



*Supporting the Rhythms of the Seasons*

## 2010 CATALOGUE INTRODUCTION

**W**ELCOME to the second annual Solstice Seed Catalogue of open-pollinated vegetable seeds grown entirely (with one exception!) in Hartland, Vermont. A heartfelt thanks to all those who ordered last year and sent so many words of encouragement and support. The groundswell of passion for growing our own food from local seed is truly inspiring.

Both the winter and summer solstice mark a time of transition. Each is the cusp between a time of expansion and one of contraction, like the space between breathing in and breathing out. This is where the Buddhists believe life is lived. Each seed is itself the embodiment of transition, between the fruits of one year's garden and those of the next. These fruits are our daily food, and the tiny seed holds promise of nourishment to come, of the cycle of the seasons, of renewal, growth, and life itself.

With our increasing awareness of the importance of sourcing our food locally comes the desire to know where and under what conditions the seeds originated from which that food was raised. Locally grown food is fresher, more flavorful, more nutritious, and requires less consumption of fossil fuels for its production and transport. Similarly, locally grown seed has a greater viability, a better germination rate, more vitality, and has had more than one season to adapt to our specific regional growing conditions. We know the farthest it travelled was from the garden to the house, we know it was grown, harvested, cleaned, dried, and stored under optimal conditions. And we know it was selected in the first place for its suitability to our climate and seasonal eating habits.

Many years of saving seed and paying attention to growing the varieties that thrive especially well in the Upper Valley have informed the selection in this catalogue. Please read this introduction carefully, it contains important information about what you will find in the following pages.

Every variety you see in this catalogue has been chosen on the basis of several specific criteria:

- It must be an open-pollinated, non-hybrid variety.
- It must produce well and mature easily within our growing season.
- It may offer possibilities for season extension either through its cold hardiness, lateness of maturing, or adaptability to greenhouse growing.
- In the case of winter food crops, it should store well in a root cellar or winter over in the ground.
- It should have outstanding flavor.
- It may be a rare or particularly old variety that is worthy of preservation.
- It should show some disease and/or insect resistance.
- It can be a variety that was either grown historically in our area, or is part of our traditional staple New England winter diet.

All seeds offered here were grown either in my own garden or in the gardens of friends in Hartland or Cornish who observe the same organic practices I do. This means no chemical fertilizers, herbicides or pesticides of any kind, and only homemade compost, organic additives, or locally sourced manure as soil-builders.

---

SEEDS IN OUR "LINE UP", FROM LEFT TO CENTER:

AMARANTH	LETTUCE	CRESS	ONION	TOMATO	SPINACH	BEEF	PEA	BEAN	BEAN
<i>Hopi</i>	<i>Rougette</i>	<i>Shallot</i>	<i>Japanese</i>	<i>Old Fashioned</i>	<i>Winterspinat</i>	<i>Golden</i>	<i>Petits Pois</i>	<i>Marfax</i>	<i>True Red</i>
<i>Red Dye</i>	<i>du Midi</i>		<i>Bunching</i>	<i>Garden Peach</i>	<i>Haldenstein</i>		<i>Préconville</i>		<i>Cranberry</i>

All seed is from open-pollinated varieties. That is, if you save seed in your own garden, it will come true to type, which hybrids will not.

I have made every effort to be competitive in my pricing. It also seems important, though, to make pricing as simple as possible. All packets are \$2.00 each. In most cases, this means you will get a very good deal. In isolated cases the cost will be a bit higher than from other sources, but that may also reflect the degree of difficulty in growing, harvesting, and cleaning the seed.

Because I offer a large number of varieties, I will not have the same selection every year. If you see something you like, get it, it may not be in the catalogue next year. However, I will continue to maintain these varieties since they have been proven to do particularly well in Hartland. Also, I have a limited amount of seed of each variety, so I may run out. **Please indicate two varieties I may substitute if your first choice is unavailable.**

Not all seed will be immaculately clean. There may be a little chaff in some of the packets. I am a one-person operation, nothing is mechanized, everything is done by hand, and seed cleaning is exacting work. I make every attempt to provide the cleanest possible seed, but there are times when the extra effort involved in getting the last particle of chaff out simply isn't worth the investment. Seed quantities indicated for each variety take this into account. If the description says "100 seeds", you will get at least 100 viable seeds in the packet.

Not all seed will be from the current growing season. I cannot offer as many varieties as I do without sometimes staggering growth. That is, some varieties will only be grown out in alternate years. However, all seed is stored under ideal conditions, and I have found that this means the seed remains strong and viable far longer than commercial seed. If at any time you have difficulty with germination (assuming good gardening practices have been followed), please let me know and I will correct the situation.

