

BEANS

Provider - Nothing provides like Provider. For highest early yields, even under adverse conditions, and rich beanie taste, old reliable Provider can't be beat. Also excellent for canning. .

Royal Burgundy - Straight 5" meaty purple pods turn bright green after two minutes of blanching. Grows well even in cold conditions.

Jade - A favorite with both market and home gardeners, Jade produces great yields of tasty 5–7" straight slender round dark green beans that keep coming until late in the season, long after others have quit. Known for their holding quality, the tender pods with traditional bean flavor retain rich color longer than others, both on the vine and after picking.

Golden Rocky - Heirloom from France, also known as *Beurre de Rocquencourt*, noteworthy for its slender juicy pods that melt in your mouth, light and not beany. Germinates well in cool wet conditions and retains vigor even under night temperatures in the 40s and 50s. Stands out as a vigorous and consistent cropper when many others falter in excessive rainfall and insufficient heat.

Dragon Langerie - Also known as Dragon's Tongue. Tasty attractive 19th century heirloom hails from the Netherlands. Its compact stocky bushes bear abundant flat 6" creamy yellow pods mottled with purple tiger stripes. Sunlight helps the colors become vivid, so plant farther apart in the row than normal bean spacing so interior set develops good color. Crisp, stringless and amazingly juicy when eaten fresh. Cook or market promptly after picking; turns rubbery and loses snap when stored. Not recommended for freezing. Loses purple coloration in cooking.

Gold of Bacau - **This** tender Romano-type wax bean from Bacau, Romania, is extremely productive and yummy. The wide pods grow 6–10" gaining color as they sized up, and remained sweet and stingless even when the seeds began to form.

Kentucky Wonder - **Also** known as Old Homestead. Of all the climbing kinds, we do not believe there is a better one than Kentucky Wonder; it is an old variety with solid meaty pods, 7–9" long, that are stingless when young, and when cooked no bean is better. It is enormously productive, the pods hanging in great clusters from top to bottom of the pole.

Rattlesnake - This heirloom has unusual, dark-green pods streaked with purple. This vigorous grower often grows to 10 feet, and is filled with 7 inch, great tasting pods. Beautiful, light buff seeds splashed with dark-brown markings. An old favorite

BROCCOLI

Tendergreen - "Tender and delicious," says Fedco's trialer Donna Dyrek. Up to a week earlier than Packman's flat-top with a better looking 6–7" semi-domed head. The medium-large beads do a good job of shedding water. Pleasing blue-green color. No side shoots production.

Waltham 29 - Developed in 1951 and long considered the standard open-pollinated fall broccoli. Fedco found a reliable strain which consistently produces 6" heads with medium beads on attractive stocky 20" plants. Many hybrids make bigger central heads, but Waltham delivers a goodly number of side shoots.

Umpqua - Developed in 1990 by Tim Peters, gets its name from the Umpqua River in Oregon. Handsome uniform dark-green 5–6" heads. A great producer of abundant side shoots over a long harvest window.

Windsor - An excellent broccoli for the second-early slot. Windsor's handsome nicely domed 6–7" blue-green heads with small-medium beads will please even the fussiest growers. Widely adapted, Windsor can tolerate cold and had the 2nd least damage of the eight varieties in a University of Massachusetts 2005 trial for heat stress.

Atlantic - A fast grower with rounded, solid, medium sized blue-green heads.

De Cicco - An old reliable European variety first introduced in 1890. The small, blue/green heads are delicious. Excellent flavor!

BRUSSELS SPROUTS

Roodnerf - The answer to Fedco's long quest for a good open-pollinated Brussels sprout. By late September 2007 these vigorous medium-large colorful plants had set plump green sprouts along their stems. These were robust and flavorful berries, not up to the size of Oliver's or as uniform, but dwarfing those of the o-p competition.

Falstaff - We'll raise a glass to Falstaff. We loved the beauty of red varieties such as Rubine, but never could get a single sprout to mature until we found Falstaff. From Thompson & Morgan, the first red brussels sprout to ripen in our climate, Falstaff is not only ornamental but also extremely savory. Cooking brings out its tender nutty sweetness while allowing it to retain bluish purple pigments. It cooks quickly, though, so don't overdo it.

Catskill - A semi-dwarf variety that grows 20-24 inches tall. Produces heavy yields of dark-green, firm 1½–1¾ inch sprouts. Does nicely when planted as a fall crop, as it takes the frost well. A very flavorful and hardy variety first developed in Arkport, NY during 1941.

Long Island Improved - Was formerly the most widely grown Brussels Sprout in the United States! The 20-24 inch plants produce a heavy set (50 to 100) of small dark green, 1½ inch diameter heads over an extended season.

CABBAGE

Golden Acre - Suggested by a couple of customers who presumably wanted an early open-pollinated cabbage that's not a pointy-headed intellectual from Jersey. Billed as new, "the earliest of the round-headed cabbages" in the 1928 Jerome B. Rice catalog, a selection of the Copenhagen Market type. Heads average 3–5 lb. Short stems with sparse wrapper leaves and medium-sized core keep it compact. The standard variety in 6-pack plant sales, highly regarded by home gardeners for its excellent flavor, and particularly esteemed for its sweet tender hearts. Grey-green head with white interior.

Early Jersey Wakefield - This wonderful early cabbage originated in England in the early 1800s, was first grown in America in 1840, perfected by a German truck gardener in northern New Jersey and released by Peter Henderson in 1868. Henderson in 1902 asserted that "it was more largely grown than all other first early cabbages combined" and called it an "old reliable always to be depended upon for its uniformity in earliness and crop." Anne Elder has found it to be a fantastic fall cabbage as well. Wakefield's compact medium 2–3 lb. heads are distinctively pointy. The pyramidal shape with sparse outside foliage permits close spacing. Tender flavorful waxy-looking Wakefield has stood the test of the ages and is still prized by home and market gardeners.

Super Red 80 - Super Red 80 ripens well before Ruby Perfection, with smooth tight round medium-dark red 3–5 lb. heads. Splendid appearance will please market growers. Resists splitting. Tender and crisp with a pleasing flavor.

CUCUMBERS

Poona Kheera - Bored with American cucumbers and ready for something different? This emigré from India undergoes quite a metamorphosis, 4–5" fruits turning from cream color to golden yellow to russet brown, shaped almost like a potato as they mature. At each stage they remain extremely crisp, sweet, juicy, refreshing and bitter-free. In Asia they are used in stir-fries, long-marinating dishes, pickles and chutneys. They keep their crisp texture and absorb sauce flavors in Thai and Indian food. Vines vigorous, disease resistant and heavy yielding.

