the winter and early spring! Great made into a pesto. Flowers are beautiful and edible. The seeds of cilantro are called coriander. If you haven't tried fresh green coriander in your cooking, you must!

German Chamomile

Summer annual, grows to 3 feet. Flowers can be used fresh or dried for tea. Very ornamental.

KALE

Biodiversity kale includes one each of the following varieties: Frizzy, Wild Red, Russian White, Russian Red, Lacinato Rainbow, and True Siberian Kale.

Frizzy

An OAEC selection. A highly dissected Russian Red Kale, which has the appearance of a blue-green frisee. So incredibly tender that it can be used raw in salads. Extraordinarily beautiful.

Lacinato

Known as Tuscan Black Cabbage (Cavallo Nero) or Dinosaur Kale. Tall plants with savoyed, strap-shaped leaves up to two feet long. Tolerates heat well, and is one of the sweetest, tastiest kales. Very ornamental. Italian heirloom grown especially in Campania for centuries and one of the traditional ingredients of minestrone.

Lacinato Rainbow

A fabulous cross between Redbor and Lacinato kales with frilly green leaves overlaid with hues of red, purple, and blue-green. Very vigorous and cold hardy.

Russian Red

Leaves with red-purple venation and wavy leaf margins resembling an oak leaf. An heirloom from 1885 that is also called Canadian Broccoli. Very tender and tasty, even in summer heat.

Russian White

Similar in appearance to Russian Red but with white venation. More tender than Russian Red, with a squatter growing habit. Tends to be very bolt-resistant. The most productive kale we know.

Shiny Diney

An OAEC original, selected in our gardens! A beautiful kale with glossy, dark, almost black, strap-shaped leaves which contrast nicely with the blue-green chalky-surfaced leaves of traditional Lacinato or Dinosaur Kale. It is a smaller plant with an even heartier taste.

Spigariello Liscio

This variety is technically a leaf broccoli, but is grown like broccoli raab. Harvest individual leaves for continual harvest or whole plants for branching. Sweet broccoli/kale flavor from beautiful silvery, feathered leaves. Popular in southern Italy.

True Siberian

Large, frilly, blue-green leaves identify this fast growing, exuberant kale. Slow to bolt in summer, it withstands hard frosts, which improve its texture and flavor. 24-30 inches tall.

Wild Red Russo Siberian

A diverse selection of flat-leafed and mossy curled kales, selected by John Eveland of Wild Garden Seed Company in Philomath, Oregon. Very red, very cold hardy, very beautiful and high-yielding.

NEW KALE VARIETIES

Steely Green

From Alan Kapuler of Peace Seeds, a cross between Cascade Glaze Collard and Lacinato kales. Produces striking, large savoyed and shiny leaves – beautiful!

Red Ruffled

A new Release from Frank Morten of Wild Garden Seed, this kale produces leaves with varying degrees of ruffles, waves and frilled margins and a wide palette of red hues on green. The midribs are tender and succulent and its leaves are particularly sweet. Vigorous producer during the cool season.

KOHLRABI

Biodiversity mix is made up of these two varieties:

Purple Vienna

Beautiful purplish bulb reaches 2 to 3 inches in diameter. Heirloom variety.

White Vienna

Traditional heirloom white variety. Harvest when basal bulbs reach 2 to 3 inches in diameter.

LEEKS

Autumn Giant

A traditional Western European heirloom variety with a fine rich leek flavor. Can be harvested through autumn and winter. Its broad white shank is of medium length.

Blue Solaise

French heirloom with truly bluish leaves turning violet after a cold spell. Very large and sweet medium-long shaft. 100 to 120 days from transplant. Holds well in winter, but does beautifully all year round. Grown in OAEC's gardens since the mid-80's.

Bulgarian Giant

A long, thin leek of the best quality. Light green leaves. Popular variety in Europe.

Giant Musselburgh

Introduced in 1834. A popular Scottish leek. Enormous size, 9 to 15 inches long by 2 to 3 inches diameter. Tender white stalks. Nice mild flavor. Stands winter well. 80 to 115 days from transplant.

