

2016 Seattle Tilth Early Spring Edible Plant Sale

Vegetable Plant List



Updated 2/22/2016

Please be aware that we may not have all of the varieties listed in this document at the 2016 March 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.

All our vegetable starts are organically grown and/or Certified Organic by Rent's Due Ranch in Stanwood, WA, Sunseed Farms in Acme, WA, and Cascade Cuts in Bellingham.

Artichoke

Green Globe

100-120 days. 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 and dependable artichoke in our region.

Imperial Star

85 days. 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 in their first season. They produce in the cooler fall which they prefer to summer's heat.

Purple Italian

120 days. Open-pollinated. Add color with these purple-headed artichokes! Harvest large and tasty tender heads in late summer or fall. More tolerant to both heat and cold than the standard green globe artichokes.

Violetto

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

Asian Greens

Chinese Broccoli - Gai Lohn

45 days. Open pollinated. Requires less space in the garden than heading broccoli, and is easy to grow. The leaves, stems and flower buds are eaten on this plant and are absolutely delicious. Harvest 6 - 8" of the stem with leaves and buds, before the flower buds loosen and open. The plant will create more sprouts and can be harvested over many weeks.

Choi Sum Gunsho

40 days. Open pollinated. Choi Sum is a very popular vegetable in Hong Kong and Southern China and is notable for the plant becoming even sweeter and more succulent when flowering. Harvest the sweet, tender stems as the flowers are beginning to open. Let re-grow for continual harvest. Try them tossed into fresh spring soups or a stir fry with a touch of sesame oil.

Chrysanthemum Greens - Shungiku

21 days baby, 45 days full size. Prolific green for spring through mid-summer. Plant thickly and don't worry about thinning. Cut and let re-grow throughout the season when leaves are 3-6 inches in height and before flowers appear. If you miss a few, don't worry! The small orange flowers will be good for beneficial insects. Cook slightly and add to dishes last so they retain their flavor.

Mustard Giant Red

20 days for baby greens or 40 days for large leaves. Open pollinated. 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.

Mustard Green Wave – NEW for 2016!

45 days. Open pollinated. Bright green ruffled leaves are a lovely addition to the spring garden, particularly when you taste their spicy mellow flavor when braised with other veggies. Super productive, great for seeding alongside the transplants to ensure a continual harvest. Very slow to bolt. Can begin baby leaf harvest at 21 days.

Mustard Mibuna – NEW for 2016!

40 days. Open pollinated. This heirloom Japanese green, from Mibu, Kyoto prefecture, is similar to mizuna with a little milder flavor. Grows to a foot tall with long narrow clustered leaves. Hardy in cooler temperatures, great for resowing in the fall. Can cut in 21 days for tender baby greens. Toss into a salad or sauté lightly with sesame oil and a touch of soy sauce. The leaves also hold up well for fresh pickling.

Mustard Mizuna

20 days for baby greens or 45-50 days for large leaves. Mizuna is a Japanese mustard green that has thin white stalks and frilly, fringed light green leaves. Mild but flavorful, this green is good steamed or raw in salads.

Mustard Ruby Streaks

45 days. Open pollinated. A fast growing and colorful mustard for the spring and fall garden. Deeply serrated leaves are a striking wine red and green and make a beautiful addition to a spring salad or stir fry. This mustard can be harvested at any size and in the cool season can be cut to come again or sown successively for a longer harvest.

Mustard Senposai

40 days. A unique cross between cabbage and Komatsuna, this veggie has the sweetness of cabbage and tender crunch of Komatsuna blended into a leafy gem. Great for pickling, stir fry and even salads. A real treat when added to okonomiyaki, a savory pancake or omelette type dish from Japan. Senposai is also heat resistant in the garden.

Pac Choi Prize – NEW for 2016!

50 days. Open pollinated. This is a full sized pac choi, 15-18 inches when headed. Like all pac choi 'Prize' prefers cool weather but is also slow to bolt. Grows thick succulent stems and tender greens with a mild flavor. Add to stir fries for a flavorful crunch. Also holds up well for kim chee.

Pac Choi Shuko

45 days. This baby pac choi grows from 6 to 12 inches in a vase shape with broad green leaves. Lovely in a container, loves cool spring weather but still resists bolting during warmer weather. Also good for fall plantings.

Pac Choi Tatsoi

20 days for baby greens or 40-50 days for large leaves. Open pollinated. Also called spoon mustard, tatsoi is a favorite in baby greens and mesclun mixes. As the leaves grow larger, they can be added to stir fries or steamed veggies.