Boothby's Blonde - Maine, famous for Moody's Diner and Moxie, also boasts a less well-known heirloom cucumber, maintained for five generations by the Boothby family of Livermore. Boothby's short plump oval fruits average 3–4" and become yellower as they mature. They feature a creamy exterior with contrasting black spines and a juicy refreshing interior. Larger seed cavities than most cukes, but the seeds themselves actually add to the mild sweet flavor that makes the fruits so good for eating out of hand. Boothby's usually lacks the bitter aftertaste so common in many of the other white cukes we've trialed. Has the "cool" texture uncommon in American cukes.

Marketmore - Dr. Henry Munger's classic open-pollinated cucumber for the ages, long the leading slicing variety in the Northeast. We sold nearly 5,000 packets in 2009. Dark green 8–8½" fruits show good uniformity. Vines vigorous throughout season.

Lemon - Would you buy a lemon from Fedco? A lot of people will buy this lemon beloved by salad chefs and backyard gardeners alike for its heavy yields of rounded 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow (immature though preferred by some customers as most tender and least seedy) to lemon yellow (best eating stage for most) to golden yellow (full maturity and seed production). Very crisp and sweet; never gets bitter and one of the best for eating right out of the garden. Samuel Wilson of Mechanicsville, PA, introduced this lemon in his 1894 catalog, some years before Detroit started turning out some lemons you wouldn't buy.

Richmond Green Apple - What's refreshing and juicy, lemon-shaped and comes from Australia? These hard-to-find heirloom cucumbers. I feasted on them in my 2004 trials and have been wanting to offer them ever since. Beautiful lime-green, they grow slightly larger than lemons with sweet mild flavor that really satisfies

Straight Eight - This "All American Selection" in 1935 has smooth, straight, dark green, 8 inch fruits. A very prolific home garden variety!

Tendergreen Burpless – The long, 8 -10 inch, thin, dark green fruits are non-bitter, acid free and burpless! Resistant to downy mildew and powdery mildew.

CARROTS

Amsterdam - Amsterdam's slender tapered 6–7" roots are longer, less stubby and develop better color at a younger stage than Minicor's. Ideal for succession plantings of baby carrots throughout the summer, provided they are given adequate moisture. Not particularly sweet but with a carrot sharpness that leaves a pleasant minty taste sensation. Crisp and tender with a small core.

Scarlet Nantes - This old-time favorite Nantes variety with bright orange roots averaging 6–7" proves that good quality is not always expensive. Sweet with a small dark core. Received a high overall score in the 2005 Oregon State University trials.

Danvers - The original Danvers Half-Long was developed by market gardeners in Massachusetts in 1871. This modern refinement features 7" conical orange roots that taper to a point. Easier to grow in heavy soils than the longer more refined types. Broader at the top and more fibrous than the Nantes varieties so outstanding for cooking and winter storage.

Little Finger - This French variety makes delightful baby gourmet carrots! Its tiny roots grow only 3 - 5 inches, with a wonderful, deep orange color.

Amarrillo - A delicious yellow variety that is able to withstand dry conditions. The tapered roots have large shoulders and strong tops. Distinctive, sweet flavor!

Bambino – An excellent choice for baby gourmet carrots. The cylindrical, blunt roots have a very small core, smooth skin, and are deep orange in color. Good choice for canning and pickling. Harvest when the roots are 4 inches or smaller for optimum quality.

CAULIFLOWER

Charming Snow - With the trade dropping Majestic, Charming Snow seized the mantle as Fedco's first early cauliflower. Its short white stems bear compact 1–2 lb. uniform round firm white tight heads with fine beads. Though seeded as late as July 8, these were already heading for Donna Dyrek (Fedco's trailer) by the first of September.

Snow Crown - Nothing comes close to Snow Crown for the second-early slot. Makes cauliflower a cinch to grow. Dependable producer of uniform 6–7" heads early summer through October. Drought resistant. Some tendency for pink heads in adverse conditions. 1975 All-America winner from Takii.

Graffiti "The first time I've gotten goose bumps seeing a vegetable...growing out of the ground. The restaurant loved it," related Philip Marion of Snowy River Farms in Jacksonville, OR. As if aliens had landed in the cauliflower patch, the brilliant, almost psychedelic, purple of these good-sized heads is decidedly other-worldly. Much brighter purple than Violet Queen, Graffiti boasts a true cauliflower head on large plants with dark green leaves. Resists summer heat and performs even in drought, but very slow to head up in cool weather. Day-glo florets make delightful crudités, a delicious cooked vegetable or colorful kimchi. The color fades to bluish-purple when cooked, but can be preserved by adding a tablespoon of lemon juice to the cooking water.

Violet Queen - About halfway between broccoli and cauliflower, each plant sets one purple head which doesn't require tying. No side shoots. A tasty novelty for adding violet color to salads and dips. Turns light green when blanched.

Cassius - We don't know if Cassius was named after Roman general Caius Cassius Longinus, prime mover in the successful conspiracy against Julius Caesar, Kentucky abolitionist Cassius Marcellus Clay, who helped convince President Lincoln to sign the Emancipation Proclamation, or boxer Muhammad Ali né Cassius Marcellus Clay Jr, 3-time heavyweight boxing champion *despite* being jailed for refusing to fight in the Vietnam War. Regardless, Cassius is a real knockout of a cauliflower. Fedco have never before grown such stunning heads, 7–8" across, dense 2–3 pounders, each ripening with amazing uniformity, tight even in the hot weather of mid-August.

Symphony – These immense heads, up to a foot across, look like they were injected with BGH—that's Brassica Growth Hormone, for the uninitiated. They were the classiest

as well as the largest cauliflowers Donna (Fedco's trailer) ever grew, as tight as they were enormous, with no hollow stems. She raved about their sweetness and lack of brassica bite. Maybe we should just credit superior genetics. Donna started the seeds on May 30, transplanted them on July 8 and harvested Symphony the 2nd week of October 2007. Requiring a long season, Symphony is for fall harvest only.

CELERY

Safir Cutting Celery - Tall, dark and robust. Greens tender with a rich aroma and a not-too-pronounced celery taste. Sturdy foliage and flavor regenerates quickly after cutting. Imparts the same flavor to stews and soups as conventional celery. Although its culture is the same, it is much hardier and easier to grow. Both its thin hollow stems and its leaves can be used fresh or dried.

