

PLANT VARIETY DESCRIPTIONS – SPRING 2015

BROCCOLI

Calabrese

Brought to America by Italian immigrants in 1880s. This popular market variety has tight central heads that can reach 8 inches in diameter. After central head is harvested, many side shoots follow.

Green Goliath

Produces a very large central head and numerous side shoots after the first harvest in any weather – even hot! Matures over a three-week period.

Umpqua

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

Waltham 29

Medium to large head of good quality. Heirloom variety.

CABBAGE

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

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

Bacalan De Rennes

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

Henderson's Charleston Wakefield

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

Kalibos

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

Mammoth Red Rock

Red cabbage introduced in 1889. Solid, round heads are 8 inches in diameter and weigh up to 7 lbs. Vigorous variety with a fine flavor. 98 days from transplant.

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.

Tete Noire

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

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.

CELERY

Afina Cutting Celery

A sturdy dark green variety with a rich aroma and taste. It regenerates quickly after cutting and imparts the same flavor to soups and stews as celery. Both its stems and leaves can be used fresh or dried.

Giant Red

Extra hardy heirloom variety with red stalks which blanch to pink if protected from the light.

Golden Self-Blanching

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

Nan Ling Chinese Celery

A thin stalked, pungent celery used in traditional Chinese cooking in soups and stews.

Utah

Taller and greener than Golden Self-Blanching, the bottom portion of the stalk can run close to a foot in length. Fine flavor – can be harvested at various stages of maturity.

COLLARDS

Biodiversity Collard mix includes two of each of these varieties:

Green Glaze

Introduced in 1820 by David Landreth Seed Company, this unique heirloom variety has smooth, shiny bright green leaves which are supremely tender when sautéed. Very heat tolerant it is slow to bolt and can grow to 3 feet tall.

Morris Heading

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

Variegated

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

FLOWERS

EDIBLE FLOWERS

Bachelors Buttons

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

Shungiku

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

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!

HERBS

ANNUAL HERBS

Ajwain

Also known as Ajowan, bishop's woad, carom seeds, or ajowan caraway, and originating in India, Pakistan, and the Near East, its seeds are used as a spice and digestive aid. Very fragrant and aromatic, it tastes and smells almost exactly like thyme, since it contains the essential oil thymol, the same as in thyme. It is commonly used in dals, breads, vegetable dishes, and pickles. Grown as a spring annual herb.

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.

Caraway

Also known as Meridian fennel or Persian cumin, caraway is a biennial herb in the Carrot family to western Asia, Europe, and northern Africa. It grows to 2 feet and prefers warm, sunny locations and rich, well-drained soil. Its seeds are commonly used in baking.

Cilantro

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

German Chamomile

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

Sculpit (*Silene inflata*)

Also known as "stridola," it can be grown as an annual or perennial, and is commonly used as a salad green and in risotto, pasta, omelettes, soups, and with meat dishes. It blends the complex flavors of chicory, arugula, and tarragon; but has its own unique mild flavor. In Galeata, a mountain village in the Emilia-Romagna region of Italy, a festival at the end of April each year celebrates sculpit.

KALE

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

Frizzy

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

Halbhoher Gruner

Dark green curly, medium-large leaved variety with great flavor, especially in cool weather. Very productive. One of the varieties often referred to as “curly kale.” Fabulous for kale chips.

Lacinato

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

Lacinato Rainbow

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

Oregreen or Oregon Curl

An Alan Kapuler original from Peace Seeds, this variety was selected from a cross between Scotch Curled and Pentland Brig kales. Plants are 3-4 feet tall with deeply curled green leaves on stocky stems. Great for kale chips!

Russian Red

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

Russian White

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

Shiny Diney

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

Spigariello Liscio

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

Steely Green

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

True Siberian

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

Wild Red Russo Siberian

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

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 Carentan

Very rare European heirloom from 1874. Medium-sized leek with great flavor. One of the best leeks for over-wintering, and for early spring planting.

