Our nursery is located in Oregon’s famed Willamette Valley between the Cascade Mountains and the Pacific Coast Range Mountains. Our purpose is to bring people closer to nature through gardening while growing nutritional vegetables, herbs and flowers. "Nothing can equal the sense of accomplishment of growing hundreds of pounds of vegetables from a few ounces of seeds. It is in the quiet tranquility of a garden where you will find perfect serenity," N.P. Nichols 1913-1975, founder, and my father. Rose Marie Nichols McGee

**SHIPPING INFORMATION**

Orders consisting of standard size seed packets are charged a single $4.95 handling charge. Plants, heavier merchandise items, seed packets of 1/2 lb and over and seasonal products, like garlic, now have a weight based shipping charge of $2.50 per pound. This is reduced to $1.50 per lb. on all orders exceeding $100.00, which closely matches real shipping costs.

**ROOTS:** Potato tubers, onion bulbs, Walla Walla plants, and Oca are sent in Spring. This varies slightly from year to year depending on the weather during the growing season and at the time roots are dug.

**ORDERS:** We start to process your order as soon as it is downloaded, phoned in or received via U.S. Mail. Once entered into our database we fill your order and ship it out as soon as possible. Please allow sufficient time for delivery. The majority of our orders are sent via US Postal Service giving us the ability to track orders when necessary. Our padded shipping envelopes provide extra protection for your seeds.

If you are concerned about an order, or if we made an error on your order, please call our toll free number 1-800-422-3985 during regular business hours. We are always happy to help. You may also email customersupport@nicholsgardennursery.com or betty.nicholsgarden@gmail.com

**The Safe Seed Pledge**

Agriculture and seeds provide the basis upon which our lives depend. We must protect this foundation as a safe and genetically stable source for future generations. For the benefit of all farmers, gardeners and consumers who want an alternative, we pledge not to buy or sell transgenic or genetically engineered seeds or plants.

**NICHOLS NEVER HAS AND WILL NEVER SELL GMO SEEDS**

**OPEN SOURCE SEED INITIATIVE**

OSSI is a movement by breeders and stewards of crop varieties to make their seeds available without restrictions. The Open Source Seed Initiative (OSSI) is dedicated to maintaining fair and open access to plant genetic resources worldwide in order to ensure the availability of germplasm to farmers, gardeners, breeders, and communities of this and future generations. You, as the recipient, of OSSI Pledged Seeds are asked to make the same commitment.

The OSSI Pledge ensures the Four Open Source Seed Freedoms for this and future generations:

1. The freedom to save or grow seed for replanting or for any other purpose.
2. The freedom to share, trade, or sell seed to others.
3. The freedom to trial and study seed and to share or publish information about it.
4. The freedom to select or adapt the seed, make crosses with it, or use it to breed new lines and varieties.

**The OSSI Pledge**

You have the freedom to use these OSSI-Pledged seeds in any way you choose. In return, you pledge not to restrict others’ use of these seeds or their derivatives by patents or other means, and to include this Pledge with any transfer of these seeds or their derivatives.

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**HERB SEEDS**

**ALEXANDERS - BLACK LOVAGE**
*Smyrnium olusatrum* B/18” Also known as Black Lovage. Bears strong stemmed yellow green flowers in umbels early to mid-summer, followed by black aromatic seed. Cultivation requirements are the same as celery. Pliny considered this plant an important food in the first century. A.D. Use the fresh and cooked roots, fresh stems, buds, leaves and the spicy seeds. Hardy to zone 5.

**ANISE**
*Pimpinella anisum* B/2’ Bee Plant. Dainty white rounded flower clusters or umbels atop feather like green leaves. Chopped Anise leaves are used in salads; seeds are used in baking and confectionery. In Holland a mild soporific drink is made by steeping seeds in hot milk. Anise, a native of Egypt, Greece, Crete and Asia Minor, was cultivated by the Egyptians long ago. In ancient times Anise was used with other spices in part payment of taxes.

**PURPLE GIANT HYSSOP**
*Agastache scrophulariifolia* P/3-6’ Bee Plant. Shade tolerant, sweetly fragrant, licorice scented flowers and foliage. Blooms July through September. The sturdy, erect blue giant-hyssop is of the most ornamental native mints. Bees, swallowtail butterflies and hummingbirds feed on nectar & pollen. Hardy to zone 4-9.

**ANISE HYSSOP**
*Agastache foeniculum* P/6’ Bee Plant. Edible lavender-blue flowers bloom form fuzzy spikes. The erect branches as well as the blooms have an anise or licorice scent and smell. Attracts swallowtail butterflies and hummingbirds feed on nectar & pollen. Hardy to zone 4.

**ARNICA MONTANA**
*Arnica montana* P/1-2’ Grows well in woodsy or sunny areas. Lanky habit, 2” yellow daisy-like flowers. Used in medicinal salves and gels. For external use only. Plant outdoors after all danger of frost has past in a sunny location in soil that has been worked thoroughly. Do not cover seed at planting time. Hardy to zone 6.

**ARISTOTLE BASIL**
*Ocimum basilicum* OP 10”-12” 72 days. Bee Plant. Vigorous, fragrant and savory fine leaved new Greek Basil. Attractive round plants are ideal for edging and containers. Space 6” apart and never cut back to less than 6”. The more you cut the more it will grow.

**BOLLOSO NAPOLETANO**
*Ocimum basilicum* A/12” Bee Plant. Huge 4” leaves, frilly, heavily textured, sweetly fragrant with intense flavor; never astringent. Aromatic, hint of anise. The substantial leaves, as large as your hand, make excellent mini wraps. Leaves droop gracefully to the ground so be careful when watering.

