

PLANT VARIETY DESCRIPTIONS

Summer 2016

ANNUAL GRAINS

Chia (*Salvia tiliifolia*)

Originating in Central America, this annual sage grows to 3 feet and produces tiny blue flowers on multiple spikes. When soaked in water its seeds form a gelatinous mass that can be flavored with fruit and spices and consumed as a cooling drink. The sprouted seeds are eaten in salads, sandwiches, soups, and stews, or ground into a high protein meal used in breads, biscuits, and cakes.

Glass Gem Corn

Impossibly beautiful popcorn comes in an endless rainbow of colors: pink, lavender, green, yellow, purple, white and orange to name a few! Translucent kernels really do shine brilliantly like glass—on the cob they resemble strands of pearlescent beads! The 3-8" ears are highly decorative, but edible and delicious as well and make firm little morsels when popped. They can also be parched or ground into meal. Sturdy plants reach to 9' in height. Bred from a number of Native varieties by Carl "White Eagle" Barnes, the famous Cherokee corn collector whose life work has been collecting, preserving and sharing many Native corn varieties.



BASILS

PESTO BASILS

Mammoth

Huge wide leaves, twice as large as other Italian basil. A few leaves make a harvest. Leaves so large it is possible to stuff them like cabbage leaves.

Nufar

A new fusarium wilt resistant basil! Large leaf type for standard use and making pesto- almost identical to the Italian large leaf. Leaves up to 4 inches long with sweet scent and flavor. Height 24-30 inches.

Genovese Sweet

Popular pesto basil with a heady, spicy fragrance and taste. Uniform, tall and relatively slow to bolt with large dark green leaves about 2 to 3 inches long. Height 24 to 30 inches.

PURPLE BASILS

Dark Purple Opal

Beautiful dark purple leaves with bronze overtones and pale lavender-white flowers. Scent and taste are more subtle and delicate than sweet basil. Good for making basil vinegar to which it readily imparts its rich purple color.

Purple Ruffles

Ruffled Leaves smell of cloves and licorice. Striking color in the garden. Leaves are beautiful raw in salads or as a garnish. Height 16 to 20 inches

Red Lettuce Leaf.

Basil wraps now have a bright, new look! Colossal 3-5 inch, deep red, ruffled leaves have a deliciously vibrant flavor. Spoon some creamy parmesan polenta on a fresh leaf, wrap, and enjoy. Can also be used in any recipe calling for basil. Great in salsas and pestos.

SPECIALTY BASILS

Cinnamon

Attractive, stocky plant with a warm spicy, cinnamon-like aroma and a flavor with a hint of cloves. It has purplish venation on the leaves and dark rose-colored blooms. Vigorous plants – hardier than other basil. Makes a fine jelly and is good in fruit salads, sweet-and-sour dishes, chicken marinades and other dishes where a sweet spicy flavor is desired.

Green Romanian

A basil variety we received from the Seed Saver's Exchange in 1991 and have been growing for seed ever since. Never appearing in any seed catalogues, this basil looks superficially like a Geneovese basil but tastes more akin to a Licorice Basil. Very hardy and productive, we like to use this one fresh with tomatoes or in summer fruit salads.

Holy, Sacred, or Tulsi

A revered herb of the Hindu tradition, also know as sacred basil or tulsi. An immune system stimulating tea herb as well as a beautiful ornamental with lovely pale blue flowers. Fuzzy 2-inch leaves have a uniquely pleasant aroma.

Kapoor Tulsi

Kapoor is a richly mounding basil with very bright fragrance. Tulsi in all aspects and places is holier than holy. Where breeze blows through tulsi plants, it purifies the surrounding areas.

Licorice

Sometimes called Anise or Oriental basil. Stems, leaf veins and flower bracts are deep purple while the flower stalks are a pale violet. Very strong licorice or anise like aroma and flavor. Makes a nice addition to fruit salads and poultry dishes.

Mrs. Burn's Lemon

A pure strain that has been grown for over 60 years in Southern New Mexico. Many people consider this cultivar far superior to the more common sweet basil. Fine for all culinary uses: in pestos, salads and soups.

Thai

Spicy anise clove scent and flavor. Most commonly used in Thai or Vietnamese cooking. Attractive plants are 12 to 18 inches tall with medium-green leaves. Stems and blossoms are purple. Very good for planting in containers.

SNAP BEANS

Covelo Reservation Bean - Bush

Also known as the White Settler Bush Bean, this variety is a rare and endangered variety from Humboldt County. It is an excellent snap and dry bean that grows on a 15-20 inch tall plant. It does best in hot dry climates. It was found on the Covelo Reservation in Round Valley by an organic farmer named Chris Balz. He had the bean researched at U of CA, Davis campus, and it did not correlate with any known beans in their collection.

Dragon Tongue - Bush

The tastiest bush bean you'll ever eat! This Dutch heirloom produces massive quantities of juicy pale yellow beans with purple stripes which are yummy either raw or cooked. Great for snacking on in the garden!

Meraviglia di Venezia (Marvel of Venice) - Pole Romano

This is our favorite Romano bean that we have been growing in the gardens here since the mid-80's. It is a vigorous plant and a heavy producer of up to 10 inch meaty light yellow beans that have no strings and a great rich flavor. Meraviglia is very early for a pole bean. It is a vigorous climber so needs support: use a trellis, tripods or single poles at least 7' tall.

Pencil Pod Wax - Bush

An old time favorite, this heirloom variety golden wax bush bean was introduced in 1900. Excellent quality. Stringless pods are 5 - 7-inches long with delicious wax bean flavor. Vigorous plants are 15 - 20-inches tall.

Royalty Purple Pod - Bush

Bred at the University of New Hampshire and introduced in 1957. Bush bean with distinctive purple foliage and purple flowers. Bright purple, stringless 5-inch bean with great rich taste.

Runner Beans - Mixed Varieties - Pole

Given to us by a friend who picked them up at a Mexican market in 1994, this collection of perennial pole beans grows into vines 8 feet tall, and produces multitudes of scarlet, apricot, white or bi-colored flowers which mature into large bright green pods. You can eat the young pods as a delicious sweet snap bean or let them mature to produce large seeds, which can be eaten fresh or dried and have a fantastic rich flavor similar to fava beans. Its mature seeds are some of the most beautiful you will ever see—great for impressing children- and come in various speckled shades of brown, black, white, pink and purple.!

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 from Italy. Sweet rich broccoli flavor.

Nutri-Bud

Developed by plant wizard and breeder Alan Kapuler, this tender, delicious, early maturing broccoli is unusually high in free glutamine, a building block of protein and an important healing nutrient. The large central heads are followed by abundant side shoots on these productive, sturdy plants. Great taste!

Umpqua

Developed at Territorial Seed Company many years ago this vigorous variety produces a large central head with strong side shoots for many weeks afterward. We have always been impressed with its color, taste, vigor, and head size.

Waltham 29

Medium to large head of good quality and sweet taste. Heirloom variety bred at the University of Massachusetts in Waltham, around 1950.

CABBAGE

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

Biodiversity Cabbage 6-pack includes Bacalan de Rennes, Kalibos, Premium Late Flat Dutch, Red Acre, Red Drumhead and San Michelle Savoy.

Bacalan De Rennes

Beautiful French heirloom green cabbage 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.

Kalibos

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

Premium Late Flat Dutch

Solid flat green heads are 7 to 8 inches deep by 10 to 14 inches in diameter. 100 days from transplant. Beautiful shape!

