

Deep Harvest Seeds

2021 Seed Catalog

All packets are \$3.75

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VEGETABLES



Arugula – Astro

A vigorous, all-season, cut and come again variety with strap-shaped, silky leaves and nutty flavor. Mild and very tender as a baby green, gaining a bit of spice with maturity. Nutty flavored flowers are often used to top salads or stir-fries. Astro has been a favorite at our farmers market stand for years.



Arugula - Standard

Your traditional arugula, with long, dark, lobed leaves. A bit spicier than Astro, with thicker leaves that better resist wilting in the hot sun and on a farmers market stand. Milder and very tender as a baby green, gaining more spice with maturity. Nutty flavored flowers are often used to top salads or stir-fries



Arugula – Esme

After trialing several “wild-type” arugulas in 2019, we feel excited to be adding this winner to our catalog. It’s upright habit and deep lobes add lots of loft to salad mix. More nutty in flavor than traditional arugula, and significantly faster growing than other wild-types.



Asian Greens – Mizuna

With its mild flavor, fast growth rate and crisp texture, Mizuna is the bedrock ingredient of any Deep Harvest salad mix. Elegant and long, bright green, deeply-serrated leaves with striking thin white stems; it is perfect standing alone on a plate or in combination with Ruby Streaks and Tatsoi. Harvest as a baby salad green or fully mature for bunching and stir-frying.



Asian Greens – Tatsoi

Glossy, forest green, spoon-shaped leaves with thick stems. Can be planted dense for salad mixes or thinned to 4” for full rosettes. Mild baby leaves are typically used in salads, but can also be grown larger for stir-fries.



Basil – Genovese

In trials against other Italian basil, Genovese won us over with its early, vigorous growth and impressive 3” leaves. Highly aromatic and sweet, making it excellent for pesto as well as fresh eating. Great for both greenhouse and outdoor production.



Bean (Bush, Snap) - Buerre de Rocquencourt

In 2018 we grew six open-pollinated yellow bush beans and easily decided that this was the one to keep. While most yellow beans seem to have either strong yields OR good, crisp eating quality (or neither), Buerre de Rocquencourt has both. Heavy sets of pastel yellow, uniform beans were among the first to mature in our cool spring weather. A French Heirloom!



Bean (Bush, Snap) - Provider

This heirloom has become a commercial market standard for good reason. Vigorous, yet compact plants produce large, early yields of 5-6" juicy green beans. Farmers love the concentrated 3-week harvest period, reducing the fuss of picking a slow trickle of beans over weeks on end. Widely adapted, stress-tolerant and resistant to several common bean viruses.



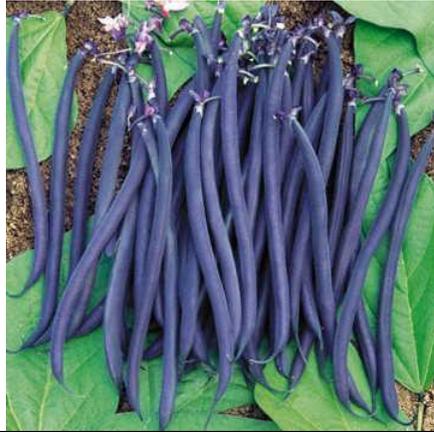
Bean (Bush, Snap) - Lewis

Early maturing plants keep pumping out 6", deep green, slender beans for weeks on end. Glossy and attractive with thin skins and a crisp, juicy texture. Delightful eaten fresh, steamed or stir-fried. We gotta meet this guy Lewis!



Bean (Bush, Snap) – Dragon Langerie

White with flashy purple streaking, this Romano-type bean never fails to lure in the curious shopper at farmers market. Its wide, flat, stringless pods are much juicier and than your average green bean, with excellent crispness and flavor. A 19th century heirloom from the Netherlands.



Bean (Bush, Snap) – Velour

Our favorite French/fillet style bean, with straight, slender 4-5" pods. Striking royal purple when fresh, turning dark green when cooked. Early and high yielding. A garden luxury!



Bean (Pole, Snap) - Cobra

This French climbing bean was a standout in a trial with several other green pole beans, bearing loads of straight, attractive, 7" pods all the way through summer. After eating all the tasty and tender fresh beans you can, there's still plenty for canning or freezing. Be sure and give this climber plenty of support, as it will happily grow up to 6' tall.



Bean (Pole, Snap) – Kew Blue

Deep purple pods with equally stunning purple stems and foliage. Beans are 5", wide and flat, with an excellent flavor and crunch. Thrives in cool, wet spring soils and early to mature. Originally from the Kew Royal Botanical Gardens and brought to the U.S. in 2007 by the good folks at Adaptive Seeds in Oregon.



Bean (Bush, Dry) – Rockwell

White with flashy cranberry speckles, this rare baking bean is building a Northwest following for its creamy texture, distinct flavor and ability to hold its shape when boiled. Originally introduced to Whidbey Island's Coupeville prairie in the early 1800's by Elija Rockwell, it became popular for its early maturity and ability to thrive in cool soils. Georgie Smith of Willowood Farm is largely responsible for its recent popularization among Seattle chefs. It was recently added to Slow Food USA's Ark of Taste.



