

2021 VEGETABLE DESCRIPTIONS

It's Spring, Get Growing!

With Helia Native Nursery



Enjoy fresh food right from your garden with our amazing selection of seedlings.

We are offering a wide variety including, heirloom, asian, old world, and tried-and-true favorites.

BLAUER SPECK KOHLRABI

This old German heirloom produces gorgeous, violet-blue frosted globes. The name translates to “Blue Bacon Kohlrabi,” thanks to the hypnotic blue color and ultra fine-grained, buttery-flavored stems. Originally introduced in 1914, the large, flattened stems have an incredible storage life, which was of paramount importance before the advent of modern refrigeration. This old commercial variety is perfect for small farmers and backyard gardeners. Blauer Speck has small, sparse leaves, more conducive to a tight planting in order to save space in the garden.

CALIFORNIA WONDER PEPPER

70 days. The standard green bell pepper. A nice size with very good yield; a popular old-time variety.

DETROIT DARK RED BEET

55 days. The most popular, old standard, all-purpose red beet; uniform and smooth, with blood red flesh that is sweet and tasty. 14-inch tops make good greens. Heirloom variety introduced in 1892.

ROUND TROPEA ONIONS

Famous in Italy as the Cipolla di Tropea, it is grown on the clay cliffs descending Mount Poro. It was brought to Calabria by the Greeks, who discovered it via the Assyrians and Babylonians. Deep purple, rounded and at times elongated, bulbs have an extraordinary sweetness and amazing delicate scent with a light and enjoyable taste. Much sought after by gourmet chefs, it can also be baked, boiled, and used as a filling for omelettes. In Tropea, it is also used to produce a delicious onion marmalade.

HOPI TURQUOISE CORN

Truly breathtaking blue corn said to originate from the Hopi people of the Southwest. This variety yields lovely ears with colors ranging from slate blue to brilliant turquoise with some surprise purples. Used locally in atole and ground for cornmeal, kernels are both flour and dent types, both often bearing on the same ear. Ears typically run 6 to 12 inches long, and are produced usually one per 4-to 5-foot stalk. It has grown well even at 8,000 feet elevation, indicating tolerance to wide temperature swings and cool soil. Fairly early to mature, it is ready for harvest at about 90 days from sowing. Our grower received his original seed in 1986 from John "Eesawu" Kimmey, an educator and visionary of sustainable Native agriculture who worked extensively with the Hopi people and founded the Talavaya Center, an early heirloom conservation project.

MONTANA LAVENDER CLAY CORN

A stunning lavender colored flour corn with long slender 8-12 inch long ears in an attractive pastel shade that produces silky, soft cornmeal. This vigorous and early producing corn was bred by Ed Schutlz of Montana. Ed has made a name for himself as an expert corn breeder with great knowledge and respect for the Native American corn varieties that he loves to work with. One look at the unmistakable lavender kernels shows that this blended Native American variety is descended from the lavender parching corn of the Mandan tribe. In 1808, Thomas Jefferson received seeds of a lavender colored, Mandan Red Clay corn; he reported that the seeds were given to him by Lewis and Clark from their 1804 contact with the Mandan tribe in present day North Dakota. Schultz has taken the lovely lavender-clay color and rugged cold hardiness of Mandan corn while making for more slender and uniform ears and short, stout plants. A stellar feat of breeding from a solid foundation of superlative ancient genetics.

COSTATA ROMANESCO SQUASH

The famous Italian/Roman ribbed zucchini. The distinctive, long fruit is ribbed; medium green-striped skin; rich and very flavorful. The cut slices are lightly scalloped. It is also popular to fry this squash whole, when it is small with the flower still attached. Costata Romanesco is also the quintessential,

blossom zucchini thanks to larger, sturdier, tastier blooms that stay fastened to fruit better than other more flimsy varieties. It has been a top choice for blossom production in Italy for hundreds of years--as evidenced in a painting titled, "Fruitvendela" (fruit vendor) by Vincenzo Campi painted in Milan in 1580. In this painting, squash blossoms from costata romanesco zucchini are depicted atop a market table. This depiction is the first evidence of Italians using squash blossoms as food where it is called "Fiori di Zucca". The squash blossom is a type of ephemeral, summer delicacy that is as fleeting as it is sumptuous. We love to take advantage of the brief, squash blossom season; harvesting these large blossoms for sautéing, stuffing and frying or to add a "pop" of color to salads.

LEMON CUKE CUCUMBER

60 days. The shape, size, and color of a lemon, but with super-sweet flavor! This cucumber was famously peddled by one snake oil salesman as a genuine cross between an orange and a green cucumber. The huckster claimed that he had plucked an orange blossom from his daughter's bridal bouquet (orange blossoms were a popular bridal flower in those days) and used it to pollinate a cucumber plant! These "true lemon cucumber" seeds were sold at a bargain price of \$1 per seed! Indeed, the lemon cucumber is a pretty convincing fake, with round, lemon-yellow fruit and a swollen blossom end, just like a real lemon. Alas, the lemon cuke is a true cucumber, a result of naturally selecting for round, yellow fruit. The lemon cucumber originated in the late 19th century and was introduced to the U.S. in 1894. The tasty fruit is low in cucurbitacin, that naturally occurring cucumber chemical that accounts for a slightly bitter taste. The flesh is citrusy and adds a real zip to salads! Fantastic for kids' gardens. One of our all-time favorite garden crops!

