

ANNUAL PLANT VARIETIES DESCRIPTIONS

Fall 2017

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.

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!

Waltham 29

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

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.

BRUSSELS SPROUTS

Falstaff

There has never been a more beautiful open-pollinated Brussel Sprout than this deep purple variety! These rosy sprouts are delicious, with a mild nutty flavor, and keep their color when cooked. Good production.

Roodnerf

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

CABBAGE

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

Biodiversity Cabbage 6-pack includes: Kalibos, Red Acre, Tete Noir, Early Jersey Wakefield, and January King

Early Jersey Wakefield

Conical, solid, tightly folded heads are 10 to 15 inches tall by 5 to 7 inches in diameter, weighing 3 to 4 lbs. Very early with incredibly sweet cabbage flavor. Well known heirloom first grown in New Jersey in 1840.

January King

Favorite Old English heirloom. Extremely cold hardy. Dense, green, round to slightly flattened globes with attractive semi-savoyed purple-tinged leaves. 4 to 6 lbs.

Kalibos

An unusual European red 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.

Red Acre

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

Trochunda 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 salw or as a sauté green.

Tete Noire

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

CHINESE CABBAGE

Michili

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

Nozaki Early

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

CALENDULA

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

Apricot Twist

Compact, extra bushy 10 inch plants quickly become smothered in gorgeous fully-double creamy apricot-colored flowers. With a dwarf habit, ‘Apricot Twist’ is ideal for planting towards the front of beds and borders, or in containers on the patio. The flowers are excellent for cutting and can also be added to salads as an edible flower. Quick and easy to grow.

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 flowers on top and mahogany beneath.

Lemon Pastel

Bright light yellow double-petaled calendula with a variety of petal lengths, some short and tightly curled inward, others long and straight. Some yellow flower petals still have a few orange veins, giving the citrus yellow a subtle warm glow.

Oopsy Daisy

Unusually compact plants sport unusually gentle tones of orange, gold and yellow. The semi-double flowers are two-tone, turning pale toward the center, giving the plants an unusual ethereal lightness. Plants are very dwarf, typically reaching 8-12” high. Outstanding for containers or for edging the front of beds. Deliciously edible, like all Calendulas.

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.

Radio

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

Resina

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

Snow Princess

Behold an almost pure white calendula that will undergo a beautiful transformation right before your eyes! Unopened blooms are a lemon-curd yellow and as the petals unfurl, a brilliant almost

pure white flower is revealed with a dark center-- a stunning contrast! This fascinating flowering show will continue from the fall through the winter on tidy 2 foot plants.

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, gentler look than the bright orange and yellow hues of most calendula.

Zeolights

Unique variety developed by master plant breeder Frank Morton. Great for kitchen garden and compact enough for container gardens. (2-3 ft.)

CAULIFLOWER

Cheddar

Pale orange cauliflower which becomes even brighter when lightly cooked. Quite beautiful in combination with purple, green, and white varieties. One of the few F1 hybrids we offer, but we are so impressed with this variety's beauty, productivity, earliness and delicious flavor, that we can't resist growing it in our gardens every year and must offer it at our Plant Sales.

Green Macerata

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

Romanesco

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

COLLARDS

Biodiversity Collard Mix includes two of each of these varieties:

Georgia Southern

Large, moderately crumpled, blue-green leaves. Grows back after being harvested. Mild cabbage-like flavor. Vigorous, upright spreading plant to a height of 4 feet or more. Popular traditional cultivar, introduced prior to 1885.

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.

Yellow Cabbage Collard

A rare heirloom from North Carolina, this collard is more mild tasting and more tender than most collards. It's 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 former Garden Manager Michelle Vesser's new favorite collard!

EDIBLE FLOWERS

Bachelor's 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 bachelor's 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.

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.

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!

ENDIVE

Bellesque

This is a great dual-purpose frisée type for baby greens for salad when young and for full heads when older. Long, frilly green leaves have a crunchy white midrib for great texture. Flavor

provides mild sweetness and mild bitterness at the same time which makes it a joy to eat for those of us who love endive. Bellesque was bred by John Navazio, master seed saver and breeder, selected for cold tolerance (fall/winter production) in the area around Bellingham, Washington, for which the variety is named.

Capellina

The unique, fine, pointy leaves of Capellina set it apart from other frisée endives with its large mounds of frilly pointy craziness. Much hardier than other frisée types. Good flavor raw for salad mixes. Best as a spring, fall or winter harvest as it can get tip burn in the summer heat. A little slower growing, which probably helps it with cold tolerance, as it produces less frost-tender growth. Sometimes referred to as Riccia Fine d’Inverno, meaning it is a re-selection of an older heirloom winter endive.

Tres Fin Maraichere

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

ESCAROLE

Batavian Fullheart

Introduced in 1934, this large, broad-centered variety has dark-green leaves enclosing round deep heads 12 to 16 inches in diameter which are well-blanching, creamy and buttery.

Cornetto di Bordeaux

One of the finest French varieties, this escarole has a large upright head which self-blanches to form full, crunchy white hearts. One of our favorites!