**LARGE GREEN BASIL**
*Ocimum basilicum* A/24” Bee Plant Big producer of large 2” leaves. Large Green Basil has white flowers that are commonly removed to increase production of leaves. Use to make pesto, sauces, flavor vegetables, salads and fish. Basil has been used as a common folk remedy for nasua, sore throat, toothache, etc.

**GENOVESE BASIL**
*Ocimum basilicum* A/24” Bee Plant. Large leaved true Genovese Basil. True Italian basil, Genovese is fragrant and sweet, excellent for pesto and salad. Harvest leaves regularly removing flowering branches so seeds are not produced.

**NUFAR BASIL**
*Ocimum basilicum* Hybrid Italian Large leaf type. A/24” Bee Plant. The first fusarium resistant basil. Recognize fusarium by wilting and blackened leaves and stems. Large dark green, slightly textured leaves; has a hint of Anise.

**CINNAMON SPICE**
*Ocimum basilicum* A/24”. Bee Plant. A refined sweet spicy aroma ideal for fruits, jellies, cookies and cheesecakes. Purple flowers and stems contrast with the dark green, serrated leaves. Dries well or use to make beautiful vinegars.

**'MRS. BURNS’ LEMON BASIL**
*Ocimum basilicum* A/30” Heirloom. Bee Plant. Mrs. Burns, a cherished New Mexico heirloom, is tall and vigorous with a lovely fresh lemon scent; use on fish, chicken, salads, teas.

**ORGANIC**
*Ocimum basilicum* Hybrid. Recognize fusarium by wilting and blackened leaves and stems. Large dark green, slightly textured leaves; has a hint of Anise.

**GENOVESE AROMA**
*Ocimum basilicum* Hybrid A/40 days. Bee Plant. Strong fusarium tolerance. Fragrant, smooth leaves are tender with the delightful traditional Genovese fragrance.

**THAI BASIL**
*Ocimum basilicum* OP 10”-12” 72 days. Bee Plant. Vigorous, fragrant and savory fine leaved new Thai Basil. Attractive round plants are ideal for edging and containers. Space 6” apart and never cut back to less than 6”. The more you cut the more it will grow.
BERGAMOT PANORAMA MIX
*Monarda didyma* P/30” Bee Plant. Also known as Oswego Tea or Beebalm. Leaves make a fragrant tea with notes of mint and citrus. Eye-catching, bold flowers in shades of red, pink, scarlet and crimson attract hummingbirds and bees. Edible flowers have a delectable spicy mint flavor. Give plants ample space to spread out. Grows in full sun or partial shade. Hardy to zone 4.

HBA221 250 MG. PKT. $2.65 1/4 OZ. $7.95

WILD BERGAMOT
*Monarda fistulosa* P-2’-4’ Wildflower native to much of North America, magnet to butterflies, hummingbirds and native bees. Soft lavender flowers are fragrant; a delightful garnish to salads and fruits. Prefers well drained, moderately fertile soils. Deadhead to prolong flowering. Grow in full or part sun. Hardy to zone 3.

HRB117 1 GM. PKT. $2.45

BURNET SALAD
*Sanguisorba minor* P/18” Serrated, cucumber flavored leaves used as garnish much like parsley. Use in salads, vinegars, and cold drinks. Plants are attractive in any perennial border, growing 12-18” tall with cone like, red flowers in late summer waving above the plants. Self sows and is drought tolerant. Hardy to zone 1.

HRB293 100 MG. PKT. $2.95

BORAGE
*Borago officinalis* A/2’ Bee Plant. 2 inch long, light green, hairy leaves have a cucumber flavor. Blue star like flowers hang in downward clusters and because the flowers are a true blue they are used to garnish salads or desserts. In temperate climates Borage flowers from June to September and in warmer climates Borage can flower almost all year. Readily self sows.

HRB116 2 GM. PKT. $2.65 1 OZ. $6.95

CALAMINT
*Calamintha nepeta* P/18” Bushy, rhizomatous, perennial herb of the mint family; native to Europe and the Mediterranean region Leaves have a delightful peppermint aroma, stems covered with a cloud of frothy light mauve flowers from June to October. Hardy to zone 5.

HRB227 30 MG. PKT. $2.95

CARAWAY
*Carum carvi* B/24” Bee Plant. Seeds are used in rye breads, borscht, cheese, German sauerkraut. Leaves in soups and salads have a delightful fresh flavor that a gardener is sure to enjoy once tried. Caraway is versatile and used in North Indian curries, Dundee seed cake, to liquors such as kummel and aquavit.

HRB119 400 SEEDS 1 GM. $2.45 1 OZ. $6.95

CATMINT
*Nepeta faassenii* P/12” Bee Plant. Blue flowers adorn this border plant all summer into fall. Tolerates wide range of soils and grows in full sun to partial shade. Hardy to zone 4.

HCA120 100 MG. PKT. $2.65 1000 SEEDS $7.45

CATNIP
*Nepeta cataria* P/30” Bee Plant. Leaves are used as a tonic and loved by cats. Green serated leaves, white blooms. Calming tea, does not affect people the same way as cats. Hardy to zone 4.

HCA121 1/4 GM. PKT. $2.25 1/4 OZ. $5.95

LEMON CATNIP
*Nepeta cataria var. citrata* P/30” Bee Plant. Powerful sweet lemon aroma. Thrills your cats and makes a nice cup of herb tea. Grey green foliage, upright growth. Hardy to zone 3.