Ventura – Fedco is thrilled to welcome back Ventura, last offered in 2007. Ventura takes the difficulty out of growing celery. Develops beautiful thick crisp stalks with rich, but never harsh, flavor even in less than ideal conditions. Because it has some tolerance to fusarium, Ventura rarely develops the punky centers that sometimes plague other varieties. Demeter-certified biodynamic seed but not certified organic.

Tango - The dance originated in South America but the celery is from Bejo in Holland. Adam Tomash and June Zellers, who year after year grow astounding celery, selected Tango as the star of their trial. Impressed with the variety's compact architecture and absence of punky centers, they grew unbelievably massive dense plants even in close spacing. They say Tango is almost as nice as Ventura without quite as good disease resistance. Once you taste its smooth tender sweet nearly stringless stalks, you're going to want this dance.

Utah - Crunchy and stringless, this vigorous green variety has thick, well-rounded stalks and tightly folded hearts.

Golden Self Blanching - This variety grows 25 to 30 inches tall and is full-hearted with pale yellow/green stalks. The crunchy, 9 inch ribs are extra large and thick, without strings. Delicious!

Corn

Please note this is Shared Acres' first time for Sweet Corn production but with due to high demand we will give a try. This is not in our expected harvest but with some hard work and love it will be included in your harvest.

Golden Bantam - Upon its release in 1902, Golden Bantam changed sweet corn preferences, overcoming popular prejudice against yellow corn (once called "horse corn") and ending the dominance of white varieties. By 1934, Bantam had so captured the market that U.P. Hedrick wrote in *The Corns of New York*, "This has been for several years the most popular sweet corn for all purposes. The name has become so

thoroughly impregnated in the minds of the growers and consumers that many of them will not accept anything else.” Graced Burpee’s 50th anniversary cover in 1926 and Johnny’s cover in 1980. Long narrow 7" ears sit on 5–6' stalks. Very sweet and tasty if picked promptly at maturity. High on old-fashioned corn flavor.

Luscious - Light up your taste buds with lip-smacking lusty Luscious! If you like your corn sweet, Luscious really lives up to its name. With a good balance of sugars and corn taste, the attractive blunt 8" ears are just what you want in an early midseason bicolor. And it is easy to grow, too, with good cold soil emergence and early vigor. A breakthrough for the folks at Mesa Maize, Luscious was their first organically produced variety.

Nauset - The PR person who named this delicious sweet corn gets failing grades. Although Nauset was a Native American tribe on Cape Cod and is now a beach, the inevitable first association is something less pleasant. Well, get over it! This **synergistic cross** from Mesa Maize makes mighty fine eating. The long slender ears may be a little deceiving as to ripeness (still skinny at their peak) and hard to pull off the vine, but their flavor is worth the trouble. In fact, they are without peer for roasting or barbecuing. Their exquisite tenderness and delicate balance between sugars and corn flavor made them the favorite of our 2009 tasters and a memorable treat.

Luther Hill - Developed by Luther Hill of Andover Township, NJ, in 1902, and one of the parents of the venerable Silver Queen. The most popular sweet corn in parts of New Jersey for over 50 years. Sweetest **open-pollinated** corn I’ve ever tasted, Luther makes multiple 3-6" miniature ears on modest 4' stalks. Because the suckers often yield good ears, each plant, if spaced widely, can make up to four ears. A great way to introduce yourself to sweet corn the way it was before the hybrids took over.

Silver Queen - Since the much-lamented demise of Platinum Lady, Silver Queen has become far and away my favorite sweet corn, exhibiting the perfect balance I often find lacking in more modern varieties. Silver Queen has become such a classic that the late *New York Times* reporter R.W. Apple found that most large farmers claiming to sell it had actually switched to more modern hybrids. However, we know that at least some farmers are still selling the real McCoy, because that’s what we offer. Queen, a white **hybrid**, has long set the standard for late-maturing sweet corn with large handsome ears, replete with glossy white creamy sweet kernels that fill to the very tips. Although risky in short-season areas, it usually ripens for us a few days before Common Ground Fair in late September, sneaking in just ahead of our first killing frost. Other varieties may be sweeter, but I (Fedco Seeds) can’t think of a better way to end the corn season.

Stowell’s Evergreen - The standard, white variety sweet corn, first introduced in 1848. Ears are 8 inches long and filled with tender, sweet tasting kernels. Great eaten on the cob. A favorite for picnics and cookouts!

EGGPLANT

Applegreen - Developed in 1964 for short-season areas by legendary University of New Hampshire plant breeder Elwyn Meader. This rounded 6x4 1/2" light apple-green eggplant is early and productive—a winning combination for eggplant aficionados in the North. Chinese Red (*S. integrifolium*) is in the parentage. Fruits weigh 4–5 oz. Mild white flesh is non-bitter, tender and flavorful. Bon appetit!

Black King - A fine hybrid eggplant from Takii in Japan that looks good for the main crop. A vigorous grower and high yielder suitable for both greenhouse and open-field cultivation. 7" shiny bulging oval fruits outperformed Diamond in Adam Tomash and June Zellers' trial. Their two King plants produced 11 ripe fruit averaging 0.9 lb. each.

Rosa Bianca - Open-pollinated bicolor Italian heirloom. Vermont market grower Alan LePage calls it "the best eggplant in the universe," with a creamy pudding-like consistency and delicate flavor. Gorgeous fruits, white with lavender streaking down the side can command a premium in gourmet markets. Rosa is plump, about 3–4" across and 5" long, narrow at the top and widening with indentations almost in folds like draped fabric. Fruits average 2 lb, max out at 4 lb, making it LePage's highest-yielding eggplant.

PEAS

Little Marvel - Another old-fashioned home garden favorite, bears tightly packed cylindrical pods on 18" vines. Very sweet. Surprising yields for such a dwarf plant. From England in 1900, known there as Sutton's Early Marvel. Introduced to the U.S. in 1908.

Green Arrow - The pea preferred by commercial growers, scores a bulls-eye almost every time. We sold almost 1,800 lb. last year. This heavy yielder sets the standard for midseason varieties. Long pods with up to 10 peas per pod (average 7–8) on vines up to 3'.

Dwarf Grey Sugar - If you're looking for a dwarf snow pea with purple flowers, this old standby dating prior to 1773 is the best we know. "Dwarf" refers both to its 30" vines and to its elegant 2 1/2–3" pods which make great stir-fries.

Dwarf White Sugar - Introduced in 1941 by Eastern States Cooperative (now Agway), it is noteworthy for its small (2–2 1/2") sweet and tender pods. 3' vines produce abundant early yields at the top of plants where they are easy to pick.