Beet – Feuer Kugel

This was the big winner in our 2011 variety trial with several other open-pollinated red beets and has been a staple in our CSA and farmers market ever since. Notable for its sweet flavor, deep red, smooth roots and excellent greens. Out performs the standard Red Ace in our cool, wet spring fields. German for "Fire Ball", this is an excellent, all-season variety.



Beet – Shiraz

Two crops for the price of one: Gorgeous, deep red, round roots accompanied by impressively tall, lush and tasty leaves. This is a new-ish variety from Dr. John Navazio and Organic Seed Alliance, bred for disease resistance, uniformity and flavor. Stellar all-season variety.



Beet - Touchstone Gold

For years we've been nearly foaming at the mouth to add this beloved variety to our catalog. These beauties add intrigue to any salad, soup or roasted root dish. Their mild, sweetly delicate flavor is preferable to many who deem traditional red beets as too earthy or bitter. Touchstone Gold is an improvement on the older golden beet strains, boasting better germination, root uniformity and color as well as stronger leaf attachment.



Bok Choi – Prize Choi

Beautiful and notably tall, upright plants with juicy white stems. Mild and crunchy - perfect for stir-fries or eaten raw. Prize Choi can be grown small for baby choy, but we like giving them 6-8" so they reach their handsome potential. Easy to bunch and pack without breaking.



Broccoli – Island Market

A vigorous open-pollinated broccoli with dark blue-green, tender heads and a staggered maturity window. In 2012, we trialed eight different open pollinated broccolis, and this strain, developed by Dr. Jim Meyers at Oregon State, was the all around winner for its consistency and head size. Ever since, we've selected it for the largest, most dense and uniform heads, and we've landed on a broccoli we are proud to sell. Best for spring and early summer with prolific side shoot production.



Purple Sprouting Broccoli - Red Arrow

Purple Sprouting Broccoli has been steadily building a nationwide buzz among farmers, gardeners, foodies and chefs. And for good reason: it is a rare and delicious marketable crop in the NW between March-May, when few other vegetables are able to produce. Red Arrow explodes with loads of bright purple florets that yield for weeks on end. These plants are incredibly cold hardy, even for PSB standards, and easily survived our two-week snow-pocalypse of Feb 2019. Sow seeds in mid-late summer for harvest the following March. It's worth the wait!!! This variety came highly recommended by Adaptive Seeds, who trialed several OPs and hybrids before wisely setting on Red Arrow.



Broccoli – Blue Star Gai Lan

This is one of most delicious, underrated crops on the farm. A staple in Chinese stir-fry but quickly developing wider appeal, Gai Lan sends up tall, juicy shoots, up to 1" thick, ending in a small clusters of leaves and flower buds. It's got the body of asparagus with the flavor of incredibly tender broccoli. Will continue to grow new shoots after initial picking if given enough space and fertility. Best in spring.



Cabbage – Primax

Our first year farming we got hooked on Primax. Early, uniform and attractive with great field holding ability, it beat out 7 other cabbages in our variety trial. Tender, medium-sized heads with excellent mild flavor are best grown spring through mid-summer. A few years ago we panicked when we couldn't find seed for it anywhere due to crop failures. Thankfully, our friends at Adaptive Seeds and Greenbank Farm tracked down some dusty old Primax seed packets, allowing us to rescue this beloved variety from the brink of extinction. We're thrilled to have this top-notch market variety back in the fold.



Carrot - Red Core Chantennay

Heirloom! This carrot has stood the test of time for a reason. This summer and fall carrot can get absolutely enormous if thinned to 3-4" (ever seen a two-pound carrot??). The size belies its great taste, both fresh, cooked and canned, that carrot breeder John Navazio describes as complex, "good old fashioned carrot flavor". These wedge-shaped, otherworldly beauties make for good conversation pieces at market. The perfect antidote to the deluge of watery, sugar-stick hybrids on the market.



Carrot – Hilmar

Hilmar rivals modern hybrid carrots with its vigor and uniformity and our market customers go gaga for their sweet and juicy eating quality. We have farmer friends who exclusively grow Hilmar for their spring and summer production. Bright orange color, great tip fill and excellent crunch. This is a no brainer for every farm and garden.



Carrot - Danvers 126

Our Fall Carrot Trial Winner, thanks in large part its impressively hearty greens; a huge plus when harvesting from heavy, rocky and wet Fall soils. Autumn carrots can be a bunching nightmare, but not with these tough-topped wonders. At 6-9," Danvers is bit shorter than the average carrot, but boasts stocky, substantial and sugary roots that resist cracking and splitting. Heirloom!



Cilantro - Santo

Cilantro is one of those crops that can be frustratingly quick to bolt. Santo bucks this trend, providing abundant harvests of fragrant, upright and broad leaves before producing its seeds for coriander spice. Bred by the NW Seed Company Alf Christianson.



Cilantro - Calypso

Calypso seems to defy the physical realities of the cilantro world. While most varieties bolt when mature and require constant replanting, Calypso resists bolting 3 weeks longer than the average variety. Vigorous with wonderful fragrance and flavor.



Swiss Chard - Fordhook Giant

A classic, heirloom chard with thick white stems and dark green leaves, growing 2.5' above the ground.

Incredibly vigorous, thriving in a wide range of temperatures and soils. We pick this chard between April and December, as it survives the frost better than any other variety we grow. Fordhook Farm was the name of Burbee Seed Company's research farm from 1750 to 1980.