Red Acre

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

Red Drumhead

The best of all red cabbages with a fine, sweet flavor. Very early. 78 to 90 days from transplant. Round to slightly flattish deep-purple heads, 7 inches diameter.

San Michelle Savoy

Our favorite savoy cabbage. A striking variety from Northern Italy producing green crinkly leaves with red highlighting. Large, firm, tender heads with great, sweet flavor.

Tronchuda Portuguese Cabbage

An heirloom cabbage from Portugal that never heads up but continuously produces leaves like collards. It has the spicy sweetness and crunchy texture of cabbage. Great for cole slaw or as a saute green.

CELERIAC

Root storage vegetable also known as celery root with intense celery flavor. Delicious in soups, salads and baked dishes. Needs a long season and good soil to size up.

Large Smooth Prague

Large root almost spherical, evenly shaped without rootlets and with smooth skin. Mild tasting flesh. Variety introduced prior to 1885.

CELERY

Golden Self-blanching

Compact, full-hearted plants to 25 inches high. Blanches readily to a golden-yellow color. Flavor delicate and very good.

Tendercrisp

Like its name suggests, this heirloom variety is tender and crisp. The plant produces dark green stalks up to 36 inches tall. Crisp, sweet flavor—very productive.

Cutting Celery - Afina

An open-pollinated variety that looks and grows like Italian Flat-leaf Parsley, but has the rich aroma and taste of conventional celery. Its sturdy dark green foliage regenerates quickly after cutting. Imparts the same flavor to stews and soups as celery. Although its culture is the same, it is much hardier and easier to grow. Both its thin hollow stems and its leaves can be used fresh or dried. Grows up to 30".

Cutting Celery - Nan Ling

Used in many Asian soups and stews, these pencil thin bright light green stalks can be harvested beginning at about 60 days and continuing through about 90 days. The stalks and leaves have that distinct celery smell and taste and can be harvested in the micro-green stage at about 30 days.

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 that 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.

CUCUMBERS

Achocha (*Cyclanthera brachystachya*)

Achocha, or Bolivian cucumber, is one of the Lost Crops of the Incas that is not well known outside of the Andes. A member of the squash family, Achocha is a vigorous annual climber—up to 20 feet—which can produce hundreds of edible fruits. Young fruits are eaten raw like cucumber, and more mature fruit are cooked in stir-frys and have a taste similar to cooked green pepper. The fruit has a large seed cavity that is easily stuffed and baked. The young shoots and leaves may also be eaten as greens.

Beit Alpha

A delicious, very sweet cucumber that is usually picked small and does not need peeling as the skin is very tender. Very similar to the Persian cucumber, this variety is very popular in the Mediterranean, having been developed in Israel at a kibbutz farm. Now becoming popular with Americans because of the fruits' fine flavor and high yields. They are also burpless and have great shelf life.

Caigua (*Cyclanthera pedata*)

Caigua is an annual vine grown for its small fruit, which are used as a vegetable. It is also known as Slipper Gourd, Stuffing Cucumber, or "Lady's Slipper". The little immature fruits are crunchy and delicious raw (reminiscent of cucumbers) and they can be put whole into salads. The plant grows as a vigorous climbing vine and can be trained up fences or trellises. As the fruits mature, they become hollow, and are often eaten stuffed with rice and meat or vegetables. The taste when cooked is remarkably similar to green peppers. The young shoots and leaves may also be eaten as greens.

Delikatesse

Our friends at Living Seed Company in Point Reyes Station recommended this rare German heirloom that bears an abundant supply of delicious, pale green, 10 inch fruits. The medium sized, rounded cukes have excellent taste and make great pickles when small, or can be used as slicers.

Early Fortune

Introduced in 1910 by Jerome Rice Seed Co. of Cambridge, New York, who described it as the earliest and best white spined cucumber ever offered. Fruits are 7 to 8 inches long by 2 inches in diameter.

Homemade Pickles

Vigorous disease-resistant plants produce pickle-shaped fruits with solid crisp interiors. Pick small for sweet pickles or at 5 to 6 inches for dills.

Lemon

Heirloom introduced in 1894 in Pennsylvania. Similar in size and appearance to a lemon, averaging 2 inches by 3 inches. Once a well-established market variety in Australia.

Marketmore

Disease-tolerant variety with dependable set of even 8 to 9 inch dark green fruits.

Painted Serpent

Fruits are light green with darker striped ribs. Curls into snakelike shapes and can grow around 15 inches. Mild, delicious fruit are not a true cucumber but a melon. Originated in Armenia.

Suyo Long

Traditional long-fruited curvaceous variety from China. A sweet flavored, ribbed fruit growing up to 15 inches long. Widely adapted, sets early. Excellent burpless and bitter-free variety for pickles and slicing. Delicious, non-bitter, crisp, and tender.

EGGPLANTS

Antigua

Beautiful white eggplant with streaks of violet to soft lavender. Fruit grows to 8 inches long by 3 inches wide. Delicious tender and mild-tasting flesh.

Diamond

Excellent Ukrainian variety. Plants grow 20 to 25 inches tall and fruits are set in clusters of 3 or 4. Dark purple fruit are 6 to 9 inches long and 2 to 3 inches in diameter. Excellent flavor and texture. Never bitter.

Little Fingers

Small, purple-black fruits are produced in clusters on sturdy, compact plants. The blunt-ended fruits may be harvested when finger-sized, but may also be allowed to grow larger with no sacrifice of their mild, sweet taste and tender texture.

EDIBLE FLOWERS

Calendula - Apricot Beauty

A stunning apricot-shaded variety selected from the Pacific Beauty series. Calendula is one of the finest edible flowers; use petals in salads or as a garnish on any dish. Plants grow to 24 inches.

Calendula - 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*. Also used in various healing salves and creams for soothing and moisturizing minor irritations of the skin.

Johnny Jump-Ups - Black

The wild cousins of pansies, Violas are one of the best edible flowers for garnishing or candying on desserts and using fresh in salads. They have a distinct wintergreen flavor and come in a wild assortment of flashy colors. Our favorite is this “black” one, actually a deep royale purple. They tend to be low-growing and rangy, are easy to grow and often self-sow the next year.

Marigold - Cempoalxochitl/ Day of the Dead Marigold

The wild species (pronounced zem-pul-so-chee-tul) originally from Oaxaca, Mexico, where the marigold is honored on the Day of the Dead. Hundreds of 1–2 inch single-petaled orange blossoms with an intense aroma occur on a large 4–5 foot plant. Hardy annual.

Marigold - Lemon/Tangerine Gem

These are Tangerine Gem or Lemon Gem marigolds which are miniatures: small plants – mounds about 12 inches across – covered with hundreds of either orange or yellow ¼ inch flowers. These are a bright addition to either a border or container. These can be used as a cheery garnish or as an edible flower in salads or savory dishes.

Nasturtium - Alaska

Variegated leaves are light green, dappled with white, and flowers cover the full range of nasturtiums colors. An incredible eye catcher and the leaves are striking in salads.

Nasturtium - Jewel of Africa

Superb trailing variety features handsome hunter green leaves splashed with cream. Bright flowers in shades of red, yellow, peach and cream all summer and fall. Grows to 5 feet and can be trained on fences or is excellent in hanging baskets or as a ground cover.



Nasturtium - Phoenix

Curious split petals make the flame-like flowers of Nasturtium 'Phoenix' particularly eye catching. Prolific and free flowering, the blooms are produced in abundance in beautiful fiery shades of gold, orange and red. Like all Nasturtiums, it's easy to grow. Let its bushy stems spill from hanging baskets and window boxes or create a carpet of colour in beds and borders. Height:12". Width:14".

