VAR606 • IMPERIAL STAR ARTICHOKE
OP 95 days. Extra vigorous variety produces 6 to 8 artichokes the first season. Adapted to most areas, does not require a chilling period to produce buds. Start seeds in February or March and transplant in 6 to 8 weeks when soil has warmed. Harvest thornless buds at 4 1/2” and enjoy their mellow mild flavor. Overwinters well in the NW when cut back to 10” above ground and mulched with straw.
20 seeds $3.45 100 seeds $11.45

VAR201 • PURPLE ITALIAN GLOBE
OP 120 days. Purple headed artichokes are an Italian favorite and add color to the landscape. An early spring sowing will produce a late summer or fall crop. Large tender heads with good flavor. Plants are more tolerant to both heat and cold than standard green globe.
2 gm. Pkt. $2.45 7 gm. $4.95

VAR101 • GREEN GLOBE ARTICHOKE
OP 120 days. This perennial plant is valued for its succulent tender edible flowers. Spring plantings produce an artichoke crop in late summer and fall. If you can protect from frost, you will grow two crops the following year. This 2 to 4’ tall plant can provide a decorative accent to the garden.
2 gm. $2.25 7 gm. $4.55

VCR162 • CARDOON
OP 120 days. Cynara cardunculus Tender perennial, treat as annual in cold climates. Widely grown in Europe for the delicious thick stalks. Sow in April; blanch like celery in September. Good in stews, soups and salads. Spectacular the second and subsequent years, reaching a height of 8’ with huge, thistle like, purple blooms.
4 gm. Pkt. $1.95 1/2 oz $6.25

VCR165 • CARDOON GOBBO DI NIZZA
OP A/TP 120 days. This name translates to lunchbucket thistle of Nizza and indeed the thick heavy stalks have a curious curve right at the base. An outstanding selection, easy to grow. Large, beautiful plants.
2 gm. Pkt. $2.25 7 gm. $4.95

BEANS - Green beans are native to the new world and easy to grow. Sow when soil temperature is consistently at least 60°. Germination occurs in approximately 10 days. 2 oz. sows a 20 to 30’ row. Best results are achieved with legume inoculant. Our bean harvest is increased and prolonged by a careful watering pattern. After picking beans, give plants a thorough soaking and they will be put on a fresh set of blossoms. Avoid picking wet vines as this tends to spread disease. With the current interest in eating raw vegetables we suggest caution particularly in regard to raw green beans. In some individuals an enzyme in raw beans can cause long term digestive problems. All beans are open pollinated. Approximately 80 to 120 seeds per ounce.

VBE023 • STRAIGHT ‘N NARROW BUSH
OP 53 days. Classy dark green French filet bean, pick when 5” long and 1/3” in diameter. Compact 18” plants produce a new crop every three days. Usually served whole and lightly cooked, try marinating for salads or pickling whole. Resistant to anthracnose and mosaic virus. White Seed.
2 oz. Pkt. $2.45 1/4 lb. $3.95 1/2 lb. $6.45 1 lb. $9.95 5 lbs. $31.95

VBE006 • DERBY BUSH BEANS
OP 57 days. AAS 1990 Derby received high scores in field trials for its strong bush habit and resistance to common bean mosaic virus. The long thin pods grow to seven inches and are straight and round. Seeds develop slowly so the pods remain tender. Outstanding flavor with above average yields. Derby bean is easy to harvest. White Seed.
2 oz. Pkt. $2.45 1/4 lb. $3.95 1/2 lb. $6.45 1 lb. $9.95 5 lbs. $31.95

VBA550 • GINA BUSH ROMANO BEAN
OP 58 days. Now, all the robust flavor of a Romano bean in an 18” upright bush plant that’s ideal for the smaller garden. Tender meaty flat pods are medium green and stringless. Best harvested when beans are about 6” long. White seed.
1 oz $1.95 2 oz $3.45 1/2 lb. $9.95

VBE002 • OREGON 54
OP 60 days. Bush Green Beans formerly Blue Lagoon. Elegant dark, tender, green pods and sweet delicate flavor, set Oregon 54 apart from other Bush Blue Lake varieties. We harvested massive amounts of long smooth beans. Upright plants have a concentrated set for easy harvest. Good freezing quality. White seed.
2 oz. Pkt. $2.45 1/4 lb. $3.95 1/2 lb. $6.45 1 lb. $9.95 5 lbs. $31.95
VBE019 • ROCORO BUSH WAX BEAN
OP 54 days. Bright yellow pods are slim and tender. Flavor and color develop early so begin picking at 4.5”, mature size 7”. Excellent for freezing. These seeds are smaller than most bean seeds. Black seed.
1 oz. Pkt. $1.95  2 oz. $3.45  1/2 lb. $9.95

VBA563 • MARVEL OF VENICE
OP 75 days. Heirloom Yellow Romano Pole Bean. Flat-podded 7” beans are stringless and so tender they melt in your mouth like butter. Does well in heavy clay soils. Italian heirloom. Black seed.
2 oz. Pkt. $2.45  1 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

VBE017 • PURPLE PODDED POLE
OP 60 days. Heirloom Tender, tasty, 6-8” long, bluish-purple pods grow on productive vines. Heat tolerant, a French heirloom, cultivated since 1775. Buff colored seed, lilac flowers, tall vines form an attractive summer screen
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

VBE010 • KENTUCKY WONDER POLE
OP 65 days. Heirloom. An old favorite, tasty bean used fresh, green or dry-shelled. 6” vines produce beans 9-10” long. Heavy producer of round, thick meaty pods. The dried beans make an excellent vegetable protein, which can be used as a meal stretcher. It has long been the most widely grown pole bean. First introduced in 1864. Vigorous grower, rust resistant, succeeds everywhere. Tan seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

NEWVBE613 • HELDA ROMANO POLE
70 days. Often referred to as the “Italian Gourmet Bean”. Twice the yields of other Romano varieties. 6” vines are loaded with 6-10”, flat-podded, tender green beans with a unique rich flavor. Good fresh, for green-shelling and canning. Superb for freezing. Brown seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

• POLE GREEN BEANS

VBE007 • FAVA - BROAD WINDSOR TYPE
OP 85 days. Bush. Heirloom. Frost resistant. This large lima shaped fava is the only old world bean. Plant in fall for early spring crop or very early spring for June harvest. A sprig of summer savory is the traditional seasoning. (Some people have a rare genetic allergy.) Brown seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

VBE008 • FLARO - FRENCH FLAGEOLET
OP 65 days. Bush. Used exclusively by the better restaurants of France, served wherever French gourmets gather. This bean can be used green shelled or dried. Jade green at harvest dries with tinges of white. To savor their superb flavor, the pale jade flageolet beans must be eaten as fresh shelled beans. It is hard to say what a Frenchman would do if you served him roast leg of lamb without the usual side dish of flageolet beans sauteed in butter, with a sprig of thyme.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.95  1 lb. $9.95  5 lbs. $31.95

VBE022 • SCARLET EMPEROR
OP 70 days. The Europeans have worked to develop improved strains of the Scarlet Runner Beans. The scarlet flowers of this variety make a splashy show against a fence or trellis. This strain gives an added bonus of large fleshy, exceptionally good flavored long pods. Excellent cool weather variety. Northern gardeners take notice. Purple-black seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

NICHOLS GARDEN NURSERY
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www.nicholsgardenery.com
Hours: Mon-Fri 8 am to 5pm 8:30 am to 5 pm Sat Pacific Time

LEGUME INOCULANT
Use on peas, beans, limas to develop the root nodules which carry bacteria that gather free nitrogen from the air. This is converted into nutrients assimilated by the plant.

MHG244 • POWDERED INOCULANT
Treats up to 8 lbs. of seed. Coat seed prior to planting. $4.45

GRANULAR INOCULANT
Sprinkle in row prior to planting.
MHG245 40 ft row $5.45
MHG246 150 ft row $9.45

VBE601 • SOYBEAN - BEER FRIEND - EDAMAME
OP 75 days 2.5’. Fresh green soybeans boiled in the pod with a bit of salt are absolutely delicious. Once slightly cooled the pods are popped open and they’re eaten out of hand. In Japan they’re relished as a light snack with beer, eaten much like peanuts are here. They’re a healthy protein and rich in phytoestrogens and isoflavones. Plump pods each contain 3 to 4 tender beans. Harvest pods when full and still green. Average 110 seeds per oz. Beige seed.
1 oz. Pkt. $4.25  2 oz. $7.75  1/4 lb. $13.95

VBE025 • YARD LONG ASPARAGUS BEAN
OP Vigna unguiculata. 80 days. This unique bean is stringless and has long been valued in Asia for its sweet, light taste and crispness. Harvest while still young and tender and at its succulent best. Yard long requires warm weather and thrives in midsummer heat. Good for greenhouse culture. Red seed.
1/2 oz. Pkt. $1.65  1 oz. Pkt. $2.95

2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

VBA553 • MARVEL OF VENICE
OP 75 days. Heirloom Yellow Romano Pole Bean. Flat-podded 7” beans are stringless and so tender they melt in your mouth like butter. Does well in heavy clay soils. Italian heirloom. Black seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

SCARLET RUNNER BEANS

• SCARLET RUNNER BEANS

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OP 70 days. The Europeans have worked to develop improved strains of the Scarlet Runner Beans. The scarlet flowers of this variety make a splashy show against a fence or trellis. This strain gives an added bonus of large fleshy, exceptionally good flavored long pods. Excellent cool weather variety. Northern gardeners take notice. Purple-black seed.
2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95

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2 oz. Pkt. $2.45  1/4 lb. $3.95
1/2 lb. $6.45  1 lb. $9.95  5 lbs. $31.95
**BRUSSELS SPROUTS** - An excellent but frequently overlooked cool weather crop. Quality holds long after the more tender vegetables are gone. **Approx 6250 seeds per ounce, 200-220 per gram.**

**VBU139 • JADE CROSS**
Hybrid F1 80 days. Earlier and more productive because of its hybrid vigor. Adaptable to wide range of climate and soils. Firm, tightly packed sprouts are a rich blue green. 0.5 gm. Pkt. $2.25 4 gm. $11.95

**VBU140 • RED RUBINE ORGANIC**
OP 90 days. Heirloom A gourmet treat. Good yields of deep purple-red sprouts with a wonderful rich old time flavor. This heirloom is not often seen in the garden and is a striking addition. Performs best when planted by June 1. 25 seeds Pkt. $1.95

**BEETS** - Beets are a home gardener’s bonus when freshly harvested half grown roots are cooked with tops. Cook beets with skins on to preserve flavor and vitamins. Tops alone make excellent “greens”. Sow seeds in very early spring. For a continuous supply make additional sowings every three or four weeks until July. Approx. 1500 to 2000 per ounce or 50 to 70 seeds per gram.