SAXA 2 RADISH

Popular European radish that matures in just 18 days; wow, they are quick! The earliest radish we have grown. Bright red, smooth, round, perfect globes are crisp and delicious. Pretty and productive. Ready when tops are just 4 inches tall!

BLUE BEAUTY TOMATO

80 days. This recent Brad Gates introduction was selected from a cross between 'Beauty King' and a blue tomato. Fruit is modest beefsteak-type slicer, weighing up to 8 ounces, and the flavor is as good as its outstanding antioxidant content! Gorgeous, deep blue-black shoulders make this unique among slicing types. Excellent potential for market, as the fruit holds well on the vine. Sunburn and crack resistance are a welcome bonus.

BUENA MULATA HOT PEPPER

A very rare, extremely productive, and stunning hot pepper being offered exclusively through Baker Creek! William Woys Weaver introduced us to this pepper from his grandfather's collection. His grandfather received the pepper from African-American folk artist Horace Pippin in 1944. A

chameleon-like pepper that undergoes color changes during ripening; violet to pinkish-flesh color, then orange changing to brown, and eventually to a deep red. The long, round pods reach 6 to 7 inches in length and undergo a unique flavor change as they ripen, with the reds being more sweet and meatier than the violet. The stunning plants also make wonderful potted specimens.

GANJYU BITTER MELON

An extra-large light green heirloom from Japan. Fruit is large and uniform with a great flavor. The bitter melon is a dietary staple on the island of Okinawa, famous for its people's longevity. The Okinawan people have been known for great health and record-breaking longevity for almost 1000 years, largely in part to their healthy diet. Bitter melon, called Goya in Japan, has been identified as a crucial staple of the famous Okinawan longevity diet, which is also part of the Blue Zone Diet. Goya champuru is a popular Okinawan stir fry bitter melon recipe, very commonly eaten by Okinawa's centenarian residents. We love the vitamin-rich, miraculous fruit.

CANTARE BEAN

Bush. 50-55 days. Superior producer of nice straight dark-green pods for snaps. The slim 4-5-inch pods are stringless, and the flavor is every bit as outstanding as the yield! This French variety makes a fine crop for market growers or home gardeners. Excellent tolerance to bean mosaic virus.

GLASS GEM CORN

105 days. Amazing color! Indescribably beautiful flint or popcorn comes in an endless range of colors. The translucent kernels really do shine brilliantly like glass – on the cob they resemble strands of glass beads! The 3- to 8-inch ears are consummately decorative, but edible and delicious as well. Makes firm little morsels when popped; can also be parched, ground into meal, and more. Sturdy plants reach to 9 feet tall and throw numerous sideshoots where the season is long enough. Bred from a number of Native varieties by Carl "White Eagle" Barnes, the famous Cherokee corn collector to whom we owe our gratitude for his life's work of collecting, preserving and sharing so many Native corn varieties.

TOBAGO SEASONING HOT PEPPER

(*Capsicum chinense*) A traditional ingredient in jerk seasoning in the Caribbean. These gorgeous scarlet peppers reach 2-3 inches long and pack just the right amount of spice for medium to spicy preparations. It delivers the fruity overtones of a habanero, but with just 500 Scoville Heat Units, it is much milder than a traditional habanero.

SUNSET RUNNER BEAN

65-70 days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods. Equally wonderful whether used as fresh snaps, canned or frozen, or as shell beans. Lovely!

QUINOA - CHERRY VANILLA

(Chenopodium quinoa) 90-120 days. 3 to 5-foot tall plants are smothered in frothy masses of cream-to-pink flower heads. Dazzling enough for the most elegant border (or illicit, front-yard garden!) but eminently practical, like all quinoas, for greens or grain.

JACK BE LITTLE SQUASH

(C. pepo) 90 days. This tiny, cute pumpkin weighs just 8 ounces; flat and ribbed. These are highly popular and a top-selling fall crop. The flesh is good to eat, and the skin is bright orange. This type of squash may have been developed in the Orient, as pumpkins of this type are offered to the 'Spirits' by many in Thailand, where they come in 4 or 5 colors.

TOMATILLO PURPLE

(Physalis ixocarpa) 70 days. An electric violet color and sweet fruity flavor make this the most exciting tomatillo we have seen. Plants are prolific covered in large glowing orbs that are mostly purple with just a few partially green fruit in the mix (it should be noted that more sunshine will produce a more pure purple fruit. Many are a bright violet color throughout their flesh. Much sweeter than the green types, it can be eaten right off the plant. We love this nutrient-rich fruit for making sweet and spicy salsas and for experimenting in our heirloom kitchen!