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!

Stock

A well loved spring flower, which few people know is one of the best edible flowers imaginable, as well as a great cut flower. Its flowers taste like sweet clove-scented radishes with a great crunchy texture. Flowers grow to 16 inches and come in copper, burgundy, white, lavender, pink, and yellow. Prefers cool weather.

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!

GOURDS

Autumn Wings

A wildly colorful ornamental gourd assortment, which has warts, wings, and curved necks with colors ranging from white to yellow to green with many bicolors. Very productive.

Birdhouse

Can be made into small wren houses or purple martin houses or other whimsical objects. Bottle neck shape 12 inches tall and 6 to 8 inches wide. Vine will sprawl up to 25 feet.

Daisy

This attractive and unique ornamental gourd produces yields of mixed colored gourds in shades of green, orange, yellow and white. Most of the fruit produce a unique daisy pattern on the stem end of the fruit.

Harrowsmith Select

Wonderful mix of small ornamental gourds with warted pears, dumplings, patty pans, and cheeses in a diverse range of colors.

Japanese Nest Egg

Small white skinned gourd, which looks very much like a chicken egg. Vines very productive. Very good for making rattles or ornaments.

Long Handled Dipper

Long necks make perfect handles for dippers or ladles. Grows up to 48 inches. Grown on a trellis for straighter, longer handles.

Maranka

Also known as Dinosaur gourd. Bizarre and wonderful, it looks like some disturbing alien weapon. Originally from Zimbabwe, and used to make shekeres, a kind of musical instrument.

Peru Sugar Bowl

Oblate to flattened tear-drop shaped gourds are produced in abundance on vigorous vines. Fruits are about 5-6 inches wide and 4-5 inches long. Typical of the type used in the Huanta area of Peru, where renowned decorated gourds have been produced for centuries.

Peyote Ceremonial

A small 2 to 4 inch bilobal or dipper gourd used for crafts and as rattles by the Native American Church.

Snake

Gourds grow up to four feet long and 8 inches around. Light green mottled skin. Great conversation piece.

Speckled Swan

Vigorous vines produce beautiful 4 to 6 lb. gourds whose green skin is overlaid with creamy speckles. The large bases taper gracefully to slender swan-like necks.

HERBS

Anise Hyssop–Blue, Pink and White Flowered

Anise Hyssop is a perennial mint, which comes back year after year if it does not receive a hard frost. Its leaves and flowers have a wonderful sweet anise flavor and can be used in a delicious herb tea, or in fresh infusions for making the best ice cream or whipped cream you'll ever taste! The beautiful white, pink or deep blue flowers are great for cutting and attract many beneficial insects.

Bronze or Copper Fennel

A perennial fennel, sometimes called Bronze Fennel, which is grown ornamentally for its deep brown leaves and bright yellow umbelliferous flowers. Its leaves and flowers can be used culinary as you would common fennel and its dried seeds can be used in baking in cookies, breads and cakes. Its flowers which can reach up to 6 feet tall are fantastic for attracting multitudes of beneficial pollinators to your garden.

Chives

The classic perennial onion which can be used fresh, chopped fine on all kinds of delicacies. Its lavender flowers can also be used as a zingy edible and as a beautiful garnish.

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!

Dill

Dill is a classic warm season herb often paired with cucumbers and commonly used in yoghurt and oil-based salad dressings, among many other uses. Its feathery leaves can be used for several months, and then its beautiful yellow flowers can be used as garnish or put in salads. Its seeds can be used fresh or dried in salad dressings or in making dill pickles. Its flowers attract many insects, including many types of beneficial wasps.

Epazote

A classic Mexican herb commonly cooked with dried beans to discourage flatulence—it is one of the main ingredients in “Beano.” Its pungent, almost offensive fragrance when fresh mellows into subtle, wonderful accent which can make your refried beans extra-specially tasty.

Garlic Chives

A perennial member of the Onion Family, which spreads nicely by underground rhizomes. The leaves have a sweet garlic flavor and can be used fresh in salads or pasts. Also often used in Chinese cuisine, most commonly in wontons. It produces pompoms of white star-shaped flowers, which are also a yummy edible garnish.

German Chamomile

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

Moldavian Balm (*Dracocephalum Moldavicum*)

Cultivated for centuries, this Eurasian native mint has been used for a refreshing minty lemon tea which “lightens a discouraged heart.” Also great in fish dishes. Grows to 20 inches and needs moist soil and partial to full sun.

Parsley - Gigante D’Italia

Very flavorful flat-leaf parsley which produces a very large (sometimes growing up to 2 feet!), productive, and vigorous plant.

Peppermint

A vigorous perennial mint with red stems and leaf variation makes a wonderful herb tea or can be chopped fresh in salads.

Salad Burnet

A perennial member of the Rose Family, which produces a rosette of finely divided leaves. Its toothed leaflets have a wonderful cucumber-like flavor and can be used fresh in salads or can be infused in white wine vinegar for a wonderful addition to salad dressings.

Shiso - Green and Purple

Shiso is a beautiful distinctive herb related to and looking much like basil. It is commonly used in Japanese cooking, particularly with sushi. It is also fabulous with seafood, particularly with scallops, and can be made into other sauces or pestos.

Smallage

The ancestor of celery, sometimes called cutting celery, has been one of the favorite herbs we have offered in recent years. Plants have a parsley-like look and are very ornamental, but have an intense celery flavor. Great for use in seasoning soups and stews.

Summer Savory

Another warm season herb with a taste similar to oregano and hyssop. Sometimes called “the bean herb” because it is commonly used with snap beans.

KALE

Our Biodiversity kale six-pack includes one each of the following varieties: Frizzy, Wild Red, Russian White, Russian Red, Lacinato Rainbow and Scarlet.

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 (Cavolo Nero) or Dinosaur Kale. Tall plants have savoyed, strap-shaped leaves up to two feet long. Tolerates heat well, and is one of the sweetest, tastiest kales. Very ornamental, this Italian heirloom has been grown especially in Campania for centuries and is one of the traditional ingredients of minestrone.

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.

Thousand-Headed Kale

An ancient heirloom kale that has many growth tips and stems, so puts out more foliage and flower buds than other kales. Huge plants produce lots of food. Many customers raved about this plant last year!

Wild Red Russo-Siberian

A diverse selection of flat-leaved 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.

LEEKS

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.

Kurrat

Also known as Egyptian Leek, this is a perennial crop closely related to Elephant Garlic which has been grown in the Middle East and North Africa for at least 2,500 years. Its leaves are used in the same way as leeks. It needs full sun and rich, moist, well-drained soil. It is propagated by dividing it in the spring.

ONIONS

Southport Red Globe

Large dark purple-red skin with pink flesh. Globe shaped. Dependable variety, stores well. Introduced in 1873. 100 to 120 days from transplant.

Valencia

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



LETTUCE

BUTTER LETTUCE

Akcel

Good early Butterhead with small compact heads. Very beautiful! Grown and seedsaved in the OAEC gardens since 1992.

Ben Shemen

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

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.

OAKLEAF LETTUCE

Bronze Arrowhead

Our favorite oakleaf lettuce variety. Grown at OAEC since the late 1970's. Very colorful and flavorful with great crunchiness. Awarded the bronze metal at the 1947 All American Selections.