Mammoth Melting Sugar - The standard climbing snow pea. Vines grow 5–7' but can reach 10' if you follow M. Schultz' suggestion to lay coffee grounds in a 2" mulch around plants without touching stems. Stimulates growth and discourages bugs, she says. Very heavy yields of 4–5" pods. Continues to produce if kept picked provided powdery

mildew does not strike. Very sweet eaten raw as well as sautéed. Heirloom predates 1906.

Cascadia - It's a snap to grow Cascadia. Ripening about a week later than Sugar Ann on slightly taller (21/2') vines, Cascadia offers a cascade of 3" pods, longer and darker green than Ann's and equally sweet.

Sugarsnap - Always a top seller. Her CSA "children descend upon them as if they were a bag of chocolate," reports Anne Elder. Awarded the coveted AAS Gold Medal in 1979 and later voted the #1 all-time AAS. One of the very best raw treats in the garden, far tastier than the dwarf varieties, although more work to grow. Tall Sugarsnap vines climb 5–7' and need strong stakes. Pods reach superb sweetness only when completely filled. Then they are incomparable.

Sugar Daddy - A bush variety of pea that stands 24 to 30 inches tall and needs minimum support. Grows double pods on each node. The peas are grown at the top of the plant for easy picking! A very heavy yielder. This is our favorite!

Oregon Sugar Pod - A bush sugar snap pea that grows 24 to 30 inches high. The succulent pods are 4½ inches long, sweet, and filled with 6 to 8 peas. An excellent variety either raw or cooked.

PEPPERS

Purple Beauty - Produces a good yield of blocky 3x3" fruits which turn from green to purple to deep red as they mature. Purple fruits taste like other crisp green bells and turn green when cooked.

Aconcagua - After five years Aconcagua is finally BACK! Originally from near Mt. Aconcagua in Argentina, at 22,831' the highest peak in the Andes, and well adapted to our northern climate. Cranks out a steady supply of long tapered 7x21/4" light green fruit on 21/2' plants. As the peppers turn from yellow to red, the medium-thick flesh sweetens. Crisp, juicy and mild for eating out of hand, frying or roasting.

King of the North -This green pepper is great for short seasoned areas! The dark green fruit is blocky shaped and thick walled, having 3 lobes. A good choice for stuffing or eating!

California Wonder – A select strain of this popular bell pepper! This large, thick walled, juicy, sweet pepper is the most popular variety grown in the United States today! A delicious, 4 inch pepper that starts out green when young, turning a bright red at maturity. Delicious!

Orange Sun -The crunchy, sweet taste of this large, blocky, bell variety makes it a great choice for eating raw or using in stir-fry. The thick-fleshed fruits start out dark green, maturing to a beautiful glossy, orange color.

Keystone Giant - These vigorous 30 inch plants grow plenty of big, blocky 5 inch fruits. A variety known for its thick, dark green flesh, as well as its heavy yields! Tasty!

California Wonder Gold - Similar to California Wonder pepper, except the fruits ripen to a bright yellow-gold color. The beautifully colored 4 inch fruits weigh 6 ounces each, and grow on plants that are 24 to 30 inches tall. Wonderful in salads or in stir-fry!

California Wonder Purple - Similar to California Wonder pepper, except the fruits mature to an unusual dark purple color. The plants grow 24 to 30 inches tall, and bear fruits that are thick walled and weigh about 6 ounces each. For something a little different, grow some this year! A real eye catcher in salads!

Sweet Banana - These banana shaped fruits are wonderful either in salads or frying! The 6 inch peppers are sweet and mild, growing on plants that average 20 inches high. Pick early when yellow or let mature to a deep red color.

Hungarian Sweet Wax – This very prolific 18-24 inch plant produces sweet, mild, pendant-shaped fruits that taper to a blunt end. The 6x2 inch peppers begin a green color, turning yellow to orange, and mature to a crimson red hue. A Hungarian heirloom that dates from 1941.

Radish

Cherry Belle - A good smooth red-skinned bunching radish making uniform balls 3/4" across with firm white flesh.

Easter Egg - These good-sized delicious radishes do not become woody, hollow or too hot. Nor do they bolt easily. Kids and adults love this fascinating blend which comes in shades of pink, purple, red, violet and white. Always our (Fedco Seeds) most popular radish.

Hailstone - Vaughan, in 1904, called it “the quickest growing radish on record,” and described it as round, smooth, snowy-white with a short tender taproot. Produces crisp juicy roots 1" in diameter that hold well. Unusually small foliage allows for close spacing.

French Breakfast - Nance Shaw of East Fairfield, VT, takes us to task for doubting anyone actually eats these for breakfast. French Breakfast radishes “ARE good for breakfast with some Kerrygold butter and salt.” A favorite in Paris markets since before 1879. “A medium-sized radish, olive-shaped, small top, of quick growth, very crisp and tender, of a beautiful scarlet color, except near the tip, which is pure white. A splendid variety for the table, on account of its excellent quality and its beautiful color.” —From D.M. Ferry & Co’s Descriptive Catalog, 1902.

Plum Purple - A popular plum-colored round root. Crisp white flesh has a good sweet taste with only a little heat. Very uniform, true to color, almost the size of a ping-pong

ball. One customer who grows radishes under row covers to avoid root-maggot damage calls Plum Purple the radish most tolerant to slightly shaded row-cover conditions.

Zlata - A new color in summer radishes! These shimmery yellow medium-sized beauties from Poland starred in our MA trial. Crunchy and crispy white interiors, spicy but not overwhelming, good fresh and even better braised. Did not bolt or split and held quality even in all the June rains. Perfect for bunching.

White Icicle - Also known as Lady Finger, heirloom was listed by Fearing Burr as White Naples, White Italian and White Transparent. Firm tender all-white roots for the home garden will grow down 4–6" in all but the heaviest soils. Mild if harvested when young and slender, and remains in good eating condition longer than most other radishes. Starks in 1924 asserted that Icicle was the most widely planted of all radishes and "absolutely unsurpassed in quality."

SALAD MIX

Bronze Arrowhead - This Arrowhead scores a bullseye for form and color, developing a gorgeous oakleaf rosette in a dance of green and bronze. Introduced as Bronze Beauty by the Germania Seed & Plant Co, this bronze was given a bronze by the AAS judges in 1947. A good variety for mesclun and cut and come again culture. Very slow to bolt.