Pac Choi Violetta

30 days for baby greens, 50 days for heads. Crisp and sweet flavor, as well as beautiful plant. Rich violet leaf tops contrast with green undersides and green stems. Serve baby greens fresh in salads, and use mature heads in stir-fries and soups. A great source of vitamin A, calcium and iron.

Pac Choi Vivid – NEW for 2016!

45 days. Open pollinated. Like 'Bright Lights' chard, this Frank Morton variety has tender stems ranging in color from pale pink to bright pink to purple. Tasty leaves and stems go well in salad or braising mixes and stir fries. Cold hardy and slow to bolt. Likes full sun and regular watering; great for spring plantings. Harvest at 20 days for baby greens.

Asparagus

Jersey Knight

Perennial. All-male. Most productive asparagus on the market since it produces 2x what most varieties produce and is resistant to most pests. Succulent purple-tinged spears will appear for years in your garden. With patience it establishes well. Nothing beats fresh asparagus picked minutes before eating.

Beets

Avalanche – NEW for 2016!

50 days. Open pollinated. Mild, sweet and perfect for those who like a less earthy beet flavor. Roots are white and grow to 3 inches in diameter. Great for roasting, grating raw into salads or juicing in the morning.

Bulls Blood

64 days. Open pollinated. Three veggies from one plant! Bull's Blood beets are great to grow for early salads, the reddish baby leaves are a great addition to a colorful mesclun mix. As the leaves get bigger, the red-purple color deepens and you can harvest them as a tasty braising vegetable similar to chard. Bulls Blood beet roots are a deep purple color with visible concentric circles running throughout. Optimal flavor when harvested young.

Chioggia

65 days. Open pollinated Italian heirloom (pre-1840). Chioggia has mesmerizing red and white concentric rings that resemble peppermint candy! Sweeter than most beets and can be prepared via steaming, sauteeing, roasting, pickling or even raw in a salad. The greens are also colorful and tasty and worthy of eating regularly.

Cylindra

55 days. Open pollinated. This Danish heirloom is also known as 'Butter Slicer' because of its silky texture. The long, cylindrical roots provide uniform slices for pickling and enable you to pack more beets into the garden bed too. They each grow to 6-7 inches long with ruby red flesh and thin skin you hardly need to peel. Toss into the oven for a sweet baked treat or jar up in the refrigerator for fresh pickles with lunch.

Detroit Dark Red

55 days. Open pollinated heirloom introduced in 1892. Large 12-14 inch tops are just as lush and delicious as the deep red roots and just as nutritious. The 3 inch roots store well but are also perfect for canning or eating fresh. Try them roasted and sliced with a dollop of goat cheese.

Early Wonder Tall Top

60 days. Open pollinated. 3-4 inch deep red globes with tall, glossy leaves that make tasty greens. A good all around beet that also pickles well.

Touchstone Gold

53 days. Open pollinated. A golden globe of sweetness! The best of the golden beets in reliability and also produces an abundance of dark greens that are delicious and grow so thickly that they block out weeds!

Broccoli

De Cicco

48 days. Open pollinated Italian heirloom, introduced around 1890. Tender 4 inch heads on a lovely blue green plant. Great for home gardeners, sending lots of side shoots up after the central heads are cut for a two month long harvest season. Perfect for spring production or again in the fall. Good variety for freezing.

Fiesta

65 days. Sweet, 6-7 inch bright green tightly domed heads on compact plants. Tolerates both hot and cold temperatures equally well. Uniform heads and high yield make this a gem for putting up in the freezer for the winter.

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 the same way you would prefer kale.

Romanesco Veronica

75-100 days from transplant. Open pollinated Italian heirloom. This is the beautiful, light green spiraling broccoli that you have seen in specialty markets. It grows well in cool climates and is very popular in Italy. Mild broccoli flavor similar in texture and taste to a cross between cauliflower and broccoli.

Spring Broccoli Raab

45 days. Open pollinated. 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.

Umpqua

65-80 days. Open pollinated. Named after the watershed of the Umpqua River in Oregon where it was first grown. 6 to 8 inch blue-green heads and great side shoot production make this a great choice for broccoli lovers, harvesting for weeks in the summer.

Brussels Sprouts

Doric – NEW for 2016!

120 days. 'Doric' is a good variety for winter production, bearing uniform sprouts up and down the sturdy stem. Flavor improves with cold weather. Resistant to Fusarium diseases.

