

2009 Seattle Tilth Edible Plant Sale

Vegetable Plant List

Updated March 30, 2009



Please be aware that we may not have all of the varieties listed in this document at the 2009 Edible Plant Sale. Occasionally, the growers will experience a crop failure or the plants will be too small to sell. We apologize for any inconvenience this may cause.

Artichoke

Green Globe

Open pollinated. Deep green, round flower buds with a light purple tinge. They are 3-5 inches in diameter and have thick, flavorful hearts. A good harvest of 3-4 heads can be expected on second year plants throughout the summer. The most hardy artichoke; dependable in our region.

Imperial Star

Open pollinated. This artichoke is for gardeners who can't overwinter artichokes or just want to grow them as an annual. A happy plant will produce 6 nearly spineless, rich green, round flower buds with rich artichoke flavor. They produce in the cooler fall which they prefer to summer's heat.

Violetto

Open pollinated. 85 days. This royal variety from Northern Italy has beautiful oval, purple flower heads. Will provide a delicious, plentiful harvest for at least four years.

Broccoli

Broccoli Raab

Open pollinated. 45 days. Broccoli Raab resembles asparagus more than it does the large broccoli of today. It has small, turnip-like leaves, and long, tender stems topped with delicate flower bud clusters. Excellent side shoot production.

Kailan Chinese Broccoli

Open pollinated. 45 days. Chinese broccoli is similar to other heading broccoli except the heads are much smaller, the leaves a bit longer and thinner and the stems are longer and more tender. More like rapini than heading broccoli, the leaves, stems and flower buds are eaten on this plant. Chinese broccoli is delicious when harvested at the right time: before the flower buds loosen and open. Harvest 6 - 8" of the stem with leaves and buds. The plant should create more sprouts and can be harvested over a few weeks.

DeCicco

Open pollinated. 48-85 days from transplant. Introduced to U.S. gardeners in 1890. Compact 2-3' plant produces 4" central head. After the central head is cut, many side shoots follow. Very early, great for freezing. With this great non-hybrid broccoli available, why would anyone choose to grow a hybrid?

Early Dividend

Hybrid. 50 days. One of the first broccoli you'll harvest, the 25 inch tall plants develop large dark green heads that are full of flavor. Once the main head is harvested, each plant keeps developing side shoots for up to 2 months. You really get your money's worth with Early Dividend!

Purple Peacock

70 days. A cross between Green Goliath broccoli and two different kales, its leaves will remind you of Red Russian Kale. Produces loose florets and after main head is harvested, keep an eye out for reoccurring side shoots. The leaves also make delicious greens prepared anyway you would kale.

Broccoverde

90 days. A cross between broccoli and cauliflower and sometimes called broccoflower, this unusual veggie is the best of both worlds. Beautiful pale green in color, this hearty plant will produce tight, medium sized cauliflower shaped heads.

Romanesco

Open pollinated. 80 - 90 days. Psychedelic swirls of chartreuse make the "heads" on this broccoli and cauliflower relative. Very popular in Italy, Romanesco broccoli tastes great and is fun to look at.

Brussels Sprouts

Catskill

Open pollinated. 90 days. Selection from a private stock of Long Island Improved. Produces very high yields of 2" diameter round green brussels sprouts. This variety has strong, stout stalks and closely spaced small sprouts. Easy to pick. Excellent freezing variety. Bred by Arthur White and Joseph Harris Company in New York and released in 1941.

Cabbage

Vertus Savoy

Heirloom. 75 days. Widely grown European variety known for large compact heads with a flattened top and a wonderful taste. Very cold resistant.

Wong Bok

Heirloom Mandarin variety. 75 days. An old Chinese napa cabbage that produces an upright broad head, averaging 9" high by 6-1/2" in diameter. Heads are shorter and more compact than 'Michihili' with a slight mustard flavor. Keeps well. Leaves are light-green with a white heart. Makes a good cole slaw.

Cauliflower

Early Snowball

Heirloom. 65 days. Terrific performer. Good coverage of the curd by wrapper leaves. Smooth 6-7" heads of tightly formed white curds are solid, crisp and tender, excellent quality. Plants are compact. Introduced to American gardeners in 1888 by Peter Henderson & Company.

Celery

Giant Red

Heirloom. 85 - 90 days. Celery likes lots of water, moderate nitrogen and full sun to thrive. The stalks have a reddish tinge, hence the name. Some gardeners will tie the stalks together with a piece of nylon and mulch deeply with straw to get tender tightly clustered stalks like you see at the store. If left to grow on its own, the stalks will be redder, a little tougher and will splay out.

Celeriac

Brilliant

Open pollinated. 110 days. Excellent European strain with baseball-sized nutty-flavored roots. Uniform, nearly fibreless, white, 3-5 inch diameter roots with good productivity and storage. This strange looking plant is gaining in popularity and in the winter you'll find it roasted with other vegetables or pureed into a creamy soup at upscale restaurants around town.

Chard

Bright Lights

Open pollinated. 55 days. This chard mix will light up your garden with its green or red leaves and leaf stems of red, pink, golden, orange or white - both solid colors and striped. It fits into ornamental plantings as well as the vegetable garden. Its flavor is milder than that of some Swiss chard. 'Bright Lights' Swiss chard was chosen as an All-America Selection Winner in 1998 and is also the recipient of the Royal Horticultural Society's Award of Garden Merit.

Ruby Red Rhubarb Chard

European heirloom dates to 1857. 60 days. Ruby Red Rhubarb Chard is a very hardy variety with deeply savoyed dark-green leaves and deep crimson stalks 2 inches across at the base. It is beautiful planted in edible landscapes. Grows to 16 inches tall. Not to be confused with rhubarb, this is a rhubarb-colored chard.

Collards

Champion

Open pollinated. 60 days. Cold-weather hardy member of the cabbage family. Champion has dark-green, large cabbage-like leaves that retain their springtime eating quality up to 2 weeks longer than other collards.

Cucumbers

Marketmore 76

Open pollinated. 63 days. In the Marketmore series, Marketmore 76 is very popular with organic growers. This dark green slicing variety produces abundant, high quality, uniform fruits about 8 inches long. This vigorous vine is tolerant of Cucumber Mosaic Virus, Downey Mildew, Powdery Mildew and is resistant to scab.

Boothby's Blonde

Heirloom. 63 days. Boothby's fruits are short, plump and oval-shaped, averaging 3-4 inches, and becoming more yellow as they mature. They feature a creamy exterior with contrasting black spines and a juicy refreshing interior. The mild sweet flavor makes the fruits good for eating out of hand fresh off the vine. Slicing, Beit Alpha type.

Lemon

Heirloom. 70 - 75 days. Dating back to the 1890's, this old variety is a favorite among many cool season gardeners. 3-4 foot, semi-bush type plants bear loads of apple-shaped cucumbers with lemon-colored skins. Thin skins and mild, sweet flesh make them a joy to eat whole right from the garden! Best harvested when the size of limes. Hermaphrodite - Flowers contain both male and female reproductive parts.

Satsuki Madori

Rare Asian Heirloom. 60-70 days. Long, slender fruits have tender skin and few seeds. Extremely delicious and never bitter, making a great slicing cuke. A favorite in the Tilth garden in 2005.

National Pickling Cuke

Open pollinated. 55 days. This is a very popular pickling cuke. Great for dilly or sweet pickles. Medium sized, vigorous vines produce plenty for jarring up and eating fresh. This cuke will stay sweet and not get bitter even under stressful circumstances.

Eggplant

Fairy Tale

Hybrid. 50 days from transplant. A brand-new variety, and one of the very best eggplants for containers. The dwarf plant will be about 2' to 2 -1/2' tall, and covered with showy lavender blossoms. The fruit grow in clusters of from two to four, and are long, slim, neon-violet striped with white. Pick the eggplants young (4" to 6" long) for the very best eating. The fruit are sweet, non-bitter, with a tender skin and few seeds. This variety has been chosen to be an All-America Selection for 2005 (quite an honor for a new vegetable variety).

Swallow

Hybrid. 51 days. Glossy purple-black tender fruit of the elongated oriental type up to 7 inches long. Without the bitterness often associated with larger eggplants. Popular eggplant in cold climates.

Fullness

Hybrid. 55 days. Round, 4 inch fruits with purple-black skin and pale green flesh. Tall spreading branched plants. Bred by Known-You Seed in Taiwan. Fullness is perfect for growing in containers - its purple flowers and glossy fruit will impress you with their beauty.

Little Fingers

Open pollinated. 65 days. Plants are less than 2 feet tall and produce lots of 6" dark purple fruit that resemble "little fingers." Great for grilling or roasting as part of an antipasto platter. Grows well in containers and is extremely ornamental.

Greens

Arugula - Rocket

Open pollinated. 35 days. Frost-hardy and easy to grow. Long, dark-green, broad arrow-shaped leaves. Spicy, distinctive flavor. Grows 12-18 inches tall before bolting.

Pac Choi - Prize Choy

Open pollinated. 50 days. Large, vase-shaped plants produce well in cooler temperatures. Large white ribs and big, green leaves make 'Prize Choy' a winner in the garden and in the kitchen. Grows to 15" with ample moisture and a moderate amount of organic nitrogen fertilizer. Great in stir fry, soups and more!

Fennel - Perfection Bulbing

Open pollinated. 75 days. Selected especially for its clean smooth anise flavor and its ability to reliably produce even in cool northern climates. A great choice for cultivation spring through autumn. The uniformly round mid sized bulbs are crisp, tender and full flavored.

Radicchio - "Palla di Fuoco Rossa"

Open pollinated. 60 days. Its name means 'red ball of fire' in Italian. We chose this radicchio for its lovely color in the garden and on the plate. The heads are nice and uniform and it matures a little earlier than other varieties.

Spicy Greens Mix

Open pollinated. 21 days for baby greens. This mix of arugula, red and green mustards and Kyona mizuna will wake up any salad and is also delicious braised. Easy to grow and fast maturing, you can't go wrong with spicy salad mix (unless of course you don't like spice.)

Red Russian Kale

Heirloom. 40 days for baby greens. Red Russian Kale has lovely cut leaves and purplish-red stems that make this plant gorgeous in the garden or on the plate. The plant grows over a long season and can be harvested through fall and sometimes over winter and into the following spring! Kale is an easy plant to grow and is really good for you.

Tuscan Kale

Heirloom. 45 days. Also called Nero di Toscana, dinosaur kale, black kale, palm kale, and Lacinato kale. One of the most beautiful kales to grace any kitchen garden. Shaped like a miniature palm tree, it is about 18 inches high. It is delicious and nutritious as well as adaptable to a wide temperature range. Its sweet, mild flavor actually improves after a frost.

Giant Red Mustard

40 days for large leaves or 20 days for baby greens. This spectacular mustard is large and dark purple. Wonderful as an ornamental that doubles as a cooking green. Very spicy and intense, these greens give you a kick you can't get from store bought mustard greens. Harvest the outer leaves leaving the smaller inner leaves to grow and your plants will last for many weeks.

Bau Sin Mustard

40 days. A Chinese variety of mustard, these greens are mild and sweet. Bright green and glossy, this heading mustard has a sweet folded heart before bolting. Greens are beautiful in the garden and scrumptious added to salads or stir fries.

Corn Salad (Bistro)

47 days. Buttery in flavor and soft on texture, corn salad (also called mache) is a quick and early crop that loves cool weather. Self sows easily and will come up before many things in the spring if left to seed. Loaded with nutrients this delicate green has long been popular in Europe.

Miner's Lettuce

42 days. Miner's Lettuce or *Claytonia Perfoliata* is also known as Winter Purslane and Indian Lettuce. The leaves are succulent and triangle shaped, but flower stems grow from an easily identifiable circular looking leaf. Also known widely as a wild edible, no need to forage far if you grow it in your garden!

Persian Cress

20 days. Persian cress has a similar flavor to watercress but can be grown in drier soil. It has wide leaves with frilly edges. Grows well in very cool temperatures and you'll be in tea sandwiches throughout early spring and again in the fall.

Spinach - Everlasting

Hybrid. 45 days. A breakthrough spinach. It is very bolt-resistant and it can even be planted in the summer. Everlasting is a biennial that can be started early and won't bolt in the summer heat. Spinach is very nutritious with lots of Vitamin A, C, and iron. Everlasting has semi-savoyed leaves and a tender stem. It is also a great container plant.

Kohlrabi

Early White Vienna

Central European Heirloom dating to 1860. 58 days. This unusual looking plant is not often seen in the garden or on the plate, which is a shame. Kohlrabi has a lovely nutty, sweet, spicy flavor that mellows with cooking. Use it raw grated in a salad or slaw or slice it thin and cook it with cream for a lovely gratin. This variety stays compact with short tops and medium stems. That means you can dedicate a bit of space in your garden to try something new this year!

Leeks

Bleu de Solaize

Heirloom. 110 days. Lovely 19th century French Heirloom with blue-green leaves that turn violet when touched by frost. Extremely cold-hardy and will last long into the winter with a light straw mulch. Flavor is mild and sweet.

Lincoln

Open pollinated. 75 days. Ready in late August, will withstand light frosts, but should be harvested before late October. Can be harvested as finger-thick leeks.

Lettuce

Buttercrunch

Open pollinated. 48 days. Buttercrunch is similar to bibb types but develops noticeably thick, juicy green leaves and a small tight head. In summer's heat, it maintains its sweetness without turning bitter, as well as holding into the fall without bolting.

Forellenschluss

Rare Austrian Heirloom. 50 days. Romaine type. Strikingly beautiful light green leaves with maroon dappling. Its name means trout's back. This loose romaine is mild, sweet, and sumptuous with many flavors in one leaf. Slow to bolt.

Red Sails

Open pollinated. 53 days. Leaf type. Up to 10 inches across, the medium green broad leaves are crinkled and deeply fringed, and the edges have a burgundy blush. It stands in the garden a long time after maturity without bolting or becoming bitter. Red Sails is an AAS winner and an all-time favorite.

Merlot

Open pollinated. 55 days. Leaf type. One of the darkest red lettuces available, even when the weather heats up. A very crisp and open headed leaf type that stands upright with a waxy shine that makes an ideal salad lettuce at every stage. It's very high in antioxidants and non-bitter. Adds as much to your baby salad mix as a good wine adds to your dinner.

Claremont Romaine

Open pollinated. 46 days. This compact romaine grows to 9" at maturity and can be planted 6" apart. Claremont has bright green leaves with crispy ribs and a dense 'heart'. The outer leaves can be harvested when young or you can cut the whole head at maturity. Lettuce does best in well drained, but evenly moist soil with moderate nitrogen fertilizer.

All Star Gourmet Lettuce Mix

Open pollinated. 28 days for baby lettuce. This gorgeous mix includes some of the darkest red and brightest green varieties around. Plus, there are ruffled and oak leaf and other unique leaf shapes that make this mix both ornamental and edible. Combine with the Spicy Salad Mix for a great salad every time.

Edible Flowers

Pansies

Viola wittrockiana. Extremely large 2 1/2 inch blooms in a wide range of colors, from single hues to bicolors. Colorful but mild petals make an exotic addition to a salad, cakes or anything you can think of!

Violas

Viola cornuta. 6 inch tall plants are perfect along the path in any cottage garden. Blooms from spring 'til frost. If you cut it back after flowering, it renews itself. Both the flowers and the leaves make nice mild additions to a salad.

Calendula - Flashback

Calendula officinalis. Ornamental, and used for making cosmetics and soothing salve. Named for the flashy red or maroon backs of the petals, which are orange, apricot, peachy, vanilla, or yellow on the facing side-sometimes bicolored or tricolored! At sunset, petals fold up for the night, revealing their flashy backsides. Developed by Gathering Together Farm in Oregon.

Bellis - Tasso Mix

Also known as lawn or English daisy, these cheerful, low growing flowers in shades of red, pink and white are sure to delight each spring. The whole flower or the tiny petals can be added to salads, used to decorate cakes or garnish any dish. Flowers have a mild, grassy flavor. Bellis are perennial and grow in full sun to part shade.

Dianthus - Chianti

Dianthus gratianopolitanus. Selected as Plant of the Year by the Perennial Plant Association in 2006. Cute magenta flowers bloom on 6" stems in early summer. Leaves are a lovely contrasting blue-grey and the plants are very drought tolerant once established. Not only are dianthus edible, they have a delicious sweet clove scent like their cousins, carnations. This perennial will slowly grow to 20" across, but will stay low-growing. Cut back in early spring or after flowering to encourage new growth.

Marigold- Lemon Gem

Cute annual plant with tiny, 3/4" yellow flowers produced en masse. Plants grow about 10" tall and 10" wide making them perfect for edging a veggie garden. Flowers are edible and also make great cut flowers. Very easy to grow.

Marigold- Red Gem

Cute annual plant with tiny, 3/4" red flowers produced en masse. Plants grow about 10" tall and 10" wide making them perfect for edging a veggie garden. Flowers are edible and also make great cut flowers. Very easy to grow.

Nasturtium- Whirly Bird

Garden nasturtium is an attractive flowering plant that is commonly grown in as an ornamental. However, the entire plant is also edible. The leaves and flowers are peppery flavored like watercress and are used in salads and as a garnish. The green pods are made into pickles, which are equal to or superior to pickled capers. Nasturtiums originated in South America. Flowers come in all shades of red, orange and yellow and have a compact mounding habit.

Nasturtium- Trailing

Garden nasturtium is an attractive flowering plant that is commonly grown in as an ornamental. However, the entire plant is also edible. The leaves and flowers are peppery flavored like watercress and are used in salads and as a garnish. The green pods are made into pickles, which are equal to or superior to pickled capers. Nasturtiums originated in South America. Trailing nasturtiums make a great addition to hanging pots!

Petunias

Petunias are well-known summer bedding plants and basket stuffers but did you know they are also edible? It's true! Their flavor is often described as "green and leafy" and the bright flowers make a lovely addition to salads or as a garnish.

Alyssum

Lobularia maritima. You may know that alyssum has a light honey-like fragrance and that it blooms non stop all summer with little care but have you ever tasted Alyssum? Well it doesn't taste like much but it sure looks pretty decorating summer cakes, fruit salad a bowl of ice cream! The young leaves, stems and flowers are all edible plus they attract all kinds of beneficial insects to the garden. How can you go wrong? Grows to 6" tall and spreads up to a foot.

Nigella- Persian Jewels

Also called Love-In-a-Mist, Nigella is a beautiful addition to any flower or herb garden. Blue to purple flowers hover in the mist of feathery foliage. Seed pods add interest to dried arrangements while the black seeds enclosed have a pungent flavor and is used in cooking. The seeds are also called black cumin.

Sunflower- Summer Sensation

These big and bright sunflowers produce impressive flowers as well as large edible seeds great for snacking or sharing with garden friends- birds, squirrels or pets.

Bachelor Button- Black Gem

Dark maroon to black, these bachelor buttons are real gems popping out amongst silvery, feathery foliage. The flowers are edible, though the choice part is the petals- the calyx is bitter. Add a few to your next salad to impress dinner guests.

Onions

Deep Purple Scallion

60 days. Deep purple-red salad onion or scallion. Holds color well and adds a little color to the garden and to your plate!

Evergreen Bunching Onions

75 days. Bunching onions do not produce bulbs. Instead, harvest them while young for fresh green tops and tender, milder white bottoms. Also called scallions, bunching onions are easy to grow and give a nice bit of onion flavor to salads, soups and other dishes early in the season.

New York Early

Open pollinated. 94 days. Intermediate day onion. An early, productive strain of Early Yellow Globe that is one of the most dependable open-pollinated onions. This yellow onion is firm enough for medium-term storage but still mild enough to be eaten raw on sandwiches or in salads. Selected by Orange County New York onion growers for first rate market quality. Some tolerance to pink root.

Borrettana Cipollini

Italian heirloom. 110 days. Shaped like a button up to 4" wide but less than 1" thick. Shiny golden skin, fine-grained flesh. Looks as attractive when braided for display in the kitchen as it tastes when used in your favorite recipes. Will store up to 5 months.

Walla Walla Sweet

Open pollinated. 125 days. Long day onion. For many Northwest gardeners, their onion patch just isn't complete without Walla Wallas. The bulbs will be 2 1/2 to 3 inches across, with sweet flavor. Plan to use these beauties quickly, they're not meant for long-term storage.

Red Long of Tropea

90 days. The red onion of Tropea is one of the most famous onions in Italy and is the central point of the Onion Festival of Tropea in July. Produces a medium long day type mid season onion which is round and red or pink on outside but becomes white in the center. If picked as baby, it is all white. Very sweet. Not for storing.

Hot Peppers

Early Jalapeno

Open pollinated. 66 days. Hottest and fully ripe when they turn red but most familiar in green stage. 2 ft. tall plants produce 3 in. peppers. Will set fruit in cooler conditions than other hot peppers.

Hungarian Hot Wax

Heirloom. 70 days. Semi-hot, smooth waxy yellow 5 1/2 x 1 1/2" fruits taper to a point. Popular with Northwest gardeners due to their cold tolerance and early fruit production.

Bulgarian Carrot

Heirloom. 70-80 days. Also known as Shipkas. Colored like a polished fluorescent-orange carrot. Hot thin-walled tapered fruits up to 3 1/2". Plant grows to 18" tall, produces clusters of peppers close to the main stem. Its real gift is an intense fruity flavor, which finishes hot.

Variegata

Heirloom from the Amazon. 75 days. Beautiful white, lavender, purple, and green foliage with deep purple veins. Purple blossoms precede tiny, dark-purple peppers that ripen to a bright scarlet. Excellent as edible landscape for ornamental ground cover, borders, bedding, or in containers. Cut branches make great bouquet filler.

Fish

African-American Heirloom. 80 days. This gorgeous pepper features variegated foliage and bright, striped 2 -3 inch fruit ranging from cream to orange to red. Fish pepper has been grown since the 1870's in the Baltimore and Philadelphia area and was traditionally used in oyster and crab houses. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Thai Hot

Heirloom. 82 days. Only habanero is hotter, as Thai Hot has 80,000 Scoville units. Thai Hot's small conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's sometimes grown as a Christmas potted plant. Early pinching will produce a bushy 8" plant that can be pulled, roots and all, and hung to dry for winter use or grown inside for both ornamental and edible enjoyment.

Long Thin Cayenne

Heirloom. 100 days to red color. Peppers grow 4-6" long, 1/2" across and taper to a point. Dark green color changes to bright red. Very hot. Plant is a prolific producer, but the fruit is set at the end of the season. Bring them inside, dry them and use them all winter long to add heat to your food!

Sweet Peppers

Gypsy

Hybrid. 58 days. Easier to mature than bell types. The 6-7 in. long, tapered, yellow fruit are very thick-walled and sweet. Gypsy's flavor is hard to beat. Resistant to tobacco mosaic virus.

Sweet Chocolate

Open pollinated. 60 days. Early sweet, lobed, thick-walled fruits. Ripen from dark green to a rich chocolate color. Cold tolerant.

Klari Baby Cheese

Hungarian Heirloom. 65 days. Sweet, pimento-type pepper that resemble wheels of cheese. Fruit ripen from white to red and are 1" by 2" in size. Perfect for pickling and eating whole. Also an attractive container plant.

Peacework (Red)

Open pollinated. 65 days. This early bell is sweet and crunchy, with medium-thick walls and full flavor. These small plants will be loaded with peppers ripening from green to red. Bred by Molly Jahn and George Moriarty, Peacework has King of the North and Early Red Sweet in its parentage.

Healthy

Open pollinated. 70 days. A Russian variety introduced to the US by Seed Savers Exchange in 1993. These sweet, wedge-shaped fruit ripen from yellow to red and each 2 - 3 foot plant produces loads of 4" fruit.

Giant Szegedi

Open pollinated. 70 - 75 days. Hungarian spicy-sweet pepper that performs well in cooler climates. Fruit are 4.5" long with blocky shoulders tapering to a point with several fruit per plant. Peppers start out creamy white, then orange-red when fully ripe. Can also be dried and ground to make paprika. Verticillium wilt resistant.

Purple Beauty

Open pollinated. 74 days. 3 x 3" fruits turn from green to purple to deep red. Will turn green when cooked. Short, bushy, 17 inch tall plants. A crisp, sweet bell. Resistant to tobacco mosaic virus.

Jimmy Nardello's

Heirloom. 76 days. Thin-walled 8" long curved tapering pointed fruits turn deep red when ripe with shiny wrinkled skin. Great for frying and very prolific. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

King of the North

Open pollinated. 76 days. Here is a sweet bell pepper that will mature in short season climates. Its crisp, blocky fruit will turn from medium green to red if left on plant longer. Excellent raw in salads or dips. Great to use as stuffed pepper or in tempura recipes.

Golden Cal Wonder

Open pollinated. 78 days. Your basic bell pepper that can be eaten when green or when it is yellow and fully ripe. Very sweet and crispy fruit are delicious raw or cooked. Plants stay a compact 2'.

Beaver Dam

Heirloom. 85 days. This Hungarian heirloom is named after Beaver Dam, WI where it has been grown since 1929. Starts light green and ripens to a deep red. This pepper is mildly hot when seeded. Wide at the top and 5-8' long, this pepper is shaped similar to a poblano and gives a nice crunchy kick to salads, sandwiches and salsas.

Gourmet

Open pollinated Swiss variety. 85 days. This orange bell pepper has heavy, thick walls, and the sweetest flavor you'll find in an orange pepper. Resistant to tobacco mosaic virus.

Pumpkins

New England Pie

Heirloom. C. pepo. 102 days. Also known as Small Sugar pumpkin. Probably selected out of Connecticut Field pumpkin by early white settlers, the standard pie pumpkin for generations. A robust yielder in good seasons. Ripening continues during curing.

Howden

Open pollinated. 115 days. This is a jumbo jack-O-Lantern pumpkin! Developed by John Howden in the early 1970's. Averaging about 15-20 lbs, these big boys have smooth but varying shapes, perfect for funny faces.

Rouge Vif D'Etampes

Heirloom. 110 days. It is rumored that the artist who drew Cinderella's coach used this variety as a model. Flat, deeply ribbed fruit are bright red-orange when fully ripe and are a beautiful addition to any garden. Be sure you have a lot of room, though, as these plants vine all over the place! Fruit can weigh up to 20 lbs. and are great for fall pies, soups, bread, pancakes or anything (and everything) you can think of!

Summer Squash

Black Zucchini

Open pollinated. C. pepo. 50 days. Not really black, but dark green. Fruits have greenish-white flesh with small seed cavities. Best picked at 6". Its compact, bushy growth make Black zucchini popular with backyard gardeners.

Golden Zucchini

Open pollinated. 50 days. Large bushes that produce quantities of bright yellow zucchinis. Often sets 4-6 new zucchinis each plant each week if kept well picked. Fully mature fruits reach up to 21 inches in length and turn orange.

Early Yellow Crookneck

Heirloom. 58 days. Deep yellow warted fruits with bulbous shape and narrow curved necks on vigorous 4-5 foot bushes. Best when picked young. It wins hands down when it comes to sweet buttery flavor and firm texture. The mature fruits were used for rattles by Native Americans.

Eight Ball

Hybrid. 40 days. This cute, round zuke has dark green skin and actually looks like an eight ball. Besides being quick to harvest and adorable, it is full of super tasty zucchini flavor. Perfect for stuffing!

Tromboncino

Heirloom. 60-80 days. Smooth, buttery texture. Vigorous enough to outgrow squash-vine borer. The seeds develop in the end of this 12- to 18-inch-long beauty. Tromboncino squash looks like a pale zucchini, but it has a rich, buttery flavor. It also makes a strong vine that can be quite attractive on a trellis. Best of all, you will love it in the kitchen.

Winter Squash

Ponca Baby Butternut

Open pollinated. 90 days. A small and early butternut, fruits average 1-2 pounds. Butternut squash is popular for being versatile, smooth-fleshed and sweet. Great for soups and roasting. A classic in a creamy risotto.

Sweet Dumpling

Open pollinated. 90 days. Cute 4" mini-pumpkin shaped, cream-colored fruit with green stripes and flavor like a delicata. Very sweet and tasty and perfect for a single serving size. These are very popular at local farmers markets and now you can grow your own! Semi-bush growth habit with an average of 9 fruit per plant.

Zeppelin Delicata

Heirloom. 100 days. Produces oblong fruits, ivory in color with green streaks when ripe and about a pound in size. Delicata squash very sweet and has a thin, edible skin. Slice into rings, scoop out the seeds and bake for simple, yummy, and nutritious side dish.

Table Queen Acorn

Open pollinated. 60-90 days. Produces dark green and orange fruits perfect for roasting and will store for 3-4 months. Previously known as the Des Moines Queen, this squash was introduced by the Iowa Seed Co. in 1913. The best of the acorns, this squash can even rival pumpkins in a pie!

Kabocha

100 days. Kabocha is a type of pumpkin with drier, sweeter bright orange flesh and a dark green skin. It is a very important vegetable in Japan and tastes like a cross between a sweet potato and a pumpkin.

Strawberry

Tri-Star

Everbearing. Long harvest period. Good for container or strawberry jar planting. Firm, attractive, medium-size berries with good eating quality from June to October.

Puget Reliance

A June bearing variety that produces earlier than other types. Plenty of large, juicy fruits perfect for canning, jams and eating out of hand. This strawberry was developed in Washington State and is patented by Patrick Moore in Puyallup, WA.

Alexandria Alpine Strawberry

Open pollinated. This is an improved selection that features bright red fruits that are twice the size of wild berries. The compact, heavy blooming, runnerless perennial plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Will often naturalize in partly shaded well watered areas of your garden. Superb in containers.

Pineapple Crush Alpine Strawberry

Open pollinated. A great clumping strawberry with small but intense pineapple-flavored white berries. The compact, heavy blooming, runnerless perennial plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Will often naturalize in partly shaded well watered areas of your garden. Superb in containers.

Cherry Tomatoes

Tess's Landrace Currant

Hybrid. 55-75 days. Indeterminate. Developed by Brett Grohsgal of Evenstar Organic Farm, this variety the result of a two generation cross of 5 parent plants. The prolific and richly flavored currants are usually deep red, but may also be pink or yellow. Sprawling vines will need to be caged or trellised.

Matt's Wild Cherry

Heirloom. 60-70 days. Indeterminate. Tiny pinkish red, sweet, round fruits that are luscious tasting and fantastic in salsa. Produces 100's of fruit on a plant. Outstanding blight resistance. It is said the original seed for Matt's Wild Cherry was discovered growing in a crack in the pavement in Mexico.

Sungold

Hybrid. 65 days. Indeterminate. Wow! Sungold's fruity or tropical flavor is a big hit with everyone who tastes it. Apricot-orange round 1 1/4 in. fruit. 10-20 fruits on grape-like trusses. Generally we try to offer open pollinated and heirloom varieties, but we just can't give up Sungold! Winner of Best Cherry Tomato at the 2005 and 2006 Tilth Tomato Tasting.

Black Cherry

Open pollinated. 65 days. Indeterminate. Beautiful black cherries, look like large, dusky purple grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield moderately well, but not nearly as prolific as the hybrid cherries. Unique and delicious.

Green Grape

Open pollinated. 65 days. Semi-determinate. 1" fruits are green with yellow highlights when ripe. Green Grape has been a favorite at all of Seattle Tilth's Tomato Tasting events, due to its unique color and exceptional sweet and spicy flavor. If you are looking to grow your first heirloom tomato, this is the one. Be forewarned - after trying Green Grape, you may not be able to eat those bland, store-bought tomatoes anymore!

Sweet Million

Hybrid. 65-75 days. Indeterminate. 3 ft. tall plants produce 1-1 1/2 in. fruit in grape-like clusters. 65-75 days. One of the best-tasting red cherries with a crisp sweet flavor. Fusarium Wilt (races 1 and 2) and Tobacco Mosaic Virus resistant. Winner of best cherry tomato at the 2007 Tilth Tomato Tasting.

Isis Candy

Heirloom. 67 days. Early indeterminate. This tomato produces a delightful, 1-inch round, yellow with red tinge and marbling. Gold flesh. Typically a 'cat's eye' star of yellow on one end of fruit. The delicious sweet taste is rich and fruity.

White Currant

Heirloom. 70-75 days. Indeterminate. Tiny little currant tomatoes are always a joy, but these have a beautiful ivory color tinged in gold. Rich and sweet, they are best eaten out of hand, plucked from the vine like a bunch of grapes. Large vining plants with loads of fruit.

Tonadose Des Conores

French Heirloom. 70 days. Indeterminate. Large red cherry tomatoes with a tinge of orange inside grow on trusses of 7 - 9 fruit. Very delicious! Extremely rare.

Beam's Yellow Pear

Open pollinated. 70 - 80 days. Indeterminate. Cute, yellow, pear-shaped tomatoes that actually taste like something! We haven't been impressed with yellow pears in the past, but this variety promises to be very different. Extremely prolific and vigorous.

Cherry Roma

Open pollinated. 75 days. Indeterminate. Little 1" grape or mini-roma shaped tomatoes have the meaty, tomato-ey flavor of a good roma, but in a smaller package. These tomatoes are equally good in salads, sauces or dried, if they don't all get eaten in the garden. Very prolific!

Peacevine

Open pollinated. 75 days. Indeterminate. Selected by Peace Seeds in Oregon from Sweet 100 cherry tomato, and almost identical in fruit size and growth habit. Bears gazillions of sweet clusters each with 8 or so 1" fruits. Peacevine cherry is extremely valued by seed savers and seed breeders for its ability to reproduce true to type, but with some of the growth characteristics of the popular hybrids.

Red Fig

American Heirloom dating to the 1700's. 85 days. Indeterminate. Red, 1 1/2" pear-shaped fruit can be eaten fresh off the vine but is better when dried and stored for a sweet, tomato-ey treat in winter. Red fig is named for its fig-shaped fruit and the fig-like sweet flavor they take on when dried. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Red Tomatoes

Early Wonder

Open pollinated. 55 days. Determinate. Super early ripening 2" dark pink tomatoes on a compact plant. Great for growing in containers or in small gardens.

Glacier

Open pollinated. 56 days. Very early determinate. Orange-red 2 1/2 in. fruit. Plants are 2 1/2 ft. tall and 3 1/2 ft. across. Surprisingly sweet for an ultra-early type. The nice thing about Glacier is that it's the first tomato to ripen, and it keeps on producing late into the season, which is rare for most early determinates. Excellent grown in a container.

Urbikany

Russian Heirloom. 58 Days. Determinate. Similar to Stupice in earliness and flavor yet more compact. Rapidly becoming a favorite for market growers because of its popularity. Winner of Best Red Tomato at the 2006 Tilth Tomato Tasting.

Odessa

Russian Heirloom. 58 Days. Determinate. Each small, compact plant produces 20-30, 4-6 oz. juicy tomatoes in record time. Odessa is much like Glacier in its ability to produce fruit very early and continue throughout the season. Grows well in a container and requires very little staking.

Sasha's Altai

Rare Russian Heirloom. 59 Days. Semi-determinate. Also known as Sasha's Pride. Early harvest. 3", 5-8 oz., slightly-flattened, bright-red fruit is extraordinarily sweet with a juicy flavor. The larger-sized, dense fruit make Sasha's Altai a favorite for slicing on sandwiches or in caprese salad. Cold tolerant and disease resistant. Winner of best red tomato at the 2007 Tilth Tomato Tasting.

Moskvich

Eastern Siberian heirloom. 60 days. Determinate. Tolerant of cooler temperatures and starts producing early. Red, medium sized tomatoes, very popular with Northwest gardeners. Moskvich was voted best overall at the 2004 Seattle Tilth Tomato Tasting event due to its delicious flavor. Beware - Moskvich is susceptible to blossom end rot, so make sure to water this plant deeply and more frequently than your other tomatoes.

Stupice

Heirloom. 60 days. Indeterminate. Cold-tolerant, red, slightly oval, 2 inch fruit grow on vigorous 6' vines. Great flavor for such an early tomato. Bred in the former Czechoslovakia. Stupice is a long-time favorite with Seattle gardeners, you can't go wrong with this one!

Grushovka

Russian Heirloom. 65 days. Determinate. Small plant produces tons of 6 - 8oz pointy, plum-shaped rose-colored fruit. Very lovely. This variety is great in a container or in a small garden. We sold this in 2005 and liked it so much we brought it back!

Cosmonaut Volkov

Heirloom. 68 days. Indeterminate. Ukranian variety named after a Russian Cosmonaut. This tomato delivers that perfect sweet-tart beefsteak flavor in an early-maturing variety. Fruit are large 10oz - 1lb and produce reliably by mid-August.

Pantano Romanesco

Italian heirloom. 75 days. Indeterminate. Classic Italian flat, lightly ribbed, deep red tomato. Dense flesh with few seeds make this tomato ideal for both cooking and slicing for a nice tomato sandwich.

Nepal

Open pollinated. 78 days. Indeterminate. Your basic red 10 - 12oz beefsteak-type tomato originally from the Himalayan Mountains. Produces loads of fruit later in the season (but earlier than most beefsteaks) with a reported "intense tomato flavor." Great for making sauce or anything that requires a lot of tomatoes!

Chianti Rose

Heirloom. 80 days. Indeterminate. Big, beautiful beefsteak with fabulous flavor: a cross of traditional pink Brandywine and an unnamed Italian variety. More tolerant of cool summers; crack-resistant. For best production and earliest yield, keep plants pruned to one main stem. Winner of Best Red Tomato at the 2005 Tilth Tomato Tasting.

Brandywine

Heirloom. 85 days. Indeterminate. Lobed fruit grow up to 7". Not heavy-yielding but worth every fruit! This is the flavor to which all other tomatoes are compared, with a sweet, rich, slightly spicy flavor. The somewhat squat, lobed fruit are large, up to 7 inches and weigh over a pound. For best production and earliest yield, keep plants pruned to one main stem.

Odd-Colored Tomatoes

Taxi

Open pollinated. 65 days. Determinate, early, prolific production. The best yellow tomato for short season gardeners. Expect heavy yields of mild, non-acid tomatoes for 3-4 weeks. Grows well in a container.

Mr. Stripey/Tigerella

English Heirloom. 65 days. Indeterminate. Interesting green turning to red and orange tiger-striped fruit. Very early and prolific - produces throughout the season. Excellent for salads. Low acidity variety.

Anna Russian

Russian Heirloom. 70 days. Indeterminate. Lovely pink heart-shaped tomatoes will make you say 'I love you' when you taste them! They have thin skins and thick flesh and are perfect for eating fresh.

Egg Yolk

Open pollinated. 70 days. Indeterminate. Small, greenish-yellow fruit resembling an egg yolk may not sound all that appealing, but the flavor is rich, fruity, sweet and very unique. The tomato won for best Odd Colored Tomato at the 2007 Tilth Tomato Tasting. Not only does it taste divine, it is extremely prolific with lovely trusses of yellow-green squat, flat fruit. The fruit are ripe when they begin to turn soft and slightly yellow.

Jaune Flamme

Heirloom. 70 - 75 days. Indeterminate. Delicious, juicy, fruity, orange 2 oz. fruit growing on graceful trusses. This fantastic tomato is the French 'cousin' to the popular Sungold. You simply cannot beat Jaune Flamme when it comes to color, flavor, and beauty.

Plum Lemon

Russian Heirloom. 70 days. Indeterminate. These bright 3" yellow tomatoes are shaped just like a lemon. It may be the power of suggestion, but Plum Lemon is said to taste like lemons, too! Extremely prolific and ornamental.

Black Krim

Heirloom. 75 days. Indeterminate. From the Black Sea region of Russia, these 10-12oz beefsteak type tomatoes have a strong, rich flavor consistent with black tomatoes. One seed catalog noted that the fruit is best when half green and still firm. Very productive. Reportedly is a consistent favorite at tastings, so why not give it a shot?

Green Zebra

Heirloom. 75 days. Small indeterminate plant. Small round 2-3" golden green fruits with forest green stripes. Green Zebra is a Northwest favorite because of its combined earliness, cold tolerance, unusual color, and unique flavor characteristic of green tomatoes.

Japanese Black Trifele

Open pollinated. 75 days. Determinate. Japanese Black Trifele features an absolutely wonderful flavor that possesses an extraordinary richness and is sweeter than most. Unlike many other black varieties, the tomatoes yielded are blemish free and are not subject to cracking. Black Trifele is one of the very darkest black tomato varieties available. The Japanese Black Trifele Tomato is one among an entire family of tomatoes that are produced commercially in Russia today. Winner of Best Odd Colored Tomato at the 2006 Tilth Tomato Tasting.

Pruden's Purple

Heirloom. 75 days. Indeterminate. A very popular potato-leafed beefsteak tomato that is more pink than purple in color. Flavor is complex and wine-like, texture is silken and plants are hardy and disease resistant. Considered to be similar to "Brandywine" but ripens earlier and produces more fruit that can weigh up to a pound!

Ivory Egg

Swedish Heirloom. 76 days. Indeterminate. Egg-shaped, light cream-colored fruit are mild and sweet like most white tomatoes. Extremely unique and plentiful, Ivory Egg will be a conversation starter in the garden and on the plate!

Valencia

Heirloom from Maine. 76 days. Indeterminate. Bright orange, dense fruit with very few seeds are sweet and fruity. Round 8 - 10 oz fruit look like Valencia oranges on the vine. Flavor is described as sweet, complex and very memorable. Produces especially well in cooler climates. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Black Prince

Heirloom. 78 days. Indeterminate. Deep garnet color. Dark red-brown flesh, juicy, flavorful. 2" uniform, oval. Black Prince is a phenomenal tomato with its deep rich color and flavor. One of the best black tomatoes around.

Limmony

Russian heirloom. 80 days. Indeterminate. Very bright yellow 2-3 inch tomatoes with sharp and sweet lemon-zest flavor. Shaped like Brandywines, but smaller. Good production through season. Winner of Best Odd Colored Tomato at the 2005 Tilth Tomato Tasting.

Green Moldovan

Rare Heirloom from Moldova. 80 days. Indeterminate. Unusual green beefsteak tomato hailing from the former USSR! This lovely tomato variety produces a good crop of round, slightly flattened 10 to 12 ounce beefsteak shaped tomatoes. The tomatoes are a wonderful lime-green color with a nearly neon-green flesh that has a wonderful, slightly citrus taste. For best production and earliest yield, keep plants pruned to one main stem.

Purple Calabash

Open Pollinated. 80 days. Indeterminate. Crazy, ruffled, purple-raspberry colored fruit are fun just to look at. The flavor is unusual in a good way. Heavy yielding plant.

Cherokee Purple

Heirloom. 80 days. Indeterminate. Slightly flattened, 6-8 ounce tomatoes with a purple cast. Shoulders will remain green when ripe. Good flavor that's not too acidic, but fairly stingy on yield. For fans of the black/purple tomatoes, Cherokee Purple is one of the best. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Wapsipinicon Peach

Heirloom. 80 days. Indeterminate. 2' fruit are creamy-peachy colored and slightly fuzzy. They have a complex sweet, fruity flavor that is sure to make you smile. Ripens later in the season, but is extremely prolific.

Ananas Noire

Open Pollinated. 80 days. Indeterminate. This strikingly unusual tomato has smooth fruit that features colors alternating between a jade green, a stunning purple and a bright yellow. The flesh is bright green with deep crimson streaks of color, and has a wonderful sweet, smoky flavor with a slight hint of citrus. This is a very productive variety that is capable of producing a very heavy yield. For best production and earliest yield, keep plants pruned to one main stem.

Sauce Tomatoes**Grandma Mary's Paste**

Heirloom. 68 days. Indeterminate. This variety is the earliest of the sauce tomatoes. Large and lovely fruit are dark red and taper to a cute little tip. Grandma Mary's sets all its fruit at once and the harvest is hefty!

Bellstar Roma

Open Pollinated. 70 days. Determinate. Very prolific roma tomato that produces extra-large fruit that ripen over a long period of time. Great tomato flavor and did not crack with the end-of-season rains and kept well into the fall. Bred in Ontario in 1981.

Debarao

Russian heirloom. 72 days. Indeterminate. Roma tomato averaging 3-4 oz. Deep red and perfect for salads and sauces. Crack-resistant. Very prolific - a great tomato!

Black Plum

Russian heirloom. 72 days. Indeterminate. 3 in. elongated fruit. Tomatoes are very sweet and turn to reddish black when mature. One of the best tasting black plum tomatoes on the market. An excellent variety to make dark red paste and sauce. Crack Resistant. Tied for Best Sauce Tomato at the 2005 Tilth Tomato Tasting.

Polish Linguisa

Heirloom. 73 days. Vigorous, indeterminate vines bear beautiful, 6 in. pointed red fruits 4 in. in diameter. If you make sauce, you must grow Polish Linguisa. Some of these fruit can weigh over 1 pound and they're all meat! A Tilth favorite.

Speckled Roman

Heirloom. 75 - 80 days. Compact indeterminate. Also known as Striped Roman. This meaty tomato is orange with yellow stripes and is very productive. A cross between two heirloom varieties, Antique Roman and Banana Legs. Medium, long-pointed, paste tomato. Good flavor. Developed by Seed Savers Exchange member John Swenson.

Principe Borghese

Heirloom. 80 days. Determinate. In the Tuscany region of Italy, racks of this small fragrant tomato fill backyards, for sun-dried tomatoes and sauces. The plants bear profusely and hold fruit on vine. Can be stored well into the fall without drying. Winner of Best Sauce Tomato at the 2006 and 2007 Tilth Tomato Tasting. It's delicious fresh too!

San Marzano

Heirloom. 80 days. Indeterminate. A classic Italian tomato for making sauce, paste, canning or anything calling for tomato! Thick, meaty flesh with few seeds and a beautiful rectangular pear shape have made this a classic with cooks and gardeners over the years. In fact this is the only variety that customers consistently ask, "where are the San Marzanos? Why don't you have San Marzanos" at the each year at the Plant Sale.

Tomatillos

Mexican Strain

Open pollinated. 65 days. At 2 inches, these fruit are larger than most tomatillos. They are savory and fresh tasting, great for making salsa verde or adding a Mexican flavor to your dishes. Tomatillos produce tons of fruit on sprawling vines, but don't usually need to be trellised. Fruits will burst out of husks and fall to the ground when they are ripe.

Purple

Open pollinated. 70 days. Deep purple fruit with sweet tart flavor. Purple veins in leaves and husks are light green. Must grow more than one to ensure proper pollination.