ZULU SWEET PEPPER

This impressively 'eggplant black' colored bell pepper is crisp with thin flesh. It has an amazing piquant aftertaste of spicy zip minus the nip of a hot pepper, and this sweet pepper is sure to please even the toughest critic! Zulu pepper would be a great addition to salsa and salads. A beautiful pepper from Poland.

RED URSA KALE

From Portugal, Germany, and China, kale has made traditional soups and provided people with their staple greens. While Red Ursa is a relatively new addition to the rainbow of kales, its roots run deep. The Red Russian and Siberian kales originate from northern Europe and northern Asia, and some of the varieties have been traced back to Russian traders migrating to Canada in the late 1800s. Kale is a crop that has evolved and cross-pollinated over the years, and Frank Morton of Wild Garden Seed in Corvallis, Oregon, has kept this tradition going with his kale breeding efforts. In the '90s he crossed a Siberian Kale with a Red Russian Kale to form what is now Red Ursa. In 1997, Red Ursa was entered into the National Variety trials and chosen as one of the top five vegetables of the year! This extra frilly version of a Red Russian kale with striking dark red to purple stems and rich green leaves. Tastes like kale should with meaty leaves complemented by a sweet stem. A delight eaten raw or cooked. (65 days to maturity, 24-inches tall and wide).

CALIMA BEAN

Bush. 50-55 days. French filet type pods of dark green color, slim straight shape, and superior flavor! Pods are held conveniently at the top of the stocky bushes; pick them when no thicker than a pencil. Fine for fresh use, canning, and freezing.

GOLDEN BEET

Best Seller! 55 days. This variety dates back to the 1820s or before. The very sweet beets are a rich, golden yellow, and they won't bleed like red beets. The greens are also very tasty. The most popular variety with our staff.

BLACK TURTLE BEAN

Bush. 95 days. Splendid dark purple-black bean that is widely grown throughout Latin America, and known there by numerous common names. The compact bush plants are very productive and yield reliably even in the north! Flavor is rich and texture is meaty—try these in vegetarian chili or as frijoles refritos in burritos. Due to the coloration, this variety offers the bonus of a high anthocyanin content, too! We offer a select northern hardy strain that has been grown for many years by the Doug Baty family of Dixon, Montana, but originally collected in a village in Mexico.

NADAPEÑO PEPPER

Love the flavor and crunch of jalapeño, but can't take the heat? This truly heatless jalapeño is perfect for those with sensitivity or aversion to the heat of traditional jalapeño peppers. Great for pickling, stuffing, poppers and salsa. This variety is very early and prolific!

ZLOTY LAN CHAMOMILE

(*Matricaria recutita*) This Polish chamomile is bigger and higher yielding than the standard and is easy to grow at home from seed. It has a wonderful aroma and is used to make teas. Chamomile is one of the herbs used in biodynamic compost preparations and has a high level of essential oils. The compounds in this herb have been extensively studied for their health benefits, though it's contraindicated in pregnancy or for those taking blood thinners.

BLACK BEAUTY TOMATO

World's Darkest Tomato-- the darkest tomato we know! A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage. Our own Dave Kaiser tasted it at the 2015 National Heirloom Exposition and proclaimed it as the BEST tomato he had ever eaten!

D'ELNE CELERY

(*Apium graveolens*) This short and stout, refined and reliable celery hails from France. We love this variety for its relative ease of growing and nutritious green stalks with gourmet flavor. It performed very well in our trials and our taste tests. These upright, tidy plants average 18 inches tall and have crisp, sweet flavor. Growing gorgeous celery can be easy when you choose an easier-to-grow variety like this and provide rich soil, even moisture and relatively mild weather.

BIQUINHO YELLOW HOT PEPPER

80 days. A tiny yellow Brazilian pepper, tangy and sweet with a nice kick of heat. One plant will produce an average of 100 little peppers and will grow around 24 inches tall. It can be eaten fresh as snacks, cooked in soups, and is really amazing pickled in vinegar. You will love this unique looking little pepper!

SUNRISE BUMBLEBEE TOMATO

70 days. Chefs love the luminous swirls of reds and oranges, inside the fruit and out! Everyone loves the sweet, fruity taste, too! Oblong little fruit weighs barely an ounce, and sometimes shows a pronounced beak at the blossom end. Another member of the incredible new 'Artisan' series.

CARDINAL BASIL

At last, someone has bred a basil to accentuate the stunning flower heads! Still a culinary basil, but the rich purple flower heads are huge! Use the flowers in arrangements, the leaves in your favorite recipes. A very choice milestone of conventional plant breeding!