Cucumber - Salt and Pepper

High yields of eye-catching, pale-yellow, 3-5" fruits that pack an impressive sweetness and crunch. Chefs, CSA members, and market customers love its flavor and thin skin that lacks the bitterness of the standard grocery store cucumber. Ideal for fresh snacking with a size, texture, and unique color that also make them a great addition to any pickle batch.



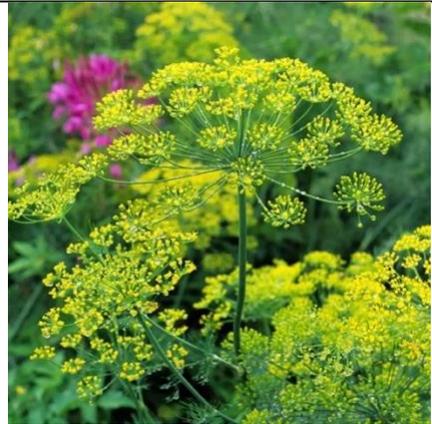
Cucumber - Marketmore 76

Heirloom! THE classic slicer cucumber. Marketmore produces an abundance of dark-green, shiny, 8-9" long fruits all summer long up until the first frost. Maintains a mild flavor even under stress. A disease resistant workhorse and a must-grow for any cucumber enthusiast.



Chicory Variegata di Castlefranco

It's hard to know where to start in describing our adoration for this variety. Vigorous and extremely cold hardy, with substantial heads that produce loose outer leaves and tight milder hearts. Variable in color and leaf shape, spanning olive to lime green and sporting a variety of waves, frills and ruffles. Oh, and the eye-catching speckles...each head is adorned with its own unique pattern of red streaks and spots. This is a brilliant addition to the fall-winter garden, due to impressive frost tolerance and an ability to head up when everything else has ceased to grow. Wonderful, slightly bitter flavor, typical of chicories. Plant in mid-summer for late fall harvest, or late summer for overwintering.



Dill - Bouquet

There's a reason why bouquet is a mainstay of farmers, gardeners and seed catalogues everywhere. After trialing it against other common varieties, its early, vigorous 4-5' tall plants, heavy production of large umbels, and stunning blue-green foliage truly stood out from the competition. A necessity for pickles, salad dressing, soups and sauces.



Eggplant - Diamond

The Northwest isn't known for its eggplants. Cool summers and short seasons often leave the gardener anxiously watching, waiting and wondering if those purple flowers will ever bear a single fruit. Diamond is the cure for these eggplant-growing woes, with its early maturity and ability to thrive in cool soils. It beat out a dozen of supposedly early hybrid varieties in our trials, producing loads of slender 4-6" fruits on compact frames. It's been a staple of our CSA and farmers markets for years. We love slicing and roasting these puppies with a bit of salt and olive oil. Rich buttery flavor with no bitterness. Introduced from Ukraine in 1993 via Seed Savers Exchange.



Eggplant - Apple Green

Early, heavy-yields of 3" oval-shaped, granny smith apple colored fruits caught our attention in 2019 eggplant trials. Then the thin tender skin, which doesn't require peeling and smooth, firm flesh sealed the deal. Here was our champion. Apple Green has been a standout at farmers markets and specialty grocery stores since it's development back in 1964 by plant breeder Elwyn Meader of the University of New Hampshire Experiment Station.



Escarole – Coral

Once the tender lettuce and Asian greens have frozen out it's nice to have a back up for your winter salads. Coral is one of our favorite escaroles, with its dense, medium-green, flat heads, and juicy, thick leaves. In addition to fresh salads, it's also traditionally cooked in Italian wedding soup. We like harvesting it after a light frost, once its leaves have sweetened up. Once a commercial standard, it fell off the map for years only to be maintained by Frank Morton at Wild Garden Seed.



Frisee – Bellesque

An excellent, cool-season salad green with excellent loft, crisp texture and full flavor. Can be grown as a baby green but also forms beautiful, large heads with green frilly leaves and blanched hearts. Gains a bit of sweetness with cool temperatures. Named for Bellingham, WA, where John Navazio selected this variety for cold-hardiness. A staple in our fall CSA.



Kale – True Siberian

Massive, tender, and ruffled leaves on juicy green stems. Our most vigorous kale by far and a favorite of farmer friends in the Puget Sound AND Midwest! Great year round, but exceptional over-wintered for its impressive early-season leaf and raab production. Apparently flood tolerant, as we produced a hearty seed crop from plants that sat in standing water all winter long. Props to Adaptive Seeds for introducing us to this gem.



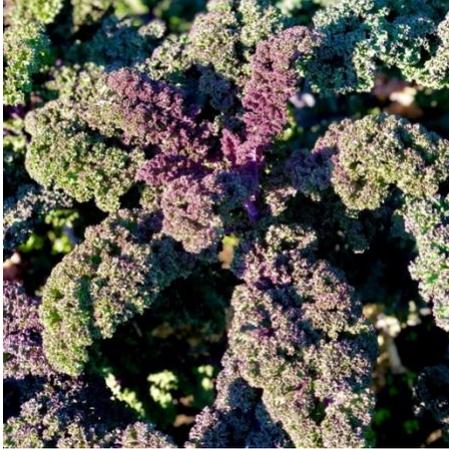
Kale - Russian Hunger Gap

We ran a variety trial of six Red Russian-type kales back in 2012, and Russian Hunger Gap was the standout. Large, vigorous leaves with red veins, lacking the common purple splotches that other Russian kales develop under stress. It weathers the winter months like a champ and produces abundant volumes of raab during the “hunger gap” of Mar-May. Introduced to us by Adaptive Seeds and recommend by Carol Deppe in her book, *The Resilient Gardener*.