**VBT555 • MONETA BEET**
Hybrid 46 days. (Monogerm) Most beet seeds are actually seed clusters but this variety is single seeded for precision planting that requires no thinning. Produces a highly uniform crop that’s smooth and round. High quality dark red beets have deep green 12” tops. 200 seeds. Pkt. $1.95

**VBT127 • BEET CYLINDRA**
OP 60 days. This cylindrical 8” long, 1.5” wide beet is so sweet and juicy with outstanding flavor that it will be your first choice for salads or pickled beets. Deep red color and uniform slices make this beet very attractive 5 gm. Pkt.$1.85 1 oz. $3.95 1/4 lb. $9.95

**VBT135 • DETROIT DARK RED ORGANIC**
OP 58 days. Heirloom 1935 Productive, smooth round roots are 2.5 to 3” diameter. Dark red, are solid and store well. Young red tinged leaves good for salad mixes. Downy mildew resistant. 5 gm. pkt $1.85 1 oz. $4.95

**VBT551 • BULL’S BLOOD**
OP 35-55 days. Heirloom. Pretty enough for a flower border, deep burgundy metallic foliage is good in salads. Harvest only 1/3 of greens at a time. Tender roots are sweet and dark with interior stripes. 5 gm. Pkt. $2.25 1 oz. $5.95

**VBT552 • CHIOGGA**
OP 55 days. Heirloom Round, exceptionally sweet roots have alternating concentric rings of cherry red and white. Shred fresh for salads. Cooked roots turn a lovely soft pink. 5 gm. Pkt. $2.25 1 oz $5.95

**VBT128 • GERMAN LUTZ WINTER KEEPER**
OP 65 days. Heirloom This production is from our carefully saved stock seed from the old Alf Christensen company. This is the original Lutz Beet-Winter Keeper. Noted for large green leaves and roots that can reach softball size yet remain sweet, dark and enticingly tender. Plant in spring, harvest and thin through summer on into late winter. Holds well in ground, fast cooking. Naturally grown seeds, no pesticides or synthetic fertilizer. Limited supply 2 gm. Pkts. $2.45

**VBT129 • THE GOLDEN BEET**
OP 55 days. The luscious golden roots are amazingly tender and do not bleed like red beets. Use in salads or for pickling. Boil the tops and treat yourself to “greens” that surpass spinach in flavor. Golden Beet roots develop rapidly without becoming fibrous and do not lose their sweet flavor as they grow larger. 2 gm Pkt. $2.05 1 oz. $11.45

**VBT137 • RED MANGLE**
OP 110 days. Beta vulgaris. Plant produces giant beets up to 20 lbs. Contains less water and more sugar than any other variety. These giant beets are valuable winter feed for sheep, poultry and cattle. Mangles are tossed in a beet hurling contest in England. These competitions are celebrated in song and poetry. In the summer of 2006 WSU Master Gardeners in Pend Oreille county sponsored their first manglewurzle hurl. See site below for history, poems and rules of the game. http://www.mangoldhurling.co.uk/html/poetry_and_song.html 5 gm. pkt $1.95 1 oz. $5.45

**PLANTING IN PATTERNS**
**An Exuberant New Way to Garden**
By Joy Larkcom and Rose Marie Nichols McGee A fusion of English and American culinary gardening styles. These patterned gardens or what some have called quilted gardens will grace any landscape. Large square beds or rectangular raised beds can sizzle with style and color using Larkcom’s designs. Planting and harvesting directions along with recipes. 22 pages MBO163 $3.95
**BRoCCOLI**  
- Rich in vitamins A, C, Potassium and an excellent source of iron & calcium. Important source of fiber, contains anti cancer phytochemicals. Start seed indoors 6 weeks prior to transplanting.  
- Transit plant or direct sow in spring 4 weeks before until 2-4 weeks after last frost. Direct sow 1/4" deep, 8-10 apart. Gently press covered seeds to be sure seed is fully in contact with the soil. For a fall crop sow seed or transplant in July. After harvesting the main head, side dress with fertilizer or compost to encourage side shoot development. Shoots can be the size of a silver dollar and as tasty as the large center head. Approx. 6000 to 9000 seeds per ounce or 200 to 310 seeds per gram.

**VBR139 • MUNCHKIN**  
OP 60 days. Small framed 12" plants produce solid 4" heads. Great quality, fine beaded, mild flavor and a deep blue green with incredible side shoots on later harvests. For maximum yields space plants 8 to 10" apart.  
- 2 gm. Pkt. $1.45  
- 1/2 oz. $4.45

**VBR201 • SUPER BLEND**  
Hybrid. This blend of three premium green broccoli varieties with different maturity dates spreads out your harvest over several weeks. These large headed varieties are: Galleon, PS122493 and Constitution.  
- 0.5 gm. Pkt. $2.15

**VBR135 • PREMIUM CROP**  
Hybrid 58 days. Early. Outstanding quality. The large 9 to 10” firm central heads are supported by a strong stem. Dark green buds are delicately flavored. Excellent for freezing. Sow in spring for summer crop or in early summer for fall and winter harvest.  
- 0.5 gm. Pkt. $2.45  
- 1000 seeds $8.35

**VBR134 • PACKMAN BROCCOLI**  
Hybrid 55 days from sets. Early production has an unusually large central head followed by an abundance of side shoots. Its bright green color, tenderness and mild flavor make this a quick favorite with home gardeners in the Northern U.S. We were very pleased with this variety in our garden.  
- 0.5 gm. Pkt. $2.45  
- 1000 seeds $8.35

**VBR140 • CIMA DI RAPA NOVANTINA - BROCCOLI RAAB**  
OP 30-50 days, 14-16” tall. A most robust and vigorous variety. Large leaves, lots of flower buds, with excellent taste. The broccoli-like flavor is lively and pungent, stir-fry and combine with a little garlic, sausage and pasta. You can make several cuttings and light frost does no harm. Novantina produces a larger plant from fall sowing. May be grown in spring or summer but produces a smaller plant.  
- 2 gm. Pkt. $1.75

**VBR602 • SPIGARIELLO LEAF BROCCOLI**  
OP 65days 3’. Minestra Nero is another name, instead of heads this Italian green produces delicious broccoli-flavored leaves and tops. The more you cut the more you get-for soups stews, stir fries, and salads. Plant in July, harvest until hard frost and then reap and enjoy the vigorous late winter, early spring growth until hot May weather. This appears to be an early version of broccoli and it’s chock full of flavor.  
- 1 gm. Pkt. $1.95

**VBR305 • SPRING BROCCOLI RAAB**  
OP 45 days. Heirloom Forms a good sized cluster. Harvest the shoots and leaves together, saute’, combine with pasta, use in soups. Easy to handle, easy to grow, loaded with folic acid and vitamins. Plant from earliest spring to midsummer. Raab is closely related to turnips. Spring raab is faster growing, larger and less hardy than our Fall Cima de Rapa.  
- 2 gm. pkt $1.75  
- 1 oz. $7.95

**NEWVBR309 • BROCCOLI SPROUTING**  
OP (sprouts 4-6 days) Studies indicate 3 day old broccoli sprouts contain 20 times the amount of sulforaphane of mature broccoli. This is believed a powerful protectant against cancer and stomach ulcers. Sprouts lend a pungent but non-bitter taste to salads.  
- 5 gm. Pkt. $1.45  
- 1 oz. 4.95

**CELERY**  
- thrives in loose rich moist soil. An early crop can be grown from transplants—start seedlings in February or March. All parts of the plant from the leaves to the root can be used in cooking. Celeriac is an easily grown version of celery with a savoury root. Approx 72,000 seeds per ounce or 2500 seeds per gram.

**VCE175 • REDVENTURE - ORGANIC**  
OP 115 days. This exciting selection produces dark to brilliant red stalks with emerald green leaves. Golden-pink hearts are a delicacy for salads or healthy snacking. Has a milder sweeter flavor than other red celery varieties.  
- 0.25 gm. Pkt. $2.55

**VCE177 • GOLDEN BOY**  
OP 90 days. Self-blanching with nearly stringless ivory stalks, and tender delicious leaves. Hearts are of good quality. The best variety for baby leaves in salads.  
- 1gm. pkt $1.65

**VCE171 • FRENCH DINANT**  
OP 150 days. Heirloom. An unusual celery that sends out a multitude of narrow thin stalks. Fuller flavor than common celery and is marvelous for seasoning soups, stews, salads, and dressings. Resistant to light frost. Dry for winter use.  
- 0.7 gm. Pkt. $1.75  
- 1/4 oz. $11.95

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www.nicholsgardennursery.com
VCE172 • MENTOR CELERIAC
OP 120 days. Well shaped large smooth solid roots weight 1 to 4 lbs. Comparison trials note Mentor’s superior size and solid refined flesh. Used in huge amounts in Northern Europe for soups, stews, mashed with potatoes and appetizers.

0.25 gm. Pkt. $2.25
2 gm. $12.95

VCA142 • EARLY JERSEY WAKEFIELD
OP 65 days. Heirloom. Pointed heads, tightly folded, tender and crisp. Weighs 2.5 to 3 lbs. Compact plants can be grown closely together. Good salad cabbages.

2 gm. Pkt. $1.55 1/2 oz. $3.65

VCA150 • WONG BOK
OP 80 days. A popular Napa type of Chinese Cabbage that can be cooked or used raw in salads to give them a tasty, piquant flavor. Heads are oval or dumpy, about 10” tall, and 6 to 7” in diameter. The whole head grows blanched and tender. Plant in spring for summer harvest and sow in early summer for fall harvest.

2 gm. Pkt. $1.45 1/2 oz. $4.95

CABBAGES - are easily grown if provided fertile, well limed soil and plenty of moisture. Early Varieties may be sown indoors six weeks before last killing frost and planted out after danger of frost is past. Plant compact varieties 12 to 14 inches apart, larger varieties 1.5 to 2 feet apart. Sow again in early summer for a fall crop. Pest management for cabbage worm. Cover cabbage plants with Garden Row Cover AF50 to keep the white cabbage moth from laying eggs. An old trick for holding cabbages in the field and keeping heads from bursting is to give each a sharp quarter turn severing some of the roots and checking growth.

Approx. 8500 to 9000 seeds per ounce or 300 to 320 seeds per gram.

VCA16 • CABBAGE BEST OF SHOW
OP 120 days. Grows to a whopping 15-16 lbs. The variety to grow for fairs, kraut or just the fun of growing a giant veggie. Heads are dense, firm and hold in the garden. Excellent flavor and texture for cooking or salads.

0.4 gm Pkt. $2.05 4 gm. $7.95

VCA185 • CHEDDAR CAULIFLOWER
Hybrid. 80-100 days. Deep yellow-orange curds are delicious cooked or raw. Contains 25 times the beta carotene of white. Orange cauliflower first occurred as a single plant, 30 years ago, near Toronto. Now after years of selection this attractive easy to grow variety is available.

30 seed Pkt. $3.95
200 seeds $18.95

VCA16 • DYNASTY BLEND CABBAGE
Hybrid. 75 days. Three cabbage colors in one mix, equal parts of Red Dynasty, Blue Dynasty and Silver Dynasty. Round split-resistant heads run 4-6 pounds and will mature at slightly differing times for a long harvest window. Fresh cut cabbage is milder in flavor, juicier and higher in nutrients than store bought. A very attractive color mix.

0.4 gm. Pkt. $2.15 4 gm. $7.95

VCA187 • GRAFFITI CAULIFLOWER
Hybrid. B.oleracea (botrytis group) 80 days. Beautiful, colorful purple, true cauliflower heads produced on large plants. Plant in mid summer for reliable fall harvest or can be spring planted. Serve raw with dips or cook with a dash of vinegar to preserve color as we did with this salad. Very flashy exciting color for cooks.

30 seed pkt. $3.95 200 seeds $12.95

VCA190 • BROCCOVERDE CAULIFLOWER
OP 69 days. Bright, chartreuse green heads retain color when cooked. Upright plants produce tight 1 lb heads. Excellent flavor more heat tolerant than other cauliflowers.

0.5 gm. pkt. $1.85

VCA170 • SNOW CROWN
Hybrid - 53 days from sets. This early snowball type is pure white, round and smooth, weighing up to 2 lbs. each. The upright leaf growth protects the center head from sunburn. Plants show good vigor, uniform growth. Sow seeds in early summer for fall crop. The most popular home garden variety.