Long Island Improved – NEW for 2016!

100 days. Open pollinated. This is the classic Brussels sprout variety, grown since the 1890's. Can get a yield of 50-100 sprouts which are especially sweet if you harvest after a frost. Long Island Improved loves a long, cool summer but performs well even on the California coast where it was grown commercially.

Cabbage

Caraflex – NEW for 2016!

60 days. 'Caraflex' is the perfect cabbage for a small garden with a mature spread of only 10 to 14 inches. Small pointy heads yield crisp and sweet leaves that are delicious for salad, light steaming and slaws. Good disease resistance.

Des Vertus Savoy

95 days. Open pollinated heirloom from the 1800s. Also known as Perfection Drumhead. A very early producer that is packed with delicious, sweet flavor. This cabbage produces a 4-6 pound head. The compact form is also perfect for smaller, urban gardens as well. Cold tolerant.

Early Jersey Wakefield

60-75 days. Open pollinated heirloom. One of the earliest cabbages to head up. Put them in the ground now and you have firm, conical-shaped heads in no time! They grow up to 15 inches tall, 7 inches in diameter and weigh 3-4 pounds. Introduced by Francis Brill of Jersey City, New Jersey in 1840.

Golden Acre

60 days. Heirloom. A very early producer that is packed with delicious, sweet flavor. Resists bolting and grows fast in the cool, wet spring weather. This small cabbage produces a 3-5 pound head--the perfect size for a batch of homemade sauerkraut or slaw fresh from the garden!

Murdoc

85 days. A large pointed head cabbage with leaves tender enough to use raw for a sweet and crisp salad. But don't stop there! This cabbage makes a great sauerkraut as well. Make room for it in your garden, this cabbage is for fall harvest.

Red Express

63 days. Open pollinated. A compact red cabbage for the urban garden! Solid, round heads weigh 2 to 4 pounds and have great flavor. Good choice for early harvesting while other longer growing cabbages grow up around them. Space at 8 inches with your later crop cabbages.

Wa Wa Tsai

50 days. Fast developing, dense, (sweet and) tender Chinese cabbage. Great for containers.

Cardoon

Cynara cardunculus

Cardoon is related to the globe artichoke. With cardoon the young tender leaves and undeveloped tender flower stalks are eaten rather than the flower bud. The thistle-like cardoon plant grows to a height of 3-5 feet and spreads over an area 6 feet in diameter. Very ornamental and drought tolerant. Produces attractive purple flowers in late summer. Full sun to part shade.

Cauliflower

Cheddar

68 days. Large, flavorful heads the color of cheddar cheese. The amount of beta carotene rivals that of carrots! A bright addition to salads and the color intensifies when you steam it. Great for spring planting.

Early Snowball

65 days. Open pollinated heirloom. Terrific early performer with a wonderful taste. Smooth 6-7" heads of tightly formed white curds are solid, crisp and tender--especially fresh from the garden! Plants are also compact and perfect for smaller gardens. This variety was introduced to American gardeners in 1888 by Peter Henderson & Company.

Graffiti

80 days. 'Graffiti' boasts an intense purple shade certain to draw attention. Add 'Graffiti' to your veggie dip platter along with 'Early Snowball' and 'Cheddar' for a Husky inspired element! Fades to bluish-purple when cooked though color can be retained by adding lemon juice to the cooking process. These heads need less protection than other cauliflower due to their pigmentation.

Purple of Sicily

75- 85 days. Sweet tasting and super colorful purple heads make for some fun cauliflower growing! Cooks to a bright green. Also good during our cooler weather bouts.

Vita Verde

71 days. Big, heavy green heads mature early on large plants. Can be grown for traditional harvest in fall or summer production in areas with moderate heat. Create a kaleidoscope with all four colors of cauliflower!

Chard

Bright Lights

55 days. Open pollinated. This chard mix will light up your garden with its green or red leaves and 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 mild and satisfying, use it in the kitchen as you would spinach. 'Bright Lights' Swiss chard was chosen as an All-America Selection Winner in 1998.

Fordhook Giant

60 days. Open pollinated. An impressive chard with large, frilly, dark-green leaves. The white stems are strong and thick, yet tender and crispy; chopped, they make a wonderful addition to a gratin. Plants can grow over 2 feet high but still fit well into a small urban garden. This variety is so productive and delicious, you'll be sharing it with your neighbors!