HCA123 40 MG. PKT. $2.25

CHAMOMILE GERMAN
*Matricaria recutita* A/18” Best chamomile for teas. Dry the apple-scented, daisy-like flowerheads for teas and hair rinses. Pick blooms for teas. Leave a few blossoms to reseed. Hardy to zone 4.

HRB124 250 MG. PKT. $2.65 1/4 OZ. $14.95

CHAMOMILE ROMAN
*Chamaemelum nobile* P/6” Strongly scented, low-growing ground cover, creating an attractive, feathery green carpet dotted with small daisy-like flowers. Hardy to zone 4.

HRB125 3 GM. PKT. $2.25 1 OZ. $5.45

CHERVIL - CURLED
*Anthriscus cerefolium* A/12” Fine, curly leaved variety. Use leaves in French cuisine, egg dishes, fish and sauces. Leaves are used like parsley. Shade tolerant.

HRB126 1/2 GM. PKT. $2.25 1/2 OZ. $5.45

CHIVES
*Allium schoenoprasm* P/1’ Bee Plant. Lavender umbels, long thin leaves. Add chopped leaves to stews, salads, etc. Break flower heads into individual florets before using. Reseeds readily. Hardy to zone 3.

HCH126 1/2 GM. PKT. $2.25 1/2 OZ. $5.45

CHINESE FRAGRANT CHIVES
*Allium ramosum* P/15” Bee Plant. Savory leaves and tender stemmed flower buds have a flavor between garlic and chives. Also known as flowering leek “Tenderpole”. Use raw or lightly cooked, edible flowers. Fragrant white umbels in June. Hardy to zone 3.

HCH435 450 MG. PKT. $3.45

GARLIC CHIVES
*Allium tuberosum* P/1’ Grow and use like chives. Slender flat leaves. Imparts slight garlic flavor to salads and foods. Attractive white edible flowers in summer. Reseeds easily, remove blooms to control. Hardy to zone 3.

HCH128 1 GM. PKT. $2.45 1/2 OZ. $7.45
CILANTRO SLOW BOLT-SANTO  
*Coriandrum sativum* A/2’. Bee Plant. Chinese Parsley. Leaves used in Chinese and Mexican cookery. Produces lush vegetative growth, edible seeds have a cilantro/coriander flavor. Dried seeds are the spice coriander. 

**POKEY JOE CILANTRO**  
**ORGANIC** *Coriandrum sativum* A/2’. Bee Plant. Reputed to be the best tasting cilantro based upon several local taste tests. Very “poky” to set seed and produces a nicely formed root. In Thai and Indian Cuisine both the leaves and the roots are used in cooking. Try them in your stir-fry dishes, the roots will add a complex slightly early flavor that will marry well with all the other flavors of Asian foods. Fresh picked has the liveliest flavor. 

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**ECHINACEA PURPLE CONE FLOWER**  
*Echinacea purpurea* A/4’. From June to October, flowers are borne on long stems with purple rays. Drought tolerant. Attracts beneficial insect; leave seedheads on the plants in fall for birds. Plant in clusters for best show and to easily attract beneficials. It is believed to stimulate the immune system. 

**CUMIN**  
*Cuminum cyminum* A/6’. Bee Plant. Crush dry seeds to add authentic flavor in Indian, Mexican, and Middle Eastern dishes. Young fern like foliage good addition to salads. 

**FENNEL BRONZE**  
*Foeniculum vulgare nigra* P/5’. Bee Plant. Coppery tinged, fern-like foliage is a striking accent to any garden. Forms short rosettes of long leaves best in moist soil, partial shade. 

**FEVERFEW**  
**ORGANIC** *Tanacetum parthenium* P/2’. Traditionally used for cough lozenges, to aid digestion, soothe sore throats, and relieve inflammation. and as tea for colds. Gray-white densely crinkled foliage is soft to the touch. Naturalizes if blooms are allowed to mature. Prefers well drained soil, sun or partial shade. Hardy to zone 4. 

**GLOWSY EPAZOTE**  
*Chenopodium ambrosioides* A/2’. Pungent culinary herb with smooth leaves used to season Mexican bean dishes and sauces. Vigorous plant grows to 4’ in rich soil, full sun. Glossy foliage is unique to this selection by Frank Morton of Wild Garden Seeds. Attracts beneficial insects especially fall syrphid flies. Vermifuge. Start cutting when 12” tall. 

**HOREHOUND**  
*Marrubium vulgare* P/2’. Bee Plant. Hyssop branches at the base, bright green leaves form dense foliage. Blue flowers appear in spring into summer. Young leaves chopped fine for salad dressings and tea. Easily propagated as an ornamental or sweet herb. Native to southern Europe, Hyssop was brought to America by the colonists and has since naturalized. Hardy to zone 3. 

**HYSSOP**  
*Hyssopus officinalis* P/2’. Bee Plant. Hyssop branches at the base, bright green leaves form dense foliage. Blue flowers appear in spring into summer. Young leaves chopped fine for salad dressings and tea. Easily propagated as an ornamental or sweet herb. Native to southern Europe, Hyssop was brought to America by the colonists and has since naturalized. Hardy to zone 3. 

**MAHMOOD LONG ISLAND DILL**  
*Anthrum graveolens* OP 2’-3’ Bee Plant. Grows 2 to 3 feet tall. Good flavor in both seeds and foliage, best for dill pickles. Mammoth Long Island dill has huge heads, abundant foliage. A head of Mammoth Long Island Dill an yield up to a cup of seeds. Vigorous plant matures quickly. Sow directly into the garden in spring or start indoors for early production. 