Giant Musselburgh

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

LETTUCE

BUTTER LETTUCE

Akcel

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

Ben Shemen

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

Buttercrunch

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

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.

Yugoslavian Red

Red-tinged leaves form loose heads that can measure 12 inches across. Solid lime-green interior. Excellent mild buttery flavor. First given to Doug Gosling by the Seed Savers Exchange in 1992 and grown in our gardens ever since.

LEAF LETTUCE

Avicenna

An eye-catching ruby-colored butterhead with smooth thick crunchy leaves that swirl into a beautiful tight head. Absolutely bitter-free flavor.

Better Devil

Another great Frank Morton variety, this lettuce is a medium-red bronzy butter/romaine derived from Devil's Tongue. Compact, dazzling and uniform head. Crunchy, juicy and sweet.

Dapple

Dark red, wavy leaves with sprinkles of yellow-green. Beautiful! Good taste. Virtually unavailable through any seed company, this beauty has been seed saved in OAEC's gardens since 1992.

Drunken Woman

A gorgeous bright green variety with ruffled, almost fringed, edges in deep bronze. Crisp texture and sweet taste. Slow to bolt.

Green Salad Bowl

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

Goose

Very rare Arkansas heirloom. Dark green leaves with bronze overlay, slightly savoyed. Does well in heat.

Hyper Red Rumples Wave

This is about the most deeply red pigmented lettuce we sell. Quite romaine-like, it has deeply savoyed leaves with a ruffled and puckered heart. Great for an early spring planting.

Joker

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

Merlot

Outstanding color of burgundy-red. Loose-leaf type for "cut and come again" use.

Pablo

Stunning deep red upright rosettes that look like flowers. Very wide wavy-edged flat leaves. Good crunchy texture. Excellent mild flavor.

Purplus

A new variety for OAEC from Peace Seedlings from Corvallis, Oregon.

Quan Yin

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

Relic

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

Strela Green

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

Tom Thumb

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

OAKLEAF LETTUCE

Antargs

Bred by Frank Morten of Wild Garden Seed in Oregon, Antargs is a shimmery pink and bronze oakleaf growing to a magnificent size. The extra frilly, fine cut leaves are brightly colorful and tender and do not become bitter even in summer heat.

Blushed Butter Oak

Beautifully undulant leaves with broad lobes, tinged with brick red – delicious buttery texture. Cold hardy.

Bronze Arrowhead

Our favorite oakleaf lettuce type. 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. A 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.

Mazuroso

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.

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.

ROMAINE LETTUCE

Amish Deertongue

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

Brown Golding

Also called Goldring's Bath Cos. Rare heirloom from 1923. Bronze-tipped leaves with surprising brownish-pink tinge. No other lettuce comes in this color! Very sweet and crunchy. In the OAEC collection since 1992.

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.

Devil's Tongue

A stunning romaine with a dramatic red color; older leaves blush from a limey green to a deep red at their tips. 7 inch tall heads have a rich full flavor.

Flashy Butter Gem

Another "flashy" red splashed variety from renowned plant breeder Frank Morton of Wild Green Seed Company. This is a little gem-like butter romaine that forms a fat shrub-leaved head splashed throughout by crimson. Fabulous taste, texture, and color!

Forellenschluss

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

Jericho

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

Kalura

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

Little Gem

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

Marshall

The deepest darkest red romaine ever! Tight upright heads grow to 8 inches. Smooth, succulent leaves have a crisp, clean flavor, without a hint of bitterness.

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.

Outredgeous

Loose upright heads with red on all light-exposed parts, blanching lime-green in the heart. Leaves are thick and rumpled all over. Crunchy salad lettuce—very sweet. Productive. An original variety created by pioneering seed company, Wild Garden Seed in Philomath, Oregon.

MUSTARDS: RED & GREEN

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

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

Golden Frills

Bright green, intricately serrated leaves. Beautiful in salads with its pungently sweet flavor.