FENNEL

Di Firenze

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

Zefa Fino

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

HERBS

Annual Herbs

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!

Chervil

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

PARSLEY

Gigante D'Italia

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

Krausa

Fine Dutch curly-leafed variety. The best tasting curly parsley you can find.

KALE

Our Biodiversity Kale 6-pack includes one of each of the following varieties: Frizzy, Russian White, Russian Red, Lacinato Rainbow, Lacinato, Siberian

Baltic Red (Baltisk Rod Purpurkol)

An extraordinary kale from Runabergs Froer, a seed company in Sweden. As the autumn chill sets in, its very, very curly leaves turn deep psychedelic dark green and very purple-red.

Extremely hardy, its flavor is mild and its feathery texture is pleasantly chewy with a nice slow sweet aftertaste. An incomparable ornamental edible!

Bear Necessities

A finely serrated frilly kale, even more frilly than Doug Gosling's Frizzy kale, with a tender texture that makes it suitable for salad mix throughout its life. Great cold tolerant variety that is mild and very sweet, also fabulous for cooking/bunching. Leaves vary in color from green to purple but all plants in this Tim Peters-bred population have the super frilly, skeletal leaf type. Derived from Russian and Siberian kales (*B. napus*) crossed with mizuna (*B. rapa*).

Dazzling Blue

If you're a fan of the ever-popular Nero di Toscana or dinosaur kale, you're going to be spellbound by Dazzling Blue! This Oregon-bred variety is a striking twist on the strap-leaf style kales. It sports puckered, brilliant blue-green leaves highlighted with shocking pink midribs. Along with its showy appearance, Dazzling Blue proves to be especially cold-tolerant and vigorous, surviving sub-freezing temperatures better than other lacinato types, and has that same rich dinosaur kale flavor.

Frizzy Kale

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.

Gulag Stars

Actually a mix of kales with incredible diversity unlike anything else we have grown. A mix of *napus* kales that have been crossed with *B. rapa*. *Napus* leaf types vary through the color spectrum from brilliant red to green to white Russian types; from super frilly to broad-leafed shapes; and skinny, short stems to broad, thick stems; and multiple combinations thereof. Originally developed by plant breeder extraordinaire and friend Tim Peters in Oregon.

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.

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.

Siber-Frill

Vigorous and sweet-flavored, this kale produces over a long season. Leaves become frilly and intensely cut as the plant matures, making it easy to cut even mature leaves for salads. Tender, mild and tasty raw or cooked. Foliage stands well into the winter. Siber-frill was selected at Lupine Knoll Farm for uber- frilled leaves, from a mix of *B. napus* kales provided by Tim Peters.

Spigariello Liscio

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

True Siberian

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

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.

LEEKs

Blue Solaise

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

Bulgarian Giant

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

Giant Musselburgh

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

LETTUCE

BUTTER LETTUCE

Akeel

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.

Capitane

Beautiful medium-sized green Boston-type Butterhead lettuce. Tight heads with buttery central leaves. Very rare variety introduced to U.S. markets by pioneering seed company Le Marche in the early 1980's and grown in OAEC's gardens for thirty years.

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.

Mantilla

Another beautiful large chartreuse butterhead grown in OAEC's gardens for almost forty years! A favorite butterhead of ours, originally acquired from Le Marche Seeds of Davis, one of the first seed companies to introduce European heirlooms from Europe to North America.

Mikola

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

Red Speckle

Mennonite variety from 1799. Incredibly beautiful bright heads covered with red speckling. A favorite of OAEC's garden, first given to Doug Gosling by David Cavagnaro, the Seed Savers

Exchange's first Garden Manager and now commonly found in seed companies specializing in heirloom varieties.

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

Dapple

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

Hungary Winter Pink

Large, loose lettuce with very unusual pinkish color and occasional red spots. Ideal for cool weather. Extremely rare variety we originally acquired from the Seed Saver's Exchange and grown in OAEC's Mother Garden since 1991.

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 blt resistant.

Merlot

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

Mottistone

A gorgeous speckled summer crisp/Batavia type lettuce. Plants are medium-sized and upright. Great flavor. Bright red speckles!

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.

Salade de Russie

A large crisphead Batavian type lettuce. Olive green leaves with a nice bronze blush and covered in beautiful red speckles. Sweet crunchy flavor even in the heat of summer and good for Fall planting because it is slow to bolt and is cold tolerant as well. An exceptional lettuce with a name suggesting it is originally from Russia, but it seems to have traveled to the U.S. from Terre de Semences, also known as Association Kokopelli, in France.

Tango

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

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 splotted with red. An OAEC favorite, this lettuce has been in our seed collection for 25 years and its virtually unavailable anywhere else.

OAKLEAF LETTUCE

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 medal at the 1947 All American Selections.

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.

Oaky Red Splash

Gorgeous! Leaves are deep red tinged in copper and sprinkled with darker red. Thick, juicy texture. Grows somewhat upright.

ROMAINE LETTUCE

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.

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 to “speckled like a trout’s back.” First given to us by David Cavagnero in the late 80’s.