LETTUCE

BUTTER LETTUCE

Ben Shemen

Summer Butterhead-type from Israel, bred for intense heat and slow bolting. Large, dark green, compact heads are very sweet. Good for spring planting.

Buttercrunch

A highly refined long-standing Bibb-type lettuce developed at Cornell University – an All American Selections winner in 1963. Medium-sized dark green 12-inch heads with smooth, soft tender leaves and creamy yellow heart. Slow bolting and heat-resistant. Very popular variety.

Carmona

A big, deeply red Butterhead which is productive, disease-resistant and very tasty. A grower favorite which is on the verge of commercial extinction.

Marvel of Four Seasons

French heirloom described in Vilmorin's *The Vegetable Garden* (1885). Beautiful reddish Bibb-like rosette with lime-green buttery center. Crispy, excellent flavor. An OAEC favorite grown and seed-saved since the mid-1970's.

Mikola

Heavy, succulent red Butterhead with large, rounded, slightly ruffled leaves. Does well in heat.

LEAF LETTUCE

Grandpa Admire's

Bronze-tinged leaves in large 14-inch heads. Very tender with mild flavor. Slow to bolt. George Admire was a Civil War veteran born in 1822. Grown by OAEC since the early 90's.

Joker

One of the wildest looking lettuces ever, this crisphead variety produces dense 6-8 inch heads that are crunchy and delicious. The ruffled leaves have an emerald green background festooned with splashes and flecks of burgundy brimmed with toothy red edges. It is very heat and bolt resistant.

Quan Yin

A green Batavian head lettuce offered by Siskiyou Seed Company of Williams, Oregon. Sweet flavored, and holds up well in the heat.

Red Velvet

The darkest red of all lettuces available. Striking reddish-maroon leaves with green tinges. Chewy texture.

Revolution

A frilly lettuce with deep red leaves forming a tight red rosette. Flavor is sweet and texture is thick and crunchy. Revolution withstands heat and is one of the last to bolt.

Strella Green

A pre-1500's heirloom with beautiful starburst heads and pointed green leaves.

Tom Thumb

Treasured as the oldest American lettuce still available. This diminutive and adorable Butterhead is perfect for small gardens or for children's gardens. Miniature English heirloom 4 to 6 inches across. Ruffled juicy leaves. Enough lettuce for one salad! Can be served whole. An OAEC favorite.

OAKLEAF LETTUCE

Danyelle

An oakleaf with deeply lobed, wine-red leaves which form a tight rosette much like Red Salad Bowl. It is sweet and tender and is bolt-resistant, performing well in the heat of summer.

Lingue de Canarino (Canary's Tongue)

Italian heirloom with full heart and lime-green tasty leaves. Three distinct leaf types fill out this loose, mild-tasting 8-inch rosette. Good in salad mixes. Works very well in the fall or spring. Another OAEC favorite Oakleaf, this variety was given to Doug Gosling in 1992 by the Seed Savers Exchange.

Mazurosso

A showy large lettuce – 12 inches across – with oakleaf-shaped and serrated leaves of vibrant cinnamon coloring and an emerald green heart.

ROMAINE LETTUCE

Amish Deertongue

Medium-green, triangular leaves are perfect for baby salad greens. It forms loose, upright heads, and is slow to bolt. An old favorite of the Amish.

Forellenschluss

The most beautiful lettuce of all! A loose-leaf heirloom Romaine from Austria with lime-green leaves and dark red splotches. Great flavor and excellent in cold weather. The name translates “speckled like a trout’s back.” First given to us by David Cavagnero in the late 80’s.

Jericho

A heat-resistant Romaine from Israel with large, dense, medium-green heads 12 to 14 inches tall. Very crunchy texture.

Kalura

A very large Cos-type green romaine. Great taste and good heat tolerance.

Little Gem

A sweet little miniature Romaine. Sometimes called “Dwarf”. 6 inches across and 6 inches tall. Very succulent, crispy texture. Often featured in restaurants in “Gems Salad.”

Mayan Jaguar

A stunning new Romaine created by plant breeder extraordinaire Frank Morten of Wild Garden Seeds. Dark green ruffled leaves with maroon mottling. Has great flavor and sweet, juicy crunch.