Golden Streaks

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

Green Wave

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

Osaka Purple

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

Purple Wave

A cross between Osaka Purple and Green Wave mustards developed by Alan Kapuler of Seeds of Change. Light purple leaves with green edging and semi-frilled leaf margins. From 1 to 2 feet tall. Robust, hot, and spicy flavor. 70 to 80 days from transplant. Gorgeous in salad mix.

Red Feather

An OAEC original, developed by Doug Gosling, as featured in our 2005 catalogue. A sharply-toothed cross between Old Fashioned Ragged Edge and Red Giant mustards.

Ruby Streaks

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

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 globe, 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. Hot storage onion with 3-4" globe-shaped amber bulbs. Crisp white flesh, 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.

PARSLEY

Gigante D'Italia

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

Moss or Triple Curled

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

PEAS

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

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

Oregon Giant

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

Sugar Snap

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

POTATOES

English Rose Fir

Originally a German variety the English Rose Fir Apple or Rose Finn Apple potato was brought to Northern California by the English Master Gardener and visionary, Alan Chadwick. Grown and popularized for years by the farm at Green Gulch Zen Center in Marin and a favorite of OAEC's garden, this variety is a productive fingerling with an incredibly smooth buttery texture and rich sweet taste.

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 a oblong pink/red potato with a rich nutty flavor and creamy texture. Yummy!

Purple Peruvian

Cultivated at OAEC since 1982, this is the kind of potato still grown in the high Andes – rich, mealy, and deeply flavorful. It is delicious roasted and fried. It has a purple interior which remains vibrant even when cooked. Produces very well and is highly disease resistant.

ROOT VEGETABLES

Salsify – Sandwich Island

A pre-1900's native of the Mediterranean, known as "vegetable oyster" due to its remarkable oyster-like flavor. Long tapered roots average 8 – 10 inches long and 1 inch in diameter with creamy white skin and flesh. Can be pureed into an incredibly delicious, rich, meaty pate for croutons!

Gobo – Takinogawa

Gobo, or Edible Burdock, is native to temperate Europe and Asia, and a very popular root vegetable in Japan. Takinogawa is an especially rich-flavored variety – with a sweet, earthy, meaty taste. This vegetable is essential to many classic Japanese dishes including "kimpira," made with sautéed burdock and carrots. The tap root can be as long as 3 feet and has a texture similar to parsnips.

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.

Curly Mallow (*Malva crispa*)

Sometimes called Vegetable Mallow, this is one of the first domesticated crops in Asia over 2,500 years ago. Large, mild-flavored uniquely frilly leaves are a beautiful salad ingredient, and also a nice sauté green. Leaves are good added to soups like gumbo as a cool weather okra substitute. It is in the same family as okra and marshmallow, and adds a similar thickening element to a dish. Very productive.

Miner's Lettuce (*Claytonia perfoliata*)

Miner's Lettuce is a fleshy annual plant native to the western coastal and mountain regions of North America. Its common name refers to its use by California Gold Rush miners who ate it to get their vitamin C to prevent scurvy. It is a tasty, succulent spring salad ingredient—both leaves and flowers, but can also be cooked like spinach. It

prefers cool, moist, shady conditions. It readily self-sows, so planting one OAEC 6-pack and letting it go to seed will ensure that it naturalizes in your garden.

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.

Rat-Tailed Radish (*Raphanus sativus* var. *caudatus*)

A Chinese heirloom radish grown in the U.S. since the 1860's produces abundant slender seedpods that can be used fresh as a crisp and spicy ingredient in salads or are delicious in stir-fries or pickled.

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.

Watercress

It is possible to grow watercress even if you are not fortunate to have a running stream or pond in your garden. It can be quite happy in moist soil – or even a bucket! Native to Europe and Asia, this perennial is one of the oldest known leaf vegetables consumed by humans. Having a zingy, peppery flavor, it brightens a salad but also can be used as a cooked vegetable, most notably in delicious watercress soup. It's highly nutritious, containing significant amounts of iron, calcium, iodine, vitamins A and C.