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JOE PYE WEED
*Eupatorium purpureum* P/9'. Bee Plant. Purple boneset, Queen-of-the-Meadow are among the common names for this statuesque plant. Bears pink to rose purple, vanilla scented flowers in large, open clusters on 9 to 10 ft stalks. Good background plant. Likes light, moist, well-drained soil in a sunny spot. Excellent cut flowers. Easy culture. Pink flowers in late season call out to all bees in the area. Hardy to zone 3.

HGB156 50 MG.PKT. 100 SEEDS $2.45

LAMBS EAR

HGB157 200 MG.PKT. $2.45

LAVENDER ENGLISH
*Lavandula angustifolia* P/3'. Bee Plant. Lavender is native to the Mediterranean area, grows best in well drained soil and flourishes in drought conditions. Greyish foliage all year long; purple flower spikes rise above the grey green narrow leaves. Repels moths. Zone 5.

HGB158 150 MG. PKT. $2.45 1/2 OZ. $16.95

LEMON BALM
*Melissa officinalis* P/2'. Bee Plant. Hardy perennial with short, but dense roots, square stem and heart shaped green leaves. Lemon Balm, so named because when crushed the leaves smell like lemons. Self sows readily, cut back before seeds form. Zone 4.

HGB160 100 MG. PKT. $3.25

LEMON MINT
*Monarda citriodora* B/2'-2'. Bee Plant. Smooth lemon scented leaves make a fine tea and are excellent in fish dishes. Lance shaped leaves of Lemon Mint accent the purple flowers which are formed in whorls along the stem. Flowers are edible and can be used to add an interesting touch to your cookery.

HGB161 100 SEED PKT. $2.45

LOVAGE
*Levisticum officinale* P/4' - 6'. Bee Plant. Lovage forms a statuesque plant in the garden, yellowish green umbel flowers grow at the end of the stalk that can sometimes exceed 6 feet. Leaves and stalks are used as a celery substitute. Anytime a recipe calls for celery use lovage without worrying about strings common on celery. Hardy to zone 5.

HGB162 1 GM. PKT. $2.45 1/4 OZ. $5.45

MARJORAM, SWEET
*Origanum majorana* TP/2'. Bee Plant. A versatile culinary herb for soups, salads and meats. Oval 1" leaves are grey-green, and slightly hairy. Upright branching stems grow up to 2'. Native to the Mediterranean and North Africa. Greeks used it to make garlands; they believed Marjoram symbolized joy, harmony and peace. Hardy to zone 9.

HGB164 250 MG. PKT. $2.45 1/2 OZ. $5.45

MELISSA OFFICINALIS
*Melissa officinalis* P/3'. Melissa is a hardy perennial that spreads well but is not invasive. It prefers well-drained soil and full sun. Harvest fresh leaves for use in soups, salads, and teas. It has a lemony flavor and is often used in herbal medicine. Hardy to zone 3.

HGB165 300 MG. PKT. 100 SEEDS $2.45

MARSHMALLOW
*Althaea officinalis* P/3'. Marshmallow leaves are 2 to 3 inches long, lobed and irregularly serrated, soft and velvety. Pale pink flowers bloom in late summer. Original marshmallows were made of the powdered root, sugar and water. Marshmallow is used as a food by larvae of some species of butterflies. Hardy to zone 3.

HGB166 300 MG. PKT. $2.45

TRUE GREEK OREGANO

HGB171 100 MG. PKT. $2.45

PAPALO OR PAPALOQUELITE
*Porophyllum ruderale* A/4'. Summer Cilantro. Native to Mexico, Central and South America. Cilantro grows best in well drained soil and flourishes in full sun. It has a spicy, citrus-like flavor and is commonly used in Mexican and South American cuisine. Native to Mexico, Central and South America. Cilantro is a versatile herb with a mild, citrus-like flavor. It is commonly used in Mexican and South American cuisine. Hardy to zone 9.

HGB167 300 MG. PKT. $2.45

PERILLA - PURPLE
*Perilla frutescens* A/3'. Also known as shiso, the large, green cinnamon scented leaves are used in Japanese and Korean cookery. Use in Sushi and salad mixes. Leaves have been used in Chinese medicine; reputed to have antioxidant and anti-inflammatory properties. Hardy to zone 8.

HGB168 300 MG. PKT. $2.45

ROSEMARY
*Rosmarinus officinalis* P/3' Bee Plant. Rosemary is a hardy shrub that is commonly used in Mediterranean cooking. It has small, needle-like leaves and small, blue flowers. Rosemary is widely used in culinary applications due to its distinctive flavor and aroma. It is native to the Mediterranean region.

HGB169 300 MG. PKT. $2.45

ROSEMARY (CROATIAN)
*Rosmarinus officinalis* P/3' Bee Plant. Rosemary is a hardy shrub that is commonly used in Mediterranean cooking. It has small, needle-like leaves and small, blue flowers. Rosemary is widely used in culinary applications due to its distinctive flavor and aroma. It is native to the Mediterranean region.

HGB170 300 MG. PKT. $2.45

RUE
*Ruta graveolens* P/3'. Woody perennial with fern-like, compound grey-green leaves. Insignificant yellow flowers in spring. Native to Eurasia and the Canary Islands. A good repellent for fleas, flies and stinging insects. A rash may occur after contact with Rue foliage and subsequent exposure to sunlight. Hardy to zone 4.