Salad Bowl - Bright-green frilly notched leaves form compact rosette. Stands heat better than Black Seeded Simpson, but at its best in cool weather, not summer. 1952 AAS bred by Ross Thompson of the USDA.

Red Salad Bowl - Compact frilly rosettes of spectacular bronzed oakleaves. Red at tips and on young growth, green at the base of the leaves. Nice buttery flavor. One of our most popular lettuces. A staple mesclun ingredient. Grows quite large in cool weather, but prone to bitterness and bolting in heat. Introduced in 1955.

Green Deer Tongue - Also known as Matchless, this venerable heirloom goes all the way back to the 1740s. One of the only deer tongues you will ever want to see in your garden! Characteristic thick green pointed leaves radiating from a compact center. Slow to bolt. Has a rich nutty flavor that doesn't turn bitter. "Hearty, light, fun in the mouth," says our trialer.

Really Red Deer Tongue - We revered the old Red Deer Tongue for its history and its classic leaf shape, but not for its pallid color and vulnerability to diseases. Frank Morton combined the old-timer with his own creation, Hyper Red Rurple Waved, to develop a whole series of Really Red breeding lines. Morton has re-selected his gene pool for the deep red color, pronounced white-green contrasting veins and

characteristic pointed deer tongue leaves that attracted us initially. Now a more finished variety with much less variation, a stunning improvement over the original Red Deer Tongue.

Blushed Butter Oaks - This 1997 Fedco introduction, one of a new class of lettuces developed by Frank Morton, aroused immediate interest. Best described as a compact oakleaf butterhead, with a delightful combination of pink and green colors and a buttery taste, Blushed Butter Oaks was a hit with everyone who saw it or sampled it at our trial.

Les Oreilles du Diable (Devil's Ears) - One of the lovely rare treasures once maintained by the Abundant Life Seed Foundation. A standout in our plots where we greatly preferred it to the relatively pallid Red Deer Tongue. This is deer tongue with real color and good heat tolerance. Starlike rosettes of tasty glossy leaves are deeply tinged with burgundy for a shimmery appearance. We (Fedco Seeds) enjoyed its nutty texture and bitter-free flavor. One of the last to bolt. Certified biodynamically grown.

Speckled Amish - An ornamental bibb of spectacular beauty, its apple-green leaves splashed with maroon flecks. A stunner in your garden or salad. Makes small firm mild-flavored heads shaped like Merveille des Quatre Saisons, centers with soft leaves blanching creamy yellow. Mennonites brought seed in a covered wagon from Lancaster County, PA, to Ontario in 1799. Introduced into commerce in 1880 as Golden Spotted. Frank Morton, who got the stock seed from the Seed Savers Exchange, has been selecting to alleviate tipburn.

Wunder von Stuttgart - A wonder indeed, elegant and enormous in Loon Song Farm's trial where it reached 1' in diameter in the heat of summer while retaining all the qualities we love in a classy butterhead. Equally impressive, if only slightly more subdued, in Shooting Star Farm's fall plot, where the shiny dark green ruffled rounded leaves were sweet, buttery and chewy. Donna Dyrek calls it "larger and better than Nancy." Light medium-green.

Forellenschluss - Called by Lisa Bloodnick "the Jackson Pollack of lettuces." Also known as Freckles or Trout Back, an heirloom from Arche Noah, the Austrian genetic preservation project. An absolutely gorgeous romaine with the delicate taste and texture of a butterhead, distinguished for its deep green leaves flecked with wine-red splotches. Lately we've seen increasing variation in the coloration and degree of splotching. "The best-tasting lettuce I've grown...can give a large heavy head as sweet as can be," praises Michael Goldman. Also the best-tasting of the 50 lettuces in our 1998 trial. Very buttery tender leaves may be harvested at 4-6" for mesclun or allowed to grow full size for maximum ornamental benefit. William Woys Weaver traced Forellenschluss back to 1793; it was a dwarf variety of Spotted Aleppo developed in Germany.

Majestic Red - Fancy savoyed rich bronze-red leaves make Majestic positively gorgeous. Cylindrical "head" has somewhat spreading habit. One of the slowest-bolting romaines in our trial and much in demand in recent years. Developed by Sunseeds.

Parris Island Cos - The standard market romaine developed by Clemson University and the USDA in 1952. Upright 8–9" heads fold inward to form compact centers. Interior greenish-white. Resistant to tipburn and bolting, even in heat. Irrigation improves its texture. One grower praised its rapid emergence in his pre-sprouting setup. Cos is an island in the Dodecanese region of Greece where this type of lettuce was named. Parris Island is in South Carolina.

Michelle - One of these years we're gonna have a real summah, one that starts in May and never looks back. When we do, you're going to want Michelle to be your belle, because she can bear that heat. She was absolutely the last to bolt in our 2006 observation plot, still standing on Aug. 12, even after a miserable heat wave. She is also reluctant to tipburn. Almost a dead ringer for Sierra, Michelle is a red batavian type, mostly green in the summer, with more tinges of red in the cool temperatures of spring and fall. Delicious without the faintest hint of bitterness and very crunchy.

Pablo - Pablo bears a superficial resemblance to a red iceberg with much the same allure, but is a batavian, not a crisphead. Its larger plants form loose heads of beautiful upright rosettes surrounded by wide wavy-edged flat leaves. Bronze coloration on the outside leaves contrasts strongly with the green interiors lending a striking metallic sheen. Very sweet and mild with some bitterness in the ribs, slow-growing and extremely heat resistant. Always one of the last five to bolt in my extensive lettuce trials—sweet to the bitter end. Lovely enough to stand as an ornamental, but also one of the best-tasting in the patch. From Seed Savers Exchange.

Anuenue - Johnny's deserves credit for popularizing Anuenue. Its mellifluous Hawaiian name (pronounced AH-new-ee-new-ee) means 'rainbow' even though it is a uniform dark green. How could I have overlooked Anuenue for so long? Well, it sure doesn't look like much in June when most other lettuce is in full glory, but as the days get shorter and the heat gets stronger it really comes into its own. In late July and even early August, this 1987 University of Hawaii product has no peers for crispness and sweetness, and I will never again be without it for first-rate midsummer salads. Slow growth is its secret. It remains compact as it matures, surrounding its round tightly-packed heart with crisp outer leaves. There is never the faintest hint of bitterness.

Ice-Bred Arugula – Brett Grohsgal crossed two excellent European heirloom strains in 1989 and has been selecting for cold-hardiness and vigor since. He's bred one tough cookie here. Mid-ribs and whole leaves develop a lovely purple hue in winter freezes. Recovers in spring even if plant goes dormant under very cold conditions. Seedlings can stand drought, compete against weeds and don't require high soil fertility. This is arugula with more bite, vigorous with complex full flavors.