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

Dandelion Greens (*Taraxicum officinale*)

A true dandelion, with long, deeply-cut, bright green frilly leaves. Pleasantly bitter leaves can be used in warm salads, soups, and stews.

Golden Purslane

A 12-16-inch succulent with golden yellow leaves. It adds zest, with a slightly sour taste, to salads and stir-fries. Purslane is rich in vitamin C and is the highest known plant source of omega-3 fatty acid. Much larger than the common garden weed.

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.

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!

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!

White Spear

Early maturing and tall blue-green shanks are 5 to 6 inches long. Very attractive and tasty.

CIPOLLINI ONIONS

Bianca di Maggio

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

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.

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.

Flamingo Pink

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

Fordhook Giant

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

Oriole Orange

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

Perpetual Spinach

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

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.

Vulcan

An improved rhubarb chard developed in Switzerland. Very attractive and uniform red chard. Great flavor.

NEW SLICER TOMATOES

(BLUE)

Bosque Blue

A truly striking blue tomato! This rich flavored full-bodied tomato turns a burnt red-orange to mahogany color when it ripens. The blue skin is a rich source of anthocyanin just like in blueberries.

(GREEN)

Green Berkley Tie-Dye

Incredibly colorful tomato with a green exterior overlaid with red and yellow stripes and a tri-color flesh. Texture is creamy and flavor is deliciously spicy, sweet and tart all at the same time. Fruits up to one pound. A Brad Gates original variety.

(RED)

Atkinson

A rare heirloom from Baker Creek Seeds which does well even in hot, droughty conditions. Beautiful red fruit with rich tomato flavor.

Mark Twain

One of the best heirloom beefsteak tomatoes ever with a full-bodied beefsteak flavor. These tomatoes are large, up to 24 ounces in weight, are beautifully ribbed and have a luscious deep red interior.

(STRIPED)

Janet's Jacinthe Jewel

A new release from Brad Gates last year, this is a fabulous orange striped beefsteak weighing over one pound. Very meaty sweet beefsteak flavor on heavily yielding plants.

Pink Berkley Tie-Dye

A psychedelic vivid rosy-blushed beefsteak-like tomato with iridescent grass green skin over-laid with sunny yellow streak and an interior of a kaleidoscope of green, red and yellow. Big, beefy succulent fruit with a tasty blend of sweet, spice and acid. Have a good trip! A Brad Gates original variety.

Pink Boar

A small pinkish-wine colored tomato with metallic green stripes. A very productive variety with a sweet, juicy taste. A Brad Gates original.

Pink Carneros

A small 2-4 ounce tomato with a rose pink exterior and contrasting gold stripes. Very sweet flavor and incredibly productive. Bred by tomato grower extraordinaire, Brad Gates of Napa's Wild Boar Farms.

Solar Flare

A beefsteak variety up to 10 ounces developed by tomato breeder extraordinaire Brad Gates of Wild Boar Farms near Napa. It is a stunning red tomato with contrasting gold stripes and has a deep, meaty luscious sweet flavor.

NEW CHERRY TOMATOES

(BLACK)

Black Vernissage

2-3 ounces. A large cherry saladette variety good for fresh eating in salads, drying or making sauces. Deep mahogany striped with green and a deep rich flavor. Very productive over a long season.

(BLUE)

Dancing with Smurfs

Amazing, stunning purple cherry tomatoes that turn purple/black/red when completely ripe. Deep tomato flavor. Plants are heavy producers.

(GREEN)

Green Vernissage

A new cherry variety from Baker Creek Seeds with lime green skin overlaid with dark green stripes and having light green sublimely sweet flesh. Very productive over a long season.

Green Doctors

An extraordinary 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 variety which produces huge yields of beautiful lime green fruits.