Parris Island Cos

A tasty romaine type. Uniform heads are pale-green inside, and the outside is dark green. Developed around 1949, named after Parris Island, off the East Coast.

Truchas

Sometimes popularly referred to as Red Little Gem, this miniature romaine has intense crimson leaves with brilliantly contrasting green ribs and veins. Its taste is crunchy sweet and completely bitter free. The cylindrical upright plants are 7 inches tall and up to 1 inch wide.

MUSTARDS: RED & GREEN

All of these mustards are fabulous raw in salads, and have a robust spicy taste. They sweeten to a full, rich flavor when sautéed or used as a potherb.

Your Biodiversity Mustard Mix includes: Osaka Purple, Ruby Streaks, Garnet Giant, Golden Streaks, Green Wave, and Suehlihung mustards.

Garnet Giant

The darkest of all red mustards—its leaves are completely maroon. Sweet, mild flavor.

Golden Streaks

Mustard with delicate thread-like leaves of light green color. Gentle, spicy taste and very attractive in salads.

Green Wave

Heavily curled, frilly bright green leaves great for salad mix or full-sized bunches. Mustardy hot taste mellows when cooked. Slow to bolt.

Osaka Purple

Beautiful Japanese mustard with deep purple pigment throughout the leaf surface. Leaf edges are wavy and curled. Large purple leaves with a pungent and sharp taste. Use young leaves in salads, and steam or stir-fry when mature.

Ruby Streaks

A gorgeous highly serrated red mustard with maroon leaves. Flavor is sweet and pleasingly pungent.

Suehlihung

A lovely highly serrated tender green mustard with a mild full flavor. Slow-bolting.

ONIONS

New York Early

One of the most dependable and productive early onions. Very tender, sweet flesh. Medium-large, firm yellow bulb.

Red Burgundy

A beautiful 4 inch wide red onion with a mild sweet flavor. Excellent for slicing on hamburgers! A great short day variety.

Red Creole

Developed in 1962 by the Desert Seed Company of California, this flattened red onion has a spicy flavor, great for cooking and is known for its storage capacity. Short day variety.

Stockton Red

Large globe-shaped onion with mild red ringed white flesh. Grows well in hot climates. Intermediate day type.

Texas Early Grano

Vidalia-type yellow-brown onion with a sweet, tasty flavor. Developed in Texas in 1944.

Valencia

A Utah strain of Yellow Sweet Spanish with mild flavor and good storage life. Large globes up to one pound.

Walla Walla Sweet

The Walla Walla Sweet onion is named for Walla Walla County in Washington where it is widely grown. Its development began around 1900 when Peter Pieri, a French soldier who settled in the area, brought sweet onion seeds from the island of Corsica with him to the Walla Walla Valley. The variety was developed over time from this original seed into a popular, well-known onion characterized by sweetness, jumbo size and perfect round shape. A favorite white onion variety of OAEC Plant Sale goers.

PARSLEY

Gigante D'Italia

Very flavorful flat-leaf parsley which produces a very large, productive, and vigorous plant.

Moss or Triple Curled

The leaves of this parsley are so deeply cut and curled that it resembles moss. Vigorous, high-yielding, uniform, and very sweet. Introduced in the late 1800's.

PEAS

Carouby de Maussane

6 to 8 foot tall French heirloom snow pea suitable for ornamental and culinary plantings. Exquisite purple flowers turn into sweet, flat pods which are excellent for eating raw or in stir-fry.

Maxigolt

An outstanding variety of shelling or soup peas with large, very sweet dark green peas. Will grow to five feet in fertile soil, so needs support.

Oregon Giant

A vigorous white flowering snow pea that bears abundant 4-inch pods on 30-inch vines. Excellent flavor.

Sugar Snap

Sugar Snap has become very common since its introduction in 1979. The vines are 6 feet tall and need support. Pods are about 3 inches long and bare over a long picking period. Both peas and pods are incredibly sweet.