EARLY MIBUNA

45 days. An under-the-radar culinary gem, Mibuna is one of the lesser known of the dento yasai, or traditional heirlooms of Japan. This buttery tender and mild green makes delectable salads or is good lightly stir fried. It's also amazing pickled. This early-to-mature and cold-tolerant green is a perfect addition to the market gardener's repertoire. No garden should be without this world-class salad favorite!

LEUTSCHAUER PAPRIKA PEPPER

A lovely drying pepper that comes from Matrafured, Hungary. It has been grown there since the 1800s when it was brought from Leutschau (Slovakia). The short, erect plants grow fast and are loaded with medium-hot paprikas sporting a sweet aroma and crisp texture. Its great flavor, uniform shape, and thin walls make it terrific for smoking, drying, and grinding to a delicious spicy powder. Very rare and not often found outside of its native Hungary!

CHEROKEE TRAIL OF TEARS BEAN

Pole. 65 days. This heirloom was brought from Tennessee by the Cherokee people as they were marched to Oklahoma by the federal government in 1839 over the infamous "Trail of Tears" that left so many dead and suffering. This prolific variety grows on vigorous vines. It is good as a snap or dry bean and has shiny, black skin.

SUCCOTASH BEAN

A rare, ancient bean from the Narragansett Indian tribe of Rhode Island. This uniquely shaped, dime-sized bean closely resembles a kernel of corn. This variety was used for succotash -- the iconic indigenous northeastern dish of corn and beans that historians believe was served at the first Thanksgiving. This bean is ideal for the north, particularly on the coast.

BULL'S BLOOD BEET

50 days. This beautiful beet has deep reddish-purple leaves! Very sweet and delicious; the baby leaves are a rage in salads. The beets are tasty too, and have pretty pink rings inside.

Our best variety for production of vitamin A in the leaves; one serving contains about a days worth of A!

ROMANESCO ITALIA BROCCOLI

A true and popular Italian heirloom with stunning, apple-green heads that are superbly flavored. Its fractal form is a fascinating logarithmic Fibonacci spiral. This variety is widely grown in northern Italy. A must with many of the finest chefs.

YELLOW SWEET SPANISH ONION

Long day. One of the best yellow onion varieties. Excellent choice for beginner gardeners, this is one of the easiest and most adaptable onions to grow. The large fruit easily grows to 1 pound each and with good storage quality. Large Sweet Spanish is a staple for the home gardener and market farmer looking for a reliable and flavorful heirloom onion.

POBLANO PEPPER

75 days. One of the most popular chilis in Mexico! 3- to 6-inch heart-shaped fruit is usually of gentle heat, at around 2000 Scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruit turns a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season.

GREEN FULL HEART CORN SALAD

(*Valeriana* spp.) Centuries ago this highly nutritious foraged wild plant of Eurasia was recognized for its soft, supple texture and nutty flavor and brought into cultivation. The delicate culinary nature of mache belies its unparalleled cold hardiness, making it the perfect winter or cool season green and ideal for winter market farmers. Picture winter salads, resplendent in antioxidants and vitamins harvested straight from the garden or cold frame! Mache is especially rich in Vitamin C, essential for a healthy diet, especially in the winter months! A culinary specialty crop of the Nantes region of France.

REBEKAH ALLEN TOMATO

70 days. The first tomato we harvested in our 2014 Missouri garden. This pink slicer boasts positively superb flavor—everyone who tried it was impressed! The flavor is perfect—an ideal balance of sweet to tart, with complex “old fashioned” undertones. Heavy yielder of large pink fruit on vines that appeared to have some disease resistance.

DAKOTA BLACK POPCORN

Dark reddish-black ears are quite attractive for fall decorations or popping into tasty popcorn! This variety is easy to grow and does well in almost all growing climates. Fun for children's gardens.

MISSOURI PINK LOVE APPLE TOMATO

Big, pink fruit are very rich-tasting, certainly a favorite pink tomato. This potato-leaf variety has a long history in the "Show Me" state. It was grown since the Civil War by the Barnes family, who grew it as an ornamental, believing (as many people did at the time) that tomatoes or "love apples" were poisonous. We are grateful the Barnes family kept this variety going so we can enjoy the wonderful fruit today.

WHITE SCALLOP SQUASH

50 days. A very ancient Native American heirloom squash, grown by the Northern tribes for hundreds of years. This type was depicted by Europeans back to 1591, and is one of the best-tasting and highest-yielding varieties still around today! Great fried or baked. Flat fruit with scalloped edges--beautiful!

MERVEILLE DES QUATRE SAISONS LETTUCE

48 days. A pre-1885 French heirloom; crisp and tender. The fine-flavored leaves have a reddish color. It is becoming popular again.

ST. VALERY CARROT

70 days. The Vilmorins of France mentioned this variety in 1885 and said it had been grown a "long time" then. A large, handsome variety with bright red-orange roots; smooth, 10-12 inches long and 2-3 inches in diameter. Sweet & tender. Rare. Our favorite!