(ORANGE)

Amy's Apricot

An apricot-colored Italian heirloom cherry tomato touted to be sweeter than Sungold cherries. We haven't tried it yet, but felt we had to offer it! From Southern Exposure Seed Exchange.

(PINK)

Pink Bumblebee

A spectacular cherry tomato, they are deep rosy red globes streaked with apricot stripes. These gem-like fruit have an intriguingly complex, mellow sweet flavor.

(PURPLE)

Purple Bumblebee

Beautiful metallic green and bronze stripes overlay a background of merlot on this cherry. Flavor is complex, mellow and rich. A winner!

(STRIPED)

Blush

An elongated cherry blushed in translucent red and gold stripes. Similar in size and shape to olives, this stunning little tomato is one of the tastiest!

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.

(YELLOW)

Yellow Vernissage

Beautiful yellow cherries with pale cream-colored stripes from the Ukraine. They weigh up to 2 ounces and pack a very sweet wallop!

TOMATOES

---SLICER TOMATOES---

**SLICER TOMATOES
(BLACK)**

Amazon Chocolate

A large—up to one pound—very dark, deep red/black beefsteak tomato. One of the best black tomatoes ever with outstanding rich and complex flavor. Gorgeous when sliced. Moderate production. Potato-leaved variety.

Black

Indeterminate. Dark mahogany color, 2- to 3-inches in diameter. Weighs 4 oz. Heirloom.

Black Early

An early black variety from France with a deep purple-pink color. Fruits are medium to large with a fine, well-balanced flavor. A great choice for gardeners who have a cool growing season.

Black Elephant

This Russian variety produces fruit which tend to be misshapen, but their deliciousness more than makes up for their looks. The big purplish-brown fruit have a rich, sweet, savory taste, great for fresh eating.

Black from Tula

Russian heirloom. 3- to 4-oz. slightly flattened fruit. One of the most delicious.

Black Krim

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

Black Prince

Indeterminate. Originally from Irkutsk, Siberia. Brown with green shoulders. Very sweet and productive. Smallish fruit.

Black Sea Man

Medium-sized deep brown fruit. Small potato-leafed plants. Wonderful rich flavor.

Black Zebra

Small, 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 OAEF favorite. Gorgeous small mahogany fruit with sublime flavor. Extremely productive.

Carbon

Winner of the 2005 "Heirloom Garden Show" Best-Tasting Tomato award. Fruit are smooth, dark, and beautiful. Very complex, fabulous flavor.

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.

Japanese Black Trifele

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

Paul Robeson

Black flesh, sublime earthy taste. Many people report that this is their favorite black tomato.

**SLICER TOMATOES
(BLUE)****Blue Beauty**

A Brad Gates introduction selected from a cross between Beauty King and a blue tomato – which has deep blue-black shoulders on green sides which ripen to a redder color. Meaty beefsteak-like variety with rich, deep tomato taste.

SLICER TOMATOES (GREEN)

Aunt Ruby's German Green

Light green with pink interior. Large 1-lb. fruit. Outrageous, slightly spicy flavor! Vigorous grower.

Cherokee Green

A variety of heirloom tomato created from the Cherokee Chocolate variety by collector Craig Le Houllier in 1997. Plants produce large, 12-16 oz beefsteak tomatoes that are amber green with a yellowish hue when ripe. This is one of the best tasting, most flavorful of all the green tomatoes.

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!

Green Copia

A cross from the Copia slicing tomato which has luscious fruits with alternate striping of apple-green and pale pink. Oblate beefsteak fruit in the medium size range.

Green Zebra

Small yellowish-green fruit with dark green vertical stripes, emerald flesh. Mild melon-like flavor.

SLICER TOMATOES (ORANGE)

Caro Rich

Carrot orange color. Medium fruit, great flavor. The highest carotene content of any tomato.