Kale - Red Ursa

A dazzlingly visual improvement on the traditional Red Russian-type kale. Bright pinkish-purple veins look like bolts of lightning extending out into the leaves' deep green-blue lobes. Incredibly early, vigorous and tender kale, growing frillier and frillier with each additional harvest. Another knock-out variety from the brilliant mind of plant breeder Frank Morton at Wild Garden Seeds.



Kale – Baltic Red

We were hesitant to add yet another kale to our catalog, (as we are always limited on our Brassica Oleracea seed isolations here at Deep Harvest), but then we tried Baltic Red. Introduced to us by our friends at Adaptive Seeds, this kale checks all the boxes. Beautiful and dark, highly ruffled leaves span the spectrum from green to dark red, with purple veins and stems. Very tender and sweet for a red, frilly kale, and more vigorous than others of its type. Also, this year it fared very well against flea beetle compared to the nearby Lacinato and Red Russian kales. This kale was met with rave review from both our CSA members and wholesale customers.



Kale - Lacinato

Also known as "Dino Kale" due to its crinkled, glossy, and dark green-blue leaves, almost reptilian in appearance. Or perhaps the nickname comes from the fact that the mature plants look like palm trees that dotted the Jurassic landscape. Either way, this Italian heirloom kale has become famous for its great flavor and versatility in soups, salads, stir-frys, and beyond. Especially delicious when leaves are young or after a light frost. This crop is staple on any Northwest mixed vegetable farm, as it's a cinch to grow, a favorite at farmers market, and incredibly cold hardy. Our best selling kale at market and grocery stores.



Kale Party 2020

Can't get enough kale? Neither can we. Why limited yourself to one variety when this amazing crop provides such a diverse array of colors, textures and flavors? With this kale blend, you'll enjoy a mix of Lacinato, True Siberian and Russian Hunger Gap kales



Lettuce (Oak Leaf) – Panisse

This neon green oak leaf looks like a wild head of wavy hair. Back when we grew lettuce for the grocery stores, this one flew off the shelves. The sweet, delicate flavor is reminiscent of green butter heads, but looks like so much more fun.



Lettuce (Bibb) – Cegolaine

This eye-catching, compact bibb won our hearts in our mini lettuce Trial of 2019. What cinched its champion status? Was it the flashy, shiny, bronzy leaves? Its resistance to bolting and downy mildew?

Or Cegolaine's uniformity and impressive heft and density? Yes. Yes it was. Cegolaine is one of the new en vogue Little Gem type lettuces, eliciting "ooo"s, "aah"s, and "cuuute"s from market customers everywhere. *Almost* too adorable to eat, but too crunchy and tasty not to.



Lettuce (Green Leaf) – Snowflake

After multiple years of green leaf lettuce trialing, we finally found a variety (thanks Adaptive Seeds!) that met our expectations for vigor, beauty, flavor, and ability to produce seed in our region. Everyone, meet Snowflake, a fast-growing, frilly, lime green, bolt-resistant, crispy, mild leaf lettuce suitable for most of the growing season with the small exception of summer's peak.



Lettuce (Red Leaf/Batavian) – Magenta

Also known as "French Crisp", this lettuce is a favorite for summer salads. The heads form dense whorls of crisp leaves with shiny red edges and green, tender hearts. Holds well in the summer heat and resists downy mildew and lettuce mosaic virus. So bolt resistant it was difficult to save the seed.



Lettuce (Romaine) - Parris Island Cos

A vigorous, upright romaine with dark green leaves and a dense, white heart. Very uniform and resistant to bolting, tip-burn and mosaic virus. Our go-to romaine for summer salads.



Lettuce (Butterhead) – Optima

We adore Optima for its velvety texture and exceptional buttery flavor. Deep, lime-green color, large heads and thick leaves that don't crack when handled. This variety helped bankroll the farm in its early years, as we couldn't seem grow enough of it for the local farmers market and grocery stores. Mildew resistant and slow to bolt, making it an excellent choice for both spring and summer.



Lettuce (Butterhead) – Pirat

Quickly maturing red heads with bright green hearts that are sweet, mild, and smooth. We fancy ourselves connoisseurs of butterhead lettuces and Pirat is our favorite for spring and early summer. We can't keep up with market demand, which is a problem we farmers don't mind. Resistant to mildew, white mold and tip burn.



Melon - Emerald Gem

A variety of muskmelon as delicious as it is old. W. Atlee Burpee introduced the melon in 1886, describing it as “altogether unapproached in delicious flavor and luscious beyond description.” Agreed! Not quite as early as PMR, but sweeter flavor and higher yields. Expect lots of 2-3 lb fruits with creamy, orange flesh and a rich, cinnamon aroma.