STRAWBERRY SPINACH

(*Chenopodium capitatum*) An old-fashioned plant that is poised for a comeback! Native to moist mountain valleys of North America, but also popular in Europe dating back to the 1600s. Plants are fascinating; the arrow shaped leaves remind us that it is a relative of spinach and the flavor and nutritional profile are reminiscent of spinach as well. Perhaps most intriguing quality is its small bright red berries! Young under ripe berries will be mild in flavor and appropriate for salads and savory applications, allow the berries to fully ripen to a deep crimson for juicy sweet flavor. We find the ripe berries to have a watermelon-berry flavor, addictive for snacking and irresistible for deserts. Like its spinach cousin, the leaves are high in oxalates so those with sensitivities to oxalates should take note.

The delicious edible berries contain small seeds that in very large quantity may have some toxic effects, but are considered perfectly safe when consumed in relative moderation. The very easy to grow and adaptable plants grow in a similar fashion to their wild cousin, lambsquarter. The original seeds for this particular variety were found in a monastery garden in Europe.

BUTTERCRUNCH LETTUCE

65 days. Classic butterhead type was the standard for many years. Soft, buttery-textured leaves enclose a crisp, juicy, loose inner head of blanched, sweet-tasting leaves. Very heat-tolerant and slow to bolt, Buttercrunch stays mild long after others have turned bitter. Developed by George Raleigh, Cornell University, and an All America Selection for 1963.

CHINESE RED MEAT RADISH

The colorful “Beauty Heart” radish of historic China has 4-inch round roots with white-and-green skin, but the magic is in their rose-red center, which is sweet, crisp, and delicious. A good radish to add color to salads and stir fries; must be grown in cool weather and does best when fall planted. These taste incredible when harvested in the late fall or early winter, sweet and flavorful, almost like a crisp fruit. Sometimes called “Watermelon Radish” at market. Among the most important vegetables in our kitchens each winter. It is a root that most kids love and packs an extra load of antioxidants in its sweet, red flesh.

NARANJILLA

(*Solanum tomentosum*) A very unique fruit from the Andes. Delicious sweet-and-sour taste, orange flavor; 2-inch fruit is round and yellow-orange in color, perfect for making delicious juice. In 1760, Mr. J. de Santa Gertrudis Siera called it “nectar of the gods” and “the most delicious that I have tasted in the world.” This plant takes at least 6 months to bear and is quite attractive as a potted plant. This year we started plants indoors about Feb. 1 and started to harvest fruit by mid-September in the garden.

AMSTERDAM PRICKLY SEEDED SPINACH

Traditional crop in Europe for generations. This type was grown by Thos. Jefferson in the early nineteenth century. In 1806, Bernard McMahon of Philadelphia said it was “the hardiest kind,” and that may well be true to this day. Leaves are more pointed and arrow-shaped than the common type. The sturdy plants yield over a long season, producing flat, tender, medium-green leaves with red-tinged stalks. Slower to bolt than ordinary spinach. Traditionally sown in late-summer or early fall for harvest through autumn and into winter.

RICHMOND GREEN APPLE

Super sweet fruit is crisp, like an apple! A unique heirloom from Australia, where it is still popular. The fruit is the size of a lemon but is of a beautiful lime green color. These are excellent for eating: very mild, sweet and juicy. Hard to find and really fun to grow. Excellent flavor! This is an annual favorite at the Baker Creek farm and is truly bitter free. We eat these green globes skin and all.

FISH PEPPER

80 days. An African-American heirloom popular in the Philadelphia/Baltimore region. A chili pepper notable for its unique history. Fish pepper plants are like no other, with striated and speckled white and green leaves; the compact 2 foot tall plants stand out, even for their small stature. The peppers themselves are a feast for the eyes. Starting as a solid creamy white, they develop into a light green with dark green striations, turning orange with dark brown striations until they finally mature into solid red peppers of flavorful culinary fire. The fish pepper more than likely originated in the Caribbean and was introduced to the mid-Atlantic region in the 1870s, where it gained a strong foothold in the oyster and crab houses of the area. The young cream-colored peppers were used for adding a kick to the creamy sauces that topped seafood. The pepper was kept as a secret ingredient in these dishes and its part in recipes handed down orally. The peppers were grown exclusively by black farmers and fell out of favor in the early 1900s as the people of that era began to embrace a more urban lifestyle. This one-of-a-kind pepper would be lost to us if not for an unusual exchange. Horace Pippin was a black folk painter who served during World War I in the 369th Infantry called the "Harlem Hellfighters." He lost the use of his right arm after being shot by a sniper, and this left him with arthritic pain. Searching for some relief, he resorted to an old folk remedy that called for bee stings. Horace began giving seeds to a bee keeper named H. Ralph Weaver. Horace's seeds sometimes came from his far flung old-time gardening friends, who sent wonderful and rare varieties. H. Ralph Weaver saved the seed in his private seed collection, where it remained until 1995 when his grandson William Woys Weaver released it to the public. Every fish pepper seed sold today can be traced back to that fateful exchange. The fish pepper is a hit again upon its re-release, and the Caribbean flavor and heat are just as much to credit as its truly unique and eye-catching features.