HGB171 200 MG. PKT. $2.45

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*Porophyllum ruderale* A/4'. Summer Cilantro. Native to Mexico, Central and South America. Cilantro grows best in well drained soil and flourishes in full sun. Native to Mexico, Central and South America. Cilantro is a versatile herb with a mild, citrus-like flavor. It is commonly used in Mexican and South American cuisine. Hardy to zone 9.

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HGB171 200 MG. PKT. $2.45
SAGE

**HSA183** 1 GM. PKT. $2.95

WHITE SAGE
_S. apiana_ TP/3'. Aromatic foliage has a silver-white felted appearance. Small blue flowers produce copious amounts of nectar. Used in Native American ceremonies. Plant in a well drained sunny spot. Hardy to Zone 9.

**HSA184** 200 MG. PKT. $3.45

SUMMER SAVORY
_Satureja hortensis_ A/18". Bee Plant. Grows moderately fast, upright growth. Use the leaf in salads, with eggs, meat dishes, sausage, stuffing, and with string beans. Traditionally used with Fava beans.

**HRB187** 1 GM. PKT. $2.25 1/2 OZ. $11.95

WINTER SAVORY
_S. montana_ P/2'. Bee Plant. Use like Summer Savory, but flavor is slightly stronger. Mounded shrubby bush covered with tiny white flowers and forest green leaves; foliage remains green throughout the winter. Hardy to zone 5.

**HRB188** 100 MG. PKT. $2.95

SOAPWORT - ROCK
_Saponaria ocymoides_ P/10" Reddish stem, ovate green leaves topped with a profusion of pink flowers early spring. Lovely draping over the edge of a container or in rock garden. Drought tolerant. Hardy to zone 3.

**HRB189** 200 MG. PKT. $2.45 1/2 OZ. $8.75

SORRELS, GARDEN
_R. acetosa_ P/3'. Garden Sorrel ‘s juicy stems and narrow, arrow shaped leaves are among the first perennial greens to appear in spring. Leaves have a sour taste and make an excellent sorrel dip. Ancient leaf vegetable, easy to grow. Leaves used for salads and soups, high in Vitamin C used in diet for scurvy. Hardy to zone 4.

**HRB194** 2 GM. PKT. $2.45 1 OZ. $9.75

SORRELS BLOOD-VEINED
_R. sanguineus var. sanguineus_. Perennial. 12". Upright leaves are brightly veined in dark red. A striking plant in the garden, border or as a container plant; self seeds profusely. Curtail unrestrained growth by cutting the flower heads off before seeds ripen. Used the same as garden sorrel. Hardy to zone 4.

**HRB211** 50 MG. PKT. $2.45

STEVIA
_Stevia rebaudiana_ TP/16". Sweet Herb of Paraguay, Sugar Leaf. Leaves contain steviaside, one of the sweetest substances known. Pleasant sweet taste; use fresh or dried leaves. Protect from frost. Grow as a container plant so that it can easily be brought indoors. Keep blooms trimmed off and never allow to set seed or the plant will die. Zone 10.

**HRB243** 15 SEEDS PKT. $2.95 50 SEEDS $8.45

SWEET ANNIE
_Artemisia annua_ A/6'. Hardy, Sweet Wormwood. In demand for wreath making because of the sweetly fragrant, lace-leaved green branches. Wait until the flowers are golden and use as a filler in wreathes. Hardy to zone 3.

**HRB197** 25 MG. PKT. $2.95

UPRIGHT THYME

**HRB208** 250 MG. PKT. $2.45 7 GM. $7.95

CREEPING THYME
_Thymus serpyllum_ Mother of Thyme P/3"-5". Bee Plant. Forms a mat of rosy-purple flowers. Once established water infrequently through the summer month. Use in rockeries. Hardy to zone 5.

**HRB199** 250 MG. PKT. $2.95 7 GM. $10.95

VALERIAN
_Valeriana officinalis_ P/4' Dried root used as a calming tea. A hardy ornamental herb with large clusters of sweetly fragrant white flowers floating atop long stems. Self sows readily. Hardy to zone 5.

**HRB201** 75 MG. PKT. $2.95

CORSIAN VIOLET
_Viola corsica_. Perennial, 8". Wild violet native to Corsica and Sardinia. A bevy of 1.5" bright purple blooms from late spring to fall. Heat and drought tolerant. Setting of seed pods seems not to diminish flowering. Does well in containers, rock gardens, sloping areas and borders. Provide winter drainage. Zones 3-9.

**HRB255** 25 SEEDS 2.45

WORMWOOD
_Artemisia absinthium_ P/3'. The absinthe herb. Woody perennial with ttractive silver-gray foliage silver gray textured foliage. One of the most bitter herbs. Leaves laid amongst clothes will repel moths. Hardy to zone 5.

**HRB203** 100 MG. PKT. $2.95

WHITE YARROW
_Achillea millefolium_ P/1' to 2' Featherly, fern-like leaves grow alternately up the stem to the white flower heads. Blooms in summer. Cut spent blooms and foliage off for a repeat bloom. In earlier days referred to as herbal militaris, for its use in stanching the flow of blood from wounds.