Czech's Bush

Heirloom from Czechoslovakia. Stocky plants produce heavy yields of 4- to 6-oz. fruit early in the season. Good flavor. Great for containers!

Farallones Beefsteak

Unique orange beefsteak, great flavor. Collected from a compost pile here in 1983.

Orange Strawberry

Bright orange, beautiful, 3-inch strawberry-shaped fruit. Sweet, rich taste.

Patio Orange

Compact, stocky plants produce heavy yields and are great for growing in pots. Perfectly shaped bright orange 2- to 4-oz. salad tomato. Delicious, flavorful with smooth texture.

Persimmon

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

SLICER TOMATOES (PINK)

Andy's Polish Pink

Huge pointed pink fruit. FANTASTIC flavor, creamy texture. Our favorite variety!

SLICER TOMATOES (PURPLE)

Indigo Rose

Bred at Oregon State University, this completely unique variety is the first high-anthocyanin (a naturally occurring pigment shown to fight disease in humans) available anywhere in the world. The high amount of anthocyanin creates a vibrant indigo, almost blue skin on the 2-inch round fruit. Superbly balanced, rich, complex flavor. Very productive.

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-leafed variety. Alan Chadwick's favorite red tomato variety.

Alaska

Medium-sized, very productive. Does well in cool areas.

Brandywine

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

Burbank

3- to 4-inch fruit. Stocky plants. Good old-fashioned flavor. Developed by Luther Burbank. Hardy, productive, disease-resistant. Determinate.

German Red Strawberry

Very large, oxheart shape. Superb taste. A favorite of many.

Indian River

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

Italian Tree

Vine can grow up to 15 feet tall! Needs to be trellised. Produces enormous yields – up to 3 bushels per plant. Tomatoes are rich red, meaty, and large.

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.

Marmande

Popular old French variety developed by Vilmorin Seed Company. Scarlet, lightly ribbed, 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. Very productive. Great variety for dry farming. Great for making paste and for drying. Very productive!

Russia 117

Huge, delicious ox-heart-shaped tomato. Truly one of the best!

San Francisco Fog

Large plant bearing abundant clusters of delicious, red, round fruit the size of golf balls. Bred for cool, overcast West Coast.

Stupice

Early, tasty, potato-leafed, from Czechoslovakia. Good in cool weather.

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.

**SLICER TOMATOES
(STRIPED)****Ananas Noire**

Sometimes called "Black Pineapple," this tomato is from Belgium. Multi-colored (green, yellow, purple mix) smooth fruit weigh about 1 ½ lbs. Superb flavor – sweet and smoky with a hint of citrus. Heavy yielder.

Berkeley Tye-Dye

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.

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!”

Gold Medal

The finest bicolored tomato. Large, yellow streaked with red – very attractive. Firm and smooth. The sweetest tomato you’ll ever taste.

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 which are top-shaped and have a pronounced blossom end beak. Flavor is mild and sweet.

Pineapple

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

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.

Tiger

One of our all-time favorites. Grown here since 1983. A small red slicer with orange stripes. Originally from Czechoslovakia. Tart flavor. Always one of the earliest to ripen.

**SLICER TOMATOES
(WHITE)****Great White**

Ivory/yellow flesh. Large beefsteak-like. Incredible melon-like flavor. Likes heat.

White Oxheart

An extremely rare white oxheart with subtle tangy flavor with low acid. Excellent yields and extremely beautiful!

White Zebra

A curious tomato, which produces 2 – 3 inch cream-colored fruit with light yellowish-green stripes. Nice, sweet tomato flavor. 75 – 80 days.

**SLICER TOMATOES
(YELLOW)**

Djena Lee's Golden Girl

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

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.

Lillian's Heirloom Yellow

Large, yellow, potato-leafed tomato from Tennessee. Delicious!

Limmony

Bright yellow 4- to 5-oz. beefsteak. Very productive. Fantastic flavor.

Taxi

Bright yellow color, medium-sized fruit. Productive. Great flavor.