Melon - PMR Delicious

It's hard to find a melon that reliably ripens in our cool, northern summers, but PMR Delicious delivers! This cantaloupe-type variety produces solid yields of 2-3 lb fruits with juicy orange flesh and creamy texture. PMR stands for Powdery Mildew Resistant, a great trait for any cucurbit variety in our area.



Mustard Greens – Ruby Streaks

Stunning, deeply lobed mustard green with deep burgundy leaves and green stems. Its mild mustard flavor is perfect for salads in any season. We love planting Ruby Streaks alongside Tatsoi, Golden Frill and Purple Mizuna for a flavor-packed, colorful salad mix.



Mustard Greens – Red Giant

Walking through a bed of Red Giant Mustard is like being transported into a Jurassic ecosystem. Its massive, deep burgundy leaves with green midribs seem like they were born in another time and place, when everything was bigger and bolder. Mildly flavored when baby and gaining some spice at maturity, this mustard is great both raw in salads and cooked into stir-fry or soups.



Mustard Greens – Green Wave

Our most uniform, bolt-resistant mustard that is vigorous all season long. Stunning, upright, neon-green leaves are frilled and wavy, with a moderate spice. The perfect gateway variety for mustard neophytes.



Mustard Greens – Spicy Curls

An exciting and beautiful mix of green, red and purple leaves of varying shapes and textures. Mild as baby leaves and great for salad, but develop some spice at maturity. Best in spring and fall. Bred in Oregon by Tim Peters for cold hardiness and disease resistance.



Mustard Greens – Mustard Party 2020

Because why not? Add beauty to the garden with the array of *B. juncea* varieties. A mix of Green in Snow, Red Giant, Spicy Curls and Green Wave in one packet, representing a wide spectrum of greens, reds and purples. Medium to spicy greens pack a kick when raw, but cook down to mild, pleasant pungency.



Pepper – Shishito

This small Japanese pepper has quickly become a staple food group on our farm during summer months. It's best roasted or pan-fried until slightly charred and blistered, when the flavor really begins to pop. Vigorous plants put on countless, thin-walled, 2-4" fruits that are easy to mature in our cool northern climate. Delicious when green but gaining a bit of heat and sweetness when mature and red



Pepper – Padrone

Thin-skinned and mild when 1-1.5" and gaining spice when larger. Even though we often smoke ourselves out of the kitchen cooking these Spanish tapa peppers, padrones are a favorite flavor of summer. Like our local chefs, we cut them in half, clean out the seeds, and fry them in hot oil until the skins bubble and brown. Then they get sprinkled with salt and dipped in aioli or mayo. Our taste buds are left moderately fried, but immensely happy. They both sweeten and spice up when red, but are traditionally eaten small and green, making them a perfect early pepper for short growing seasons or mild climates. Similar to shishito peppers but larger, darker and spicier. Named after the Spanish town of its origin



Pepper – Mini Red Bell

Extra early, prolific, and sweet, these peppers are sure to wow even in cool climates. They're adorable pinto up for market and are delectable stuffed, roasted, and raw. Great lunchbox variety for kids too!



Pepper – Purple Beauty

Early-ripening, big, blocky bells with skin that ranges in color from dark purple when young to deep red when ripe, create striking contrasts to its green flesh. Productive and vigorous plants with heavy yields of 3-4 lobed 4" mildly sweet and crunchy fruits. This variety is a result of the dehybridization of the F1 Purple Belle.



Mustard Greens – Green in Snow

The last mustard standing after several hard frosts, even outlasting out many of our kales. Long, bright green, serrated leaves pack some heat when raw but quickly mellow-out when cooked. Densely leaved, upright plants are ideal for cutting and bunching. Food security for those extra cold winters.



Radish - Pink Beauty

Our most stunning spring radish. We've been refining this variety for years, selecting for neon-pink, uniform, globe-shaped radishes with small taproots and vigorous tops. Mild to medium spice. An eye catcher both on the market stand and in the salad bowl.



Radish – Rudi

Globe shaped, crimson radishes with medium spice and no pithiness. Our most bolt-resistant radish, making it an excellent choice not only for spring but also for higher summer temperatures. Easy to grow and quick to mature.



Radish – D'avignon

Heirloom! This early season, French Breakfast-type radish is mild, slender, and white with red tips. Great sliced thin on a sandwich with butter, salt and pepper or as a gorgeous salad topping. Harvest young, at 3-4", to avoid pithiness. When in doubt, take your culinary cues from the French, known for their exquisite cuisine. D'Avignon was named after a commune in southeastern France.



Rutabaga – Joan

A standout in our Rutabaga trials. Joan has lovely cream-colored roots with purple tops and vigorous foliage. Smooth skin and uniform in shape and size. Rutabaga is delicious roasted into root medleys or alone as rutabaga "fries." A staple fall root crop whose flavor improves after light frost.



Salad Mix - Sassy

Want pizzazz on a plate? Get Sassy! With her mix of mild and slightly spicy mustards, Asian greens, and kales, this attractive flavor and color combo is as tasty as it is attractive. Tender and crisp when small, but if it gets away from you it can also be enjoyed in a stir-fry or sauté.



Shelling Pea - Green Arrow

Heirloom! Like cupid's arrow (but green), Green Arrow's slender 5" long pods packed with buttery peas will surely make you feel the love. Maximize already impressive yields with trellising.