LEAF LETTUCE

Grandpa Admire's

Bronze-tinged leaves in large 14-inch heads. Very tender with mild flavor. Slow to bolt. An heirloom from the early 1800's (George Admire was a Civil War veteran born in 1822). Grown in OAEC's garden since the early 90's.

Green Salad Bowl

A favorite dependable heirloom loved by gardeners everywhere! Frilly, deeply cut leaves frame large green rosettes. Resists bolting in summer heat.

Pablo

Stunning deep red upright rosettes that look like flowers. Very wide wavy-edged flat leaves. Good crunchy texture. Excellent mild flavor. We've grown and seedsaved this variety since 1991. An absolute favorite!

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 Salad Bowl

Introduced in 1955, this heirloom is a dependable garden favorite. Beautiful deep-lobed bronze leaves are crisp and delicious and plants make upright 14-16 inch wide heads which are very slow to bolt.

Red Velvet

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

Relic

A very unusual lettuce with glowingly maroon dagger-shaped leaves growing in a whorl around its heart.

Reine Des Glaces (Ice Queen)

Slow-bolting variety. Dark green deeply-cut pointed lacy leaves. Medium to dark-green crisp heart and crunchy texture. Very succulent and sweet taste. A favorite of Doug Gosling's since 1982.

Strela Green

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

Tango

Deeply cut, bright green frilly leaves resemble endive in appearance. Tangy flavor. Very beautiful and tasty, this uniform attractive plant forms tight erect rosettes that are about 12 inches across and 6 to 8 inches tall. Great for continuous cutting.

ROMAINE LETTUCE

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 renowned seedsman and gardener extraordinaire David Cavagnaro in the late 80’s.

Imperial Self-folding

This rare 19th-century German heirloom came from the seed archive of Arche Noah in Austria. A bright green romaine-type, its original name is Kaiser Selbstschuss. It is a great summer lettuce that does exceptionally well when planted *in partial shade* during hot weather. Space 6 to 8 inches apart for best-shaped heads.

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”, this is our most popular lettuce.

Mayan Jaguar

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

Parris Island Cos

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

MELONS

Crane

The famous California heirloom, introduced in 1920 by Oliver Crane whose family has been farming near Santa Rosa for six generations. Delicious Crenshaw-type melons have pale orange flesh that is very sweet and fine flavored. Green skinned. Fruit 4 lbs.

French Charantais

A famous superb heirloom French melon. Super sweet and very fragrant. Very small melon.

Green Nutmeg

Medium sized green-fleshed melon that has netted skin. Rich sweet, delicious flesh with heavy aroma. Heirloom from the 19th century.

Honeydew Tam

Beautiful ivory-green fruit with very sweet flesh and classic honeydew flavor! A superb variety.

Sharlyn

Very sweet honeydew-type, popular with heirloom market growers. Healthy disease-resistant vines produce 5-lb. fruit. Cream-colored flesh is tasty and aromatic.

WATERMELON

Blacktail Mountain

One of the earliest watermelons that does well in cooler climates, but it also grows well in heat and drought. The flesh is red and deliciously sweet and have a dark rind and weigh 8-12 lbs. each. This excellent variety was developed by Glenn Drowns, owner of the Sand Hill Preservation Center in Iowa. A favorite of many gardeners across the USA.

Gold Baby

Very sweet creamy-lemon flesh. Fruits weigh around 5 lbs. and are perfect for small gardens. Thin green striped rinds. Vines productive. Delicious and rare!

Petite Yellow

Very Sweet, bright yellow flesh is of excellent quality. Fruits are small at 6 to 10 lbs. and perfect for a small family.

Sugar Baby

The #1 icebox sized melon! Early 6 to 10 lb. melons great for cooler areas and have sweet deep red flesh.

PEPPERS

HOT PEPPERS

Anaheim Long Red

Mildly hot pepper is great for roasting, frying and stuffing. Prolific bearer of 6 to 8 inch slender red fruits. 85 to 95 days.

Ancho/Poblano

The most popular chili in Mexico. Large, conical fruit up to 5 ¼ inches long. Deep dark green turning red at full maturity. Mildly pungent to hot. Widely used in chili rellenos.

Ancho Gigantea

Heart-shaped, 3 inch by 4 inch, dark green/almost black fruit. Called Poblano when fresh and green, and Ancho when red and dried. The standard Mexican variety for sauces and stuffing, distinctive rich flavor without too much heat.

Bhut Jolokia

Also called the Ghost Pepper or Red Naga Chili, Bhut Jolokia is the second hottest pepper in the world. From the Indian states of Nagaland and Assam, the ripe red, yellow, or orange 3-inch long tapered fruit spices up a wide variety of traditional Indian dishes.

Chile de Arbol

Early Jalapeno

Early Jalapeno will set fruit under cooler conditions than other hot varieties. Most familiar in their green stage, they are hottest and fully ripe when they are red. 3-inch peppers are thick-walled and juicy. Use fresh, pickled, or in sauces. 65 days.

Feherozon Paprika

Originally from Hungary. Short conical fruit 3 ½ inches to 4 ½ inches long borne in clusters. Thin-walled skin smooth and waxy. Yellow sweet flesh. Popular for letcho, stuffed paprika, pickles and deep-frozen paprika.

Filus Blue

Very striking ornamental pepper with violet-tinged leaves that look almost blue and are marked with faint white speckling. Small purple round-oval fruit grow upright on the plant and hold their color for a long time before finally turning red. Plants are compact and spreading- very striking in landscaping.

Golden Cayenne

Beautiful, clear lemon-yellow cayenne peppers on compact plants. Slightly curved peppers become about 4 inches long and ½ inch wide. Very prolific.

Habanero – Chocolate, Mustard, Peach and Red

Japanese lantern-shaped fruits mature to golden-orange and are up to 50 times hotter than jalapenos. Great addition to salads and dips. Needs a long season to mature. Very prolific.

Jaloro Yellow Jalapeno

Like a regular jalapeno but fruits ripen to a golden yellow and more of a sweetness than jalapeno. 70 days.

Lemon Drop (Capsicum Chinense)

A seasoning pepper from Peru that ripens to a pale lemon yellow with a fruity, citrus-tinged flavor and medium heat.

Long Slim Red Cayenne

Fiery hot crimson cayenne peppers, 4 to 6 inches by 1 inch which are wrinkled and twisted. 20 to 30 inch, very productive bush. 70 to 75 days

Numex Joe Parker

Southwest favorite for stuffing (chile rellenos!), grilling, and roasting for stews and sauces. Flesh is thick and crisp with a delicious mild heat and rich chile flavor. Uniform 6 to 8 inch by 2-inch fruit ripen from bright green to mahogany to red. Medium tall plant. Very productive. 70 to 95 days.

Pimiento di Padrone

Completely delicious pepper from Spain, named after the town where they originate. Peppers are harvested when they are 1 – 1 ½ inches long. One out of twenty peppers will be hot and the rest are mild. Padrones are served sautéed in olive oil and sea salt, and are eaten as tapas in Spain.

Purple Jalapeno

The fruit of this jalapeno turns dark purple and stays that way for a long time before finally ripening to red. Peppers larger than regular jalapeno, but have the same thick walls and fiery heat. Attractive in salsas and as part of a pickled pepper mix.

Serrano

Bright red flame-shaped fruits perfect for hot sauces and pickling. Distinctive flavor. Large plant (24 to 36 inches) has short fuzzy leaves and bears erect clusters of finger-sized chiles with medium-thin walls. 80 to 90 days.