**FWF224** 2 GM. PKT. $2.45 1 OZ. $7.95

Growing herbs gives you many delightful hours of gardening. Unusual plants, sweet aromas and rare flavors are the bounteous dividends awaiting you the herb grower. Nothing is more pleasurable than walking in your garden, rubbing a rosemary branch or lemon verbena or thyme and enjoying the heady scent as you continue working. Herbs lead you on the road to new culinary adventures.
**POTATO TUBERS**

All potato tubers are virus free seed potatoes from upper state Washington. Potatoes are planted in early spring for a harvest in mid-late summer. **All potatoes Ship early Spring starting late February until sold out. Shipping applies on all sizes of potatoes.**

**FRENCH FINGERLING**

Heirloom. Small, smooth red skin with firm, smooth red skin with firm, rose colored flesh. Waxy potatoes average 2” to 3” in length. Robust flavor when cooked, baked or broiled. Mid to late season maturing. The original seed came to America by way of Mark Fulford of Monroe, Maine. On a visit to a farm in France to buy a race horse he discovered this flavorful potato. Quarantine laws prevented him from bringing potato seed back. He purchased the horse and returned to America. And low and behold there was a lone fingerling potato in the bottom of the horse’s feedbag. Thus this potato came to be nicknamed “Nosebag”. **SHIPS EARLY SPRING**

<table>
<thead>
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<th>Size</th>
<th>Price</th>
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<tr>
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<td>$6.95</td>
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<tr>
<td>1.5 LB</td>
<td>$15.95</td>
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**PURPLE MAJESTY**

Distinctive deep color, particularly high in anthocyanins. Round to oblong, smooth skinned tubers add color and flavor to any dish, fantastic as chips or fries, bakes well. Early to Mid season maturity. Developed at Colorado State University. Resistant to most viruses.

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**YUKON GOLD POTATO**

Slightly oval with thin, light gold skin and buttery yellow flesh. Matures early. Breed by the University of Guelph in Canada. The Yukon Gold is the result of a cross between a North American white potato, Norgleam and a wild South American yellow fleshed variety. The buttery Yukon Gold makes an attractive potato salad. Baked, boiled or french fried, Yukon Gold is our favorite.

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**OCA TUBERS**

*Oxalis tuberosa* P/12” Oca is considered one of the lost crops of the Incas, is a small starchy tuber from the Andean highlands. Thin skinned, delicately flavored with a texture similar to a baby potato, these appeal to all who enjoy growing and sampling the world’s edible delights. Yields average 1 to 3 pounds per plant. Tubers gain size in late fall so Oca is most suitable in areas free of an early killing frost. Neat bushy plants have attractive clover-like foliage. Leaves have a tangy sour taste and are a good addition to mixed green salads. Mixed varieties, sizes and colors. Unable to ship outside the continental United States **SHIPS EARLY SPRING**

<table>
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<tr>
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<tbody>
<tr>
<td>8 TUBERS</td>
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</table>

**ONION SETS**

These bulbs are certified to be free of white rot and stem nematode. **ONIONS SHIP EARLY SPRING**

**RED WETHERSFIELD**

Dark burgundy, shiny skin, white flesh. Medium size, flattened on top. Long storage life, mild onion that is excellent in salads and sandwiches. Productive, best variety for poor or dry soils. Sold in bags of 100 sets.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>100 SETS</td>
<td>$7.95</td>
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**YELLOW STUTTGART ONION**

Large German yellow-skinned, long storage onion. Flat round in shape, early maturing. Slow to bolt and cold hardy. Crisp, full bodied. Certified free of white rot and stem nematode.

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**WALLA WALLA PLANTS**

The easiest way to grow and enjoy the juiciness and delicate flavor of the famous Northwest Walla Walla Sweet Onion. 50 to 75 plants per bundle. Shipped early Spring

<table>
<thead>
<tr>
<th>Size</th>
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<tr>
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</table>

**THE BOUNTIFUL CONTAINER**

by Rose Marie Nichols McGee and Maggie Stuckey reflects the passion both have for gardening. This book is filled with all the basics for choosing the container, determining soil type, applying fertilizer and knowing when to plant from seed or seedlings. Endless choices in container gardening are explored. Methods for growing herbs, vegetables, even small fruit trees are explained. Let The Bountiful Container be your guide to bringing fresh, delicious homegrown produce to your table. Recipes from America’s finest gardeners and chefs are included. Softbound. 432 pages.

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>1 LB</td>
<td>$17.95</td>
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</table>

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
Herbs & Rare Seeds
NicholsGardenNursery.com
**ARTICHOKE**

**IMPERIAL STAR**  
*Cynaros scolymus* 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 indoors in February or March; transplant after soil has warmed. Harvest thornless buds at 4½"; enjoy the mellow, mild flavor. Overwinters well in the Northwest; cut back to 10" and mulch with straw.

VAR606 20 SEEDS $3.95 100 SEEDS $12.95

**PURPLE ITALIAN GLOBE**  
*Cynaros scolymus* OP 120 days. Italian favorite that adds color to the landscape. Tender purple heads are ornamental as well as edible. Early spring sowing produces a late summer crop. Start seeds indoors in February or March; transplant after soil has warmed. Large, tender heads. Tolerant to both heat and cold.

VAR201 2 GM. PKT. $2.75 7 GM. $5.95

**GREEN GLOBE IMPROVED**  
*Cynaros scolymus* OP 120 days. Refined with fewer spines, larger heads. This perennial plant is valued for its succulent tender flowerbuds. Spring plantings produce a crop in late summer and fall. Protect from frost and you will harvest two crops the following year. This 2' to 4' plant provides a decorative accent to any garden. Consistent harvests.

VAR101 2 GM. PKT. $2.95 7 GM. $5.95

**BEANS**

*Phaseolus vulgaris* Green beans are easy to grow. Sow seeds ¾" to 1" deep when soil temperature is between 60° and 85°. Germination occurs in approximately 10 to 14 days. A 2-oz. pkt plants a 20 to 30' row. Best results are achieved with legume inoculant which helps beans fix nitrogen. After picking beans, give plants a thorough soaking to encourage a fresh set of blossoms. Avoid overhead watering for healthy vines. All beans are open pollinated. Approx. 80 to 120 seeds per ounce.