Shelling Pea - Purple Podded Carruthers

It's hard to know whether to plant this charmer in the veggie field or the flower garden. The 4-6' tall vining plants produce lovely pink and purple flowers that give birth to abundant, deep purple pods. The large, green shelling peas are great for both fresh eating and freezing. Introduced to us by Adaptive Seeds who brought it back from England's Heritage Seed Library. An heirloom of the Carruthers family in County Down, Northern Ireland.



Snap Pea – Cascadia

This is the ultimate Pacific Northwest snap pea. Incredibly productive 3' plants with plump 3" pods. These peas are the sweetest we've tasted, holding their juicy crunch for weeks on the vine. Bred by Dr. Baggett of OSU for resistance to Fusarium, Powdery Mildew and Mosaic Virus. More compact vines than Sugar Snap, but still benefits from trellising. Allow peas to completely fatten up for maximum flavor.



Snow Pea – Blizzard

Concentrated, high yields of slender, neon-green, 3" pods on 3 1/2' vines. Sweet, crisp and easy to pick. Great in salads, stir-frys or eaten fresh off the vine. Best grown with a trellis.



Snow Pea - Oregon Giant

4-5" thick, wide pods, whose monster size are only matched by their sweet, juicy flavor. Allow them to plump up a bit for maximum sweetness. Resistant to Powdery Mildew, Fusarium and Enation Mosaic Virus. Great in salads, stir-frys or eaten fresh off the vine. The pounds accumulate fast when harvesting these giants - great bulk sales. Another incredible release from Dr. Baggett of OSU.



Spinach - Giant Winter

The largest-leaved spinach we've ever grown! A semi-savoyed variety with excellent cold-hardiness and bunch-ability. Best in early spring or fall, but can also be overwintered with protection. Not quite as hardy as Winter Bloomsdale, but faster growing and more vigorous.



Spinach - Winter Bloomsdale

Dark, savoyed leaves with an upright habit and excellent flavor. The cold-hardest spinach we've grown. Bred for fall sowing and overwintering, but also thrives in spring gardens. Market customers ask for this variety by name, craving its sweet, buttery flavor. Sweetens up even more after a light, fall frost. The pounds add up quick when harvesting these dense leaves which hold up well during handling.



Sweet Corn - New Mama

For a while now we've been on the hunt for an open-pollinated sweet corn with early maturity, strong emergence in cool-soils and excellent flavor. New Mama is the full package. Medium to large, well-filled ears with yellow kernels hold their sweetness long after picking. Bred by the folks at Adaptive seeds, this is one of the first truly super sweet (sh2), open-pollinated sweet corns out there.



Tomatillo – Toma Verde

Tomatillos are the green, easier-to-grow, little cousin of tomatoes. The 4' plants are super vigorous and quick to put on fruits in early summer. The young green fruits start tart but become sweeter as they enlarge and turn yellow. Management of tomatillos is easy: like determinate tomatoes they can be supported with some stakes and twine. The fruits are most commonly used in salsa verde, but they're also eaten raw, grilled, in stews, on eggs, or in a wide variety of Mexican dishes such as enchiladas, pozole and tamales



Tomato - Jaune Flamme

This French heirloom has played a dominant role in our summer greenhouses ever since we first tried it 8 years ago. Deep orange, apricot-sized fruits are packed with an unmatched zesty, tropical flavor. In fact, they won our CSA taste test in 2014 with their unique mix of sweetness and tartness. The vigorous and prolific plants are one of the first to set summer fruit and last to peter out in the fall. A no brainer. Indeterminate.



Tomato - Washington Cherry

Notable for its prolific loads of red, meaty, 1oz fruits. Our earliest and only determinate cherry tomato that thrives both indoors or outdoors without protection. Their thick skin resists cracking better than any other cherry tomato. For peak flavor, allow fruits to ripen a few days beyond initially turning red. On the large side for a cherry tomato, which helps quickly fill the pint containers!



Tomato – Moskvich

A high-yielding heirloom with deep red, slightly flattened, 4-6oz fruits. Excellent rich flavor and extra-early ripening, beating out hybrids in our greenhouses. Like most Russian varieties, Moskvich thrives in cool, short-seasoned climates.



Tomato – Gardener’s Sweetheart

Both uniquely beautiful and inarguably delicious, these 18” long trusses of heart-shaped, candy apple red tomatoes are oh so easy to love. Bred by long-time seed hero Will Bonsall of the Scatterseed Project and introduced to us by our friends at Uprising Seeds, Gardener’s Sweetheart annihilated the competition in our open-pollinated cherry tomato trial of 2019. Sweet, substantial fruits resist splitting so entire trusses of ripe fruits can be harvested on the vine all together.
Indeterminate.



Tomato - Blush

Incredibly sweet, golden fruits develop a dazzling red "blush" when ripe. Vigorous, indeterminate plants produce an abundance of 2", oblong fruits in dense clusters. An unbeatable combo of looks and flavor.
Another Deep Harvest CSA taste test winner!



Tomato - Amber

Compact, determinate plants bear loads of 2oz, globe-shaped fruits. Their golden color and strong, balanced flavor have earned this tomato a permanent slot in our crop plan. Extra early, even in cool, wet climates. At farmers market we mix it in pint containers with Scotia and Jaune Flamme for an irresistible "rainbow saladette" blend.