Zimbabwe Bird

Ornamental, round-shaped plant, only 8 – 12 inches tall and 1 – 2 feet across. Plants are very prolific, producing upright, triangular ¾ inch long and ¼ inch wide fruit. One of the world's hottest peppers and extremely rare.

SWEET PEPPERS

California Wonder

Large, sweet blocky thick-walled, stuffing bell pepper. About 4 inches long and 4 inches wide. Glossy deep green to red. Upright, prolific everbearing 24 to 30 inch tall plants.

Dulcetta Sweet

A small pepper, about 3 inches long with fruit that starts as green and changes to yellow, to orange and then to a sweet red. Great for frying roasting and pickling. Plants grow 18-24 inches tall.

Feherozon Paprika

An extra-early large wax Hungarian sweet pepper with compact growth and concentrated fruit set. Thick-walled, pointed, bell-shaped fruit. Mature from creamy white to orange to red.

Golden California Wonder

Colorful golden bells that are very sweet and tasty. Superb for fresh eating.

Gypsy Queens

Even in cool growing conditions, Gypsy is much more productive than bell types. The yellow fruit are thick-walled and sweet. Gypsy's flavor is hard to beat! The 6 to 7 inch peppers have 3 to 4 lobes and taper to a point.

Jimmy Nardello's Sweet Italian

One of the very best for frying. Productive 24-inch plants are loaded with 10 to 12 inch long peppers. From Jimmy Nardello of Naugatuck, Connecticut, whose parents originally brought the seeds with them when they immigrated to the U.S. in 1887 from the Basilicata region of southern Italy.

King of the North

An exciting bell pepper for short-season or cool weather growers. This variety produces nice, blocky fruit that are fine flavored when picked green or red. Plants are productive even in areas where growing sweet peppers is difficult.

Lipstick

Incredibly sweet red pepper. Pointed thick-walled 4-inch fruit. Use fresh or roasted. Very ornamental.

Quadrato D'Asti Giallo

Large, blocky, almost square 3 or 4 lobed giant bell pepper from Italy. Green peppers ripen very slowly to golden-yellow. Thick, crisp flesh with delicious sweet spicy flavor. 70 to 80 days from transplant.

Sigaretta di Bergamo

This variety is the esteemed "Cigarette Pepper" of Bergamo, Italy. The long, slender cigarette-shaped fruit are highly popular in salads, due to their great sweet taste. It is also perfect for pickling and frying. A delicious and hard-to-find variety.

PUMPKINS

Big Max

Huge pumpkins can grow well over 100 lbs. Nearly round, bright orange fruit are stunning! Good for pies and canning. Thick orange flesh.

Connecticut Field

Traditional field pumpkin from New England, mainly used for carving. History goes back to 200 years. 10–18 inches by 10–14 inches diameter. Mild, sweet flavor.

Crown Pumpkin

Originally from Australia over 150 years ago, this variety came to the U.S. in the early 1930's. Stunning, turban shaped fruit are light blue in color and weigh about 12 pounds. The flesh is bright orange, sweet and good quality, and is fabulous for pies, baking, and soups.

Dill's Atlantic Giant

The only variety to grow for giant pumpkin contests - it can weigh up to 400 lbs. Fruit is flattened, round, ribbed, and a beautiful bright orange. Flesh is thick, meaty and great for pies.

Lumina

Ivory, white-skinned smallish pumpkin with sweet orange flesh - very beautiful! Great for baking and carving.

Marina Di Chioggia or Italian Marine Pumpkin

Italian heirloom. Very large and gray-green turban type with ridges, bumpy skin and yellow flesh. Weighs 5 to 10 lbs. each. Great for pies.

Musque de Provence

Very rare variety from the south of France. Flattened 5 to 10 lb. fruit has a smooth, orange terracotta finish, deep ridges and sweet flesh. Great pie pumpkin. Extraordinarily beautiful!

New England Sugar Pie

Heirloom from the late 19th century. Orange fruit weighing 4 to 5 lbs. Fine, sweet flesh that is superb for pies.

Rouge Vif D'Etampes

Incredibly beautiful flattened and ribbed large fruit with a gorgeous deep red-orange color. Flesh is tasty in pies or baked. A very old French heirloom, the most common pumpkin in the central market in Paris back in the 1880s.

Winter Luxury Pie Pumpkin

Makes the most velvety pumpkin pie you'll ever eat! This extremely rare heirloom is enormously productive and produces medium sized globe shaped fruit about 10 inches in diameter. The skin is finely netted with a beautiful golden russet color, and the flesh is very thick, sweet, and sugary and a deep golden color. Ripens early and is an excellent keeper for winter use.

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.

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.

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.

Upland Cress

A very hardy salad green which can tolerate both extreme heat and cold. Upland cress makes a small 6 inch rosette of roundly lobed leaves which are very flavorful and quite reminiscent of watercress.

Wild Arugula

Sometimes called Arugula Sylvestra 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.

SAUTE GREENS

New Zealand Spinach

Not a true spinach, this succulent plant tolerates heat and keeps producing all summer. One of our favorite sauté greens and summer salad ingredients. Tastes similar to spinach. Has a sprawling growth habit.

Malabar Spinach

This beautiful Asian vine is not a true spinach, but a different species altogether. Actually a perennial in warm tropical climates, Malabar Spinach should be treated as an annual in the Bay Area. This heat-loving plant has succulent, shiny leaves that are great in salads and stir-fries.

SCALLIONS

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 – tasty!

CIPOLLINI ONIONS

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.

SQUASH

SUMMER SQUASH

Chilacayote (*Cucurbita ficifolia*)

Native to the Americas, Chilacayote is an annual squash grown for its edible seeds, fruits, and greens. It is a climbing vine with tendrils growing up to 45 feet and producing up to 50 light-green netted fruit, each weighing up to 15 pounds! Chilacayote has many, many culinary uses. Its fat- and protein-rich seeds are used in Mexico to make palanquetas, a sweet similar to peanut brittle. Its immature fruit is eaten cooked, and its sweet mature fruit is used in making confections, marmalades, and beverages, sometimes alcoholic.

Cocozelle di Napoli

Similar to Costata Romanesco Zucchini, this Italian heirloom produces long, slender ribbed fruit, which are pale greenish-yellow and striped with dark green. Flesh is firm and very flavorful. An OAEC favorite!

Golden Zucchini

Slender bright golden yellow zucchini. As delicious as they are attractive. Bush plants.

Lebanese White Bush Marrow

Rare Lebanese variety. Cream colored oblong fruit – harvest when 7 inches long. Tasty and mild, good fried or baked.

Ronde de Nice

Delicious Italian heirloom. Round pale green zucchini. Fruits are tender and fine flavored – the ideal squash for stuffing. Vigorous quick growing plant.

Tromboncino

Fruits grow long, thin and curved to a bell at the flower end. Pale green. Vigorous vining plants best grown on a trellis. Harvest fruit 8 to 18 inches long. Very sweet taste and smooth texture—the best summer squash of all!

Yellow Crookneck / Early Golden

Bush plants produce extended crops of smooth light-yellow fruits with curved necks. Best eaten 5 to 6 inch long. Creamy-white sweet mild flesh has excellent flavor.

Zapallo Del Tronco

Huge bushy plants give you both summer and winter squash. 2 to 4 inch dark green young fruit are bountiful and taste delicious—another fabulous summer squash! Let mature to a winter squash. It keeps well and has good, dry winter flesh.