Arugula - The best-tasting and most bolt-resistant of the 11 strains we (Fedco Seeds) trailed in 2006.

Bright Lights Swiss Chard - Johnny's Selected Seeds won its second All-America award for making swiss chard commercially available in a rainbow of colors. Bright Lights bathes stems, midribs and secondary veins in a panoply of gold, yellow, orange, pink, intermediate pastels and dazzling stripes. The AAS judges were impressed by the tenderness of its dark green to bronze leaves and the mildness of its chard flavor. Young seedlings respond to cut-and-come-again culture, ideal for mesclun. Bright Lights was developed by John Eaton of Lower Hutt, New Zealand, who found the parent plants, a red one and a yellow one, in a small home garden in 1977 and crossed them to standard green and white varieties, selecting for color and flavor over the next fifteen years. Johnny's worked the following years to preserve the strength and range of the individual colors.

Fordhook Giant Swiss Card - Broad white stems, leaves dark green and savoyed with white veins. The standard variety, introduced by Burpee in 1934. Strains of green swiss chard have been around since 1750.

SPINACH

Bordeaux - A rapid growing early maturing first spinach for garden and greenhouse. Arrowshaped smooth dark green red-veined leaves often are used in mesclun. Stems are also red, but turn green when cooked. Fedco's trialer preferred Bordeaux's sweet and delicate flavor over all her other varieties and kept nibbling off leaves.

Bloomsdale - The standard crinkled-leaf spinach. Very good cold soil emergence. Much better as a fall crop than in spring when it bolts in the heat. Recent hybrids surpass it in production and bolt resistance but the taste cannot be beat.

Giant Thick Leafed - This old variety has dark green leaves on spreading plants. Prolific spinach that has huge, thick, smooth leaves.

Viroflay - This heirloom dates back to 1885! The dark green, crisp, smooth, leaves of this variety can grow 10"x 8" wide at the base! This has the low acid taste many prefer.

Strawberry - Also known as "Strawberry Blite", the delicate saw-toothed leaves and stems grow on 1½ foot plants, and are equally delicious eaten raw or steamed. The tiny red fruits on the plants are tasty in salads.

SUMMER SQUASH (AKA Zucchini)

Eight Ball - Noted squash seed grower Hollar did not have to hire Minnesota Fats as their publicity director to win an AAS for Eight Ball and we're not hustling when we tell you that Eight Ball deserved the award. Eight Ball has the sweetness and squash flavor previously missing from round zucchinis. Yes, the attractive shiny speckled dark fruits are mature when they're just a little bigger than pool balls. The plant's open bush habit

should please both home and market growers. Its earliness might well give you your first ripe squash of the season. They'll keep coming, too, till they run your table!

Raven - Now our (Fedco's Seeds) best-selling zucchini, more than 58 lb. of seed. That's a lot of zucchinis! Raven sets the standard for dark zucchini. Its smooth-skinned glossy shapely greeny-black fruits make it the likely winner in the zucchini beauty contest, but its merits go more than skin deep. Research by Dr. John Navazio showed that Raven's dark pigmentation contains more of the antioxidant lutein than lighter-skinned varieties. Lutein helps preserve eyesight by lowering risks of developing cataracts and macular degeneration. Relatively early concentrated production so market growers might want to make succession plantings.

Cocozelle -Rich-flavored zucchini ribbed with light green stripes. Originated in Italy and called *Cocozella di Napoli* in the 1800s. The term 'zucchini' was first used by California seed house Aggeler & Musser in 1921.

Golden Zucchini - No need to purchase hybrid seed to get this color in zucchini. These slender bright golden-yellow fruits are every bit as lovely as the F-1s. The bush plants are dependable, though not spectacular, producers. Seven weeks after their first fruits they still had enough juice to yield three good enough to display at Common Ground Fair. We liked their flavor, too, and they are more nutritious than green zukes. Introduced in 1973 by Burpee, a product of breeding work by Dr. Oved Shifriss, who brought the bicolor gene from bitter bicolor pear gourds to edible squashes.

Saffron -We're (Fedco Seeds) just mad about Saffron, a 4–6" yellow semi-crookneck that excelled in our trials. Less watery than straightneck squashes. Small singlestem bush with open structure but very large leaves gives good sunburn protection. They call it mellow yellow.

Early Prolific Straightneck - An easy to grow variety that keeps producing all season long. The straight, bright yellow fruits are best picked when 5 inches long. Delicious!

White Patty Pan - A very prolific early squash. The flat, 7 inch fruit has deeply scalloped edges and tender white flesh. This variety was used by the North American Indian tribes before the European settlers arrived!

Round Zucchini- This bush variety of squash grows greenish-gray, 2 1/2 inch, globe shaped fruit. A terrific choice for stuffing!

Golden Scallop – A very prolific bush variety that yields round, flat yellow discs with a lovely, scalloped edge. The mild and firm light green flesh is delicious!

TOMATOES

EARLY TOMATOES

First Pick - A French variety popular for generations in the Baptiste family of Reims, France. The deep red, globe shaped fruits weigh 4 to 5 ounces each. This plant sets fruit in cool weather, providing tasty tomatoes sooner than other “early” varieties! Also does well as a fall crop, setting fruit in the cooler night temperatures. Exceptional flavor for an early tomato!

Bloody Butcher - An early season type that produces deep crimson colored, 4 ounce fruits in clusters. Rich, tomato flavor and heavy crops make this variety a great choice.

LARGE TOMATOES

Glacier - Glacier ripens around the same time as the sub-arctics with about the same size (1–2"), and almost no cosmetic defects except yellow shoulders, but there the comparisons end. Glacier's rich tomato flavor relegates the insipid sub-arctics to the compost pile. It is also superior to the highly touted Siberia tomato, to Stupice, to Early Temptation to Bloody Butcher and, in fact, to every other tomato in the same class that we've tried. Originally from Sweden, 1985.

Ida Gold - Often these delightful orange 2-bite low-acid fruits are the first tomatoes to ripen for us. They are early and prolific even in bad tomato years. Developed specially for the North by the University of Idaho. An indifferent performer in so-so soil, but a bountiful yielder when fed compost and rotted manure.