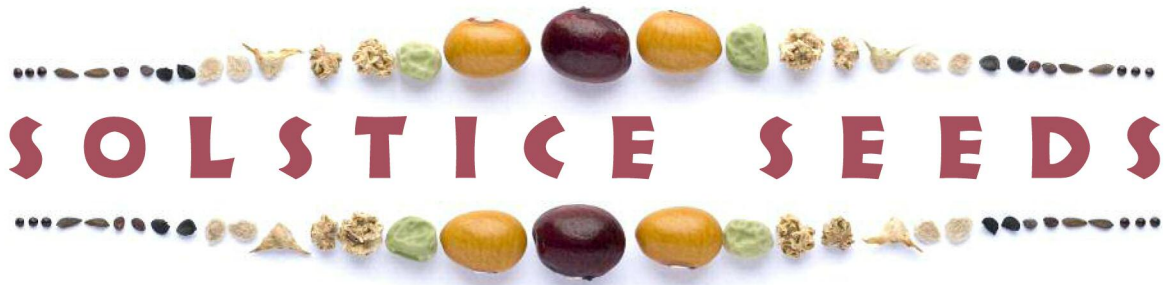
Days to maturity refers to the number of days from either direct sowing of seed or the setting out of transplants until the main harvest can begin.

Many of the varieties offered here were originally obtained through a request from the Seed Savers Exchange (SSE) yearbook. The Seed Savers Exchange in Decorah, Iowa ([www.seedsavers.org](http://www.seedsavers.org)), founded in 1975, today preserves over 25,000 distinct varieties of open-pollinated vegetables and publishes a yearbook in which its members can offer samples of seed of varieties they maintain in their own gardens. There are many varieties in the yearbook that are not (or no longer!) commercially available. Then there are the varieties I've obtained through my membership in the Swiss seed saving organization ProSpecieRara. These are old, often rare, varieties that are only available through this catalogue.

One of my objectives in launching this effort is to increase awareness about the importance of saving seed. We are preceded by thousands of generations of farmers who saved seed every year as a matter of course. They had no other options. Each year they selected plants that showed the best of the traits they were interested in – disease resistance, flavor, early maturing, late maturing, drought tolerance, cold tolerance, or productivity – and saved seed from these. The stunning range of varieties we still have today is the result of this care and attention on the humblest level. If we do not preserve this diversity, we'll lose a multitude of traits we'll need as conditions change around us, we'll lose memory of the cultural importance of these varieties, and we will fail to honor the work of the farmers who preceded us.

You can save seed of any of the varieties in this catalogue, and I would encourage you to do so. Let me know if you need assistance, and I will gladly provide information and support for the process. If you are REALLY interested in seed saving, get the book *Seed to Seed* by Suzanne Ashworth. It is comprehensive, easy to understand and well worth the investment. Thank you so much for your continued support. It is thrilling to be able to offer these wonderful varieties to the community.

With best wishes for a bountiful and nourishing gardening season,  
*Sylvia Davatz*



## 2010 SEED CATALOGUE

Sylvia Davatz 106 Gilson Road Hartland VT 05048 802-436-3262 sdav@valley.net

### AMARANTH

500 seeds per packet

**Hopi Red Dye.** *50 days to edible leaves, 120 days to seed.* One of the most ancient of grains. A vegetable and seed amaranth of striking beauty. The entire plant is deep burgundy red. Young leaves are delicious in salads or quesadillas. Flower bracts were used by Hopi Indians as a ceremonial food dye. The leaves have 3 times more vitamin C, 10 times more carotene, 15 times more iron and 40 times more calcium than tomatoes, and 3 times more vitamin C, calcium and niacin than spinach leaves. Plants reach 6' and require ample space to develop fully.

**Orange Giant.** *100 days to seed.* A seed amaranth with orange-ribbed green leaves and huge burnt-orange seed heads. Loads of light beige, easily threshed seed on plants that reach 7'. Amaranth has 16–18% protein. The seed can be popped, added to hot breakfast cereal, or baked into bread.

### BEAN/BUSH/DRY

30 seeds per packet

**Black Turtle.** *85–105 days.* One of the most popular of soup beans. Small, shiny, flavorful black beans. Plants are somewhat heat and drought resistant, untroubled by insects or disease. They appreciate some support but will need it less if given adequate spacing. Classic for black bean soup, outstanding in black bean hummus or bean cakes.

**Cannellino Lucchese.** *85–90 days.* A variety of cannellini bean, the classic white Italian kidney bean used in so many traditional Tuscan dishes. This one comes from the area around Lucca, renowned for its fine olive oil, where it is typically used in farro soup. My seed comes originally from an Italian seed saver.

**Hutterite Soup.** *85 days.* Brought to America by the Anabaptist Hutterites who came from Austria and settled in Canada in the 1750s, this outstanding, creamy-textured soup bean is small, almost round and pale greenish-yellow in color with a dark ring around the eye. The plants show some runners, there are 5 to 6 beans per pod. *This bean is listed on Slow Food's Ark of Taste.*

**Kievits.** *84 days.* A beautiful soup bean with red streaks on a buff background. Six beans per pod. Resembles Vermont Cranberry. My seed comes from ProSpecieRara. *This bean is not available commercially.*

**Marfax.** *80–85 days.* A versatile, small, almost round, caramel-colored heirloom from Maine, resembling Swedish Brown, but earlier and higher yielding. Well adapted to our cool climate, this richly flavored bean holds its shape well during baking.