**BUSH BEANS**

Bush beans grow quickly and do not require trellising. Average height 18". Direct sow in spring after frost danger has passed and soil temperature is a minimum of 60°, 70° is optimum. Plant 1' to 2' deep, 4-6' apart. Plant every 2 to 3 weeks for a continuous supply of fresh green beans.

**BUSINESS BLUE LAKE OSU 274**  
OP 58 days. High yielding bush bean comparable in texture, quality, slowness of seed and fiber development to pole Blue Lakes types. Resistance: common mosaic. Widely adapted, it is recommended by extension services from Texas to the Northwest. One of the most delectable green beans. Pods are 5" to 6", excellent fresh, frozen, canned or pickled. Extended harvest for a bush bean.

VBE129 2 OZ. PKT. $2.95 1/4 LB. $4.95  
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER  
1/2 LB. $7.95 1 LB. $13.95

**DERBY BUSH ORGANIC**  
OP 57 days. High scorer in field trials for its strong bush habit and resistance to common bean mosaic virus. Long, thin pods grow to 7". Seeds develop slowly, so pods remain tender even at a larger size. Outstanding flavor with above average yields. Easy to harvest. ALL AMERICA SELECTION 1990. White seed.

VBE006 1 OZ. PKT. $3.95 2 OZ PKT. $6.95

**PROVIDER GREEN BUSH BEAN**  
OP 50 to 60 days. Ht. 15"-20". Quick to germinate purple beans tolerate cool soil. Excellent flavor, hardiness and reliability as it weathers the weather. Generous producer of 5"-6" beans. The most widely grown bush bean in the U.S. Direct sow in spring after frost danger has passed and soil temperature is a minimum of 60°, 70° is optimum.

VBE131 2 OZ. PKT. $2.95 1/4 LB. $4.95  
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER  
1/2 LB. $7.95 1 LB. $13.95
ROCDOR BUSH- WAX BEAN
OP 54 days. Bright yellow pods are slim and tender. Flavor and color develop early so begin picking at 4½”, mature size is 7” long. Excellent for freezing. These seeds are smaller than most bean seeds so an ounce of seed will go further. Black seed.

VBE019 1 OZ. $3.45 2 OZ. $5.75
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $14.95

ROMA II BUSH
OP 58 days. Bush Romano type, has long set the standard for its type. Dependable, richly flavored, 6” pods are stringless and butter tender. Keep them picked for a bumper crop. Good fresh or frozen.

VBE625 2 OZ. PKT. $2.95 1/4 LB. $4.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $7.95 1 LB. $13.95

ROYAL BURGUNDY BUSH
OP 60 days. Heirloom. Tender, stringless, slightly curved 6” long beans with round pods; deep-purple pods turn green when cooked. A favorite in western Oregon as it germinates and grows in cold, wet soil.

VBE201 2 OZ. PKT. $3.25 1/4 LB. $5.25
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $8.45 1 LB. $13.95

NICKEL BUSH FILET
OP 56 days Height 22-26” Stringless, high quality, tender French filet is slow to develop small white seeds. Harvest these delicious high quality beans when 4”-5” and 1/4” in diameter; pick every 2-3 days. Concentrated set. Tolerant of temperature swings from cool to hot. High disease resistance to anthrax and bean mosaic virus.

VBE209 1 OZ. PKT. $3.45 2 OZ. $5.75

POLE BEANS
Pole Beans require trellising or support and produce longer than a bush bean.

FORTEX POLE
OP 75 days. One of the great pole beans, slightly sweet, delicious picked at any size. Begin harvesting when beans reach 7” for haricot verts (long, slender green bean). Flavor and production rivals that of the heirloom Oregon Blue Lake Pole Beans. Most commonly picked when 10”-11”. Vigorous productive vines. Brown seeded which is associated with richer flavor.

VBE123 50 SEED PKT. $3.95 150 SEEDS $8.95

KENTUCKY WONDER POLE
OP 65 days. Heirloom. A tasty old favorite, used fresh, green or dry-shelled. Vigorous 6” vines produce round, thick, meaty beans 9”-10” long. The dried beans are an excellent vegetable protein, which can be used as a meal stretcher. Rust resistant; succeeds everywhere. First introduced in 1864; prior to this Kentucky Wonder was known as “Texas Pole”.

VBE010 2 OZ. PKT. $2.95 1/4 LB. $4.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $7.95 1 LB. $13.95

PANAMANIA BUSH
OP 54 days. Bush type, 20” tall plants. One of the classic beans of Italian soups. A velvety texture and delicious brown broth make this the bean of choice for Pasta e Fagioli. There are many strains of cranberry bean we find this the best. Seeds have a tan background with maroon speckles.

VBE026 1 OZ. $3.45 2 OZ. $5.75
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $14.95 1 LB. $26.95

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VBE123 50 SEED PKT. $3.95 150 SEEDS $8.95

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VBE010 2 OZ. PKT. $2.95 1/4 LB. $4.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $7.95 1 LB. $13.95

PURPLE PODDED POLE

VBE017 1 OZ. PKT. $2.95 2 OZ. $5.25
1/4 LB. $8.95

CHRISTMAS RED CALICO LIMA BEAN
OP 78 days. Heirloom. Grows to 8’ tall. Large colorful beans with a rich buttery chestnut-like flavor. The quarter-sized, white carmine splashed seeds dry well and cook quickly. A hard to find 1840’s heirloom domesticated in the Andes around 2000 BC. Pole type.