350 mg. Pkt. $2.45 4 gm. $12.95
CARROTS - need a loose, rich soil, for best results. Give them plenty of moisture to induce fast growth - this produces sweet, tender carrots. Carrots will show best color when planted in warm soil. Approx seed per ounce 18500 or 650 seeds per gram

VCT163 • CHANTENAY RED CORE
OP 70 days. Heirloom 1929. Tender and full flavored. Good all purpose market carrot. The rich, deep orange color goes clear to the center of the carrot. 5.5 to 6” long with 2-2.5” shoulders. Good winter keeper
2.5 gm. Pkt. $1.25 1/2 oz. $2.95 1 oz. $4.95

VCT167 • SWEETNESS III CARROT
Hybrid. 70 days. Sweet, juicy and crisp, with strong tops and bright orange color. Harvest as a baby carrot at 4” or allow to mature at 8”.
1 gm. Pkt. $1.85 7 gm. $8.95

VCT169 • CARROT TOUCHEON
OP 75 days. Heirloom This delectable Nantes type carrot originated in France. We receive countless letters stating, “The best I have ever tasted.” Practically coreless, with bright orange centers. Blunt tips, 6-8” long. Good for bunched and winter storage. Sow early for summer crop and repeat sow. The finest juice carrot.
2.5 gm. Pkt. $1.25 1/2 oz. $2.95 1 oz. $4.75

VCT162 • CHANTENAY #1
Hybrid. 71 days. A new kind of Chantenay, it’s smaller with a more delicate texture, the sweet flavor and juicy crunch are superior to any in this class. Enjoy cooked or as a snack straight from the garden. Tapered roots 5” long with sturdy tops for easy harvesting.
1 gm. Pkt. $1.95 7 gm. $7.95

VCT169 • LUNAR WHITE CARROT
OP 75 days A refined selection of Belgian White, shoulders of this strain are below the soil line. Roots are mild, 8” long with a crisp crunchy texture. Excellent cooked or raw and a reminder that ancient carrots were white just like the roots of our wild carrot, Queen Anne’s Lace.
1 gm. Pkt. $1.95 7 gm. $7.95

VCT167 • RESISTAFLY
Hybrid. 70 days. Outstandingly fly resistant in this medium-long smooth Nantes carrot. Bright orange uniform roots with a small core and good vigor. Harvest baby carrots at 4”. Sow spring thru summer. Low levels of chlorogenic acid interfere with the pest’s life cycle making it unattractive to them.
0.4 gm Pkt. $2.45

VCT1603 • YELLOWSTONE CARROT
OP 72 days. Rich butter yellow, mild sweet taste and classy appearance make these a great addition to the kitchen garden. Smooth 8” roots will hold in the winter garden without cracking. Use in stews, serve cooked with a sprinkle of parsley. Fine flavor and texture.
1 gm. Pkt. $2.35 7 gm. $9.95

VCT205 • PURPLE HAZE CARROT
Hybrid. 70 days. AAS Purple on the outside and orange on the inside, these sweet-tasting 8-10“ roots are best eaten raw so the showy color is on display. Cook and the color and flavor lessens but the high levels of anthocyanins remain. Carrots became orange in the 17th century when Dutch growers selected to honor the House of Orange. Early carrots were most often white or purple.
1 gm. Pkt. $2.45 5000 seeds $7.45

VCT203 • MINICORE CARROT
OP 65 days. Gourmet Dutch baby carrot. Nearly coreless with juicy, crisp, sweet flesh. Roots show excellent early color and flavor. Bagged baby carrots are standard carrots grown to a smaller size. Taste the difference with true baby carrots harvested at 3-4”. Serve with butter and parsley.
1 gm. Pkt. $1.95 1 oz $7.95

VCT165 • ATOMIC RED CARROT
OP 75-85. Days. Replaces Nutri Red, same exceptional qualities and flavor. Tapered roots 8” by 1 1/2”. High lycopene content (a believed cancer preventative) which is most available.
1 gm. Pkt. $1.95 7 gm. $7.95

VCT168 • THUMBELINA CARROT
OP 60 days. 1992 AAS. Sweetly flavored, round gourmet carrots are small cored and evenly colored. Easy to harvest, uniform and crack resistant. Thin to 3/4” to 1” apart.
1 gm. Pkt. $1.85 7 gm. $4.55

Currently carrots are the world’s second most popular vegetable, right after potatoes. The earliest carrots were white or purple and it wasn’t until the 16th century Dutch began selecting for ever deeper shades of yellow that finally an orange carrot was developed. The Patriotic Dutch embraced it as The Royal vegetable in honor of the House of Orange. Of course they selected for sweetness and as a bonus to us all orange carrots contain high amounts of beta carotene.

How to Raise Carrots without using a Shovel or Hoe- Build a raised bed made of 2 x 8 lumber (length optional) but width should not exceed 4 feet. Fill bed with 1/5 garden loam,2/5 clean sand and 2/5 compost. For every 10 foot length of bed, spread 5 pounds of bone meal. Mix thoroughly all ingredients, then rake down into a fine seed bed. Broadcast the carrot seed, cover with 1/4 inch fine sifted peat moss. Water, and keep bed well moistened, but not soggy wet. Pull carrots as ready. July sown seed will give you carrots in the fall through winter.

When saving heirloom seeds, select seed from your strongest plants that are producing the best flavored, earliest fruits or largest fruits. You may be selecting for more than one desirable characteristic.
LEADED CHICORY  0.5 gm Pkt. $2.25

provide chicory through late fall. savory tang. Sow early summer to color to salads and add a sharp red mid-ribs lend eye-catching rated green leaves with deep dark called Italian dandelion. The ser-

chicory of easy culture and high yields. The upright Heirloom. Non-forcing  Sugar Loaf type  OP 70 days. 

VCI179 • CRYSTAL HAT  OP 70 days. Heirloom. Non-forcing  

CHICORY/RADICCHIO - Europeans have appreci-

VCI184 • ROUGE DE VERONE  OP 85 days. Heirloom. An attractive, red-green colored radicchio. Seed is sown July to September for a fall or winter crop. If foliage is cut back in spring, plants will produce clusters of small apple size heads to chop into salads. The same result is obtained by pull-

for those with smooth texture, glossy leaves, red speck-

VCI610 • CASTELFRANCO VARIEGATED  OP 80 days. Heirloom. Italians call it “A flower for eating.” Round slightly open heads have creamy white leaves splashed with violet and burgundy. Under cold conditions formerly dull green heads whiten and become a winter rose with tender, delicate leaves, crisp and slightly fragrant. Best planted in late July or August for winter harvest.  1 gm. Pkt. $1.55  4 gm. $5.95

Radicchio - refers to the red chicories. Sow seed July to September for fall or winter crop. Flavor and color develop during cooler weather. Plants can be lift-

VCI569 • LEONARDO RADICCHIO  Hybrid 81 days. Frost tolerant Leonardo produces large well formed red heads. This variety needs cool nights to develop the dark red color. Plant in summer and fall for fall and winter harvest. Vigorous, uniform and tipburn resistant.

VCI612 ASPARAGUS/PUNTARELLA  OP 85 days. Heirloom. Resembles a dandelion on ste-

SWEET CORN  2 oz will plant a block of four 20 foot rows. Plant after last frost date when soil is warm (at least 60°) 1 to 1.5 “ deep, in rows 2 1/2 to 3” apart, spacing kernels 4 to 6” apart. Approx. 125 to 130 seeds per ounce.

VCI604 • WILD GARDEN CHICORY ORGANIC  OP 65 days. Heirloom A mix of about 8 heirloom Italian chicories, cross pollinated for 14 years and selected for those with smooth texture, glossy leaves, red speckles, rather than red leaves. Every desirable trait variation you can imagine, tender leaves, soft yellow or shell pink blanched hearts, with a variety of shapes. Chicories head up best when days grow shorter and cooler so we suggest planting some seeds in spring reserving a por-

VCI191• BODACIOUS  SE Hybrid 75 days. Early, well-filled golden ears are flavorful and sweet. Serve these boasting ears of Boda-

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CHICORY/RADICCHIO - Europeans have appreci-

VCI179 • CRYSTAL HAT  OP 70 days. Heirloom. Non-forcing Sugar Loaf type chicory of easy culture and high yields. The upright oval heads are similar to Cos or Romaine lettuce in appearance. Sow as early as soil can be prepared and continue through August for a continuous supply of tall greens. Withstands summer heat and fall frosts. Self blanched hearts, with a variety of shapes. Chicories head up best when days grow shorter and cooler so we suggest planting some seeds in spring reserving a portion to plant in July when all plants will form a head. Frank Morton, who selected this fine introduction, suggests allowing a few plants to go to seed for to feed birds. “Nothing attracts finches like chicory seed”.  0.4 gm. Pkt $1.95  4 gm. $7.95

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VCI198 • MIRACLE

VOCI98 • MIRACLE

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VCI198 • MIRACLE

VCI198 • MIRACLE
VCO605 • LUSCIOUS ORGANIC

Hybrid 75 days New bicolor has large 8” blunted 16 row ears. Exceptional SE flavor, tender kernels. The first organic production of hybrid sweet corn. Tall 7.5’ plants and high ear set make for easy picking.

1 oz. $2.45  2 oz. $4.45  1/2 lb. $11.45

VCO405 • MARVEL

(SH2) Hybrid. 81 days. If you liked Jubilee SuperSweet you’ll love Marvel. Large ears with deep crisp sweet kernels. Good sweet corny taste, high yields make this an outstanding multi-purpose variety.

1 oz. Pkt. $2.45  2 oz. $4.45  4 oz. $7.25  1/2 lb. $11.45

VCO193 • GOLDEN BANTAM CORN

OP 75 days. 5’. Heirloom. An old-timer introduced in 1902 and still the most popular non-hybrid sweet corn. Thick, juicy kernels on 7” ears and plenty of flavor remind us how corn used to taste. When the tassels are turning brown, pick it and cook immediately if you are to enjoy it at its best.

1 oz. Pkt. $1.85  2 oz. $2.85  1/4 lb. $4.45  1/2 lb. $6.35  1 lb. $9.95  5 lbs. $37.95

VCO192 • EARLY SUNGLOW

F-1 Hybrid 62 days. A superior corn for on the cob freezing because of its very high sugar content and ability to retain the fresh corn flavor. Disease resistant; grows under cold, adverse conditions. Four foot tall plants produce two or more ears of golden yellow kernels that are narrow, sweet and tender.

1 oz. Pkt. $1.95  2 oz. Pkt. $2.95  1/4 lb. $4.25  1/2 lb. $6.65  1 lb. $11.95  5 lbs. $42.95

VCO602 • PAINTED MOUNTAIN ORGANIC

(75-80 days) Rugged plants tolerant of cool wet spring soils and dry growing conditions. This variety is an interesting saga of how two independent, organic breeders developed a new corn for the gardening public. For thirty years, Montana grower, Dave Christiansen, selected Painted Mountain corn for color and cold hardiness. Dr. Alan Kapuler liked these exceptional traits but he wanted a sweet corn for fresh eating. He set up a cross between Luther Hill and Painted Mountain. All the resulting kernels were starchy but he planted and harvested the seed. This time one out of every thousand seeds was sweet, demonstrated by the crinkled shriveled kernels. Now after five generations of careful selections, there is sufficient seed and stability to offer this new variety. Multicolored ears are rich and luminescent and we suspect high in anthocyanins. 4-5’ tall plants average 2 ears. This is an old-fashioned sweet corn so pick just before cooking.

1 oz. $2.65  2 oz. $4.65  4 oz. $8.65

VCO417 • FROSTY CORN

Hybrid. 75 days. White, an early mid-season variety. SE sweetness, 8” 16 row ears with attractive flags and good husk protection. This is a very good early corn in areas like Western Oregon where summers are slow to heat up. Omitted from our 2006 catalog and we want you to know it’s back.

1 oz. $1.95  2 oz. $2.95  1/4 lb. $4.25  1/2 lb. $6.65  1 lb. $11.95  5 lbs $42.95

VCO190 • BABY CORN

OP About 65 days. Grow tiny ears of baby corn in your own garden. This variety is not a sweet corn and best results will occur when harvested within 5 days of the appearance of silks. The tender, delicately flavored fingerlike ears are entirely edible and delicious for hor d’ouves, stir fries and pickles. We’ve seen these in tins imported from the Asia but it’s interesting to note that they have long been a popular pickle in Germany. Excellent for freezing.

1 oz. Pkt. $1.65  2-ozs. $2.75  1/4 lb. $4.25  1/2 lb. $6.95  1 lb $10.95

Pickled Baby Corn
1 quart baby corn  (Water to cover)
3 cups distilled white vinegar
1 cup sugar
2 teaspoons salt
3 tablespoons mixed pickling spices (tied in cheesecloth)
Boil vinegar in a non-aluminum pan. Bring enough water to a boil to cover corn. Add washed fresh corn and cook 2 minutes. Remove from water and drain. Boil vinegar with the sugar, salt, spices and 1/2 cup water for 10 minutes. Remove spices. Add corn to vinegar mixture and boil for 5 minutes. Pack corn into hot sterilized jars. Fill jars with vinegar mixture. Seal. Process in a boiling water bath for 10 minutes.

ORNAMENTAL CORN - Nothing is more delightful in early fall than the ornamental corns with their wide range of colored kernels, and bizarre multicolored foliage. In England, corn is used in municipal formal flower gardens. They are in big demand by interior decorators. Approx 1250 seeds per ounce.

VCO298 • STRAWBERRY CORN

OP Two inch. deep-red ears resemble large strawberries. The ears and husks are quite decorative. Makes good popcorn.

6 gm. Pkt. $1.75

VCO345 • INDIAN FLINT - RAINBOW

OP 105 days. Heirloom. A hard flint corn, unsurpassed for grinding into corn meal. Despite the multicolored ears, the ground cornmeal shows little or no trace of color.

7 gm. $1.35  2 oz. $2.75  1/4 lb. $4.75  1/2 lb. $7.45  1 lb. $11.95

VCO415 • ROBUST 128YH POPCORN

Hybrid. 100 days. 6-8’ Rapid emergence, sturdy plants with big 8 inch ears. Large yellow nearly hulless kernels pop into big, tender flakes perfect for family video night.

1 oz. $1.95  2 oz. $2.95  1/4 lb. $4.25  1/2 lb. $6.65  1 lb. $11.95  5 lbs $42.95
CUcUMBERS - do best in fertile, light, well-drained soil. Plant when temperature warms, 65 to 85 degrees. Plant 8 to 9 seeds to a hill, with hills 4 to 6 feet apart each way. Best production occurs when temperatures are 60 to 90 degrees. The secret of growing crisp mild cucumbers is to keep them growing rapidly. Slow growing cucumbers become bitter and pithy. App. 700-850 seeds per ounce or 25-30 seeds per gram.

VCC220 • SWEET SUCCESS
Hybrid 50 days. This unique cucumber is a gynoecious parthenocarpic hybrid providing an extra early harvest of seedless cucumbers. You can grow this tender, sweet and crisp, greenhouse quality cucumber outdoors. We’re impressed by the quality and long vigorous production of this fine variety. Consider trellising or staking the vines of these 10 to 12” fruits for bumper crops.

30 seeds $2.55  100 seeds $14.95

VCC607 • EUREKA CUCUMBER
Hybrid 57 days. CMVPM scab resistant. Slicer/Pickler with multiple disease resistance and outstanding vigor. Eureka is a Kirby type cucumber, often referred to in recipes but hard to find as seed. Full size vines set a heavy crop of dark green cucumbers, consider growing on a fence or trellis.

30 seeds $2.65  100 seeds $8.45

VCC217 • SALAD BUSH CUCUMBER
Hybrid 57 days. AAS 1988. Monoeocious. Vines are just 24” in length allowing cucumbers to be grown in small spaces. The compact bushes yield a very large crop of dark green, smooth skinned, 8” cucumbers of uniform shape. High disease resistance includes improved tolerance to mildew, mosaic virus and scab and allows this variety to maintain production.

30 seeds $2.55  100 seeds $8.45

VCC601 • DIVA CUCUMBER
Hybrid. AAS 2002. 58 days. Seedless cucumber, all female flowers set an abundance of fruits without pollination. Gourmet quality Diva is sweet, tender- crisp, thin-skinned, and never bitter. Harvest bright green, slender fruits when 4-5” for a long season of high production. Strong vines are scab resistant, tolerant to downy and powdery mildew. 20 seeds Pkt. $2.55

VCC225 • STRAIGHT EIGHT ORGANIC
OP 63 days. Heirloom AAS 1935 Many requests for this classic. Traditional, slicing cucumber, good yields, dark green 7”-8” fruits. Vigorous, productive plants are resistant to cucumber mosaic.

1.5 gm. pkt. $1.45  8 gm. $3.95

We do not carry transgenic or genetically modified seeds or plants at Nichols Garden Nursery. We now label all our vegetable varieties as OP for open pollinated, Hybrid and Heirloom.

VCC605 • SWEETER YET CUCUMBER
Hybrid 48 days. Burpless type, long slim 12” cucumbers are thin skinned, bitter free and high yielding. Resistant to a host of cucumber diseases including downy and powdery mildew and cucumber mosaic virus. This is a variety to grow anywhere but especially in areas where disease control can be a challenge. Yields are boosted when these 6’ vines are trellised. Gynoecious, (all female) so we provide a few pollinator seeds.

30 seeds $2.55  100 seeds $7.95

VCC216 • LEMON CUCUMBER
OP 60 days. Heirloom. Semi-bush vines. Light green fruit is lemon-shaped, with a mild sweet flavor. Nice to eat like an apple. Pick young, before they turn yellow at 3-4”. 1.5 gm. Pkt.  $1.35  8 gm. $3.25  1 oz. $4.95

VCC406 • SUYO "BROCADE"
OP 60 days. Old Asian variety, thin, ridged peels, sweet-crisp and never bitter 15” fruits 1.5” thick. Suyo cucumbers are much appreciated for their fine eating and fresh pickling qualities. Heat tolerant and widely adapted.

30 seeds $2.45

VCC215 • KYOTO YARD LONG
OP 62 days. Choice, long slender bright green fruits are 24-30” long and 1 1/2 ” in diameter. Crisp flesh and a small seed cavity make it excellent for slicing, salads and fresh pickling. Trellis for straightest fruit.

1 gm. Pkt. $1.85   4 gm. $4.95

VCC223 • YARD LONG ARMENIAN
OP 65 days. Cucumis melo var. flexuosus Heirloom. Unusual. Pale green ribbed fruits with thin skins. Tolerates dry conditions better than most cucumbers. Will grow to 3 feet but best picked at 12” when cucumbers are about 2-3” in diameter. Excellent cucumber flavor, great sliced.

1.5 gm. Pkt. $1.45   8 gm. $4.95

MBO 129 • THE JOY OF PICKLING
by Linda Ziedrich. More than just pickles and vinegars. Learn to preserve not only cucumbers, but beans, artichokes, zucchini, cabbage, cauliflower, just about anything you grow. How about making pickling spices or making your own catsup. 200 flavor packed recipes. 382 pages. Softbound

$19.95

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EGGPLANT - Solanum melongena, needs a rich mel-low soil, heat, and ample moisture during the growing period. Very productive in containers. Harvest fruits young for best quality when skin is fully colored or glossy. Transplant hardened off plants with a gentle hand and cover with Garden Row Cover, a polyspun fabric, to exclude flea beetles and boost heat early in growing season.

Approx 6000 seeds per ounce or about 210 seeds per gram.

VCC211 • COOL BREEZE CUCUMBER
Hybrid. 45 days. French Cornichon type, never bitter, perfect for pickling. With all female self pollinating flowers, vigorous plants de-liver big yields over a long season. Dark green, seedless 4"-5" fruits have small spines. Resistant to cucumber mosaic virus, Scab and Powdery Mildew.

30 seeds $2.15  100 seeds $3.95

VCC556 • COUNTY FAIR
Hybrid 50 days. Multiple disease resistant. Uniform, straight, blocky 6" fruits are great for both pickling and fresh sliced. Tasty, bitterfree fruits are seedless when isolated from other cucumbers. The only cucumber resistant to bacterial wilt.

30 seeds $3.35

VCC218 • SMR 58
OP 55 days. Scab and cucumber mosaic resistant. Vigorous vines are very productive, bearing blocky fruits. An established and recommended pickler for northern gardens.

1.5 gm. Pkt. $1.45  8 gm. $2.95  1 oz. $4.95

VEG226 • DUSKY
Hybrid 65 to 70 days. Extremely productive, early eggplant with premium quality fruits. The plants are compact with glossy black, medium, deep oval shaped, firm eggplants. Does extremely well in northern or short season growing areas. Tobacco mosaic virus resistant. Grows 8", can be picked at 3 to 5" in length.

30 seeds $2.15  2 gm. $8.95

VEG225 • BAMBINOS
Hybrid, 52 days. Good for frying and cooking, great for pickling. Plants bear early, producing masses of 1 1/2" diameter round eggplants on 12" plants. Full flavored.

30 seeds $2.25  2 gm. $10.95

KALE - Brassica deracea. Packed with folic acid and antioxidants. A little frost enhances the flavor and boosts sweetness in this hardy winter green. Add tender young leaves to salads. Saute’ or stir-fry mature greens and include in heartywinter soups. Cold hardy plants breeze through temperatures in the 20’s.

Approx. 9000 seeds per ounce or 320 seeds per gram.

VKA243 • TUSCAN ORGANIC
OP 65 days. Heirloom. An ancient variety that some folks call “dinosaur kale”, or in Italy “Lacinato.” Narrow, strappy leaves, are an exceedingly dark green, very textured, tender and delicious. We love the way it looks in the garden, in containers and on the plate. Planted in late winter for a spring crop or late summer for fall and winter use.

1 gm. $2.75  1 oz. $8.95

VKA606 • SAVOY CROSS - ORGANIC
OP 55 days. 24”. This exceptionally hardy cross of Dwarf Scotch Kale and Black Tuscan Kale was bred by Dr. Alan Kapuler. Plants will vigorously regrow from successive pickings. In the garden we have handsome dark green slightly ruffled kale with a purple blush. Excellent table quality. Nutrient and flavor conscious gardeners will add it to salads, soups and stir fries.

1 gm Pkt. $2.75

GIFT CERTIFICATE Excellent gift for any gardener or cook. Available in any amount. Mailed to you or to the recipient with our catalog.
VKA242 • RED RUSSIAN
OP 50 days. Heirloom 2-3' An heirloom presumably brought to North America by Russian traders. The characteristic red and blue green foliage is especially striking during the colder months. Tasty and tender, steam or sauté. Hardy. 1 gm. $1.85 1 oz. $5.45

VKA245 • WILD RED - ORGANIC
OP 55 days. 2’. A spectaculr variation on Red Russian Kale. Shorter plants display a subtle diversity in form and growth habit. Foliage is silver green overlaid with bright red on the stems and leaf junctions. Succulent stems and leaves are a delight for the winter table. Extremely hardy and productive. 1 gm Pkt. $2.75 0.5 oz $8.95

VKA557 • KALE REDBOR
Hybrid 65 days. 2-3’ Tall vigorous, with red-purple leaves that deepen in color and become curler with onset of cool weather. Cut back when 12” high for shorter more spreading plants. No other kale offers color like Redbor. Harvest as baby leaf for salads, Saute’ with apples and a dash of vinegar to preserve color. Plant outdoors March-August. Exceptionally cold hardy. 0.5 gm. pkt. $3.25 500 seeds $9.75

VKA622 • WILD GARDEN MIX - ORGANIC
OP 50 days. A marvelous array of color and leaf forms in this Frank Morton selection. Leaves are variously frilled and savoyed, the color mix runs through green with white or silver towards a slight preponderance of red and burgundy shades. For salads when young, for cooking when mature and we suggest bouquets that look good enough to eat.

1 gm. Pkt. $2.75 1/2 oz. $8.95

VKA239 • DWARF BLUE CURLED SCOTCH
OP 55 days. Heirloom. Kale is a nutritionally packed green and very high in vitamin A. The hardy 15” plants spread 2 ft., producing blue green, finely curled leaves. Kale prefers cool temperatures and thrives at 60 to 65 degrees. Sow in September for fall crop. A light frost improves flavor and adds sweetness.

1 gm. Pkt $1.25 1 oz. $3.95 4 oz. $9.95

VKA240 • GIANT WALKING STICK ORGANIC
OP 180+ days. Brassica oleracea longata. Heirloom A novelty item. Kids and adults have fun growing this fascinating oddity. Grows 5 to 7 feet from a spring sowing in most soils. A kale or cabbage leaved head grows at the top. Cut and dry the stems in the fall. They produce an attractive wood that can be turned into good looking walking sticks. Grown for two centuries in the Channel Islands, where they are a tourist attraction.

30 seeds Pkt. $2.25

VBD140 • EDIBLE BURDOCK
OP Arctium lappa 120 days. Takinogawa Long. Brown, white-fleshed, long and slender, parsnip-shaped roots usually grow to 2’. A very important vegetable in China (Ngau Pong) and Japan (Gobo). Prefers a deeply worked sandy soil.

2 gm. Pkt. $1.65 7 gm. $3.55

VFE478 • FENNEL PERFECTION ORGANIC
OP 75-80 days. A superior bulbing fennel even better than the European standard Zefa Fino. Perfection is larger and more uniform than any open pollinated finocchio we have seen. Bolt resistant. Keep watered on a regular basis for best production of large bulbs. Cut off any flowers that may form for large bulb development.

0.6 grams pkt $1.95 4 gm $6.95

KOHLRABI - Brassica oleracea. Approx 5,500 to 9,000 seeds per ounce or 195 to 320 seeds per gram.

VKO247 • KOHLRABI GIGANTE’
OP 130 days. Heirloom Huge, 10” in diameter, the weight regularly exceeds 10 pounds. The world record is 62 pounds, leaves included. Its claim to fame is not only its size, but its extraordinary quality. The crisp white flesh is tender, mild-flavored, with no tough or woody fiber. Best planted in early spring. Serve with a dip, grate, dice or chunk in salads. The abundant greens may be prepared as you would collards or kale. Stores well. Nichols is delighted to offer this huge Czechoslovakian heirloom.

0.5 gm. Pkt. $1.95

SWISS CHARD Beta vulgaris var. Cicla One of the highest yielding garden greens, it is a leafy beet with a non-bulbing root. Suitable for main garden, ornamental use and container growing. Make multiple harvests using “cut and cut again” technique Sow seeds in early spring and again in mid-summer for fall and winter. App. 1,250-2500 seeds per ounce or 45 to 90 seeds per gram.

VGR176 • FRENCH SWISS
OP 60 days. Improved over common Swiss Chard. The thick green leaves are very tender, growing on large, white stalks. Heavy yields. Can be sown twice a year in milder climates.

4 gm. Pkt. $1.85 1 oz. $3.95

VGR177 • RUBY RED
OP 60 days. Crimson stalks have heavily crumpled leaves. A beautiful plant, grows 20 to 24”. Often grown as an accent in perennial borders.

4 gm. Pkt. $1.85 1 oz. $3.95

VGR613 • GOLDEN SUNRISE
OP 30-55 days. Beautiful golden thick stems and savoyed green leaves hold color well during cooking. Excellent flavor, never tough or bitter. Container gardeners will want to plant this one for a veritable “Pot O’ Gold”. A high quality selection and adds wonderful color to salads when picked young. You’ll have months of repeat cuttings. Great color, great taste- one of the reasons we garden.

4 gm. Pkt. $2.45 1 oz. $6.95
**MACHE • GREENS • CRESS**

**VGR175 • BRIGHT LIGHTS CHARD**

**OP 30 to 55 days.**

AAS 1998 Plants stems are yellow, gold, orange, pink, violet, or striped as well as the traditional red or white.

Plants mature at two feet, begin harvesting early for baby chard. Brilliant clear colors for your ornamental food garden. 200 seeds $2.95 1000 seeds $5.45

**CORN SALAD - Valeriana locusta.** Variously known as lambs lettuce, maches, fetticus, feld salad and rapunzel. Mild flavored, extremely hardy and may be sown in August or September for winter salads, otherwise sow in early spring. When seedlings have three leaves, thin to six inches from center to center. Harvest a few leaves from each plant as needed. Approx. 20,000 per ounce or 705 seeds per gram.

**VGR206 • VERTE DE CAMBRAI**

**OP 55 days.** Great cold weather salad green. Mild flavor and tender round leaves are easy to grow. Harvest leaves at 4-6“.

0.5 gm. Pkt $1.55 4 gm. $4.45

**VGR203 • LARGE SEEDED DUTCH**

**OP 50 days.** Has large lush leaves and is very productive. An important salad crop throughout Northern Europe.

1 gm. Pkt $1.55 4 gm. $3.25

**VGR625 • BISTRO- MACHE**

**OP 50 days.** Long a favorite salad plant in Europe, especially in France where they consume over 50 million pounds a year of Mache. Bistro is the large seeded type, with bright green 5 to 7” leaves. Grows best during cool weather, sow in spring and again in fall for a winter crop. Sweet, with a nutty flavor and tender texture. 1 gm. Pkt. $1.95 4 gm $4.95

**LEAFY VEGETABLES - Garden greens are nature’s own vitamin and mineral storehouse. Fortunately, you can always have a few varieties at harvestable size.** We recall a salad of arugula our upstate New York hosts had harvested from a plastic tunnel under the snow. The sturdy greens were tender and delicious. Approx. 15,000 to 20,000 seeds per ounce-530 to 705 seeds per gram.

**VGR233 • ARUGULA GARDEN ROCKET ORGANIC**

**OP 42 days.** Leaves have a sharp, spicy taste, excellent for salads. Hardy and easy to grow. Make several sowings for a continuous crop. Last crop sown will take first light frost. Very much used in France, Italy, and Greece where it was once considered an aphrodisiac. For 2008 we offer organic arugula seed at a reduced price.

4 gm. Pkt $2.25 1/2 oz. $4.45

**VGR234 • ITALIAN WILD ARUGULA**

**OP "Rucola" 50 days.** Dilotaxis tenuifolia. Smaller plants, deeply lobed leaves and a delicious robust flavor bring a new dimension to mesclun and mixed green salads. Stands up to summer heat and if kept harvested will supply greens all summer. Yellow flowers.

500 mg. Pkt. $1.65 1/4 oz $9.95

**VCR620 • WRINKLED CRINKLED CRUMPLED ORGANIC**

**OP Lepidium sativum** 35 days. An exceptional cress variety. Large leaves are ruffled and savoyed. Spicy flavor is a welcome addition to salads. Over mature leaves can be stir-fried and served with a few drops of lemon juice and olive oil. Sow a small patch of this fast growing, cool weather green every two weeks for a steady supply of tender young cress.

1 gm. Pkt $1.95 4 gm $3.65

**VCR132 • CRESS MOUNTAIN/GARDEN**

**OP Lepidium sativum A/3”.** The peppery leaves give salads a piquant flavor. Harvest leaves in 10 days to two weeks. Easily sprouted for winter use. Also known as peppergrass. Tastes like Water Cress.

Pkt. $1.45 1 oz. $4.45

**VCR133 • CRESS, UPLAND/LAND**

**OP Barbarea verna B/1-2’.** A member of the Mustard family. Grows vigorously in the winter months whenever there is a warm period. Harvest the leaves as they appear. Use in salads and as a garnish.

Pkt. $1.45 1 oz. $4.45

**VCR134 • CRESS, WATER**

**OP Nasturtium officinalis P/1”**. For garnish and salads.

Pkt. $1.95 1/2 oz. $9.95

**VGR185 • GEORGIA COLLARDS**

**OP 80 days.** 2 - 3 ft. Old time Southern favorite. Succulent with mild cabbage flavor. Non heading plants may be cooked whole when young or harvest the tender leaves at the top of the plant. Tolerates light frosts.

4 gm. Pkt. $1.45 1 oz. $3.95

**VGR224 • DANDELION**

**OP Taraxacum officinale 95 days.** In rich soil, plant spread is 2’ across. Enormous producer of vitamin rich leaves. For salads, braising, use roots as coffee substitute.

1 gm. Pkt $1.95

**VGR230 • EN Divine/FRISEE GREEN CURLED RUFFEC**

**OP 85 days.** Heirloom. Grows like lettuce. Grows best in fall and winter. Finely cut and frilled leaves. Blanching unnecessary, but is done by tying outer leaves together 2 to 3 weeks before harvest, or placing a plate over center of plant.

2 gm. Pkt. $1.55 1/2 oz. $4.95

**VGR229 • EN Divine BROADLEAF BATAVIAN - ESCAROLE**

85 days. Heirloom (Full Heart). Large, broad slightly twisted, leaves form round plants, up to 16” across. Deep, tender, self-blanced hearts. Delicious lightly braised with olive oil and garlic.

2.5 gm. Pkt. $1.55 1/2 oz $4.95
### VGR612 - HU AU ZONTLE - RED AZTEC SPINACH - ORGANIC
OP Chenopodium berlandieri var nuttalii 80 days.
**Heirloom.** 4'. A blaze of bright red stems and seed heads in late summer and fall. Aztec plant with a flavor like broccoli. Fine Mexico City restaurants batter-fry young tender seed heads. Braise tender tips in butter with onion and garlic or use fresh in mixed salads. Has similarity to lamb’s quarters.

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<th>Seeds</th>
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### VGR629 - LAMB’S QUARTER MAGENTASPREEN - ORGANIC
OP 40+ days. Chenopodium gigantium. A tall, magenta leafed relative of lamb’s quarters, also called tree spinach. Tender, iridescent leaves and stem tips are striking in salads or lightly braised. Use as cut-and-come greens when 6-8”. Mature plants can reach 6' and are inclined to self-sow.

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### VGR366 - GOLDEN PURSLANE
OP Portulaca oleracea sativa (A/2’) 50 days. **Heirloom.** Up-right growth, 1.5” leaves are juicy, crisp and tart. Add to mixed green salads. High in Omega-3 fatty acids. 150 mg. Pkt. $1.55 7 gm. $7.95

### VGR367 - WINTER PURSLANE MINER’S LETTUCE
OP Montia perfoliata 40 days. **Heirloom.** Small round-ed leaves are juicy and mild. Edible flowers. Sow in late summer for winter and spring salads or in spring for summer use. A California native also called Claytonia. 200 mg. Pkt. $1.95 4 gm. $7.65

### VSP625 - POLISH AMARANTH ORGANIC
OP 40+ days, 3-4’ Amaranthus cruentus. Deep burgundy tones bring vibrant color to mixed summer salads. Smaller framed than other culinary amaranths so it’s well enough behaved for the ornamental garden where it adds a note of drama. Nutritious seeds are a songbird favorite.

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### VGR631 - QUINOA CHERRY VANILLA - ORGANIC
OP 100 days. 4.5” Chenopodium quinoa is native to the Peruvian Andes where it has been an important food crop for 5,000 years. Harvest the small, white seeds and use like a rice or grain. Rinse seeds with warm water before cooking. Young greens can be added to salads. Hot pink and white seed heads are striking in late summer/fall.

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### VGR472 - TYFON/HOLLAND GREENS
OP 40 days. A cross of stubble turnips and Chinese cabbage. Produces a quick crop of tender mild greens. Tyfon is very hardy, germinates rapidly and grows well in all parts of the country. Use in salads or cook for good tasting greens.

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<td>1 oz.</td>
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<td>4 oz.</td>
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<td>1/2 lb.</td>
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### VAG274 - CELTUCE/STEM LETTUCE
OP 85 days. **Heirloom.** Offers the combined virtues of celery and lettuce. Use young leaves or thick tender stalks in salads, soups or stews. Center stalks resemble celery, cook or use in salads. A cool season crop. Originated in China. 1.5 gm. Pkt $1.55 1/2 oz. $4.25

### VAG393 - CHRYSANTHEMUM GREENS
OP C. coronarium-80 days. Shungiku. Tangy leaves and stems are sautéed or used in soups & salads. Harvest when 1’, older plants produce edible flowers. 1.5 gm. Pkt $1.55 1 oz. $5.25

### VAG238 - CHINESE KALE GAI LOHN
OP 50 days. Brassica oleracea alboaglabra. Heat resistant with edible stalks, young leaves and buds. Sow in early or late summer. When white buds are formed cut stalks 6” to 8” from the top of plant to force new growth. Cook stalks, leaves and buds all together, 1.5 gm. Pkt. $1.75 8 gm. $4.95

### VAG565 - AGRETTI/LAND SEAWEED
OP 45+ days. Salsola komarovi. Prized by chefs in Japan and Italy, this shore line plant is used steamed, for salads and sushi. Needs moisture, sun and moderate temperatures. Harvest 6 weeks after sprouting. Recipe included. Very unusual, germination runs about 30%. Pkt. $1.95

### VAG300 - CHINESE PAK CHOI
OP 65 days. One of the choicest and most popular of all our Asian vegetables. First thinnings are ready for the table in 30 days. Excellent for greens or stir fry. Glossy thick leaves resemble Swiss Chard. Cold resitant, slow to bolt. 3.5 gm. Pkt $1.55 1/2 oz. $5.75

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**ANNUAL PLANT DAY MAY 17, 2008**

Join us for a fun day
Herbal treats and garden pleasures.
VAG304 • SHANGHAI PAK CHOI
OP 40 to 50 days. A heat resistant variety for growing from spring to fall. Flavorful, tender stems are tinged with green. Shanghai grows rapidly, so harvest in early stages as baby pac choy.

2.5 gm. Pkt $1.55 1/2 oz. $5.25

VAG303 • YELLOW FLOWERING CHOY SUM
OP Brassica oleracea var. albosaccia 50 days. Forms tender bright green, juicy, flowering stalks tipped with yellow buds. Begin harvesting when buds form leaving at least 3 to 4 young leaves on the plant. With adequate fertility and moisture successive cuttings may be made from late spring through early autumn. Delicious in any type of Chinese meat or vegetable stir fry dish.

2.5 gm Pkt. $1.65 1/2 oz. $4.95

VAG48 • TAH TSAIL-TATSIOI
OP Brassica rapa var. rudderis 45 days. Flat pak choy, an easy to grow, green with good heat and cold resistance. Sow in late spring, summer or fall. Plants grow erect in summer but during cold weather form ground hugging rosettes. Deep green, spoon shaped leaves are thick and glossy. Especially valuable for a long winter harvest. Nutritious and tasty in soups and stir frys.

2 gm. Pkt. $1.65 1/2 oz. $4.45

VAG302 • MEI QING CHOY
Hybrid 45 days. Produces a 6 to 8” Baby Pak Choy in 28 days. Upright, compact plants with broad pale-green stems and wide, smooth, exceptionally tender, dark-green leaves. Good heat and cold tolerance. Sow in spring, summer or fall. Slow to bolt. Easy to grow.

1 gm. Pkt. $2.15 1/2 oz. $11.95

VAG235 • GREEN SPRAY - MIBUNA
Hybrid. 35 Days. Brassica rapa. Japanese greens are multi stemmed with smooth tapered leaves. Has a fresh crunchy texture and a mild pleasant mustard flavor. Winter hardy, sow spring through fall. Use for salads and stir frys or lightly steamed, dress with soy sauce and ginger to serve with fish.

1 gm. Pkt. $2.25 1/2 oz. $10.95

VAG277 • MIZUNA ORGANIC

3 gm. Pkt $2.25 1/2 oz. $3.95

VAG562 • MISOME - JAPANESE GREENS
Hybrid 30 days. Brassica narinosa. A cross between Komatsuna and Tatsioi. Upright habit, round glossy leaves on narrow stems are thick and very tender. A delicacy for stir-fry and pickling.

1 gm. Pkt. $1.95 1/2 oz. $9.95

VAG248 • KOMATSUNA
OP Brassica rapa var. perviridis. 35-55 days. Large oval green leaves are outstanding for stir-frys and salads. Mild flavor with just a hint of mustard. Cold hardy. Suitable for cut and come again harvesting or pick off individual leaves. Leaves, stems, and buds are edible.

2 gm. Pkt. $1.55 1/2 oz. $4.95

VAG561 • GREEN WAVE MUSTARD
OP 50 days. A mustard with a hint of horseradish or wasabi. For stir-frys, salads, and steaming. Try stir-frying with soy sauce and ginger to serve with fish. Upright, large, broad, green leaves with a ruffled edge. Slow to bolt.

1.5 gm. Pkt. $1.65 1/2 oz. $3.45

VAG567 • CHOHO MUSTARD GREENS
Hybrid 25 days. Fast growing cross of Tatsioi and Komatsuna. Rounded dark green leaves are slightly savoyed, upright and uniform. For stir-frys, salads, and steaming. Suitable for cut and come again harvesting or pick off individual leaves. Leaves, stems, and buds are edible.

2 gm. Pkt. $1.85 8 gm. $8.95

VAG430 • TOKYO BEKANA MUSTARD
OP 21-45 days. Small Chinese type mustard/cabbage. Bright lime green leaves have ruffled margins with slender white petioles. Harvest young for baby salad greens, mature plants for soups and stir-frys. Mild taste, fast growing all year round.

1.5 gm. pkt $1.95 8 gm. $4.95

VGR627 • WILD GARDEN MILD MUSTARD MIX • ORGANIC
OP 40+ days. Combines fast growing mustards and raab for cutting. We love this mix as a cut and come again or in bundles of young budded shoots. Tender young stems, leaves and buds sauté quickly, dress with a little olive oil and lemon juice, serve hot or cooled. Nutritious, with lots of anthocyanins, folic acid and fiber.

2 gm. Pkt. $1.95 8 gm. $5.95

SOW AND GROW Many of these vegetables don’t transplant well because they have tap roots or delicate root systems. Here’s the list: beans, beets, brassicas, carrots, chicory, corn, cucumbers, chard, cress, Asian greens, lettuce, onions, mache, melons, okra, parsley, parsnips, peas, pumpkins, radishes, spinach, squashes. I use plastic tunnels, bottomless milk jugs, polyspun fabric and this year a Starter House cold frame to keep my garden in production and gain a few extra degrees warmth in my soil during the cooler months. In summer I use shady areas to help my kales and lettuces get off to a good start for fall.
LETTUCE: Lactuca sativa. Grows easily in full sun to partial shade. Lettuce requires fertile well-drained soil and regular watering. Drip irrigation conserves water and keeps plants well hydrated. Start seeding in late winter and resow every two weeks to keep in salads all summer. For best head development thin carefully or transplant from a flat when five or six leaves have developed. Lettuce seed germinates best when temperatures are 55 to 80 degrees. For summer production select varieties described as bolt resistant. Sow August and September for lettuce fall through spring. Lettuce seeds sown for cut and come again should be spaced an inch apart and can be cut repeatedly. Grow in tunnels covered with clear plastic or Seed Blanket, a polyspun fabric, for winter crops and in summer cover with shade cloth to protect from excessive heat. Include lettuce in the ornamental garden as an edging or with other annuals. All lettuce varieties are open pollinated. All varieties have approximately 31,000 seeds per ounce or about 1000 seeds per gram.

• BUTTER HEAD AND BIBB lettuces form round folded heads with soft, butter-tender interiors.

VAG280 • RED GIANT MUSTARD
OP Brassica juncea var. rugosa - 45 days. Deep purple-red, the white ribbed, savoyed leaves are thick and tender with a pleasantly mild mustard flavor. Sow in late summer for fall and winter use. Harvest when young and tender. Winter hardy-slow to bolt. Sow spring thru fall to harvest young greens for salad.

VAG426 • TENDERGREEN ORGANIC
OP Brassica rapa var. periviridis-45 days. Old timers believe “a mess of mustard greens in the spring purifies the blood”. For many of us, mustard greens are too strong, but Tendergreen is mild and tender. Use flowering shoots in salads.

LETUUCE: Lactuca sativa. Grows easily in full sun to partial shade. Lettuce requires fertile well-drained soil and regular watering. Drip irrigation conserves water and keeps plants well hydrated. Start seeding in late winter and resow every two weeks to keep in salads all summer. For best head development thin carefully or transplant from a flat at when five or six leaves have developed. Lettuce seed germinates best when temperatures are 55 to 80 degrees. For summer production select varieties described as bolt resistant. Sow August and September for lettuce fall through spring. Lettuce seeds sown for cut and come again should be spaced an inch apart and can be cut repeatedly. Grow in tunnels covered with clear plastic or Seed Blanket, a polyspun fabric, for winter crops and in summer cover with shade cloth to protect from excessive heat. Include lettuce in the ornamental garden as an edging or with other annuals. All lettuce varieties are open pollinated. All varieties have approximately 31,000 seeds per ounce or about 1000 seeds per gram.

• LOOSELEAF AND CUTTING lettuces form open heads. Leaves exhibit a variety of shapes and colors.

VLT256 • ESMERALDA
OP 53 days. A superior green butterhead with a large frame. Large, hefty heads are tender, develop early and are bolt resistant. Never bitter.

VLT631 • MATINA LETTUCE
OP 53-73 days. Small butterhead for individual servings. Bright glossy outer leaves. Tender interior leaves are densely folded, very buttery and sweet. Slow to bolt and heat tolerant, suitable for greenhouse and outdoor growing. Space 6” apart.

VLT270 • TOM THUMB
OP 65 days. Heirloom. Extra small plants form a delightful 3-4” ball. Each head makes a perfect single serving. Medium green with a creamy white center. Excellent for cold frames or winter greenhouse growing.

VLT250 • BIBB OR LIMESTONE
OP 55 days. Heirloom. Favored by chefs around the world because of its delicacy. Dark green outer leaves with a tender crisp creamy center, it commands a premium in the market. For greenhouse or early spring planting, bolts in warm weather.