**Montcalm Dark Red Kidney.** *105 days.* An early strain of Red Kidney, these brilliant, deep raspberry-colored beans make excellent chili, bake well and are perfect in soups. The sturdy pods with 6 to 7 beans each are borne on upright plants that are mold-resistant in damp weather. Also good as a green shelled bean. *In 2004 there were 4 remaining commercial sources.*

**BEAN/BUSH/SNAP****30 seeds per packet**

**Astrelle.** *50 days.* A French filet bean with excellent beany flavor and high yield on compact plants. Unlike many filet beans, it will produce continuously right until frost except in very hot summers. Best picked at about 3 inches, but it will remain tender long after that. *Not available commercially.*

**Marché de Genève.** *60 days.* A Swiss variety from ProSpecieRara with large, tender, stringless, very flavorful, deep green, straight 5-1/2-inch pods on strong plants. Violet-black seeds. An excellent market variety. Follows Astrelle and will also produce over a long season. *Not available commercially.*

**BEAN/BUSH/WAX****30 seeds per packet**

**Beurre de Rocquencourt.** *60 days.* Named for the French town of Rocquencourt, this productive and beautiful bean lives up to its name with a rich, buttery flavor and delicate, pale color. Pods are 7 inches long, slender and perfectly straight. Does well where nights are cool and benefits from regular picking.

**Pencil Pod Black Seeded Wax.** *50–60 days.* Introduced around 1900, this bean was developed from a cross of Improved Black Wax x Black Eyed Wax. Rust and mosaic resistant, the bushy plants bear a heavy crop of stringless, 6-inch beans with excellent flavor.

**BEAN/POLE/DRY****30 seeds per packet**

**Dolloff.** *110 days.* A beautiful, unusual bean shaped more like a lima bean, flattened, with a light buff background and pale pinkish-burgundy streaks. The 8-foot vines produce lavishly, the beans have outstanding flavor and can be used either in the shell stage or dried. Originally from Hattie Gray of West Burke, Vermont, in 1985. She and her mother got it from Ray Dolloff of Burke Hollow, Vermont, around 1920. Pods are 6 inches long and contain an average of 6 to 7 seeds. A 12-foot row yielded 4-1/2 lbs of beans this summer.

**BEAN/POLE/SNAP****30 seeds per packet**

**Stangenbohne Ilanz.** A Swiss heirloom (“Stangenbohne” means pole bean) obtained through ProSpecieRara, this vigorous pole bean puts out 9-foot vines with large leaves and very long pods, some containing as many as 11 pure white beans, slightly smaller and straighter than kidneys. The beans are tender and flavorful in the snap stage, but also make an excellent dry bean. Grown in the Swiss town of Ilanz since before 1900. *Available only through this catalogue.*

**BEEET/GARDEN****120 seeds per packet**

*Beet and chard seeds are actually clusters of seeds. You will get between 2 and 3 seedlings from each seed, so keep that in mind when sowing.*

**Cylindra.** *45–80 days.* Introduced into the U.S. from Europe in 1892, this Danish variety with 6 to 8-inch long and 1-1/2 to 2-inch wide, deep red, smooth-skinned, exceptionally sweet and fine-textured roots and rather skimpy tops, grows rapidly but holds very well in the garden and stores beautifully in the root cellar. One of the best varieties in cultivation. Well suited to pickling and processing for its uniform shape and ease of peeling. Especially productive since it grows down rather than out.

**Feuerkugel.** *65–75 days.* A rare Swiss heirloom whose name means Fire Globe, this smooth-skinned beet remains sweet and tender to a large size. It is flavorful raw or cooked and stores exceptionally well. *In 2004 there were four commercial sources for this variety, at least one of which has since gone out of business.*

**Golden.** *55–60 days.* Also known as Golden Beet and Burpee’s Golden, this variety was introduced before 1828. A dual-purpose beet, its leaves are sweet and flavorful, its globe-shaped orange roots are tender and mild even when large, and turn golden yellow during cooking. Ideally suited for salads since they do not bleed. Stores well.

**Ruby Queen.** *60 days.* An All American Selection in 1957, this smooth, bright red, globe-shaped beet of excellent flavor holds its shape well even in crowded conditions and does well in poor soils. Great for either fresh eating or canning. Tasty leaves are tinged with maroon.

## CELERIAC

500 seeds per packet

*Celeriac is not at all difficult to grow, but thrives in rich, loose soil with an abundance of organic matter. It requires steady moisture throughout its long growing season. Start sets indoors 12 weeks before the last frost and plant out with ample spacing (8–12 inches between plants). Mulch between plants, keep well watered, and be patient!*

**Brilliant.** *110 days.* A round, smooth European strain with white flesh and a sweet, nutty flavor, outstanding both raw and cooked, in salads, soups, stews or in a mixture of roasted root vegetables. Celeriac is an old European favorite just beginning to be fully appreciated in the U.S. Its unusual flavor adds a new dimension to the palette of our New England selection of winter vegetables. Roots grow up to 4-1/2 inches in diameter if given lots of room.

**Monstropolgi.** *100 days.* Firm, large, round roots with few side shoots and great flavor. Celeriac stores very well in the root cellar. *In 2004 there was one commercial source for this variety.*

## CELERY

500 seeds per packet

*Homegrown celery is nothing like what you find at the grocery store. The plants are smaller, with thinner, more fibrous stems and the flavor is intense. It is best used as a flavoring and an aromatic, but is well worth growing.*

**Gigante Dorato.** An Italian variety, the name of which means “Golden Giant”. Pale yellow-green stems and leaves lend an intense celery flavor to *mirepoix*, that lovely French aromatic base of soups, sauces and stews that consists of minced onion, carrot, and celery stewed in butter. Perfect for adding to stock.

## CHICORY

150 seeds per packet

**Radicchio Castelfranco Libra.** *85–95 days.* An improved strain of the Italian heirloom “Castelfranco”, this stunning radicchio has creamy yellow-green leaves splashed with red streaks. Round heads do not need cutting back to produce well. Radicchio has been relatively recently “domesticated”, so there is still a fair amount of variability in the plants. Start sets end of June for fall harvest. Extremely cold hardy. Plants of this variety survived the winter right in the garden with only row cover for protection.

## CRESS

400 seeds per packet

**Shallot Cress Mahontongo.** *45 days.* An old Pennsylvania German heirloom with spoon-shaped leaves that grow in a rosette and have a flavor resembling garlic chives. This hardy biennial can provide a welcome and refreshing tonic in the form of spicy early spring greens if plants are allowed to go to seed and self-sow.

**Upland Special.** *45 days.* A compact, extremely hardy, dark green cress with very spicy flavor similar to arugula. Outstanding in a mix of greens. This variety is best planted in the fall for tender plants in the spring and will also self-sow if allowed to go to seed. A selection of Peters Seed and Research in Oregon. *In 2004 there was one commercial source for this variety.*

## CUCUMBER

30 seeds per packet

**Cornichon de Bourbonne.** *50 days.* No slice of pâté is complete without a complement of tiny cornichons. This French heirloom produces prolifically on robust vines. Plump cukes should be picked when no more than 2 inches long, the dark nubs rubbed off during washing. Picked continuously throughout the season, they can easily be processed in small batches (request recipe with order). Just make sure you’ve also got fresh tarragon on hand.

## EGGPLANT

50 seeds per packet

*Growing eggplant in our region is famously a challenge. Start sets about 8 weeks before last frost, keeping seed evenly warm at about 70° for best germination. Protect seedlings from any stresses which will compromise future fruiting. Set out only after soil has warmed to 60° and cover with row cover if necessary to keep out nighttime chills until the plants are well established, or for the entire growing season if you wish.*

**Diamond.** 80 days. A Ukrainian variety brought back to the States in 1993 by SSE co-founder Kent Whealy. Developed by the Donetskaya Vegetable Experiment Station, it is also known as “Almaz”. The fruits are elongated, tapered, dark purple with greenish flesh that is free of bitterness. The 2-foot sturdy, upright plants set 2-1/2 x 7-inch fruits, approximately 12 ounces each, in clusters of 4 to 6. Of all the eggplants I’ve trialed over the years, this is the best performing, with no help from rowcover or black plastic mulch. So if you are inclined to using those aids you should get even better results.

## LEEK

200 seeds per packet

**Bleu de Solaise.** 110 days. A 19th century heirloom from France with 15 to 20-inch stalks and a medium-long shaft. This short-season variety is sweet in flavor but extremely hardy, overwintering easily with just a light covering of mulch. The blue-green leaves turn a beautiful deep violet as the weather turns cold.

**Jaune du Poitou.** Another 19th century heirloom from France, this time from the Poitou region. A long, slender, pale yellow-green leek of great tenderness and delicacy of flavor. Not specifically a winter variety, but I have had plants survive til spring without protection. *Not available commercially.*

**Scotland.** 85–90 days. A very sturdy winter leek with fat, pure white shanks and deep green leaves. Outstanding flavor and exceptional hardiness. Spaced generously, these can achieve remarkable size. *Only two commercial sources in 2004.*

## LETTUCE/HEAD

250 seeds per packet

**Arctic King.** 60 days. A small, compact bibb lettuce for early spring or late fall harvest, although it will not withstand a hard frost. Light green leaves.

**Winterkopfsalat “Erstling”.** An old German variety which can be sown in the fall for a head start on the spring. Heads are small and compact, with brilliant red edges on the tender leaves and a hint of light green in the very center. Very hardy. Seed is originally from Switzerland. *Available only through this catalogue.*

**Lattich in der Erde.** The name means “lettuce in the earth” and this medium-green variety came from the Genebank in Gatersleben, Germany. Wavy, meaty, slightly seersuckered leaves form relatively compact heads. Good heat resistance, so this is an excellent choice for summer growing. *Available only through this catalogue.*

**North Pole.** 50–55 days. As the name suggests, an extremely cold-hardy butterhead with compact, light green leaves. Best for early spring or late fall.

**Reine des Glaces.** 62 days. Also known as Ice Queen. A gorgeous lettuce. A small, slow-bolting French variety for summer with bright green, spikey, deeply cut leaves and a convoluted habit. Crisp even in the heat. Cut heads back and let new leaves grow from the base for leaf lettuce.

**Rotkopf.** A Swiss butterhead with light green leaves at the base darkening to deep burgundy at the edges. Heads are large and full and the flavor is tender and excellent. The name, appropriately, means “redhead”. *Not available commercially.*

**Rouquette du Midi.** A small, crisp butterhead of French origin (also known as Rouquette de Montpellier) with glossy bronze-red leaves, best sown in late summer for fall salads or in very early spring, since it does not appreciate hot weather. *Not available commercially.*

## LETTUCE/LEAF

250 seeds per packet

**Cracoviensis.** 45–65 days. Very unusual lettuce from Eastern Europe with long, slender, wavy lime-green leaves dusted with reddish purple or lavender. A fast-growing variety that will form a large, loose head, then bolt as soon as the weather heats up. Once the plants have reached about a foot in height, the thick, fleshy stems can be peeled and eaten as a vegetable. Hence its alternate name “asparagus lettuce”.

**Drunken Woman Fringed Headed.** 55 days. Bright green, crisp leaves terminate in ruffled, almost frizzy edges with a narrow band of burgundy. This is a very showy, semi-heading variety with leaves that look like someone went after them with pinking shears. Slow to bolt and with a refreshing tender, sweet flavor.

**Merlot.** 45–50 days. A diminutive, frilly lettuce with some of the darkest maroon leaves around. Only at the very base is there a hint of light green. Loose-leaved in habit, excellent for cut-and-come-again culture or in a mesclun mix, with glossy, mild-flavored leaves and a reluctance to bolt.

**Radichetta.** 56 days. Although this variety originally comes from Italy it was recently renamed “Cressonnette du Maroc” in France. A gorgeous, generously proportioned medium-green oak leaf, succulent in flavor and both heat tolerant and cold hardy.

**Rubin.** 55 days. The name of this beautiful, upright, loose, frilly-edged, deep burgundy lettuce means “ruby”. Very cold hardy and the leaf color deepens as temperatures drop. Pale yellow-green at the very center.

**Tango.** 45 days. Large heads of very curly, deep green, vitamin-rich leaves. Extremely cold-hardy variety, showy and easy to mistake for an endive, but with a tender, delicate, buttery flavor.

## LETTUCE/ROMAINE

250 seeds per packet

**Kaiser Selbstschuss.** The slightly open form of this romaine suggests a very old variety. Seed came through ProSpecieRara, but originated from the Genebank in Gatersleben, Germany. The smooth leaves are light green, upright, and relatively slender, the form is quite open. This is an outstanding lettuce for fresh eating or steaming. *Not available commercially.*

**Rouge d’Hiver.** 60 days. An exceptionally cold-hardy French heirloom from the 1800s. Upright, with full, broad leaves that turn increasingly deep burgundy as the weather cools. Crisp and buttery flavor. Outstanding for fall harvest, but will also do well in the heat if kept watered.

## MELON

30 seeds per packet

**Valencia Winter.** 120 days. A pale green-fleshed, mild, sweet, juicy honeydew with very dark green, very slightly ribbed rind, first listed in American catalogues in the 1830s, but may go back further than that. Extraordinary keeping qualities. As I write this on December 6th I still have two in the cool basement that were harvested on October 12th. It is reputed to keep for up to four months and may offer one response to the perennial Localvore question “but what will I do for fresh fruit in January?”!

## ONION/BUNCHING

120 seeds per packet

**Japanese Bunching.** Scallions, or green onions, generally are slow growers, but this variety is robust and off to a quick and strong start. Seeds can be started indoors and transplanted out after danger of frost. Essentially a perennial, so you can plant a patch in one corner of the garden where it will be undisturbed and allow the plants to produce seed year after year.

## PARSLEY

100 seeds per packet

**Comune.** Seeds of this variety originally came from an Italian street market. The leaves are a very deep green, flat, broad, pungent and abundant. Hardy and productive, this seed is from plants that wintered over in the garden under snow cover but otherwise without protection. An excellent selection for the hoop- or greenhouse for parsley all winter.

## PARSNIP

300 seeds per packet

*Parsnip seeds are slow to germinate. You can speed germination by soaking the seeds overnight before planting. Keep seeds well watered until they emerge.*

**Guernsey.** 95–120 days. My original seed came from Meredith Kennard, director of the Hancock Shaker Village Historic Garden in Hancock, Mass. The variety was introduced into England in 1826 from the Channel Island of Guernsey. A very sweet parsnip, fine-fleshed, evenly tapered roots up to 14 inches in length, with few side roots and outstanding keeping qualities.

**The Student.** 95–125 days. A very evenly tapered, smooth, cream-colored root with a mild, sweet flavor that improves after a hard frost. Introduced in England around 1860.

## PEA/GARDEN

30 seeds per packet

**Green Arrow.** 65 days. After years of trialing different peas, I find this English-bred variety remains one of the best. It is a main crop pea, ripening all at once with double pods containing 8 to 11 bright green peas each on 3-foot vines. Tender, sweet, and outstanding for either fresh eating or freezing. Very productive.

**Petits Pois Précoville.** 68 days. The small, sweet pea much beloved in France. Vines are only about 3-1/2 feet high, and appreciate support. There are an average of 5 seeds per pod.

**Spanish Skyscraper.** 91 days. Give these 7-foot vines lots of support, for they will be loaded with light green pods containing sweet peas that ripen and produce for as long as a month. This is supposedly a very old variety but has been bred by Canadian Ken Allan for over 20 years to increase productivity. An outstanding choice to follow Green Arrow in the season.

## PEA/POD

30 seeds per packet

**Amish Snap.** 60–70 days. An heirloom from Lancaster County, PA, this delicious snap pea will continue to produce over a 6-week period if kept picked. Vines are 6 feet tall, crisp pods are a delicate green and filled with 4 to 7 peas each.

**Golden Sweet.** 65 days. Gorgeous bicolor purple flowers give way to lemon yellow, translucent, flat pods on 6 to 8-foot vines. Best enjoyed when young, but the peas can also be used in soups if allowed to mature and dry on the vine. This is the only edible-podded pea in the SSE collection of over 1,200 varieties with a yellow pod. Highly productive.

**Kefe Beinwil.** 60 days. A Swiss heirloom (“Kefe” means snow pea) grown for generations in the village of Beinwil, Aargau. This pea must be planted as early as possible for good results. The vines are 4-1/2 feet high and bear diminutive pods of very delicate flavor from beautiful burgundy and pink blossoms. Moderately productive. *Not available commercially.*

**Kefe von Seengen.** 68 days. Another Swiss heirloom, this one from the village of Seengen, also in the canton of Aargau. A late variety with small but flavorful pods. The unusual seeds of this variety are brownish purple and covered in tiny speckles. Vines are 3-1/2 feet tall. *Not available commercially.*



**Schweizerriesen.** *65 days.* “Swiss Giant”. Huge, 1 by 5-inch, pale green, succulent pods that curl as they grow and remain sweet and tender even as they mature. A fabulous variety, very productive over a long period. Vines are 5 feet tall.

## PEA/SOUP

**30 seeds per packet**

**Amplissimo Viktoria Ukrainskaya.** *90 days.* A potential chickpea substitute for our region, since it makes delicious hummus. The 5-1/2-foot vines bear white flowers and an abundance of smooth, creamy-colored round peas in 3-inch pods with 5 to 7 peas each. Very easy to thresh.

**Góroh.** An old variety from the Kaluzhskaya region of Russia. Very cold hardy, with 5-foot vines bearing smooth, round beige peas, slightly smaller than Amplissimo. Simply let the pods dry on the vines, pick and thresh. *Not available commercially.*

## RHUBARB

**50 seeds per packet**

**Early Champagne.** Rhubarb is very easy to start from seed and directions will be included with any order. This is a pre-1860s English variety, with fanciful, very ruffled leaves and slender, pale green stems, originally used for sparkling rhubarb wine. Very productive over a long season, going dormant later than other varieties.

## RUTABAGA

**250 seeds per packet**

**American Purple Top.** *80–120 days.* A highly undervalued winter vegetable. Much sweeter and less sharp than turnips, rutabagas are versatile and packed with nutrition. This variety is nearly globe shaped, 4 to 6 inches in diameter or larger, with firm, fine-grained, sweet light-yellow flesh, and a small taproot. Rutabagas store exceedingly well in the root cellar.

**Fortin’s Family.** *100–120 days.* An heirloom from Québec, this is a variety of outstandingly sweet and full flavor. It appears to have some insect and disease resistance and is an excellent winter keeper. *One commercial source in 2004.*

**Laurentian.** *90–120 days.* A Canadian variety that also goes by Laurentian Purple Top, Laurentian Golden, Laurentian Swede, or Perfect Model, but is an improved American Purple Top. The creamy-yellow 4 to 6-inch globe roots have outstanding sweet flavor, deep purplish-red tops, no side shoots and store exceptionally well. Roast or steam, purée, then combine with mashed potatoes. Yum.

## SCORZONERA

**50 seeds per packet**

**Hoffmann’s Schwarze Pfahl.** *140 days.* An old vegetable variety much loved in Europe for its buttery, almost oyster-like flavor, scorzonera is even less likely to be known here than its near cousin salsify. But this long, tapered, slender root with rough dark brown (almost black, hence its other name Black Salsify) skin and creamy flesh should be more widely grown. It is subtle and luxurious simply steamed in butter, or – to gild the lily – in a cream sauce. This variety came from the Amana colonies of the Midwest, but originated in Germany where it was a popular market variety for its uniform shape and good performance. The roots will easily overwinter in the garden and are still tender and flavorful in the second year. The very young leaves of spring can be added to a salad, and the roots keep well in a root cellar. *Not available commercially.*

## SPINACH

**200 seeds per packet**

**Winterriesen.** *45 days.* This “winter giant” variety is excellent for fall or very early spring planting. Large, deep green, semi-savoyed leaves. *Rare.*

**Winterspinat Haldenstein.** Named after the Swiss village where it has been grown out by virtually the entire population since before WWI, this winter variety does well if planted in the fall and allowed to overwinter in the ground. Large, deep green, moderately smooth leaves, mild flavor. The prickly seeds indicate an old variety. *Not available commercially.*

#### SQUASH/MOSCHATA

30 seeds per packet

**Musquée de Provence.** 90–100 days. In a Vermont garden the vines of this French heirloom “cheese” squash will grow to about 20 feet and fruits will attain about 17 lbs. The heavily ribbed, flattened, green ripening to ochre squashes have leathery skin with a milky cast. Very few seeds. The flesh is very moist, somewhat sweet and almost cantaloupe-colored. Its unusual flavor makes it a perfect partner for fruit in soups.

#### SWISS CHARD

120 seeds per packet

**Schnittmangold Gelb.** A variety I brought back from Switzerland, whose name is no more nuanced than “yellow cutting chard”. The leaves are a bright limey yellow-green, slightly wavy, and mild in flavor. Stems are creamy white and very slender. Extremely hardy, seeds come from plants that have overwintered without protection in the garden. Very cold and heat tolerant, so planted in spring it will provide greens all summer and into the fall. An outstanding variety for season extension and greenhouse growing. *Not available commercially.*

#### TOMATO/ORANGE-YELLOW

50 seeds per packet

**Jaune de Chardonne.** 80 days. Indeterminate. A Swiss landrace, not commercially grown, collected originally from a farmers’ market in Vevey. Lemon yellow and the size and shape of a plum, these juicy, sweet tomatoes are borne abundantly on heavy vines. In the early stages of ripeness Jaune is suitable for drying. *Not available commercially.*

**Orange Banana.** 79 days. Indeterminate. Perfectly and uniformly apricot-colored, these elongated 3-ounce plum tomatoes are very productive and adapted to a wide range of uses from drying to sauces to fresh eating. Unusually full and sweet flavor for a “paste” tomato. Smooth-skinned and crack-free.

**Orange Queen.** 92 days. Indeterminate. Round, softball-sized, 12 to 15 ounces each, deep golden-orange color, late-ripening, with a rich flavor and ability to hold very well even at the ripe stage on or off the plant.

**Sweet Orange II.** 55 days. Indeterminate. A round, crack-free, sweet-flavored, deep orange cherry tomato to rival Sungold in every regard. Huge yields on vigorous, disease-resistant vines. This is another introduction by Tim Peters of Peters Seed and Research. You will need only one plant of this one for a steady supply of bite-size tomatoes til frost. *Two commercial sources in 2004.*

**Zolotoe Serdtse.** 65–70 days. Determinate. Don’t ask me how to pronounce this. Translates from Russian as “Heart of Gold”. Oxheart-shaped, crack-free, plump 6-ounce fruits are uniformly clementine orange, have a great zingy sweet-tart flavor and a little point at the bottom. From a seed saver in Belarus.

#### TOMATO/PINK-PURPLE

50 seeds per packet

**Eva Purple Ball.** 65 days. Indeterminate. Really more pink than purple. A late 1800s heirloom from the Black Forest region of Germany. Perfectly smooth, blemish-free 5-ounce fruits have a luscious, sweet, juicy flavor.

**Gezahnte Tomate Bühler-Keel.** 80 days. Indeterminate. Its name means “toothed tomato”, but I’d like to call it Concertina. Very deeply pleated so that slices are almost star-shaped. Pinkish in color, with a very thin skin and sweet, mild flavor. Fruits are irregularly shaped and borne in large clusters on vigorous vines. Could be an Italian variety from the region near Naples. *Not available commercially.*

**Rose de Berne.** *80 days.* Indeterminate. One of the best. An heirloom from Switzerland of outstanding quality. Round, somewhat flattened, very smooth, blemish- and crack-free, extremely productive, 6-ounce, pink, thin-skinned tomatoes of superior sweet and juicy flavor.

**Togo Trefle.** *70 days.* Indeterminate. A rare heirloom from Togo, West Africa. Small, flattened, ribbed, 1/2-ounce fruits. A heavy producer with excellent rich, sweet-tart taste and some variation in size, shape, and color. Extremely hardy and very tolerant of drought and heat. *One commercial source in 2004.*

## TOMATO/RED

50 seeds per packet

**Amish Paste.** *80 days.* Indeterminate. An heirloom from Lancaster, PA. Acorn- or heart-shaped with deep red color and intense tomatoey flavor. Meaty with few seeds, thick flesh, and 8 to 12-ounce fruits. Excellent for fresh eating or canning.

**Baselbieter Röteli.** *70 days.* Indeterminate. From the Basel region of Switzerland. A small, blocky, 2-ounce plum tomato borne abundantly in large clusters. Very good taste, even in this year when the weather made it difficult to judge tomato flavor. Excellent for fresh eating, drying, or canning. Juicier and smaller than Royal Chico.

**Burbank.** *70 days.* Determinate. Medium size, 3-ounce fruit, round, smooth, uniform, with good flavor and good drought resistance. Developed by Luther Burbank around 1915, with the highest total free amino acids of all tomatoes tested. *This variety has been added to Slow Food's Ark of Taste.*

**Ganti.** *65 days.* Semi-determinate. A Hungarian heirloom. An excellent tomato with tart, full-bodied flavor. Bright red, round, uniform 4 to 5-ounce fruits. One of my favorites. *This variety was dropped in 2004 from commercial catalogues.*

**Kathleen's Wild Sweet Cherry.** *50 days.* Indeterminate. This tiny, intensely tart-sweet 3/4-inch cherry tomato was given to me by a friend who gardens in a community garden in Brooklyn. The rangy vines are loaded with clusters of 7 fruits that show no signs of cracking even after torrential rains. Ripens over a long period for a continual harvest, and delivers more flavor than I've ever encountered in a cherry tomato. Extraordinarily resistant to late blight. Showed no signs of disease even when next to an infected plant. *Not available commercially.*

**Kron-Prince.** *70–75 days.* Indeterminate. Originally from India, I obtained seed from a seed saver in Belarus. Very unusual tomato, borne in huge clusters of up to 20 tomatoes, this charming multi-purpose tomato is uniform in size, firm-fleshed, completely crack-free, heart-shaped with a pointed end and amazingly productive. Juicy enough for fresh eating, but excellent for drying or a richly-flavored sauce. *Not available commercially.*

**Küssnacht.** *75 days.* Indeterminate. Another Swiss heirloom from the town of Küssnacht on Lake Lucerne in central Switzerland. Somewhat squat, irregularly and faintly lobed fruits weigh 3 to 8 ounces, are intensely flavorful and a deep, even red. *Not available commercially.*

**Old Fashioned Garden Peach.** *80 days.* Semi-determinate. A so-called keeping tomato, which generally refers to a late-maturing, relatively thick-skinned, firm-fleshed tomato that holds well after picking. This is a globe-shaped, smooth-skinned, crack-free, 4-ounce tomato with better flavor than other keepers.

**Pomodorini di Sardegna.** *70 days.* Indeterminate. A tiny, pear-shaped plum from Sardinia, growing in elongated clusters of up to 16 fruits. Rangy vines produce copious numbers of bright, glossy 1/2-ounce fruits over a long season. Like other cherries, it showed considerable resistance to late blight. Dried, these beauties make bite-size "chips". *Not available commercially.*

**Riesentomate aus Siebenbürgen.** *80 days.* Indeterminate. This "giant tomato from Siebenbürgen" will be the most unusual tomato you've ever seen. Beautiful or grotesque? The fruits develop in large lobes or sections that can be gently pulled apart when ripe. The "ie" or "ei" sequence in German is tricky. This tomato is sometimes called "Reisetomate", which means "traveling tomato" since it can be put in your pocket and eaten in sections over the course of a trip. The deep, rich flavor is a bonus.

**Royal Chico.** *85 days.* Determinate. Compact and vigorous vines bear heavy yields of large plum tomatoes with firm, bright red, meaty flesh ideal for drying or canning. This is a late-ripening tomato and it is possible, if frost threatens, to pull up entire plants, hang them upside down in the cellar, and allow the remaining tomatoes to ripen over time. Showed some resistance to late blight in 2009.

**South American Banana.** *90 days.* Indeterminate. This very large, 5 to 6-inch, elongated tomato resembles San Marzano, but is not quite as blocky. A stellar canning tomato, with outstanding flavor, thin skin, few seeds and good yield if you can wait for it to ripen! *Not available commercially.*

**Thessaloniki.** *80 days.* Indeterminate. Glecklers Seedsmen of Ohio introduced this Greek variety to the U.S. in the 1950s. Firm, uniform, crack-free 6-ounce fruits with superior flavor. Perfectly globe-shaped, this productive mid-season tomato would make an excellent market choice.

## TOMATO/OTHER COLORS

**50 seeds per packet**

**Indian.** *80 days.* Indeterminate. What some might call a “black” or “bronze” tomato, this one is actually two-tone: with a purply underside and green shoulders. The interior is deep bronze. A gorgeous tomato with a fine, tangy flavor, 8 to 10-ounce fruits and a moderate yield. *Two commercial sources in 2004.*

**Peppermint.** *80 days.* Indeterminate. A bicolor yellow tomato with a stunning aurora borealis-like red flare on the bottom, which bleeds into the interior. Fruits are up to 17 ounces. Praised for its meaty, sweet flesh.

**Yellow Out Red In.** *99 days.* Semi-determinate. Another keeping tomato, this one providing fresh tomatoes into January if well stored. Uniform in size, crack-free, very productive late-ripening tomato with pale yellow skin and a peachy-pink interior. Pick just when beginning to turn in color, lay in flats, tuck into the root cellar, and allow to ripen over time.

## MISCELLANEOUS

**Caraway.** *Biennial.* Now that we are all making our own sauerkraut, we need caraway to flavor it, right? This aromatic favorite will produce delicately flavored leaves in the first year, and seed in the second. Fantastic on roasted potatoes or baked into beer-rye bread. **100 seeds per packet.**

**Cilantro Standby.** *45 days.* This variety was bred by Tim Peters of Peters Seed and Research, a small seed company with over 20 years of careful breeding and preservation experience. Standby was developed for fall sowing and is extremely cold hardy and slow to bolt. The seeds of cilantro are, of course, coriander and, when freshly ground and toasted, are particularly aromatic. **65 seeds per packet.**

**Nigella. Love in a Mist.** The seed is used in Lebanese baking, and is also called “black cumin”. The flowers look like tiny versions of passion fruit flowers, ranging in color from very pale to deep blue on the same plant. The delicately perfumed seed is pure black and looks a little like onion seed. Allow the pods to dry on the plant, but be careful — they will readily spill their seed. **100 seeds per packet.**