SALAD GREENS

Arugula

Popular salad green with a pungent, spicy taste, almost reminiscent of hazelnuts. Sometimes called rocket or roquette. Can be made into a yummy pesto, and its buds and flowers can be used as a sweet salad ingredient or garnish.

Buckhorn Plantain (Plantago cornopsis)

Also known as Minutina and Herba Stella, this native of Eurasia and North Africa has been used in Italy as a salad green since the 1500's. It is a great winter salad green which produces a continuous supply of slender strap-shaped leaves, forked like antlers, which have a mild sweet nutty flavor and nutty texture. This perennial green tolerates multiple frosts and can tolerate any type of soil.

Mizuna

Sometimes called Kyona. A very mild salad green and a main ingredient of many salad mixes. Also a delicious sauté green. Traditionally a pickling vegetable in Japan. Will size up to 10-12 inches across if given proper spacing.

Salad In A Six-Pack

This diverse mix of salad mustards includes Arugula, Mizuna, Russian Red and Dinosaur Kales, and various Red and Green Mustards. You can choose to tease these plants apart and plant each one separately or you can plant them in six clumps. In either case, if you harvest them continuously, you will have small, bite-sized leaves for your salads for several months. A special OAEC blend.

Wild Arugula

Sometimes called Arugula Sylvetta or Italian Rustic Arugula. A tender low-growing mustard with an arugula taste, but richer and more peppery. Yellow flowers make a beautiful garnish. Slow growing and tolerates heat. Will readily self-sow.



SCALLIONS

Crimson Forest

Beautiful, brilliant red stalks. Flavorful and tasty. Very unique and colorful. A bulbing type.

Evergreen Hardy Bunching or Welsh Onions

Heirloom from 1880s that can perennialize in this climate. 4 to 9 inches long, with slender silver shanks. Non-bulbing. A good scallion for early spring transplants. 60 to 120 days from transplant.

Tokyo Long White

An old favorite Japanese bunching type. Looks like a long slender leek. Sweet and mild flavor.

CIPOLLINI ONIONS

Bianca di Maggio

Small flat white cipollini onion used in Italy for pickling, grilling and in salads. Delicious and very beautiful.

Gold Coin

A beautiful, tiny, sweet gold cipollini onion. Excellent for stews, soups, salads, and pickling.

Red Cipollini

A bright red flattened cipollini onion originally from Italy used for fresh eating, boiling, or braising. 3-4 inches across and 1-1½ inches in depth. Stores well and can be braided like garlic.

Yellow Borettana

Italian heirloom traditionally pickled. If harvested when small, it is ideal for kabobs. Grows 3 to 4 inches in diameter and skin will turn yellowish-bronze in color. Firm, extremely sweet flesh. An OAEC favorite.

SHUNGIKU

Variously called Garland or Edible Chrysanthemum or Chop Suey herb. Shungiku leaves are a delicious, richly-flavored ingredient in salads or can be added to sautés. Bright yellow flower petals are edible too!



SWISS CHARD

Bright Lights or Rainbow

Original selection of heirloom varieties from Australia with white, lemon yellow, orange, red and pink colored midribs with green leaves. Very tasty. Cold-tolerant. Incredibly beautiful ornamental food crop.

Canary Yellow

A stunning variety with canary yellow midribs which contrast beautifully with sea green leaves. Delicious and productive.

Chadwick's Choice

Originally from Alan Chadwick. Naturalized for over 20 years at Mariposa Ranch. Wide green leaves with thin white stems. We have grown this variety and saved seed on it in the OAEC gardens since 1982.

Flamingo Pink

Neon, hot-pink chard – incredibly striking. Great picked young for salad or larger for braising.

Fordhook Giant

Introduced in 1924 by W. Atlee Burpee. Has very large green leaves and white stems- very tasty!

Oriole Orange

A stunning all-orange selection. Perfect for home and markets. Orange chard is tender and just delicious!

Perpetual Spinach

Not a spinach but a kind of chard that produces leaves which look more like spinach – flatter and more pointed – and which taste like spinach too. Great as a tender sauté green and also tasty fresh in salads. Very longstanding in the garden and generally doesn't bolt in the first year.

Rhubarb

A deep red stalked chard. Very beautiful and productive.