DELICATA SQUASH

(C. pepo) 100 days. High sugar content. Fruit is 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor. This old heirloom was introduced in 1894 by Peter Henderson and Co.

ART COMBE'S ANCIENT WATERMELON

This melon has a green rind and succulent red flesh that is of excellent flavor and sweetness. It is a beautiful melon and a favorite on our farm, easy to grow and producing fruit up to 20 lbs. One of the most fascinating seed discoveries in modern history! In the early 1920s, Art Combe, a Southwestern plant expert and amateur prospector found a small woven pot filled with bright red watermelon seeds in an abandoned sandstone cave in Arizona's Mogollon Rim. The red seeds are believed to be hundreds, if not thousands, of years old! Art planted the seeds and just a few germinated. The fruit was small and crooknecked, unlike any other watermelon he had ever seen before, but the flavor was incredible! Art grew this ancient Native American watermelon for several decades, selecting the largest and most round specimens. The result of decades of selecting is a superb extra large watermelon with bright red

extra sweet flesh. Art used a dry farming technique that allowed him to grow extra sweet watermelons with almost no irrigation in the searing hot desert; these watermelons are extremely heat and drought tolerant!

JING ORANGE OKRA

Our Best Selling Okra! 60 days. Our favorite okra! Lovely pods are a deep reddish-orange and are quite colorful. This Chinese variety produces lots of flavorful 6-8-inch pods early, even in dry conditions. An exciting new variety that is unique and beautiful. One of the most tender we offer.

COMMON CHIVES

Wonderful, mild onion flavor. These long, thin chives are excellent in many meals; great raw or cooked. Lavender flowers.

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BOUQUET DILL

(*Anethum graveolens*) Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow.

HUNGARIAN BLUE BREADSEED POPPY

(*P. somniferum*) A graceful and gorgeous poppy from Hungary, beloved for its tasty seeds. This edible breadseed poppy produces dazzling purple petals that give way to large seed-filled pods. The pods are excellent for arranging, adding unique form to designs. The seeds are a light blue color with nutty flavor. An annual that easily self sows, we love to plant this poppy in drifts, creating a swaying sea of purple color. Many Hungarian recipes call for poppy seeds, from fillings for rolls and bread. There is even a traditional noodle dish with ground poppy seed topping.

FIVE COLOR SILVERBEET SWISS CHARD

(Rainbow Chard) 60 days. A beautiful chard, its colors are brilliant (pink, yellow, orange, red, and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower garden; so delicious and one of our favorite greens!

SLO-BOLT CILANTRO

(*Coriandrum sativum*). An easy-to-grow and more bolt-resistant version of one of the most popular herbs. Cilantro is considered essential to the cuisines of many cultures, from Mexican to Thai and no

matter your cooking style, no garden is complete without cilantro. Try planting frequent successions, just a few weeks apart is the best method to ensure the most fresh and flavorful cilantro.

BABY MILK BOK CHOY

Ivory-white, sweet-flavored stems against forest green foliage make for a stunning contrast of colors, but it's the flavor and juicy texture that really make Baby Milk Bok Choy a show stopper! The perfect single serving sized plant, a head can fit neatly in your palm. In China bok choy is celebrated as a nutrient-dense superfood; indeed bok choy is a rich source of vitamin A, C, and K, as well as smaller amounts of a wide range of important nutrients. Bok Choy also ranks at the top of ranked lists of nutrient density, rated healthier even than spinach and broccoli.

WETHERSFIELD RED ONION

Long day. This variety dates to the 1700s. Popular from New York to Bermuda, and it brought much wealth to the onion growers of New England, as well as to the Yankee traders who sold shiploads of it. The 1856 Comstock-Ferre catalog states, "It is the kind mostly grown at Wethersfield. It grows to large size, deep red, thick, approaching to round shape, fine-grained, pleasant flavored, and very productive. It ripens in September and keeps well." It is a slightly flattened, deep blood-red onion of renowned quality. A true piece of horticultural Americana that deserves to be more widely grown.

CANDY ROASTER - NORTH GEORGIA SQUASH

(*C. maxima*) Here is a smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruit has a blue tip and weighs around 10 lbs. Delicious, smooth orange flesh is perfect baked, fried and makes great pies; hard to find and quite beautiful.

MERLO NERO SPINACH

A fine-flavored Italian spinach that has dark-green, savoyed leaves. This productive variety is fairly early. Rare in the U.S.

FLORENCE FENNEL

(*Foeniculum vulgare*) Plant grows like dill. Used in Italian cooking; tasty. Very easy to grow.

AMISH PASTE TOMATO

80 days. Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin.