Pruden's Purple – We (Fedco Seeds) usually cooperate well at Fedco and tolerate each others' peculiarities *except* during tomato taste tests. When we compare tomatoes, about which we are all impassioned, tolerance evaporates and remarks are made about “people who have no taste buds,” who “eat yellow tomatoes” and who “put sugar in their sauce.” CR thinks you don't need Pruden's if you have Brandywine. Susan and David like Brandywine fine but think Pruden's tastes better and ripens three weeks earlier in hot seasons. Opinions aside, Pruden's is early for its size and makes a great sandwich tomato. Vigorous potato-leaf vines yield spreading irregular pink 1 lb. fruit with very few seeds, a silken texture and rich tomato taste, nicely tart with a balanced undertone of sweetness that is neither insipid nor cloying. Maryland grower Brett Grohsgal praises its flavor, productivity and disease resistance.

Cherokee Purple - No list of the best-tasting heirloom tomatoes would be complete without Cherokee Purple, an unusual variety from Tennessee, said to have originated with the Cherokee Indians. Fruits are globes to slightly oblate, averaging 10–13 oz, with dusky brownish-purple skin, dark green shoulders and brick-red flesh. Their real attraction is their rich taste, which has been described as “sweet rich juicy winey,” “delicious sweet,” and “rich Brandywine flavor” by aficionados maintaining it in the Seed Savers Exchange. Ranks in my top five for flavor. Expect some concentric cracking.

Pineapple - The striped tomatoes are among my (Fedco seeds) favorites. They have great names like Hillbilly, Mr. Stripey-Tigerella, Georgia Streak and Pineapple, silky

smooth textures and complex, fruity tastes. They often grow huge fruits in excess of 1 lb. that get a little funky cosmetically. Pineapple, Amy LeBlanc's favorite salad tomato, is certainly characteristic—and may be the best of the genre. Cut in half, it looks like the interior of a pineapple except with yellow and red marbling. It doesn't taste like a pineapple, though, nor like a typical red tomato, either. Its unique mild low-acid fruity sweetness needs a fruit name all its own. Originally from Kentucky, but our seed stock came from Martha Gottlieb of Common Ground Fair Exhibition Hall fame. "Despite their open cracked tops, our members vote them in every year," says Anne Elder. "Big enough to spare cutting a bit off the top," she concludes.

Peacevine -. Selected by Peace Seeds from Sweet 100 cherry tomato and almost identical in fruit size and growth habit. Bears gazillions of sweet clusters each with 8 or so 1" fruits. Has the currant tomato in its ancestry. Very high in vitamin C and gamma-amino butyric acid, a natural nervous system sedative. That may be why Alan Kapuler named it Peacevine. Jan Sonstrom calls it, "dependable as ever, with wonderful sweet/tart rich flavor." Certified biodynamically grown, Stellar NOP-certified organic.

Giant Beefsteak -This very heavy producer of large, brilliant red tomatoes has been a favorite for years! The solid, meaty fruits are 12 ounce to 2 pounds in size, and are excellent for slicing.

Golden Queen -This heirloom was first introduced in 1882! A mild, sweet tomato with a vivid yellow color. The delicious fruits average 8 - 12 ounces in size and are very meaty, with few seeds.

Djena Lee's Golden Girl - This family heirloom dates back to 1929, when Djena Lee won 1st prize at the Chicago Fair 10 years in a row. The yellow/orange fruits have a richly balanced, sweet-tangy flavor. Delicious, old-time taste.

Great White - The large, 14-16 oz. tomatoes have a mild, low acid taste preferred by many. The vigorous vines produce fruits that have white flesh throughout, with little cracking or catfacing. Sweet and juicy. Different and unusual!

PASTE TOMATOES

Orange Banana – I (Fedco Seeds) never would have believed that the best tomato sauce comes from an orange tomato. But the proof is in the eating and Orange Banana has been the perennial winner of our annual paste taste-offs. Comments from tasters include, "the best flavor and sweetness yet, wow!" and "gourmet candlelight." No wonder Banana has become a staple of David's famous tomato sauces. Its amazing sprightly sweet flavor, reminiscent of Sungold but with more depth and diverse tones, makes an ambrosial sauce by itself and adds a vivid fruity complexity to any sauce with other tomato varieties. Erica Myers-Russo in CT has found another use for it, growing it exclusively for drying. She claims it "makes the sweetest dried tomatoes ever." Attractive cylindrical orange fruits 3–4" long average 4–5 oz. Susceptible to blossom-

end rot and sometimes only a mediocre cropper. Originally offered by Moscow seedswoman Marina Danilenko in the 1996 Seed Savers Yearbook.

Amish Paste - 22 seed savers can't be wrong! That's how many listed Amish Paste in the 2009 Seed Savers Yearbook, making it one of the most popular items in the Exchange. Their comments tell it all, "excellent sauce and canning tomato," "heavy yield and good flavor," "my favorite paste tomato for the past eight years," "large, meaty, heart-shaped fruit," "flavor...well-balanced, tending toward tartness." Ranked as the 2nd best-tasting variety at the 2006 Heirloom Tomato Tasting at Decorah, IA. Though it has not fared that well in some of our sauce tests, its flavor has been consistently good even in poor tomato years such as 2008 and 2009. Strong producer of oxheart fruits up to 8 oz. Thick bright-red flesh. Larger and better than Roma. Wisconsin heirloom from Amish farmers in the 1870s, first surfaced in the 1987 SSE Yearbook. We have observed some inherent variation, based on how this variety responds to its environment.

Banana Legs - This old heirloom has bright yellow fruit that is 4" long x 1 1/2" in diameter, resembling a small banana! The flesh is meaty, with a low acid taste, while the plants have pretty, lacy foliage. Very unusual!

CHERRY TOMATOES

Fargo Yellow Pear - Introduced 1934 by Oscar Will & Co. of Bismarck, ND, yet another of famous breeder A.F. Yaeger's creations. He crossed Bison with Yellow Pear for earliness and higher yields. Our trialers all gave high ratings to Fargo. One called it "the first pear tomato that tastes like a tomato." Each plant produces about three dozen of the sweet tasty 1 oz. fruits. About twice the size of regular pear tomatoes, the meaty morsels are crack resistant.

Be My Baby Gene Pool - "Tasty, uniform, prolific and problem-free," writes Anne Corbin of Philadelphia, PA. "Truly monsters for cherry tomatoes...several plants loaded with 50-70 fruits each," echo Douglas and Lori Watts of Augusta, ME, who grew them in raised beds using mostly leaf compost. This productive cherry is the ongoing result of a cross of three famous tomatoes: an heirloom potato-leaf beefsteak and two cherries, one orange and one red. The crossing and selection process began in 1997. Although it was selected for a red cherry with regular tomato foliage, a few plants will still be potato-leaved. Rogue them out because their flavor is not as desirable as the rest. The grape tomato in its background lends a rich sweet flavor somewhat akin to that of Sweet Baby Girl which it replaced. Bred by Relentless; Earth Passionate Agrarian™-grown.