VBE107 2 OZ. $2.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/4 LB. $4.95 1/2 LB. $7.95

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VBE107 2 OZ. $2.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/4 LB. $4.95 1/2 LB. $7.95

MISC BEANS

BORLOTTO CRANBERRY BEAN
OP 90-110 days Bush type. 20” tall plants. One of the classic beans of Italian soups. A velvety texture and delicious brown broth make this the bean of choice for Pasta e Fagioli. There are many strains of cranberry bean we find this the best. Seeds have a tan background with markings of red and deep brown. Use both fresh and dry shell.

VBE135 2 OZ. PKT. $2.95 1/4 LB. $4.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $7.95 1 LB. $13.95

SANTA MARIA PINQUITO BEAN
Phaseolus vulgaris OP 90 days. Heirloom. Semi-Bush, provide light support when well irrigated. Vigorous vines are loaded with pods containing small blocky pink beans. Distinct tender skinned beans with a creamy texture that do not break up during cooking. These beans have been cultivated and used for the famed Santa Maria barbecues since the early 1800’s. Outstanding variety in the realm of dried beans. Recipes for Portuguese baked and barbecued bean recipes are on our blog www.nicholsgardenery.wordpress.com/

VBE615 2 OZ. PKT. $2.95 1/4 LB. $4.95
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
1/2 LB. $7.95 1 LB. $13.95
FAVA - BROAD WINDSOR BUSH
Vicia faba OP 85 days. Heirloom. Bush. This large, lima-shaped fava is the only Old World bean. Originated in the near east and by the Bronze Age had spread to Italy. 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 to favas. Frost resistant. Brown seed.

YARD LONG BEANS

YARD LONG ASPARAGUS
Vigna unguiculata OP 80 days. This unique bean is stringless and has long been valued in Asia for its sweet, light taste and crispness. Yard long is the length of the beans at harvest time. Pick while still young and tender. Requires warm weather and thrives in midsummer heat. Good for greenhouse culture. Pole bean.

FRENCH FLAGOELET BUSH
Phaseolus vulgaris OP 65 days. Heirloom Bush. Used exclusively by the better restaurants of France, served wherever French gourmets gather. This bean can be used fresh shelled or dried. Jade green at harvest and dries with tinges of white. To savor their superb flavor, the pale jade flagoelet beans must be eaten as fresh shelled beans.

MIDORI GIANT SOYBEAN
Glycine max OP Non-GMO 70 days Height. 24" Early maturing traditional edamame. Large, buttery seeds are 2-3 per pod; bears abundantly. Outstanding for home and market gardeners. Vigorous, highly productive plants are adapted to grow in all regions of the U.S. & Canada. Enjoy the sweet flavor of this large seeded edamame when freshly picked and boiled for 3-5 minutes. Averages 110 seeds per oz.

BEET

HANNAH GARBANZO BEAN
ORGANIC OP 80-90 days green shell/120-140 days dry shell. This “desi” type is a flavorful, productive, small dark skinned garbanzo. Heirloom. Productive, rich in vitamin A; roots are a good source of folate and anti-oxidants. Sow seeds in very early spring and every three to four weeks until July for a continuous supply. Beets can overwinter in the garden in zones 7 to 9; harvest as needed. Approx. 1500 to 2000 per ounce or 50 to 70 seeds per gram.

BULL’S BLOOD BEET
OP 35-55 days. Heirloom. Pretty enough for a flower border; deep burgundy metallic foliage adds pizzazz to salads. Harvest only 1/3 of the greens at a time to maintain good root size at harvest. Tender roots are sweet and dark with interior stripes.

CHIOGGIA BEET
OP 55 days. Heirloom. Round, exceptionally sweet roots have alternating concentric rings of cherry red and white. Shred fresh to add color to any salad or roast in the oven to enhance the natural sweetness. Lovely soft pink cooked.

CYLINDRA BEET
OP 60 days. This cylindrical 8” long, 1½” 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 in any dish.

DETROIT DARK RED BEET
OP 58 days. Heirloom 1935. Productive, smooth round roots are 2½” to 3” diameter. Dark red beets are solid and store well. Young red tinged leaves good for salad mixes. Downy mildew resistant. In fact the flavor improves with a chill.
BEETS CONTINUED

FOUR COLOR MIX
OP 55 days. Heirloom. This brightly colored mixture, combines, Dark Red Detroit, candy-striped Chioggia, Golden Beet and the extra sweet White Albina. Sow in spring or fall as you would any beet variety. Multicolored beet salads are especially appealing as the colors brighten one another. Steam or bake to keep colors from bleeding.

VBT625 5 GM. PKT. $2.75 1 OZ. $6.95

GERMAN LUTZ WINTER LONG KEEPER-ORGANIC OP 65 days. Heirloom. Best variety for greens. Tender, green stemmed abundant, glossy greens. Huge round roots are sweet and tender. European heirloom. High quality holds well in the ground or in storage. If you love beets you’ll enjoy this versatile favorite.

VBT128 4 GM. PKT. $2.75 1 OZ. $6.95

GOLDEN BEET
OP 55 days. Heirloom. 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.

VBT129 2 GM. PKT. $2.95 1 OZ. $12.95

RED MANGEL
OP 110 days. Heirloom. Plant produces giant beets up to 20 lb. 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.

VBT137 5 GM. PKT. $2.75 1 OZ. $6.95

EDIBLE BURDOCK

BURDOCK TAKINOGAWA LONG
Arctium lappa OP Heirloom. 120 days. