

PLANT VARIETY DESCRIPTIONS
2016 SPRING 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 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.

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 that bloom in the winter. Calendula is also a well-known medicinal plant that is used in various healing salves and creams for soothing and moisturizing minor irritations of the skin.

Apricot Beauty

A stunning apricot-shaded variety selected 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.

Indian Prince

Height 24 inches. Dark orange petals on top and unusual 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. Great cut flower.

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.*

Solar Flashback

A very elegant calendula. The light pink petals with a touch of yellow on the outermost tips and maroon undersides give these flowers a softer, more gentle look than the bright orange and yellow hues of most calendula.

Zeolights

Unique variety developed by master plant breeder Frank Morton of Wild Garden Seed in Oregon. Growing 2-3 feet, it is great for the kitchen garden and compact enough for container gardens.

CELERIAC

Root storage vegetable also known as celery root with intense celery flavor. Delicious in soups, salads (think Remoulade!) 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 grow to 25 inches high. Blanches readily to a golden-yellow color. Flavor sweet, delicate and very good. Our favorite celery.

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 and very productive.

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 hearty and 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. Doug Gosling’s favorite saute green!

Yellow Cabbage Collard

A rare heirloom from North Carolina, this collard is milder tasting and more tender than most collards. Its yellow-tinted leaves form a loose head. The seeds for this variety come from Ayden, North Carolina, the “Collard Capital of the World”. OAEC’s Garden Manager Michelle Vesser’s new favorite collard!

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.

Purple Sweet Violets

The highly fragrant purple violet, *Viola odorata*, is fabulous as a delicately flavored edible garnish for cakes and salads and is one of the flowers that is often candied or made into a sublime jam. These plants are perennial and spread to make a beautiful groundcover when they are well watered and planted in partial to deep shade.

White Sweet Violet

A white variety of *Viola odorata* which is also edible and can be used as a lovely garnish. Not as fragrant as the purple one.

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.

Shungiku

Variouly called Garland or Edible Chrysanthemum or Chop Suey herb. Shungiku leaves are a delicious, richly-flavored ingredient in salads or make a delicious sauté with a little tamari or toasted seame oil added. Bright yellow flower petals are edible too! This is a must-have in the vegetable garden- we grow it all year.

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 (it's in the mustard family) 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 that will 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 young 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!

ANNUAL HERBS

Bronze or Copper

Ornamental copper-colored fennel variety with contrasting brilliant yellow flowers. Leaves and flowers can be eaten raw in salads. Great for attracting beneficial pollinating wasps!

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. We like to make chive oil by whizzing fresh leaves in a blender with a good quality olive oil. Drizzle it on anything!

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! Also, mgreat fro attracting beneficial pollinators.

Garlic Chives

Garlic or Chinese Chives or Leeks are a perennial member of the Onion Family, which spreads nicely by underground rhizomes. Its 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.

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. One of our all-time favorite tea herbs.

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.

PARSLEY

Gigante D'Italia

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

Mitsuba

Actually from a different genus than parsley, *Cryptotaenia*, this herbaceous perennial herb is also known as Japanese wild parsley, stone parsley, or honeywort. Like parsley, its flavor is clean, refreshing, and slightly bitter, somewhat like celery or angelica. Its stems and leaves are commonly used as a sushi ingredient, a garnish or in soups and salads.

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.

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.

Scarlet

A lovely curled "red" open-pollinated kale that produces lots of delicious, frilly leaves that are very ornamental in the garden or on the plate. Rich in nutrition and flavor. The broad, frilly, purple leaves grow on upright 2-3' tall stalks. Scarlet compares to Redbor, a hybrid variety we like, in height, leaf shape, and color.

Shiny Diney

An OAEC original, selected in our gardens by Doug Gosling, a former Garden Manager for 30 years. 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 flower buds for a cooked vegetable. Sweet broccoli/kale flavor from beautiful silvery, feathered leaves. Popular in southern Italy.

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!

True Siberian

Large, frilly, blue-green leaves identify this distinctive 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.

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. A favorite of many. 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 cold and hot weather 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.

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.

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.

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

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

LEAF LETTUCE

Danyelle

Danyelle has deeply-lobed, oak-type leaves and forms a full rosette. If you like [Red Salad Bowl](#), then you will love Danyelle for its improved uniformity and deeper red color. It is sweet and tender without turning bitter in summer's heat, and is bolt-resistant.

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.

Joker

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

Merlot

Outstanding color of burgundy-red. Loose-leaf type great for "cut and come again" use. We've grown this heirloom forever!

New Red Fire

One of the most attractive of all leaf lettuces with a very deep red color and impressively frilly and deeply indented leaves. Very fine taste. Can tolerate heat and is very slow to bolt.

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.

Unicum

Exceedingly rare, beautiful Batvian lettuce from Hungary named after its renowned bitter liquor (the lettuce is not bitter however!). Large heads of wide, crunchy leaves occasionally splotched with red. An OAEC favorite, this lettuce has been in our seed collection for 25 years and is virtually unavailable anywhere else.

OAKLEAF LETTUCE

Blushed Butter Oak

Beautifully undulant leaves with broad lobes, tinged with brick red – delicious buttery texture. Cold hardy. A Frank Morton of Wild Garden Seed original.

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.

Flashy Butter Oak

Compact buttery heads of puckered, emerald-green, oak-shaped leaves with a shock of brilliant maroon speckles. Crisp tender crunchy texture with sweet buttery flavor. Another Frank Morton variety.

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.

Oaky Red Splash

Gorgeous! Leaves are deep red-tinged in copper and sprinkled with darker red. Thick, juicy texture. Grows somewhat upright. Also from Wild Garden Seed, one of the very most interesting seed companies.

ROMAINE LETTUCE

Chadwick Rodan

Medium-sized romaine. Crunchy, tender, very sweet and buttery. Compact Bibb-type heads of tender pointed red-bronze leaves with thick succulent midribs. An heirloom from Europe brought to this country by English gardener Alan Chadwick.

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.

Hyper-Red Rurple-Waved

Intensely pigmented and deeply savoyed. Very dark purple-red semi-cos heads with gorgeous ruffled and puckered hearts. Very cold hardy. A Frank Morton variety.

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.

Red Deer Tongue

Beautiful miniature Romaine lettuce with pointed deertongue-shaped leaves blushed with red edges. Very rare!

ONIONS

Ailsa Craig

Brought to the U.S. from the British Isles, this heirloom is named after an island off the coast of Scotland. 110 days from transplant. Huge straw-yellow globes, one of the largest onions you will ever grow. Firm, sweet, mild flesh. Short term storage, sweet Spanish type.

Newburg

A Seeds of Change original. Large storage onion with 3-4" globe-shaped amber bulbs. Crisp white flesh and excellent keeper.

Red Torpedo

Italian bottle-shaped heirloom onion that forms a bronzy-red, 4- to 6-inch long, 2- to 3-inch diameter bulb. Mild pink flesh – very sweet!

Red Wethersfield

Large flattened globe, deep purple-red skin with pinky flesh. Fine, strong flavor. 100 days from transplant. Introduced in 1834 from Wethersfield, Connecticut.

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.

Southport White Globe

Medium-sized globe-shaped bulb. Thin, pure white skin. Very firm with pungent white flesh. Stores well.

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 goes.

PAC CHOY

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.

PEAS

Golden Sweet

This *Snow Pea* variety collected from a market in India produces flat pods that are a beautiful, bright lemon-yellow. Six-foot tall vines produce purple flowers. Rare and tasty.

Maxigolt

Outstanding late variety of *Shelling or Soup Pea* with large, very sweet, dark green peas in attractive, broad, 3 1/2" pods. The vines average 3-5' and can be grown with or without 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 as the first *Snap Pea*, a pea that has both an edible pea and pod. The vines are 6 feet tall and need support. Pods are about 3 inches long and bear over a long picking period. Both peas and pods are incredibly sweet.

POTATOES

Bodega Red

A local legendary potato once grown widely in Northern California, it prospered around Bodega Bay to Petaluma and along Tomales Bay into Marin County. It almost completely disappeared by the 1970's, but Slow Food Sonoma County led a conservation effort to save it and re-introduce it back into the farming world, successfully working to list it on Slow Food International's Ark of Taste as a variety worth preserving. The Bodega Red is an oblong pink/red potato with a rich nutty flavor and creamy texture. Yummy!

Purple Viking

Purple Viking is a recent discovery for us, notable for its iridescent purple skins that are flecked with splashes of bright pink contrasting with its sweet snow white flesh. Plants are compact and have good scab resistance. Great early season variety with good storage capacity.

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 that 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.

Shungiku

Variouly called Garland or Edible Chrysanthemum or Chop Suey herb. Shungiku leaves are a delicious, richly-flavored ingredient in salads or make a delicious sauté with a little tamari or toasted seame oil added. Bright yellow flower petals are edible too! This is a must-have in the vegetable garden- we grow it all year.

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, great in salads and also in soups, stews and saute's.

Wild Arugula

Sometimes called Arugula Sylvetta or Italian Rustic Arugula. A tender low-growing perennial mustard with an arugula taste, but richer and more peppery. Yellow flowers make a beautiful garnish. Slow growing and tollerates 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 – 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.

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 with an unusually smooth texture and mild sweet taste. 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. a short-lived perennial.

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 on 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 delicately small leaves are a beautiful addition to salads.

SLICER TOMATOES – RED

Abraham Lincoln

Introduced in 1923 by the W.H. Buckbee Seed Company of Rockford, Illinois, which named the tomato in honor of the state's favorite son. Of the "Big Reds," Abraham Lincoln ranks as one of the best, producing huge crops of extra large one pound meaty fruit with summery tomato flavor. Very resistant to foliage diseases.

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.

Brandywine Red

Large fruit, very tasty, great canner. A very popular tomato – many people's favorite!

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.

Brandywine Black

Mahogany 12- to 16-oz. fruit. Rich color and flavor with vigorous potato leaves.

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.

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

Dancing with Smurfs

Amazing blue tomato we had to have because of its name. We were happy to discover that it has a deep, rich true tomato flavor. Stunning purple/blue tomatoes that turn purple/black/red when completely ripe and are borne in clusters of 6-8. A small slicer but a very heavy producer.

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.

Pineapple

Huge, streaked inside yellow, red-orange. Delicious tropical fruit taste. Many people’s favorite, including us!

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.

Farallones Cherry

A very flavorful, productive cherry which grew out of a compost pile on this site in 1982. We've saved its seeds ever since.

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 Grape

Glowing red grape-shaped tomatoes produce many crisp, super-sweet fruit. Great for salads and the preferred red cherry of many gardeners.

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 creammy-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!