SUZHOU BABY BOK CHOY

A perfected medium-sized bok choy that is popular with market gardeners in China for its fabulous flavor and high quality heads. A superior variety in every way, the crisp and tender heads are tightly packed and remain scrumptious even as the leaves get large. Impressive and adaptable variety boasting bolt resistance, as well as heat and cold tolerance! Bok Choy is high in several vitamins, especially C.

KYOTO RED CARROT

Our Favorite! This is a Japanese kintoki type (sweet red) carrot. These silky red carrots are grown near Kyoto, Japan, where they are traditionally eaten on the Japanese New Year, often carved into the shape of a plum blossom to represent fertility in the coming year. These carrots have an exceptional texture and sweet flavor. A perfect variety for late summer, fall or winter gardening, the bright red color becomes much darker when grown in the winter. (This variety may not do well if planted in the spring.) Long, tapered roots grow to 10 to 12 inches long.

COMMON ARUGULA

(*Eruca sativa*) This delicious green has a spicy, peppery, mustard-like flavor, which is a rage in any salad and on sandwiches. We love this green sprinkled on pizza and sandwiches, too. This is one of our most popular greens and is a great staple in any garden! With an incredibly high germination rate, lovely crunch, and tolerance for cool weather, some call this the perfect cold-weather green. Plant densely first thing in the spring and trim regularly for tender greens early in the season. Succession plant every 2-3 weeks until the heat of summer arrives. Great for a second planting in late summer for a fall harvest. This garden treat is ready to harvest in as little as four weeks and can tolerate some frost. If wild birds and aphids tend to ravage your lettuce, try arugula instead. It is drought tolerant and incredibly easy to grow, but watch out—chickens love it, too!

BLACK NEBULA CARROT

75 days. One of the most darkest (and antioxidant rich) carrots we have seen, with an incredibly deep purple color, and the roots are sweet, finely flavored with hints of wild berry taste in their flavor. This superfood treasure was originally selected and improved from some traditional carrots found in a market in northern India, and by selecting for the darkest roots, this variety is now one of the blackest carrots available from skin to core. This fine carrot is delicious raw or cooked! It's also used as a dye, and it makes a stunning dark purple juice; when a squeeze of lemon is added, it turns bright pink. Amazingly, it

retains its color after cooking and is incredibly high in anthocyanins and a 100 gram serving provides more than half of the daily recommended amount of vitamin C. If left in the garden, it makes an exquisite white, flower umbel that is tinged with lavender. A supremely sweet and heat-tolerant carrot.

ROUND BLACK SPANISH RADISH

(Noir Gros Rond D'hiver) Large 5-inch winter type, probably grown since the 16th century or before. Deep, near-black skin and snowy-white flesh; will keep all winter in good conditions. Fine, fairly hot flavor; good raw or cooked.

ATOMIC ORANGE CORN

60 to 80 days. Exceptionally high in both protein and beta carotene, the amazingly nutritious and totally delicious orange ears are produced very early. This variety ranked high on the list of most protein-rich heirloom corns in a study done by Baker Creek in 2018. Research shows that beta carotene is essential for vision health. We are thrilled to offer this stunning, open-pollinated variety from the gifted corn breeder Ed Schultz of Bozeman, Montana. He spent 30 years developing this fantastic soft flint corn. It sports a range of orange color, from brilliant sunburst orange to pumpkin and russet; even the cobs are orange! For an added surprise, it will throw an occasional all-white ear. Three to five foot-tall stalks produce 1 to 2 ten-inch ears with 8 rows of kernels in about 60 days.

MOSS CURLED PARSLEY

This is the fancy, extra-ruffled version of the famous herb native to the Mediterranean. Parsley has been grown and used for spicing dishes in its native range for over 2,000 years. Curled parsley has been grown for hundreds of years and was mentioned in the Otto Schwill and Co. seed catalog in 1896.

PUMA HOT PEPPER

The puma pepper is a masterful mix of visual intrigue and high intensity flavor. Each pepper is a small work of art. The 2.5-3 inch long fruits have brushstrokes of tangerine and violet and are bursting with habanero level heat. An edible ornamental pepper of epic proportions, the handsome foliage and stems are a forest green tinged with deep purple. Our top choice for edible landscaping and hot sauce making! 300,000 - 400,000 SHU.

BLAUHILDE BEAN

Pole. 65 days. Spectacular climbing type makes enormous purple pods! Pods stay tender and stringless, even at 10 inches long! Plants are gorgeous in the garden as well, as the rose-purple of the blooms

contrast nicely with the rich, deep purple of the developing pods. Vigorous, productive vines reach a moderate 9 feet tall. The richly flavored pods are best appreciated when used fresh off the vines. This heirloom from Germany is resistant to mosaic virus, too.

ZEBRUNE SHALLOT ONION

(Cuisse de Poulet du Poitou) Gorgeous heirloom French eschalion or “banana” type shallot yields plump, long, torpedo-shaped bulbs. Bulbs are brown tinged with pink. The flesh is very mild and sweet, and large yields may be had starting the first year from an early planting. Excellent keeping quality makes these gourmet shallots useful over a very long season!