---PASTE TOMATOES---

**PASTE TOMATOES
(BLACK)**

Chocolate Pear

A productive variety which produces huge crops of deep red, pear-shaped tomatoes with varying hues of green and brown. Rich, deep tomato flavor, and one of the best!

**PASTE TOMATOES
(ORANGE)**

Orange Icicle

An extra long, glowing-orange paste variety from the Ukraine. Sweet, rich and flavorful, with strong citrus overtones. Great as both a slicer and paste tomato.

**PASTE TOMATOES
(RED)**

Amish Paste

Very large orange-red teardrop shaped fruit with excellent flavor. For fresh eating, canning or cooking. Very productive.

Andean

From Peace Seedlings Seed Company, this productive Peruvian heirloom produces ample, tasty 3-5 inch pointed fruits.

Bell Star

Great rich-fleched processing tomato. Matures 4- to 6-oz. oval-shaped fruit on determinate vines.

Corne de Bouc

French heirloom red paste, 5 inches long with pointed fruit. Large and early with excellent flavor – good for drying or sauce. Name translates “goat’s horn.”

Eggplant Paste

An odd-looking pink paste tomato with a bulbous shape much like an eggplant. Very smooth texture.

Principe Borghese

Tiny, dense flesh, great for drying. Very productive. Indeterminate. 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.

**PASTE TOMATOES
(YELLOW)****Yellow Bell Paste**

Meaty, dry, very productive, a large “plum” tomato. Indeterminate. Sweet enough to be used as a salad or slicing tomato.

**PASTE TOMATOES
(VARIED COLORS)****Black Icicle**

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

---CHERRY TOMATOES---

CHERRY TOMATOES (ORANGE)

Mini Orange

Very productive, bright orange, great flavor. Indeterminate.

Sungold

Best-tasting among 60 varieties - like candy!! Hybrid. Indeterminate. Brilliant orange. Very productive.

CHERRY TOMATOES (RED)

Alan Chadwick

Red cherry, very sweet, large size. Indeterminate. Named after the famous English gardener.

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 Dr. Alan Kapular of Seeds of Change in the 1980s.

Red Currant

Tiny red species tomato with intense beefsteak flavor. Often harvested in whole clusters as beautiful garnish.

Red Fig

The best red pear cherry tomato, 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 beautiful in combination with Green Grape cherry tomatoes.

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.

Reisentraube

German heirloom grown by Pennsylvania Dutch as early as 1856. Name translates as "giant bunch of grapes." Produces tasty fruits in clusters of 20 to 40, each distinctly pointed. Very productive. In the past, this variety was used to make tomato wine!

Washington

Incredibly productive, flavorful perfectly round large red cherry. Does extremely well in cool areas.

**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. Indeterminate.

Garden Peach

Light yellow, with a delicate fruity flavor. Looks like small fuzzy peaches. Very productive. First introduced in 1862.

Golden Pygmy Bush

Tiny fruit and tiny plant. Originally from Le Marché Seeds 20 years ago. Bush tomato only a foot high and is loaded with tiny yellow tomatoes the size of marbles. Excellent flavor. Great for container gardening.

Yellow Currant

Very tiny yellow tomato, very cute, flavorful. Indeterminate.

**CHERRY TOMATO
(VARIED COLORS)****Ben's Ivory Pear**

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

Black Cherry

Beautiful black cherries look like dusky purple grapes. Rich, delicious flavor. Large vines yield very well.

Black Plum

Dark red, plum-shaped. Indeterminate. Delicious!

Brown Berry

The first truly brown cherry. Excellent, sweet, juicy flavor. Indeterminate.

Chocolate Cherry

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

Coyote

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

Green Grape

Yellow green when ripe. Fantastic rich flavor, a favorite. Determinate.

Isis Candy Cherry

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

Snow White

Pale yellow/ivory-colored small cherry. Delicious taste and very productive. One of the few white cherry varieties.