VLT255 • RED DEER TONGUE ORGANIC
OP 60 days. Heirloom. Delicate red tinged leaves have a triangular shape. Slow to bolt. Deer tongue is a longtime favorite of many gardeners who relish these tender, succulent heads that never appear in supermarkets. We first introduced this Oregon family heirloom in 1984 from stock seed supplied to us by Lola John of Salem, Oregon.

VLT305 • FLASHY BUTTER OAK ORGANIC
OP 50 days. Frank Morton bred this very showy red splashed, tender, mild flavored lettuce. Crisp, buttery texture. Attractive by itself or tossed in with other varieties.

VLT258 • ROYAL OAK LEAF
OP 40 days. A superior selection of Oak Leaf lettuce. Heads form a tight rosette loosely surrounded by dozens of long deeply lobed bright green leaves. As outer leaves are picked, plants produce more inner leaves all season. Good for cut and come again harvest.
LETUCE

VLT301 • AUSTRALIAN YELLOW
OP 50 days. Heirloom Bright frilled chartreuse leaves. Extra large loose leaf heads are slow to bolt. Tender and sweet. Adds unusual color to the salad garden.  
0.5 gm. pkt. $1.95  
4 gm. $5.95

VLT267 • SIMPSON ELITE
OP 45 days. Unlike its parent, Black-seeded Simpson, Simpson Elite will hold 3-4 weeks and is less heat sensitive. Delicate flavor and tender light green leaves make this an outstanding salad variety.  
1.5 gm. Pkt. $1.65  
1/2 oz. $3.95

VLT251 • BLACK SEEDED SIMPSON ORGANIC
OP 45 days. Heirloom. A favorite home garden lettuce. Fast growing, tender, crisp, loose heads have a special delicate flavor. A good continuous cutting lettuce that’s too tender and delicate for shipping but great for the early home garden.  
1.5 gm. Pkt $1.65  
1/2 oz. $4.95

VLT625 • MERLOT • ORGANIC
OP 60 days. Deepest wine red, this takes red lettuce to an entirely new level. The leaves are deeply frilled and waved, forming tender-crisp rather open, upright Batavian-like heads. Holds up remarkably well to summer heat.  
0.5 gm. Pkt. $2.35  
4 gm. $6.25

VLT265 • MERLOT • ORGANIC
OP 60 days. Deepest wine red, this takes red lettuce to an entirely new level. The leaves are deeply frilled and waved, forming tender-crisp rather open, upright Batavian-like heads. Holds up remarkably well to summer heat.  
0.5 gm. Pkt. $2.35  
4 gm. $6.25

VLT650 • LOLLO ROSSO
OP 53 days. Italian heirloom. A lettuce almost too beautiful to eat, with red fringed green leaves that appear tightly pleated and tucked. As pretty on the table as in the garden, small young heads make a lovely single serving salad. A good choice for edging and borders in vegetable gardens. This premium strain is rather tolerant to heat and cold.  
1.5 gm. Pkt $1.65  
1/2 oz. $5.45

VLT261 • RED SAILS
OP 45 days. AAS 1985 Packs a lot of plusses into one variety. No other lettuce has such a beautiful deep red bronze color. Looks as lovely in a salad as in the garden. Early loose leaf heads have added nutritional value because the sun penetrates to the heart of the lettuce increasing its vitamin content. Holds color and sweetness in hot weather.  
1.5 gm. Pkt $1.65  
1/2 oz. $5.45

VLT264 • SALAD BOWL ORGANIC
OP 45 days. Heirloom Heat resistant, holds its sweet mild taste. Large, midseason, loose-leaved, slow to bolt. Deeply lobed leaves are great grown as a full head or cut and come again. Becomes very large, quite choice when heads are harvested at 6”.  
1.5 gm. Pkt $1.65  
1/2 oz. $5.25

VLT307 • ANUENUE LETTUCE ORGANIC
OP 45-60 days. (a-noo-i-noo-i) Batavian or Summer Crisphead. Release from the University of Hawaii selected for warm growing conditions. A beautiful, exceptionally tender lettuce that holds up to heat and stays sweet under stress.  
0.5 gm. pkt. $1.95  
4 gm. $5.95

CRISPHEAD Lettuce forms a firm round head of the “iceberg” commercial type.

VLT268 • SUMMERTIME
OP 70 days. A heat tolerant, crisphead lettuce developed and released in 1992 by Dr. James R. Baggett of Oregon State University. Never bitter heads are tender-crisp and juicy. This slow bolting introduction maintains the highest quality in summer heat. Compact heads are great for traditional salads and sandwiches.  
1.5 gm. Pkt $1.55  
1/2 oz. $4.95

VLT307 • ANUENUE LETTUCE ORGANIC
OP 45-60 days. (a-noo-i-noo-i) Batavian or Summer Crisphead. Release from the University of Hawaii selected for warm growing conditions. A beautiful, exceptionally tender lettuce that holds up to heat and stays sweet under stress.  
0.5 gm. pkt. $1.95  
4 gm. $5.95

ROMAINE OR COS lettuce forms crisp upright heads favored for Caesar or Greek style salads

VLT630 • PARRIS ISLAND COS ORGANIC
OP 68 days. The classic Romaine for Caesar salads. Resistant to tipburn, tolerant to mosaic, and medium to slow bolting. Forms 10 to 12” slightly ruffled heads with a creamy white heart.  
1.5 gm. Pkt. $1.75  
1/2 oz. $6.95

VLT303 • WINTER DENSITY ORGANIC
OP 60 days. Heirloom. Grows through the winter with minimal protection. Suitable for all but the hottest times of year. This all around workhorse combines traits of Cos and Bibb lettuce.  
0.5 gm. pkt. $1.75  
4 gm. $6.95

VLT617 • OUTSTANDING ORGANIC
OP 65 days. A gorgeous red lettuce. With thick glossy, slightly ruffled leaves, this brilliantly red colored selection is real standout in the garden and in salads. Tender and sweet. An Oregon introduction from Frank Morton.  
0.5 gm. Pkt $2.35  
4 gm. $5.95

VLT254 • CIMARRON • RED ROMAINE
OP 60 days. Tall tender crisp heads are heavily shaded in deep red. Interior leaves are creamy yellow. Sow from Spring until Fall. Over winters well in areas of little or no frost.  
1.5 gm. Pkt. $1.65  
1/2 oz. $6.45
**Mesclun, Misticanza or Saladini** to quote author and garden marketer Joy Larkcom. Whatever the name, they are delicious, no salad is ever the same, each bite tastes different. Dress lightly with oil and vinegar.

**CUT AND CUT AGAIN** - Our most successful growing method is to plant short rows, thin as they mature, and then harvest tender young leaves from the crown of each plant. The large outer leaves are left intact and act as feeder leaves for the plant. For new crown growth, never pick the most central growing tip. Feed and compost regularly. Replant as the patch ages, every 30 to 60 days. This is the most cost and time effective way to the "year round salad garden."

We offer the following blends. In case of a seed crop failure we will substitute an equivalent variety.

**VMX499 • LETTUCE ALONE**
Nichols special mixture of loose leaf lettuces offers a selection of color and textures that will keep you in salads for months. These varieties are selected to grow well together and are easily harvested as a cut and come again crop for repeat harvests. Allow seedlings to grow 4” to 5” and harvest with scissors or a sharp knife 1” above the soil. Includes Deer Tongue, Oakleaf, Black Seeded Simpson, Tango, Red Sails and a Red Oakleaf. Sold as a single blended packet.

4 gm. Pkt. $3.65     1 oz. $10.95

**VMX498 • ASIAN SALAD/STIR-FRY**
A fast growing cut and come again mix. Equal amounts of Pac choy, Komatsuna, Misome, and Mizuna. Includes lesser amounts of Red Mustard, Mizuna, Wild Red Kale and Celtuce. Flavors and textures range from tangy to mild, crunchy to delicate. First cut can be made in 3-4 weeks when seedlings are about 3 inches tall.

8 gm. Pkt. $4.55     1 oz. $10.95

**VMX488 • NICHOLLS MESCLUN MIX**
21 Days. A premixed blend of colorful lettuces and greens including Deer Tongue Lettuce, Red Romaine, Black Seeded Simpson, Red Oakleaf, Salad Bowl, Red Russian Kale, Garden Cress and Mizuna. A packet contains seed to sow a 3’ square two or three times. Harvest with scissors, lightly fertilize and water, then harvest again in a few days.

4 gm. Pkt. $3.95    1 oz. $10.95

**VMX608 • THE ELECTIC ELEVEN MESCLUN ORGANIC**
A flavorful salad blend of organic certified seed. Combines mild and spicy flavors, crunchy and smooth textures. Includes red and green lettuces, red mustard, mizuna, endive, kale and cress, eleven different varieties in all. Best during the spring and fall. If growing in summer heat keep well watered and harvest frequently.

4 gm. Pkt. $4.45    1 oz. $13.95

**LEEKS** are one of the first vegetables that early man cultivated. They belong to the onion family, but are sweet and mild. Can be cooked as a vegetable or added to soups, especially in split pea and potato soups.

Approx 10,000 seeds per ounce - 350-360 seeds per gram.

**VLE249 • GIANT MUSSELBURG LEEK**
OP Heirloom 100 days. Introduced in 1834, this proven variety produces pure white, 12 to 18” long, sweet and tender leeks. Diameter of 2 to3” makes this the perfect size for the gardener cook.

1.5 gm. Pkt. $1.35 1/2 oz. $4.95

**VLE558 • KILIMA LEEK**
OP 70 days. Fast growing “summer leek”, harvest midsummer through late fall. Tolerates light frosts, overwinters regularly in my garden. Produces long 10-12” straight non-bulbing white shafts with green flags. Toss a few young slender leeks on the grill for a summer treat.

1.5 gm. Pkt. $1.75 1/2 oz. $8.45

**CANTALOUPES** - The best cantaloupes are those allowed to ripen on the vine and picked when fruits slip away from stem by slightly turning the fruit. Charentais type cantaloupes are the exception and are best harvested before full slip for fullest flavor. Cantaloupes do best with organic fertilizer and mulching. The most delicious cantaloupes are those you raise yourself. Approx. 1200 seeds per ounce - 20-40 seeds per gram.

**VME520 • ECLIPSE MELON**
Hybrid-85 days. This very sweet, productive melon does well in cooler areas. Oval, orange fleshed fruits average 5-6 pounds, some larger. Good choice for local melon markets. Stores well. Resistant to powdery mildew 1 and fusarium race 2. Replaces Saticoy.

Pkt. 25 seeds $2.95 100 seeds $10.95

**VME521 • JAIPUR**
Hybrid-90 days. Beautiful, 6-7” oval, fine-netted fruits turn a classic gold-orange at maturity making for easy harvest. Sweet, fragrant melons are produced on vigorous vines. Resistant to Powdery mildew 1 & 2, Fusarium 1 & 2. Stores well.

Pkt. 25 seeds $2.95 100 seeds $10.95

**VME523 • DELICIOUS 51 PMR ORGANIC**
OP 90 days An improved Delicious 51 developed by the legendary Dr. Munger of Cornell University. Melons average three pounds and are sweet, firm, juicy and fragrant. Small seed cavity. Good choice for cooler areas. Resistant to powdery mildew.

25 seeds Pkt. $2.45 4 gm. $9.95
**MELONS**

**VME151 • AMBROSIA CANTALOUPE**
Hybrid 86 days. Sets the standard for cantaloupe, uniform fruits average 5 lb. with thick juicy-sweet salmon colored flesh. Prolific vines are resistant to powdery mildew. Pkt. 25 seeds $2.95 100 seeds $10.95

**VME401 • SUMMER DREAM MELON**
Hybrid. 90 days. Sweetly tempting silvery rind and a deep salmon interior dripping with goodness puts this into the rare “Platinum Melon” category. In Japan such a perfectly grown melon can sell for $100.00 and is an esteemed house or business gift. Rumors are these are sometimes quickly regifted so the 10 day shelf life is an asset. Vigorous productive plants bear 6-8 melons each weighing 2.5-4# with a small seed cavity. 25 seeds $3.75

**VME527 • CRANE OR EEL RIVER**
OP 75-85 days. Heirloom Local grower, Mike Hessel, recommends this California heirloom. In the 1920’s Oliver Crane, farming near Santa Rosa, crossed a cantaloupe and a delicate Japanese melon resulting in this 3-5 lb tear drop shaped melon. Flesh is light orange, succulent, sweet and fragrant. Until it was placed in the Slow Food Ark of Taste and offered by SSE it was rarely seen out of the original area. Ready to harvest when green specks on rind turn orange. 25 seed pkt $1.95 8 gm. $7.95

**VME518 • FRENCH ORANGE MELON**
Hybrid 75 days. Fragrant, spicy sweet, deep orange fruits are a cross of the French Charantais melon and an American style cantaloupe. Harvest when the rind on these gray-green fruits begins turning a creamy yellow and stem is half separated from the vine. A firm tug and it will slip off the vine. 2 lb.-4.5” spheres are resistant to cracking. 25 seeds $3.25 100 seeds $11.95

When are my melons ready to harvest? We checked with a local melon grower, Mike Hessel, for the answer to this question. First watch for a change in color of the melon, this can be very slight in some cantaloupe varieties such as Ambrosia. With watermelon you will notice the ground spot color (the portion of the melon lying on the ground) changes from a greenish white to a pale yellow. After color change watch for the leaf closest to the fruit attachment to turn yellow and dry. Finally look for a slight crack at the point where the stem attaches to the melon. Pick at this stage which is called full slip. Thump a watermelon to determine ripeness. Rest one hand, palm open, on the melon and knock with the free hand. A green watermelon has a higher pitch or ring while an over ripe melon sounds dead. A ripe melon has a mellow sound. When all else fails, cut a wedge from the watermelon to determine ripeness(plugging a melon). If not quite ripe replace the plug and leave on the vine for a few more days.

**VME153 • CANTALOupe CHARENTAIS**
OP 90 days. Heirloom. Only home gardeners and those who are fortunate to have tasted these melons growing in the lush countryside of France know their wonderful flavor. They have a honey sweetness and aroma found in no other melon. Big yielders of 3.5 lb., salmon colored fruit. Why not raise your own? 1 gm $1.55 1 oz. $7.95

**VME513 • CANTALOupe CHARENTAIS**
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**VME525 • HANNAH’S CHOICE MELON**
Hybrid 90 days. Melon growers say this classy new release from Cornell University is sweet, productive, easy to grow with superb flavor, and aroma. Melons run 3.5 to 5 pounds, powdery mildew resistant. Rated as best performer in several comparison trials. 25 seeds Pkt. $2.95

**VME154 • EARLIDEW MELON**
Hybrid. 75 days. Resistant to fusarium wilt. A delightful Honey Dew hybrid which is so early that it makes melons for most northern gardens. The round, smooth skinned, 4 to 6” green fleshed fruits weigh 2 - 3 lbs. Vigorous and productive. Does well in the Northwest. Slips when ripe. 25 seeds Pkt. $2.95 100 seeds $10.95

**VWA609 • SWEET DIANE**
Hybrid. 85 days from direct seeding. Dark rose-colored interior is sweet, crisp and juicy. A beauty with dark stripes on a light green rind, oval fruits average 15 lbs. Sweet Diane is a fine home garden variety cranking out a steady production under average growing conditions. Red watermelons are another good source of lycopene. 20 seeds $2.45

**VWA474 • TIGER BABY WATERMELON**
Hybrid 80 days. Icebox type, rounded fruit average 6-9 lb. Green striped melons have rosy-red, crisp, dense flesh that is refreshing and sweet. Small round melons, 7” diameter, similiar to those seen in markets., ideal for today’s smaller households. High sugar content. 20 seeds $2.45

**VME151 • AMBROSIA CANTALOUPE**
Hybrid 86 days. Sets the standard for cantaloupe, uniform fruits average 5 lb. with thick juicy-sweet salmon colored flesh. Prolific vines are resistant to powdery mildew. Pkt. 25 seeds $2.95 100 seeds $10.95

**VME401 • SUMMER DREAM MELON**
Hybrid. 90 days. Sweetly tempting silvery rind and a deep salmon interior dripping with goodness puts this into the rare “Platinum Melon” category. In Japan such a perfectly grown melon can sell for $100.00 and is an esteemed house or business gift. Rumors are these are sometimes quickly regifted so the 10 day shelf life is an asset. Vigorous productive plants bear 6-8 melons each weighing 2.5-4# with a small seed cavity. 25 seeds $3.75

**VME527 • CRANE OR EEL RIVER**
OP 75-85 days. Heirloom Local grower, Mike Hessel, recommends this California heirloom. In the 1920’s Oliver Crane, farming near Santa Rosa, crossed a cantaloupe and a delicate Japanese melon resulting in this 3-5 lb tear drop shaped melon. Flesh is light orange, succulent, sweet and fragrant. Until it was placed in the Slow Food Ark of Taste and offered by SSE it was rarely seen out of the original area. Ready to harvest when green specks on rind turn orange. 25 seed pkt $1.95 8 gm. $7.95

**VME518 • FRENCH ORANGE MELON**
Hybrid 75 days. Fragrant, spicy sweet, deep orange fruits are a cross of the French Charantais melon and an American style cantaloupe. Harvest when the rind on these gray-green fruits begins turning a creamy yellow and stem is half separated from the vine. A firm tug and it will slip off the vine. 2 lb.-4.5” spheres are resistant to cracking. 25 seeds $3.25 100 seeds $11.95

**VME153 • CANTALOupe CHARENTAIS**
OP 90 days. Heirloom. Only home gardeners and those who are fortunate to have tasted these melons growing in the lush countryside of France know their wonderful flavor. They have a honey sweetness and aroma found in no other melon. Big yielders of 3.5 lb., salmon colored fruit. Why not raise your own? 1 gm $1.55 1 oz. $7.95

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**VWA474 • TIGER BABY WATERMELON**
Hybrid 80 days. Icebox type, rounded fruit average 6-9 lb. Green striped melons have rosy-red, crisp, dense flesh that is refreshing and sweet. Small round melons, 7” diameter, similar to those seen in markets., ideal for today’s smaller households. High sugar content. 20 seeds $2.45

**WATERMELON - Should be grown in a light, rich soil, with plenty of organic material worked into it, particularly in the hills where seeds are planted. Approx. 500 to 800 seeds per oz or 17 to 28 seeds per gram.**

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VWA476 • YELLOW DOLL
Hybrid - Early maturing: 65 days. The crisp yellow flesh of this melon is sweet and delicious. Very productive, round and 5 to 8 lbs. in weight. Scrumptious. Vines, semi-compact. 20 seeds $2.65

VWA612 CRIMSON SWEET ORGANIC
OP 85 days. AAS 1964. Excellent quality, crisp, deep red flesh is sweet and juicy. Bright green rind with alternating light and dark green stripes. Melons measure 12” x 10” around, 25 pounds. Eight foot vines produce 3-6 fruits. Serve with pride at summer picnics. Resistant to wilt and anthracnose.

3 gm. Pkt. $1.95 1-oz. $5.45

ONIONS - Sow seeds as early in spring as ground can be worked. Cover seed lightly. Keep ground well cultivated, and apply moisture during early growing period. When seedlings are 3 to 4” tall, thin them out so that mature bulbs do not touch one another. When bulbs reach maturity, bend down the tops to hasten ripening of onions for early harvest. Approx. 7000 to 8000 seeds per ounce or 245 to 282 seeds per gram.

VON288 • EVERGREEN HARDY WHITE BUNCHING
OP 60 days. A. fistulosum. A unique onion that should be in every garden. Can be fall or spring planted. A perennial onion which forms long, slender onions with tender shoots. Divide clumps second year to produce a new crop. 1.5 gm. Pkt. $1.85 1/2 oz. $4.25

VON611 • ISHIKURA IMPROVED
OP 50 days+ Allium cepa One of the most popular onions in Japan, the single stalks will grow up to 2.5 ft. long. This requires planting in a trench and earthing up. We’ve seen amazing specimens in Asian grocery stores. Usually grown as a high quality scallion. Non-bulbing. Sow March to June, harvest May to October. 1.5 gm. Pkt. $1.95 1 oz. $7.65

VON609 • TRI-COLOR ONION BLEND
Hybrid 85 days. A seed mixture of three fine varieties brings an array of flavors, color and maturity dates. Includes Candy, a big sweet, yellow onion, Greek Salad, a beautiful onion with the darkest red color imaginable, and the colossal sized white Super Star. 1.5 gm. $2.25 1/2 oz. $12.95

VON285 • CANDY ONION
Hybrid 85 days. An onion for all regions. Candy is the first onion to produce jumbo, sweet, firm bulbs independent of day length or location. Spring plant, as early as possible for the largest onions. Round bulbs, white fleshed, with golden brown skins and small necks. Good storing qualities. 1.5 gm. Pkt. $2.45 8 gm. $7.95

VON289 • ITALIAN BLOOD RED BOTTLE
OP 120 days. A large beautiful onion pretty enough for fall center-piece arrangements. Fresh slice for salads or use in cooking. Has a spicy, tangy flavor. Imported from Italy. 1.5 gm. Pkt. $1.75 1/2 oz. $5.95

VON301 • RED GREEK SALAD
Hybrid 105 days. Dark red, round bulbs have good interior color and spicy but not too sharp flavor. The perfect red onion to slice into thin rings for traditional Greek Horiatiki Salad. Combine with 3 or 4 chunked fresh tomatoes, a sliced cucumber, a sliced bell pepper and a sprinkle of oregano. Toss with a little olive oil and red vinegar. Garnish with crumbled Feta cheese and Greek olives. This onion is technically a long day type but will bulb nicely in southern California. 1 gm. pkt. $2.25 8 gm. $9.45

VON564 • SUPER STAR ONION
Hybrid F1 100 days. AAS 2001 This day-neutral onion performs in all regions. Large, round white bulbs are attractive, sweet and mild. Exceptional eating quality means you use slabs of Super Star on sandwiches, in salads or on the grill. Great potential for market growers, showy appearance and good skin retention. 1.5 gm. $2.45 1/2 oz. $15.95

VON290 • WALLA WALLA SWEET
Hybrid 105 days. Dark red, round bulbs have good interior color and spicy but not too sharp flavor. The perfect red onion to slice into thin rings for traditional Greek Horiatiki Salad. Combine with 3 or 4 chunked fresh tomatoes, a sliced cucumber, a sliced bell pepper and a sprinkle of oregano. Toss with a little olive oil and red vinegar. Garnish with crumbled Feta cheese and Greek olives. This onion is technically a long day type but will bulb nicely in southern California. 1.5 gm. Pkt. $1.85 1/2 oz. $4.95

VON286 • CIPOLLIINI ONIONS
OP 100 days. Heirloom Italians treasure this antique variety. Miniature, flat onions are only 2” in diameter and an inch thick. Nice spicy flavor, firm and fine grained. Used for boiling onions, grilling, pickling or any dish requiring onion. The attractive shape and golden skin makes this a particularly good choice to store as a braid. Keep at least one out where it is handy and visible. Stores well. 1.5 gm. $1.95 1/2 oz. $6.95

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