Golden

60 days. Open pollinated heirloom. Add some sunshine to your garden! This tasty beauty starts out with emerald-green baby leaves with yellow stems and veins. The yellow intensifies to a rich golden color at maturity. The flavor is mild and sweet as can be. Grows to 20-24 inches tall.

Peppermint

53-63 days. Colorful pink streaked 2-toned stems with dark green leaves. Looks great in a food garden, but consider Peppermint for a stunning edible plant display in ornamental beds.

Collards

Champion

60 days. Open pollinated. A super, cold-weather hardy variety of collard greens, 'Champion' has dark-green, large cabbage-like leaves that reach their peak of sweetness after the fall frosts touch their leaves. Plant now and harvest all winter long--you'll be so grateful for their sweet flavor!

Flash

55 days. Vigorous and uniform, this selection is slow to bolt resulting in dependable harvests. The leaves are broad and smooth and grow up to 24 inches in length. Collards love the frost and frost loves them, resulting in a sweeter flavor once they have had a frosty night in the garden. This collard grows back when cut to produce more greens through the fall and into the following spring. Try it in a crock pot with a savory black bean and shallot stew.

Morris Heading

55-85 days. Open pollinated heirloom. A green that will keep producing through the summer since it is slow to bolt. The thick, tasty leaves are perfect as a wrapper for summer veggie and rice mixtures. So tender that this green is referred to as the "butter collard". Forms a loose head and is more compact than other collards.

Old Timey Blue – NEW for 2016!

80 days. Open pollinated heirloom. Grown by the Blackwell family for over 100 years, they donated seeds to Seed Savers in 1989 to save the variety. Bluish leaves with a pink rib become sweeter and more colorful after a frost. The Blackwell family made a sauerkraut type dish from the tender leaves. Likes full sun but cool soil. Plant shading plants at its base for best effect.

Fennel

Perfection Bulbing

75 days. Open pollinated. 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. Try fennel raw for a refreshing and super-nutritious snack. Pairs well in soups with tomatoes and basil and tastes delicious roasted with potatoes.

Preludio Bulbing – NEW for 2016!

75 days. This is a very early fennel, sweet flavored and bolt resistant. Grows in an upright form to 24 inches. Great for spring and summer harvesting of the 4 inch bulbs. Keep well watered to form the best sized bulbs.

Zefa Fino Bulbing

80 days. This variety of Finocchio or Florence fennel was developed in Switzerland to produce large flat-round bolt-resistant bulbs. Delicious, licorice flavor from juicy stems. Enjoy it raw or bake it in gratins, tomato-based soups or put in a broth with steaming shellfish.

Greens

Braising Mix

28 days. A mix of Mustards, Kale, Tatsoi and Hon Tsai Tai, plant them all together into a bed reserved for brassicas and cut and come again throughout the season. This vigorous blend of spicy greens is delicious when tossed into a wok and then finished with a touch of water and seasonings. Try sesame oil, tamari, or even a balsamic vinegar to flavor.

Spicy Salad Mix

21 days for baby greens. Open pollinated. 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.)

Arugula Astro

38 days. Open pollinated. A mild flavored arugula with rounder, fuller leaves. Cold hardy, heat tolerant and fast growing, you can start cutting fresh greens within a few weeks of transplanting. Especially good for picking in the baby leaf stage.

Arugula Surrey

20-40 days. Open pollinated. A cross between wild Arugula and Arugula 'Astro' this is a fast growing and decorative choice for the salad garden. It takes on the mild flavor of 'Astro' with the lacier leaf of 'Sylvetta'. Disease issues are reduced due to its fast maturity rates. Eat it anywhere in its growth cycle for a delicious, spicy and nutty addition to your spring and summer salads.

Arugula Sylvetta

45 days. Open pollinated. 'Sylvetta' is a variety with distinct differences from your typical arugula in flavor and appearance. Its leaves are pointier with deeper lobes giving it a pretty, frilly appearance. The flavor is also spicier, and the plants remain low to the ground, delightfully spreading. Sylvetta is cold hardy and slower to bolt as well. It may even perennialize in your garden--a welcome attribute!

Chicory - Endive Tres Fine Maraichere Olesh

42 days. Open pollinated. A sweet endive! Large frizzy leaves with fine ribs, can be planted for late spring and really summer harvests.

Chicory - Escarole Batavian Broad

50 days. Open pollinated. This heirloom from the 1860's forms a tightly ruffled 12 inch head with a sturdy leaf. Milder in flavor than curly endives, this beauty will still provide that hint of sharpness in a salad or add depth of flavor to a summer soup. Can be planted again for fall harvest in the summer. Try tying up the outer leaves for a tender, blanched inner core

Chicory - Radicchio Palla di Fuoco - Chicory

60 days. Open pollinated. Its name means 'ball of fire' in Italian. We chose this radicchio for its lovely color in the garden and on the plate. The 5-7 inch heads are round and uniform with gorgeous dark red leaves. A member of the chicory family it has that distinctive tangy taste without getting bitter or bolting. A wonderful addition to mixed steamed greens, stir-fries, and savory pastries, try it grilled for a real taste sensation!

Chicory - Raddichio Virtus – NEW for 2016!

60 days. 'Virtus' produces 10 inch uniform heads with pale green outer and crisp white interior leaves. Grows well throughout the season, from spring to fall. Mild bitterness is a perfect blend with sweet lettuces and spicy arugula for a summer salad. Harvest the heads when firm and dense.

Corn Salad

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

Persian Cress

20 days. Open pollinated. Persian cress has a similar flavor to watercress but does not have to be grown in a bog! It has wide leaves with frilly edges and the taste is peppery, yet sweet. Grows well in very cool temperatures and you'll be enjoying it in tea sandwiches throughout early spring and again in the fall.

Watercress

10 days for first harvest, 60 days to maturity. Open pollinated. Great in salads and sandwiches, this member of the brassica family has been eaten and cultivated for over three millennia. Small, crispy leaves have a tangy flavor. Needs consistent watering.

Kale

Dwarf Siberian

60 days. Open pollinated. Add this beauty to your garden and make a rainbow planting of kale plants! This ruffled kale has a white stem and blue-green leaf and is tender enough to eat in a fresh spring salad. Fast growth and cold hardiness ensure this to be an all season plant. The frost can improve the flavor so be sure to keep some growing through the winter too.

Lacinato

45 days. Open pollinated heirloom. Also called Nero di Toscana, dinosaur kale, black kale, palm kale, and Tuscan kale. One of the most beautiful and tastiest 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.

Rainbow Lacinato

65 days. Open pollinated. A cross between 'Lacinato' and 'Redbor' kales resulting in a fancier 'Dino' kale for your garden! More productive than the typical 'Lacinato' and very cold hardy. The leaves vary in color and are attractive to add to a container collection of greens on your front porch. Use as you would any kale, in salads, soup or stir fry.

Red Russian

40 days for baby greens. Open pollinated heirloom. 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.

Kalette

Kalette Autumn Star

110 days. A new hybrid cross between fiber packed Brussels Sprouts and superfood Kale. 'Autumn Star' Kalette is a lovely bi-color variety that produces pretty 2 inch leafy florets on plants that grow like Brussels Sprouts. This is one of the earlier maturing of the new kalettes and the plants benefit from steady watering and good nutrition. Keep the pH in the 6.5 to 7.5 range for best production. The sweet and nutty flavor pairs well with citrus and nuts in salads, mushrooms and rice in hot dishes.

Kalette Snow Drop

138 days. A new hybrid cross between fiber packed Brussels Sprouts and superfood Kale. 'Snow Drop' Kalette is a pretty tri-color variety that produces pretty 2 inch leafy florets on plants that grow like Brussels Sprouts. 'Snow Drop' is a good choice for letting overwinter. The plants benefit from steady watering and good nutrition. Keep the pH in the 6.5 to 7.5 range for best production. The sweet and nutty flavor pairs well with citrus and nuts in salads, mushrooms and rice in hot dishes.

Kohlrabi

Azure Star

55 days. Open pollinated. A beautiful, deep purple star in the garden! 'Azure Star' is juicy and peppery when sliced up fresh from harvest or wait to pick this beauty until kissed by the frost in fall for even more sweetness.

Gigante

130 days. Open pollinated. This kohlrabi can feed a crowd! Crispy and mildly tangy, this veggie does not get woody even if it grows enormous. Plant in spring for a late fall harvest. Makes a great coleslaw with other late fall veggies.

Leeks

Bleu de Solaize

110 days. Open pollinated heirloom. Lovely 19th century French heirloom with blue-green leaves that turn violet when touched by frost. Extremely cold hardy, this variety will last long into the winter with a light straw mulch. The flavor is mild and sweet.

Giant Musselburgh

80-150 days. Open pollinated heirloom. Huge leeks! Mild and tender stalks growing up to 15 inches long and 3 inches wide. This Scottish variety is great for bunching or over-wintering. Slow to bolt in the spring.

King Richard

75 days. Open pollinated. The easiest of leeks to grow. No silly mounding of soil and they are ok with crowding which will result in tender baby leeks in late spring. Plant now to harvest and cook with the first tomatoes and beans for summer.

Lettuce

Gourmet Salad Mix Variety

45-55 days. Open pollinated. A delightful early summer blend of colorful mild greens designed to give you a staggered season of harvest. Cut as baby greens and fill the salad bowl or divide the plants when you transplant them into the garden.

Butterhead - Drunken Woman Frizzy Headed

55 days. Open Pollinated. The name says it all! This is a delightfully frilly, colorful and butterhead type lettuce that forms a pointed head when fully mature. Best when harvested as a full head for the tender inner leaves. 8 inch plants are splashed with green and red. Slow to bolt.

Butterhead - Flashy Butter Oak

54 days. Open pollinated. Pretty! A mild flavored lettuce with a crisp buttery texture. Compact heads of puckered, emerald green, oak-shaped leaves are splashed with flashy, maroon speckles. Mix it with other unusual lettuces and create an edible masterpiece of color!

Butterhead - Kweik

50 days. Open pollinated. Kweik is a great choice for cool season gardens or unheated greenhouse growing. The soft, lime green leaves are tender and buttery. Small, loose heads form rapidly but will bolt in warmer weather. Very good resistance to downy mildew, tip burn and stem rot.

Butterhead - Marvel of Four Seasons

60 days. Open pollinated heirloom. Also known as Continuity. This butterhead type lettuce is a French heirloom that has been grown since at least 1885 when it was described in Vilmorin's The Vegetable Garden. Soft but crisp, like the best butterheads, it has a beautiful rosy blush toward the outer parts of the leaves that darken with cooler weather. Truly a beautiful and tasty sight to behold!

Butterhead - Pirat

55 days. Open pollinated. This gorgeous heirloom gets high marks for taste and texture when compared with other lettuce varieties. The tender, red-tinged heads are heat tolerant and have good disease resistance to downy mildew, tip burn and stem rot. Similar to Merveille des Quatre Saisons but with tighter heads and better bolt resistance.

Butterhead - Speckles

50 days. Open pollinated heirloom. A beauty that the Amish have enjoyed for generations. Compact, tender leaves that are speckled with purple. The best salad you will ever grow and eat! Adds sparkle to containers and tolerates part shade.

Butterhead - Tom Thumb

55 days. Open pollinated heirloom. Small and elegant, Tom Thumb is a butterhead lettuce. About the size of an apple when full grown, wait until the head is fully formed and harvest the whole thing. Crisp and soft, the leaves will make great edible cups to fill with your favorite tuna or egg salad! This cutie does not hold up well in the heat so plant early spring or late in the summer for a fall crop.

Crisp / Batavian - Mottistone Crisp / Batavia

55 days. Open pollinated. Unique French Crisp/Batavia type lettuce that is apple green with striking maroon freckles. Upright habit, medium size, good texture and pleasing flavor. Beautify your edible landscape with this disease-resistant variety.

Crisp / Batavian - Nevada – NEW for 2016!

55 days. Open pollinated. Great variety to take you into the summer garden, 'Nevada' has crunchy green leaves with a lovely ruffle. Bolt resistant and disease resistant also. Try some as a base for a Cobb salad where the crisp leaves hold up well to being combined with lots of different ingredients.

Leaf - Black Seeded Simpson

42 days. Open pollinated heirloom. One of the earliest and most popular looseleaf lettuce varieties. Quickly produces large heads of crinkly and juicy light-green leaves. Good cutting lettuce. May have originated from England circa 1850 and it was introduced by Peter Henderson & Co. of New York around 1875.

Leaf - Lollo Rossa – NEW for 2016!

50 days. Open pollinated. Deeply frilled red edges on a green base make this a striking leaf lettuce for any salad or sandwich. Mild flavored. Perfect choice for a cut and come again lettuce in your spring garden, cut to 1 inch at the base and let it regrow into the summer.

Leaf - Merlot

55 days. Open pollinated. A stunner of a plant with deep maroon leaves. Very crisp and thick leaves that hold up well after picking. Very high in antioxidants and will add amazing color to salads.

Leaf - Red Fire

55 days. Large, loose heads are green at the base and dark red at the ruffled leaf edges. It is suitable both for cool and warm conditions and retains its crisp fresh flavor throughout the season. Similar to Red Sails but better for full size heads that are fuller and larger in size

Romaine - Flashy Trout's Back

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

Leaf - Regal

21 days for baby greens, 50 days for large leaves. Open pollinated. These deeply lobed leaves will add a splash of emerald green beauty to your salad mix. Delicious as cut baby greens or wait to harvest full sized heads. Resistance to tip burn, powdery mildew and bacterial leaf spot.

Leaf - Vulcan

50 days. Early maturing bright red leaf with interior green to the center of the plant. Super tender and durable even through heat. Disease resistant too! The leaf is crispy like the Batavian types and holds up well for summer picnic salad.

Romaine - Coastal Star

57 days. Open pollinated. A tall, dark and handsome green Romaine lettuce. Producing heavy heads with firm ribs, the crunch of 'coastal Star' will suit a robust Caesar Salad or do well on a picnic sandwich. The flavor stays sweet into the summer heat.

Romaine - Outredgeous

52 days. Open pollinated. One of the reddest romaines out there! A stout grower that can be harvested leaf by leaf or saved as a beautiful salad bouquet.

Romaine - Rouge d'Hiver

60 days. Open pollinated. A French heirloom from the 1880's, this red romaine shows off more auburn colors when the weather is chilly. Produces compact 10-12 inch heads that are reddish brown on the outside and green towards the center.

Onion

Ailsa Craig Exhibition

110 days. Open pollinated heirloom. This onion is also known as "Exhibition" because it is one to grow for your county fair! The enormous slightly oval pale straw-colored globes are sweet and mildly pungent. Eat them quickly because they only store for a short while. This onion was named after Ailsa Crag, a small steep-sided island off the west coast of Scotland.

Borrettana Cipollini

110 days. Open pollinated heirloom. 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.

Copra

100 days. Copra is the standard for long-term storage. A yellow-skinned, medium-sized onion, this variety actually sweetens in storage--just in time for the holidays! It is also known for its drought-tolerance, which is a plus in our dry summers.

Evergreen Bunching

75 days. Open pollinated heirloom. 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. If you leave some behind when you harvest, they will form new onion side shoots every season.

Long Red Florence

100-120 days. Open pollinated heirloom. Hard to find regional red onion variety from Florence, Italy. Beautiful long bottle-shaped bulbs with a mild and sweet flavor. Best for fresh eating.

Pacific Pearl

50 days. Open pollinated. Plant these onions now and enjoy them with your fresh peas in June! Pearl onions are meant for fresh harvest only and therefore can be enjoyed in salads, for pickling and edible garnish. They can be grown in succession almost year around. The greens can be used just like green onions even before the bulbs are ready.

Red Baron Scallions

60 days. These small bunching onions will hang onto their vivid burgundy color through all stages of growth. Small bulbs begin forming when they reach 12-14 inches tall. The mild flavor is delicious in salads or pickled. Good for winter gardening in milder climates. Stores relatively longer than other red onions.

Red Wing – NEW for 2016!

118 days. Glossy, deep red onion with great storage qualities. Color continues to develop even when stored. Perfect sandwich onion or cut into small dice for a colorful potato salad. Get into the ground early in the spring to develop those large bulbs.

Rosso di Milano

105 - 110 days. Open pollinated. This is the highly prized red version of this famous Italian onion from the Milan region of Northern Italy. Mildly hot and midsize with flat tops that taper to a barrel-shaped bottom. A long to intermediate day type that tolerates cool climates. Excellent keeper by any standards.

Walla Walla Sweet

125 days. Open pollinated. 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.

Peas

Shelling Pea - Green Arrow

60-70 days. Open pollinated heirloom. If you are looking for a great shelling pea, this is a good choice. Plants grow 24-28 inches but push out loads of pods- each 4-5 inches long and filled with 8-11 yummy little peas. Enjoying the fresh taste of garden peas is an old-time treat not enjoyed much anymore. These guys are so worth it!

Shelling Pea - Tall Telephone – NEW for 2016!

75 days. Open pollinated English heirloom. This is the classic tall pea vine, stretching up to 6 feet. Provide sturdy support and be rewarded with a harvest of large pods with 8-10 large, sweet peas in each. Great for fresh eating or for freezing if you can get them home from the garden!

Snap Pea - Magnolia Blossom NEW for 2016!