Zucchini Black Beauty

Classic dark green summer squash. Delicious fried or baked, best picked young. Introduced in U.S. markets in the 1920s, and seed companies started listing it in the 1930s.

WINTER SQUASH

Black Forest Kabocha

Kabocha-type dark green flat-round buttercup type fruits. Very dry and sweet orange flesh. Used in Asian cuisine.

Fordhook Acorn

Introduced in 1890 by W. Atlee Burpee of Philadelphia and named after their Fordhook Trial grounds in Doylestown, Pennsylvania. Vining plants with long pale orange fruit similar to Acorn squash. Can be eaten as a summer or winter squash. Very rare.

Potimarron

A famous southern French heirloom, its name of squash deriving from potiron (pumpkin) and marron (chestnut). Potimarron is one of the very best for baking and roasting and is a favorite of squash expert, Dr. Amy Goldman whose authoritative ". Its fruits are pear-shaped and orange and reach 3-4lbs in weight with a candy sweet aromatic chestnut-like taste. Good for storage.

Queensland Blue

An heirloom from Australia, this variety was introduced to the U.S. in 1932. Its beautiful deeply ribbed blue turban-shaped 10-20 lb. fruit have a deep golden flesh that is sugary sweet, meaty and fine flavored. A good keeper.

Red Kuri

Very beautiful red-orange teardrop shaped Japanese squash. Very sweet - great for pies and baking. Also known as Orange Hokkaido.

Sibley

This variety was introduced by Hiram Sibley & Co. Of Rochester, New York in 1887. The Seed Savers Exchange obtained the seed from an elderly woman in Van Dinam, Iowa, who had grown it for more than 50 years in Missouri. It is also known as 'Pike's Peak' squash and it believed to be of Native American origin, possibly from Mexico. Its oblong, teardrop-shaped, slate-blue colored fruit weigh up to 9 lbs. each and have a thick orange flesh that is sweet and tasty. An excellent keeper.

Silver Bells

Silver Bell is a selection from Blue Banana, a Ferry-Morse Seed Company introduction in 1956. The vines of this incredibly rare heirloom are 5-6' long and produce small bell-shaped silvery gray-blue squash that weigh up to 4 pounds. Its fruit have very dry, deep orange, incredibly sweet flesh with such a high a sugar content that we have to change pie and bread recipes because no sweetening is needed! Another favorite of squash expert Dr. Amy Goldman.

Tahitian

Elongated butternut-like fruit up to 12 lbs. Fine flavor - very sweet.

Thelma Saunders Sweet Potato

A lovely cream-colored, heirloom acorn-type squash that is super productive, tasty and perfect for small families. This variety was introduced by the members of Seed Savers Exchange.

Triamble

Also known as Triangle, Tristar or Shamrock. Extremely rare and unique heirloom from Australia. Unusual three-lobed slate gray fruit with very thick flesh. An excellent quality vegetable or pie squash.

Waltham Butternut

Prized for its uniform shape, rich dry yellow-orange flesh, nutty flavor and high-yielding vines. Fruits are 3 to 6 lbs. and are exceptional keepers. All American Selection winner of 1970.

SUNFLOWERS

Autumn Beauty

Multi-headed flowers range from bright yellow to gold to dark burgundy. Plants grow 5 to 8 feet tall.

Hopi Black Dye

Yellow flowers. Also called TCEQUA from the Hopi tribe. Delicious, edible seeds with blue-black hulls used for wool and basket dyeing. Plant up to 12 feet tall.

Mexican Sunflower

Also known by its genus name, Tithonia, this Mexican native is a must-have! It grows to 6 feet and produces dozens of brilliant 2 inch orange flowers which are guaranteed to attract Monarch butterflies.

Teddy Bear

Beautiful double 3 to 6 inch golden-yellow blooms. Great for cut flowers. A favorite with children. Plants grow only 18 to 24 inches tall.

Titan

This heirloom sunflower at 12 feet is one of the tallest available. Its 24 inch diameter flowers produce large delicious and nutritious seeds.

Velvet Queen

Striking sunflower has velvety, dark mahogany-red petals with an almost black center. Well-branched, free-flowering plants make this an ideal sunflower for borders or cut flowers. Plants from 5 to 7 feet tall.

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.

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.

Fordhook Giant

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

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.

Sea Beet

A new find for OAEC! This is a truly perennial salad and sauté green. It is the wild ancestor of chard, beets, and sugar beets, and still grows in and is native to the coasts of Europe, northern Africa, and southern Asia. It has an uncommonly rich flavor when sautéed and its fleshy, glossy leaves are a beautiful addition to salads.

TOMATOES

SLICER TOMATOES

RED

Ailsa Craig

Medium-sized, good in cool areas. Potato-leaved variety. Alan Chadwick's favorite red tomato variety, we have been saving seed on this one and growing it since 1982. Very, very rare.

Burbank Red

3- to 4-inch fruit. Stocky plants. Good old-fashioned complex tomato flavor. Developed by Luther Burbank in 1915 as a canning tomato. Hardy, productive, disease-resistant. Determinate.

German Red Strawberry

Very large, oxheart shape. Superb taste. A favorite of many, including us! Popularized in Sonoma County by local tomato breeder Jeff Dawson.

Indian River

Very rare variety. Produces small, round, tasty red fruit. Does well in marginal tomato growing areas, including in semi-shade! Quite productive.

Legend

Legend shows a strong tolerance to late blight fungus and is one of the earliest maturing slicing tomatoes. The big, 4-5 inch fruit are glossy red, with a uniform round shape and lots of flavor. Bred at Oregon State University.

Mark Twain

Another variety named after a celebrity, but odd that a tomato would be named after the famous writer who professed to not like tomatoes. He did write a 1906 story about an unsuccessful 10-hour wild turkey chase in his youth that left him famished and lost in the woods. He rescued himself by finding a garden full of ripe tomatoes. This beefsteak tomato is very rare, but worth preserving on the strength of its deep red interior color and full-bodied flavor.

Marmande

Popular heirloom French market variety developed by Vilmorin Seed Company. Scarlet, lightly ribbed, very beautiful medium-to-large fruit with rich, full flavor. Productive, even in cool weather.

Punta Banda

Small tomato from the Punta Banda Peninsula in Baja, California. Great variety for dry farming and excellent for making paste and for drying. Very productive! We have grown this variety since the late 80's when it was given to us by Henry Soto, a seedsaver for Native Seed Search. We think it's one of the best drying tomatoes.

San Francisco Fog

Large plant bearing abundant clusters of delicious, red, round fruit the size of golf balls. Bred for the cool, overcast North Coast- it ripens even in San Francisco!

Stupice

Early, tasty, potato-leafed variety from Czechoslovakia. Good in cool weather, and always one of the first to ripen in our gardens. A Plant Sale customer favorite.

Sub-Arctic Plenty

Sometimes called "World's Earliest," this is one of the very earliest of slicers. Compact plants produce lots of 2-oz. red fruits. One of the best for cool conditions - it has even been grown in the southern Yukon!

Thessaloniki

Greek heirloom with wonderful mild flavor - will take you back to those fabulous fresh tomato salads you so adored in sunny Greece. Nicely uniform baseball-sized fruit. Does well in cool coastal climates, even in Occidental!

SLICER TOMATOES

BLACK

Black Krim

Superb, medium-sized mahogany-colored fruit from the Crimea. One of the very best - many people's favorite!

Black Zebra

Small, strikingly beautiful dark red-brown fruit with subtle striping. Great flavor. Indeterminate.