Mini Orange - This bright orange, golf ball size fruits grow in clusters of 4 to 6, with each having a smooth, round shape and a fine flavor. A very unique variety!

Berry Brown - All the rich, sweet flavor "dark" tomatoes are known for, contained in a cherry-size tomato. This heavy producer of full-flavored fruits is a must for the cherry tomato lover.

Christmas Grapes - Always sweet and juicy, the red, round, 1 inch fruits of this variety grow in clusters. The tall vines will continue to produce steadily all season long.

Green Grape – These green, ¾ inch cherry tomatoes are grown in clusters of 6-8 fruit, and have an amber blush when ripe. The flesh has a unique, spicy sweetness that's simply delicious!

Lemon Drop - Very tasty, these tiny ½ - ¾ inch lemon colored cherry tomatoes make the perfect addition to salads. This variety will surprise you with its tart and sweet flavor.

WINTER SQUASH

Table Queen - 1 1/2–2 lb. black-green ribbed fruits good for baking. Dry flesh is best eaten within 3–4 months after harvest. Introduced by the Iowa Seed Co. in Des Moines in 1913, once known as Des Moines, Queen began a trend away from monster squashes in favor of smaller fruits. A similar squash was grown by the Arikara tribe in North Dakota. Seedsman Henry Field claimed that Table Queen “makes a better pumpkin pie than a pumpkin.”

Sweet Dumpling - Stunning 1–1 1/2 lb. ivory-colored green-striped fruits shaped like miniature pumpkins sell themselves on the stand. *New York Times* food writer Regina Schrambling calls them the “avocados of squash” for their inherent buttery richness and sweet-tangy taste. But make sure your Dumpling is ripe before you bake it. Underripe Dumpling fruits taste starchy and insipid, nothing like the sweet dry and memorably rich deep orange flesh of the mature ones. Introduced by Sakata Seed Corp. of Yokohama, Japan, in 1976 and marketed as Vegetable Gourd. Sold better after they changed its name to the more appealing Sweet Dumpling.

Squisito - I (Fedco Seeds) groaned when Nikos handed me packets of spaghetti squash to trial. Normally I disdain this stringy genre, having long believed it was nothing more than a breeding disaster cleverly rescued by a public relations campaign. Think again. Whatever Minnesota breeder Elvin Martin saw in these early-maturing 4 lb. avg. deep-gold oblong fruits, I see too. Martin doesn't recall what squash he started with, but he liked it and has been selecting it for “at least six” years. He produces a large amount for sales to local markets. He sent it to us because he thought it was something a bit different that would interest us. Approaching it with great skepticism, I found it wonderfully sweet and ended up eating a half squash in one sitting—the larger half at that. Unprecedented! Nikos named it Squisito (skwee-ZEE-toh), Italian for ‘yummy.’ Think exquisite squash.

Burgess Buttercup - New England's favorite winter squash, enjoyed for its sweet deep-orange flesh. Fruits, with an acorn-shaped button on the blossom end and flattened shoulders, average 3–4 lb. with about 4 per hill. Stem is well dried when ripe. The original buttercup strain showed up in 1925 as a chance cross between Quality and Essex Hybrid in the trial garden at North Dakota Agricultural Experiment Station. After further selection by famous seedsman Albert Yaeger, Oscar H. Will of Bismarck

introduced it in his 1931 catalog. Alan Kapuler has said, "If you pick only one squash to grow this is it."

Uncle David's Dakota Dessert - "Uncle David's Dakota Dessert is the best I have had in 65 years. Hope Uncle Sam can reach this level in his work," intoned B.R. Frost of Titusville, PA. This outstanding strain which David Podoll calls "the original buttercup" has been in his family for 70 years. They've been selecting it for 40 years, crossing it with hubbards and other *maximas*, primarily for color, taste, sweetness, and vigor and hardiness in cold weather, but also for thick flesh, small seed cavities and higher productivity. The Podoll family bake it into pies without using any other sweetener. But this is also a versatile main-dish squash, with all the character that makes buttercup a New England favorite. And it is one rugged buttercup, withstanding several cold summers and all those temperature extremes in recent seasons, producing a lot of squash without skipping a beat.

Sweet Meat - This tasty 12–15 lb. slate-grey heirloom, shaped like a slightly flattened round pumpkin was maintained by an Oregon family for 100 years and sold by Gill Bros. of Portland, OR. It has long had a loyal following in the West. Now its fame is spreading east. Its dry sweet nutty thick orange flesh improves in storage with a flavor similar to Blue Hubbard.

Burpee's Butterbush - Of the nine different butternut squashes Mark Fulford tried over the years, this one is "hands down the best." Fruits average no more than 1 1/2 lb, each a perfect one-person serving chock full of deep, reddish-orange flesh "as sweet as the best sweet potatoes." Seed cavities are small. Fulford describes the flavor as nutty, and the texture moist but never watery, not as moist as the large butternuts. They were a big hit when staffer Paula Fulford brought them to our warehouse for a taste test. Their earliness is an important plus in cold summers. Their compact bushes with short runner vines crawl only 3–6', a big bonus where space is precious. Average yield is 3–5 ripe fruits per plant. Superior flavor and deeper colored flesh than any other butternut. Introduced in 1978, the first bush butternut and still the best. Smooth tan skin; excellent keeper.

Galeux d'Eysines - Garden writer Barbara Damrosch says "it looks as if peanut-shaped worms were crawling about its surface." Depending on your point of view, it is either among the ugliest or most beautiful of all squashes. I vote for the latter. This heirloom, hailing from the Bordeaux region of France, was listed by Vilmorin in 1883 as Warded Sugar Marrow. It resurfaced at the Pumpkin Fair in Tranzault, France, in 1996. Shaped like rounded slightly flattened pumpkins, the 15 lb. fruits have salmon-peach skins covered with large warts. Although Galeux is worth growing for beauty alone, its tender moist sweet orange flesh is delightful in soups or baked. Amy Goldman recommends sautéing it in butter or using it in place of white beans in garbure, "a fabulous main course soup" from Bordeaux. Ripened easily from direct seeding both in 2004 and 2007, neither prime squash years. For your autumn pleasure; not a good keeper.