Jericho

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

Kalura

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

Little Gem

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

Mayan Jaguar

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

Truchas

Truchas is a strikingly red, smaller-statured romaine than other types we have grown. These breathtaking plants have intense crimson leaves with brilliantly contrasting green ribs and veins. A delight to eat, Truchas is very refined with melt-in-your-mouth texture and completely bitter-free flavor. The cylindrical plants are upright, growing to 12 inches wide and 7 inches tall with smooth, shiny leaves.

MUSTARDS

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.

Biodiversity Mustard Mix includes: Purple Wave, Pizzo Garnet, Golden Streaks, Frizzy Lizzy, and Golden Frills

Frizzy Lizzy

Superb super-fringed new variety that your salad bowl has been waiting for. These dark red leaves are very attractive with a three-dimensional quality that will quite literally lift your salads. Very yummy spicy taste.

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.

Horned Mustard

Mild-flavored mustard with midribs that form a very odd “horn” where the leaf begins. Golden green leaves with frilled margins.

Old Fashioned Ragged Edge

A favorite heirloom from the American South. Produces fine salad greens when young. Leaves are long, narrow, deeply cut, and ruffled. Quite beautiful!

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.

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.

Pizzo

A mild tasting, bright green mustard with very curly, frilled leaf margins. Very winter hardy.

Garnet

The darkest red-colored of the Japanese red mustards we have grown, with broad leaves and slightly toothed margins. Very sweet mild flavor.

RADICCHIO

Orchidea

An unstoppable winter green with semi-open rosette-shaped heads with some red and green variegation, speckling and tones. Good planted any time in late summer through fall. More resistant than other radicchio to winter predation from rodents. Can be picked as whole heads or as cut-and-come-again salad leaf. Very winter hardy and sweeter after frost with wonderful bittersweet taste. Bitterness disappears when leaves are steeped in ice water for a few minutes. Mentioned by Joy Larkcom in her seminal book *Salads the Year Round* (1980). Heritage type originating in Italy.

Palla Rosa

Round red heads with prominent white veins.

Rossa di Treviso

An exotic and beautiful radicchio which is shaped like a small Romaine lettuce with slender deep burgundy leaves and bright white veins. Crunchy-textured leaves fabulous in salads or grilled as a whole head painted with olive oil and sprinkled with sea salt and served with a balsamic vinegar drizzle.

ONIONS

New York Early

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

Red Amposta

Looking for a great tasting red onion? This intermediate-day onion produces large, reddish-purple, globe-shaped onions with pretty red and white rings filled with snappy, sweet flavor. Use on sandwiches and hamburgers, in salads and relishes, or any other recipe calling for sweet red onion. A decent keeper in storage and a good overall red type. Named for the small city of Amposta in Spain.

Stockton Red

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

Walla Walla Sweet

The Walla Walla Sweet onion is named for Walla Walla County in Washington where it is widely grown. Its development began around 1900 when Peter Pieri, a French soldier who settled in the area, brought sweet onion seeds from the island of Corsica with him to the Walla Walla Valley. The variety was developed over time from this original seed into a popular, well-known

onion characterized by sweetness, jumbo size and perfect round shape. A favorite white onion variety of OAEC Plant Sale goers.

Yellow Spanish Sweet

Bulbs will exceed 5 inches in diameter and can weigh up to 2 lbs. Pale yellow and firm sweet flesh. Cures very well in the fall and if stored properly can provide crispy spiciness to dishes all winter.

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.

Bianca di Maggio

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

PAC CHOY

Joi Choi

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

Mei Quing Choi

A baby green-stem pac choy which is a compact plant about half the size of other pac choys. Flat, pale misty green stems form a thick, heavy base with broad, oval rich green leaves. Very beautiful!

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

Carouby de Maussane

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

Cascadia

Crisp, sweet, fiberless, rounded “sugar snap” pods that remain succulent and tender over a long period of time. Very productive. Vines only 3 feet tall, so need no staking.

Lincoln

These English or shelling soup peas were introduced in peacetime, just after World War II. Lincoln quickly became a favorite variety with American gardeners thanks to its high yields and sweet, tender flavor. Peas suited for eating fresh, freezing or canning. The 4-5" pods are loaded with 6-9 sweet, tender peas. Heat- and wilt-tolerant, the 18-30" plants require staking with a small pea fence for proper support.

Oregon Giant

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

SALAD GREENS

Arugula

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

Mizuna

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

Salad In A Six-Pack

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

Shungiku

Variously called Garland or Edible Chrysanthemum or Chop Suey herb. Shungiku leaves are a delicious, richly-flavored ingredient in salads or make a yummy sauté with a little tamari or toasted sesame 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.

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.

SCALLIONS

Evergreen Hardy Bunching or Welsh Onions

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

SWISS CHARD

Bright Lights or Rainbow

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

Canary Yellow

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

Chadwick's Choice

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

Flamingo Pink

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

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. A short-lived perennial.

Ruby Red

Narrow rich crimson red leaf midribs and bright green highly savoyed leaves. The best tasting and most beautiful standard for red chards.