Brazilian Beauty

An absolute OAEC favorite which we've been growing for fifteen years. Gorgeous small mahogany fruit with sublime flavor. Extremely productive and early ripening.

Carbon

Winner of the 2005 "Heirloom Garden Show" Best-Tasting Tomato award. Large fruit are smooth, dark, and beautiful. Very complex, fabulous flavor. Absolutely one of the best black tomatoes.

Cherokee Chocolate

Rogue heirloom originating from Cherokee Purple, a popular old heirloom from Tennessee. Four-inch beefsteak-type variety with exceptionally rich flavor and wonderful chocolate mahogany color. One of the top favorite varieties at OAEC and surely one of the most beautiful tomatoes in existence.

Japanese Black Trifele

Originally from Russia. Attractive tomato the *size* and shape of a Bartlett pear. Beautiful purplish-brick red color. Flavor absolutely sublime, having the richness of fine chocolate. Heavy producer. Our favorite tomato last year!

Paul Robeson

Produces a very large tomato with black flesh and a sublime earthy taste, named after the legendary opera singer and civil rights activists from the 20th Century. Many people report that this is their favorite black tomato and come to our Plant Sale every year looking for it.

SLICER TOMATOES

ORANGE

Caro Rich

A favorite OAEC variety we *must* plant every year. Has a distinctive brownish carrot orange color unlike virtually any other variety. Medium-sized fruit with a great flavor. The highest carotene content of any tomato known.

Farallones Orange Beefsteak

Persimmon

Persimmon orange color. Sweet taste, medium-sized. Beautiful tomato! Very productive.

SLICER TOMATOES

YELLOW

Djena Lee's Golden Girl

Golden heirloom with 3-inch diameter fruit. Delicious flavor, much like a persimmon – sweet and tart. One of the dependables.

Golden King of Siberia

Big, up-to-one pound, lemon-yellow fruit are a delightful heart shape. The flesh is smooth and creamy and has a nicely balanced sweet taste. Very productive. One of our very favorite recent discoveries and hard to beat its beauty!

Lillian's Heirloom Yellow

Large, yellow, potato-leaved tomato from Tennessee. Delicious, productive, dependable heirloom variety! We've been growing this since the mid-80's.

Limmony

Bright yellow large 4- to 5-oz. beefsteak. Very productive. Fantastic, tangy, even lemony flavor. Originally from Russia. Popularized by local tomato expert and breeder, Jeff Dawson.

Taxi

Bright taxicab-yellow color with medium-sized fruit. An early ripener, very productive and reliable. Great flavor. A favorite old stand-by.

SLICER TOMATOES

PINK

Andy's Polish Pink

Huge pointed iridescent-pink fruit. FANTASTIC rich flavor and creamy texture. We received seeds for this variety in 1991 from a friend whose father brought it over to this country from Poland when he was a boy. Repeatedly has won any tomato tasting event we have done and is the most popular variety at our Plant Sales. Quite possibly our favorite tomato!

SLICER TOMATOES

PURPLE

Indigo Blue

The largest variety of the Indigo series of the newly developed blue tomatoes, this meaty beefsteak slicer easily reaches a half-pound of delectable eating. Heart-shaped fruit have a ruddy blush of the signature indigo-blue highlights where the fruit is exposed to the sun.

Violet Jasper or Tzi Bi U

Heirloom from China with pretty violet-purple fruit with iridescent green streaks! Fruits weigh 1 to 3 ounces, are smooth and have great tasting, dark-purplish-red flesh. Also incredibly productive.

SLICER TOMATOES

GREEN

Aunt Ruby's German Green

Light green skin with pink interior. Large 1-lb. fruit. Outrageous, slightly spicy flavor! Vigorous grower and very generous fruit production.

Emerald Evergreen

Heirloom introduced by Glecklers Seedsmen in 1950. Large plants set heavy yields of beautiful lime green-fleshed fruit. The flavor is rich, sweet and melon-like – one of the best! We've been growing it since 1983.

Green Stripe

Originally from Carlos Santana's garden given to us by his personal gardener. Actually a small slicer. Pale green fruit with dark green stripes and smooth texture. Incredible melon-like flavor, absolutely the best tasting Green Zebra variety we've come across. One of our favorites, grown here since 1995.

Michael Pollan

Fantastic new introduction from Wild Boar Farms, named for the famous author and activist who has contributed so much to the sustainability movement. Produces small green fruits with yellow stripes that are top-shaped and have a pronounced blossom end "beak". Flavor is mild and sweet.

SLICER TOMATOES

WHITE

Great White

Ivory/yellow flesh. Large beefsteak-like variety with incredible melon-like flavor. Likes heat. One of our favorites, it is best featured sliced and served on a platter with chopped basil and fresh mozzarella, drizzled with good olive oil and sprinkled with coarsely ground salt- the taste of Summer!

White Zebra

A curious looking tomato, which produces 2-3 inch cream-colored fruit with light yellowish-green stripes. Nice, sweet tomato flavor and quite productive.

SLICER TOMATOES

STRIPED

Ananas Noire

Sometimes called “Black Pineapple,” this tomato is from Belgium. Multi-colored (green, yellow, purple mix) smooth fruit weighing about 1½ lbs. Superb flavor – sweet and smoky with a hint of citrus. Heavy yielder. Very popular with our patrons.

Berkeley Tye-Dye Green

Introduced by Bradley Gates of Wild Boar Farms, “Changing the World One Tomato at a Time,” this spectacular tomato has green fruit with yellow and red stripes and creamy green flesh infused with red and yellow. A spicy, sweet/tart tomato with great acid balance all in one. One of the most delicious varieties created by Mr. Gates.

Copia

New variety developed by friend Jeff Dawson and named in honor of Copia, the American Center for Food, Wine and the Arts in Napa. Very tasty, beautiful, large-striped fruit with swirling, glowing gold and neon red both outside and inside. A “must have!”

Cosmic Eclipse

This totally unique variety is amazing! Smooth, 2- to 3-ounce fruits start off green with dark green stripes and striking indigo-colored splashes. Fruits ripen to spangled brick-red with green stripes, complemented by lots of black anthocyanin, giving this a very striking multi-colored finish. Superlative, sweet, rich and juicy flavor. Very productive, too. This new release from Brad Gates is another triumph of modern breeding and selecting!

Oaxacan Jewel

Strikingly beautiful bicolored fruit is golden yellow with ruby-colored streaking. Fruit size is 6 ounces up to 1 pound. Rich, fruity taste is refreshing, almost melon-like but also accentuated with acid. One of the most sought after tomatoes we sell.

Ruby Gold

A favorite of ours since 1984. A huge, mostly red fruit weighing up to a pound with stunning gold marbling inside. Creamy texture and sweet, fruity melon-like taste. Late season – 88 days to ripening. Needs a hot climate to truly shine. Very rare-you won't find this variety anywhere else.

Tiger

One of our all-time favorites. Grown here every year since 1983, originally offered in this country by Butterbrooke Farms, a seed company which no longer exists. A small red slicer with orange stripes. Originally from Czechoslovakia. Tart, refreshing flavor. Always one of the earliest to ripen and very productive.

Vintage Wine

A recent introduction from Europe that is all the rage in local farmer's markets and in the specialty produce trade. 1½ pound fruits are pastel pink with golden and silver stripes. Sweet, tasty mild flavor.

PASTE TOMATOES

RED

Amish Paste

Very large orange/red teardrop-shaped fruit with excellent flavor to use for fresh eating, canning or cooking. Very productive.