Tomato - Black Cherry

Productive, indeterminate plants produce loads of 1", round, red-brown colored fruits. Known and made popular for its rich, complex flavor that bursts in your mouth. One of our CSA members called it the "fine wine of tomatoes". A bit later to mature than other cherries, but well worth the wait. Large, sprawling plants benefit from frequent trellising and pruning.



Tomato - Scotia

An heirloom from Nova Scotia boasting extra-early yields of 4oz fruits. Tomatoes are deep red with yellow shoulders and an excellent, balanced flavor. Compact, cool-hardy, 3' plants benefit from a bit of trellising support. A reliable variety, even during bad tomato years. Determinate.



Turnip – Tokyo Market

popular Hakurai hybrid turnip in sweetness and silky texture. Enter Toyko Market: While a bit crunchier than other salad turnips, it boasts that same sweet flavor and juiciness. You'll often catch employees on our farm munching them straight from the soil. Their eating quality more resembles a sweet, tender radish than an actual winter turnip. The turnips are most commonly eaten raw, sliced thinly into salads and slaws or eaten whole with hummus or dressing. When cooked they become incredibly juicy and are great on winter salads or mixed into roasted root dishes. As a bonus, their greens are super nutritious and flavorful, making a perfect side dish to the roots. This is a fast maturing turnip that is best grown in the spring or fall.



Watermelon - Early Moonbeam

The perfect variety for those cool Pacific Northwest summers. The 3-5# melons have bright yellow flesh and lime-green rinds with dark green stripes. Of the several open-pollinated varieties we trialed in 2015, this was the earliest and sweetest. Bred by Alan Kapular of Peace Seeds, who dehybridized it from Yellow Doll F1.



Winter Squash - Zeppelin Delicata

An excellent, high-yielding, strain of Delicata, maintained and improved by Frank Morton's crew at Wild Garden Seed. Plants produce several large fruits, averaging 1-2 lbs. The flavor is sweet, and the texture smooth and creamy. Drier than an acorn squash but moister than kabocha. No need to peel these beauties, as the thin, crispy skin is delicious. Yellow fruits with green stripes that turn orange during storage. Not great for long term keeping into winter.



Winter Squash - Oregon Homestead Sweet Meat

A hellava squash! These massive, blue-grey beauties are the perfect antidote to our long, drizzly NW winters. Fruits weigh 10-20lbs and can store easily through May. The thick, dry and oh-so-sweet flesh can be used in soups, pies, curries or, in our house, just eaten plain with salt and butter. An NW heirloom, it was improved by Oregon breeder Carol Deppe for cold-soil germination, a small seed cavity, vigorous growth and storability. We blew some minds when we dropped one of these in our CSA members' share this fall. Large, sprawling vines produce 2-3 squash per plant.



Zucchini – Dark Star

Open plants with spineless stalks make it easy to pick the loads of dark-green, glossy, uniform fruits. Bred by rock star plant breeder John Navazio and Bill Reynolds for drought tolerance, Dark Star is the best OP zucchini we've grown in our 8 years of farming, rivaling the productivity of hybrids and often surpassing them in longevity!

Flowers & Grains



Amaranth - Love Lies Bleeding

Florists say that every bouquet needs flowers to "thrill, fill, and spill." Love Lies Bleeding's draping fuchsia inflorescences add dramatic and elegant spills to any arrangement. Also produces a pink, high-yielding and protein-packed grain.



Amaranth - Coral Fountains

Thrilling spills of blush colored blooms on 3-5' plants add elegant texture to bridal and market bouquets. If that's not enough they also boast delicious, protein-rich seed! Both Coral Fountains and [Lovelies Bleeding](#) are commonly known as tassel flower. The pendulous inflorescences are one of our favorite ingredients to dress up arrangements for special occasions.



Bachelor's Buttons- Classic Magic

These dramatically attractive cuties won our hearts with their assorted firecracker-like petal bursts. Edible cream, lavender, lilac, plum and bi-colored blooms on 36-40" plants will sure to make fans of any person or pollinator who crosses their path.



Bachelor's Buttons - Blue Jubilee Gem

The honeybees share our love for these old-fashioned, dainty, cheery blooms. We like adding a dash of blue to most bouquets, often a hard color to come by in the flower garden. Jubilee Gem's 2" edible blossoms are drought tolerant and deer resistant.



Borage

Vigorous, 18"-tall plants with an abundance of blue, star-shaped flowers. Edible petals taste of cucumber, adding refreshing flavor and beauty to salads and summertime drinks. A favorite of bees of all kinds. Assorted medicinal uses.



Calendula - Triangle Flashback

Attention-grabbing, fully double white and apricot petals that fade to yellow w/ maroon centers. 2' plants. As the name suggests, a glimpse at these blooms might feel like a psychedelic experience (as we'd imagine them to be). Groovy! These edible petals make a beautiful garnish. Bred by seed guru Frank Morton of Wild Garden Seed.



Calendula - Alpha

2-3" cheerful, bright orange blooms on 2' plants that will light up any garden or arrangement. Edible petals can be used fresh to decorate salads and cakes or dried in ointments and tinctures to treat cuts and bruises. Used as a dye for food or fabric.