80 days. These 6 foot vines produce bi-colored purple and pink flowers, snap peas AND many hypertendrils. Hypertendrils plants make enlarged tendrils in place of some leaves and also open the plant to air flow, reducing disease issues. They are delicious, tasting just like the snap pea itself. For best flavor, pick the peas before strings turn red. Cold hardy vines make these great to get into the garden right away! Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

Snap Pea - Sugar Anne

52-62 days. Open pollinated. You don't need to trellis these self-supporting little vines. They only grow 2' tall! This relative newcomer to the pea scene will let you enjoy an early harvest of crunchy, sweet pods. Great for a kid's crop.

Snap Pea - Sugarsnap

58 days. Open pollinated. This early season pea will give you tons of juicy pods on 5' vines. Put a crunch in your salads and favorite stir fry dishes. Good disease resistance.

Snow Pea - Mammoth Melting

65 days. Open pollinated. Long, long pods on tall 5-6' vines. These produce exceptionally large, pretty white flowers and delicate, crunchy pods. Wonderful right off the vine; see if any make it home from the garden to the kitchen! Disease resistant.

Snow Pea - Oregon Giant

70 days. Open pollinated. Oregon Giant has super-sweet, 5" long pods that will extend your pea season! Trellis these big guys and watch them grow! Disease resistant.

Snow Pea - Oregon Sugar Pod II – NEW for 2016!

68 days. Open pollinated. Vigorous but dwarf plants up to 30 inches need no formal supports. Bears large crops, sometimes with 2 pods per cluster. Resistant to pea virus, common wilt and powdery mildew. Great for freezing. Developed by Oregon State University. Pick while flat for best taste and texture and steam lightly and toss with sesame oil and soy sauce for a quick dinner veggie.

Spinach

Bloomsdale

40-60 days. Open pollinated. This is your classic dark green spinach, thick and meaty, tender and tasty! Appealing savoyed leaves can be eaten young in salad mixes or picked when larger and more substantial. Delicious stuffed into pastas, pies and quiches. Vigorous, prolific grower that is slow to bolt in the summer.

Flamingo

37 days. This Asian leaf spinach has dark green, arrow shaped leaves on long stems. It grows quickly but is slower to bolt than some other spinach varieties. Prefers cool spring and fall temperatures. Downy mildew resistant.

Red Kitten

23 days for baby greens, 34 days for full size. Smooth leaves on fairly upright plants. Use for baby leaf production in the early spring or full size bunching in the fall and winter.

Space

40-50 days. This smooth leaf, slightly savoyed spinach is slow to bolt and is incredibly delicious fresh or cooked. The upright growth produces deep-dark green leaves. It is recommended for spring, summer, and fall planting, and has an extended harvest period.

Tyee

40 days. Dark green leaves with upright growth habit. Known for its bolt resistance and vigorous growth. Suitable for spring, summer, and fall crops. Ideal for overwintering.

Strawberry

Alpine - Alexandria

Perennial. Open pollinated. This is an improved selection that features bright red fruits that are twice the size of wild berries. The compact, heavy blooming plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Though runnerless, these perennial plants will often naturalize in the garden--a welcome attribute!

Alpine - Pineapple Crush

Perennial. A great clumping strawberry with small but intense pineapple-flavored white berries.

Everbearing - Quinault

Perennial. Everbearing variety. Large berries from June til frost. This large, red beauty was developed at WSU and is fairly new to the scene. Use as a ground cover, border or in containers. Fruit ready to eat 4-5 weeks after planting.

Everbearing - Seascape

Perennial. Super-early, everbearing variety developed by UC Davis. Extremely high yielding, incredibly sweet and wonderfully large berries are as close to they come to perfect. Plants are resistant to viruses and are easy to grow as they do well in a variety of growing conditions.

Everbearing - Tri-Star

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

June Bearing - Earliglow

Perennial. 'Earliglow' will produce medium large, bright red berries with great shape. Good for freezing and canning but also lovely for fresh uses as they hold their shape well. Sets and ripens faster than other varieties. Satisfy your strawberry tooth by planting 'Earliglow' with another variety like 'Totem' for different qualities!

June Bearing - Puget Reliance

Perennial. 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.

June Bearing - Shuksan

Perennial. A popular Oregon variety, a standard of the industry. This June bearing strawberry produces consistently heavy crops of dark red, flavorful berries. Eaten fresh or frozen this berry makes a wonderful treat any time of the year. Released in 1970. Very winter hardy.