Bellstar

Great rich-flavored processing tomato. Matures 4- to 6-oz. oval-shaped fruit on determinate vines. A Sonoma County favorite.

Principe Borghese

Tiny, dense-fleshed heirloom, great for drying. Small pointed fruit. Very productive. In Italy this tomato is strung like red pearls for drying. Beautiful!

San Marzano

Popular standard paste. Elongated, blunt-ended red fruit up to 3 ½ inches long. Interior meaty. Mild-flavored, free of juicy pulp – great for canning. Vigorous grower. Many of our customers believe that *this is the best canning tomato of all-* people drive from great distances just to get this variety!

Super Italian Paste

Large scarlet-orange paste tomato that produces firm, meaty, tasty fruit. Great for making paste-very few seeds-or drying. Our favorite paste tomato which we've been growing here since 1982. Very productive!

PASTE TOMATOES

BLACK

Black Icicle

From the Ukraine, this variety produces perfectly shaped, deep purplish-brown paste tomatoes that are almost black. It has an incredible rich taste, like a beefsteak, with sweet and earthy overtones, and makes a very deep red sauce or paste.

PASTE TOMATOES

ORANGE

Orange Banana

Golden-orange, 2 to 4 inches long, pointed. One of the best tasting pastes, but good for slicing as well. High yield. Indeterminate.

PASTE TOMATOES

YELLOW

Yellow Bell Paste

A meaty, very productive, beautiful lemon-yellow paste tomato. Indeterminate. Sweet enough to be used as a salad or slicing tomato. Another favorite of ours that we've grown since the mid-eighties, originally from Southern Exposure Seed Exchange in Virginia. Very rare!

CHERRY TOMATOES

RED

Alan Chadwick

Red cherry, very sweet, large size. Indeterminate. Named after the famous English gardener who brought organic biointensive gardening to the U.S. in the mid-1960's.

Camp Joy Cherry

Red, productive and tasty, like candy. Indeterminate. Developed at sister garden, Camp Joy Gardens in Santa Cruz, California.

Peacevine

Very prolific bushes of small red tomatoes with occasional orange-fruited plants. High nutrition in tests and unique flavor. Developed by genius plantsman and breeder Dr. Alan Kapular of Seeds of Change in the 1980s.

Red Fig

The best red pear cherry tomato we know, this heirloom dates back to the 1700's. It was offered by many seed companies and was popular for making "Tomato Figs", dried tomatoes with a sweet fruitiness reminiscent of figs, which were stored for wintertime use. Fruits are 1.5 inches and very abundant.

Red Pygmy Bush

A great choice for container gardening. The red fruit is tiny, and so is the plant – the plant is only a foot tall and is loaded with flavorful red fruit the size of marbles. Very rare heirloom originally introduced by Le Marche of Dixon, California, that we got in 1983 and we've saved seed on it since then.

Sebastopol

Large cherry, grown by a woman in Sebastopol for over 70 years. Indeterminate. Very flavorful and productive, making it very popular with our customers. A true Sonoma County heirloom!

CHERRY TOMATOES

ORANGE

Sungold

Often considered the best-tasting of all the cherries we offer – tastes like candy!! The only hybrid variety *of anything* we offer! Brilliant orange. Very productive and reliable. Try making an orange paste out of them, roasting them whole painted with olive oil, garlic and salt or drying them into sugary bites!

CHERRY TOMATOES

YELLOW

Beam's Yellow Pear

Introduced by John Hartman Seeds of Indiana in 1983, this variety is a superb yellow pear—the best! Produces an endless supply of great-flavored 1.5 inch fruit. Ideal for salads or roasting with olive oil and ample salt!

Chello

Fruity taste, golden yellow. Slightly flattened – very cute. A rare variety we've grown since the late 80's.

Golden Pygmy Bush

A variety originally offered by the pioneering seed company, Le Marché, out of Dixon, California, and one which has been saved in the OAEC gardens since the early 1980's. Delicious, yellow, ping pong ball-sized fruit grow on a sturdy dwarf determinate plant – making it a great variety for containers. Excellent flavor.

Golden Sunrise

Orange-yellow, golf ball-sized fruit. We've been enjoying and loving this tomato since the late 80's.

CHERRY TOMATO

BLACK

Black Cherry

Beautiful black cherry looks like dusky purple grapes. Rich, delicious musky flavor. Large vines yield very well.

Chocolate Cherry

Extremely flavorful uniform round fruit in clusters of 8, measuring 1-inch in diameter. Beautiful deep mahogany-red color.

CHERRY TOMATOES

WHITE

Ben's Ivory Pear

Unique pear-shaped ivory/yellow tomato. Very pretty and productive! Flavorful as well!

Coyote

Incredible, sweet musky taste, pale ivory color. FANTASTIC, from Mexico. Indeterminate.

Snow White

Pale yellow/ivory-colored large cherry. Delicious tangy taste and very productive. One of the few white cherry varieties. A French heirloom. Beautiful when presented with red, yellow, orange, green and striped varieties in fresh salads.

CHERRY TOMATOES

GREEN

Green Doctors

An extraordinarily sweet and tangy green cherry tomato named after Dr. Amy Goldman and Dr. Carolyn Male who have both written authoritative tomato books. A very fine creamy-fleshed variety that produces huge yields of beautiful lime green fruits. A favorite new variety for us last year.

CHERRY TOMATOES

STRIPED

Blush

An elongated olive-shaped, plump cherry that is large enough to slice, yet still small enough for snacking out of hand. Radiant translucent golden fruit are streaked with red- quite stunning. Blush has an intriguingly complex fruity flavor, the most outstanding new cherry tomato we grew last year!

Indigo Cream

A unique ivory-colored cherry tomato kissed with an indigo blush- no other tomato has this color combination. This cherry tomato has a subtle, complex flavor and crack-resistant skin. Vigorous plants are very productive and provide excellent sun protection to the fruit.

Isis Candy Cherry

Gorgeous fruit marbled with red and pale yellow. Each fruit has a spectacular cat's eye starburst on the blossom end. Complex blend of sweet and fruity flavor.

Sunrise Bumblebee

Oblong little cherry tomatoes with luminous swirls of reds and oranges inside and out. This 1 ounce beauty has a distinctively sweet fruity taste. Another of our favorites last year, the best of the bumblebee series of cherry tomatoes we have grown!

TOMATILLOS

Dr. Wych's Yellow

Obtained from the seed saver's exchange. Unique, large yellow tomatillo with contrasting purple blush. Delicious, surprisingly sweet flavor. Very prolific and easy to grow.

Amarylla

Large tomatillo at 1 ¼ inches in diameter, light yellow in color. Prolific producer, large and spreading.

Purple de Milpa

Rare heirloom variety. Prolific and productive. Small fruit, 1 to 1 ½ inches, with dark purple skin in paper husks. Sharper flavor than green tomatillos. Very sweet—makes an attractive purple salsa.

Plaza Latina

Originally introduced by the Seed Ambassadors Project, from imported tomatillos bought at the Plaza Latina market in Eugene, Oregon. Its yellow-green 3 inch fruits are the largest tomatillo we've ever grown! Larger fruits make for faster harvests. These tomatillos won't drop to the ground; harvest by pulling them off the plants when ripe. Fruits have long shelf life.

Toma Verde

Large sprawling plant up to 7 feet across! Light green-yellow fruit up to 2 oz. each. Early. Great for salsa.