MAY QUEEN LETTUCE

This delicate butterhead is the crowned jewel of the heirloom garden. Tender, yellow hearts are gently blushed rose, and the leaves are ethereally soft with the buttery sweet flavor signature of an old-fashioned European butterhead type. Manageable medium-sized heads with early maturation and silky soft leaves made this a popular European heirloom during the early 19th century. Plant early in spring or in fall for a treat that gourmet chefs love; matures in about 50 days for full loose butterheads, or less for baby greens.

EMILY BASIL

Compact version of the classic Genovese type that is superior for pot culture, having shorter stem-length between leaf nodes. Widely recognized to be longer-lasting when cut, all of which make “Emily” a better subject for market growers and home gardeners.

PINEAPPLE SQUASH

Young fruit are delicious as summer squash and mature fruit make incredible stuffed squash. In 1884, the Burpees catalog introduced the Pineapple squash with much excitement. Burpees hailed it as one of the most fine-grained squashes around, well suited to cooking as an immature summer squash or as a mature winter squash. We have to agree! Countless seedsmen who offered Pineapple squash in the late 19th and early 20th centuries. Cream colored, fluted, acorn-type fruits have about ten finger-like ribs that protrude from the sides of each squash. Also makes an excellent ornamental type for fall decoration. In 1885 by James J.H. Gregory's Retail Catalogue, which said, “A peculiar, striking-looking variety... Very fine grained and smooth to the taste.”

WHITE HAILSTONE RADISH

An early, old-time, white spring radish, this one is superb! Simply the best tasting radish we have tried, and many of our customers agree. Very mild and crisp.

RUBY QUEEN BEET

55 days. Outstanding home garden beet with a very short top, just 10 inches in height, showing uniform growth; round, smooth roots have a luxurious, evenly-red interior color which complements the pleasant, buttery texture and mild, sweet flavor. Performs well even in poor soil; tolerates crowding, holding its shape better than most. This All-America Selections winner for 1957 has been preferred for generations, both by the commercial canning industry and home food preservers.

HARRIS MODEL PARSNIP

Delicious, tender, white, 12-inch roots have a sweet flavor; refined in appearance. Great boiled, fried, or used in "Parsnip Bread." A good producer and popular variety.

SOUTHPORT RED GLOBE ONION

Long day, 120 days. First released in 1873, and still one of the best. Firm fleshed, medium sized, globe-shaped, deep red roots are one of the best keepers of any red onion. Carries some resistance to fusarium rot. Truly a top-notch producer for the North!

VIOLET DE GALMI ONION

The Galmi onion comes from the village of Galmi, a small community in the Ader Valley of southeast Niger. It is here where this flavorful onion was developed and is believed to have been grown for over 100 years, selected and passed down. It is now a popular onion in several other African countries, as well. Flat, thick bulbs are of good quality and are a beautiful pinkish-purple color; it also keeps well, making it a perfect choice as a short day onion.

MOUNTAIN MORADO CORN

Amazing black corn that even grows in the north! A deep purple and super anthocyanin-rich flour corn from Montana! This variety is a northern adapted homage to the legendary Maiz Morado/Kulli corn from Peru. Ed Shultz, the accomplished and passionate open pollinated corn breeder who spent 30 years selecting this dark purple variety, explains that Montana morado is was actually selected from the Painted Mountain corn. Perfect for those northern gardeners who have always dreamed of growing dark purple corn to brew into the popular healthful corn drink, chicha morada.

This slightly variable, Montana landrace is well adapted to super long summer days and cool nights, however it will also perform well (and mature even earlier) in shorter day length areas. Short, stocky plants produce an average of 2 ears per plant, with 8 row, long slender cobs. Can also be milled into a supremely soft, delicious flour.

STRAWBERRY POPCORN

The popular, cute little ears look just like big strawberries, just 2 to 3 inches long. The 4-foot plants produce 2-4 ears each; great for fall decorations or making delicious popcorn.

LESYA PEPPER

Believed to be the sweetest of all peppers and with the thickest flesh we have seen, Lesya is a total crowd pleaser. The unique pointed heart shaped fruits ripen to a deep red and have intensely juicy texture. Plants are stocky and high yielding, an all over rugged and easy to grow pepper! A superior flavor and texture that every gardener and sweet pepper lover should experience.

HOLLOW CROWN PARSNIP

Tasty, white, long roots, sweet flavor. Harvest after frost; a standard in all fall gardens. A popular variety in the 1820s.

TANKURO EDAMAME

80 Days to maturity. We are excited to offer this premium soybean from Japan after years of trialing and tasting we have finally found our favorite edamame variety. It has superior flavor and vigorous growth habit. This variety is highly regarded in Japan for its sweet flavor. It is perfect for edamame, or allow the beans to mature to a deep black and make into soymilk, tofu, and so much more. A perfect homesteader's or home gardener's beginner soybean with amazing flavor to boot.