Cosmos - Double Click Cranberry

Stunning 2-3" wine-colored, feathery double and semi-double blooms on 42-46" sturdy stems. These flowers will bring a friendly lightness to gardens and bouquets. Easy to grow and long-lasting blossoms are a favorite of pollinators, beneficial insects and cut-flower growers. Their edible petals make a gorgeous garnish



Larkspur - Giant Imperial Blue Spire

Impressive deep blue purple spikes of double blooms 3-5' plants draw attention and awe. Loved in fresh or dried bouquets. Early, fast growing annual that prefers full-sun



Foxtail - Millet

Arcing, pendulous seed heads provide an earthy vertical accent and friendly bounce to any flower arrangement. Foxtail Millet sports 3-6" fluffy heads on 28" tall stems. Used fresh or dried in bouquets. Edible grain is rich in fiber, iron and copper, providing nutrition to humans and birds alike.



Nasturtiums - Empress of India

Majestic scarlet blossoms contrast with frosty, blue-green foliage on compact, 16" plants. A favorite edible flower in salads for its striking beauty and delicious spice. Seeds can be pickled for an alternative to capers. A Victorian era heirloom that continues to wow.



Nasturtiums – Peach Melba

Loads of lovely, semi-double blossoms on compact, 8-16" tall plants. The edible, sweet and spicy flowers have cream colored petals with dark orange streaks in the center, creating a vibrant contrast. They are yummy raw in salads or as a side garnish to any dish. Plants produce well both in the garden and hanging baskets. Pollinators love these nectar rich blossoms.



Nicotiana - Jasmine Scented

Also known as Flowering Tobacco. 3-4' tall sturdy plants with elegant sprays of white, star-shaped trumpets. Blooms exude a sweet perfume at night and their nectar is a favorite of hummingbirds.



Nigella - Exotica

Also known as Love-in-a-Mist. Long lasting blue-lavender flowers with stunning crimson stamens on 18-24" plants. Lacy foliage and pointy blossoms add unique texture to bouquets. Horned, balloon-shaped seedpods are beautiful dried.



Phacelia AKA “Bee’s Friend”

Bees go bananas for these whorls of lacy purple flowers. 2-3' tall, fast-growing plants attract dozens of pollinating species that result in a stunning chorus of varied buzzes. A local beekeeper plants acres of this for his honey production. We plant phacelia near brassica beds to attract parasitic wasps, syrphid flies and other beneficial insects that prey on aphids and other pests. Also can be sown as a great, quick-growing, summer cover crop.



Poppy - Hungarian Bread Seed

Large violet ethereal blooms on 3-4' plants. Giant seed heads add intrigue to bouquets and are jam-packed with light blue poppy seeds for baking and salad dressing. Poppy seeds are rich in fiber, calcium and iron and have a light, nutty flavor. Plant in late fall or early spring and in full sun.



Poppy – French Flounce

Also known as Carnation Poppy or Peony Poppy. Diverse mix of old-fashioned blossom types and colors including salmon, pink, scarlet, violet, deep red and white. Some blooms resemble ruffled 4" peonies while others are smooth and delicate. After the petals die back, the dried, pale green seedpods add interest and texture to bouquets.



Poppy - Black Swan

Frippy, wild, and huge deep-burgundy pompoms on 4' tall plants. Stunning, uncommon color to see in the garden. Attractive to people, but not to deer.



Quinoa – Brightest Brilliant Rainbow

Another beautiful creation from Frank Morton at Wild Garden Seeds. A two-in-one ornamental and delicious grain. This variety boasts vibrant blooms of red, orange, yellow, green, pink and everything in between. Plants are vigorous, reaching over 6' tall yet needing no addition support, even when loaded with plump grains. Quinoa is one of the most nutritious foods on the planet – a full protein with rich nutty flavor. Baby greens are great too, eaten raw or cooked like spinach.



Sunflower - Peredovik

Cheery, pineapple-colored petals on enormous heads atop 5' stems. Best sunflower for birdseed and making sunflower oil. Produces one main bloom with a few branches. HEIRLOOM!



Sunflower - Soraya

AAS Winner. Large, golden-orange petals with cheery brown centers. Vigorous, uniform blooms on extremely sturdy, 6' tall plants with branching stems. Pollen-free. An impressive 20-25 flowers per plant.



Sweet Pea- April in Paris

April in Paris boasts elegant and wavy cream petals with lilac trim, reminiscent of chiffon. It won our hearts for its stunning, subtle classiness and truly intoxicating fragrance. The sturdy, long stems make this an excellent cut flower. It's always a small battle over who gets to spend the afternoon weeding and trellising this seed crop, basking in it's holy sweetness. Prefers full sun to partial shade



Sweet Pea- Nimbus

An eye-popping farm-trial standout thanks to its unique ruffly cream petals outlined in deep dark violet with the sweet old fashioned fragrance we all long for in sweet peas. These stems are strong and an impressive 9-12" long making for a perfect addition to the cut flower repertoire.



Zinnea - Salmon Rose

High yields of dahlia-like, fully double blooms on strong 3-4' tall stems. Huge rosy, coral-colored flowers are more elegant and natural in appearance than most zinnias. Mildew resistant and easy to grow. Salmon Rose was discovered from the great catalog of [Uprising Seeds](#).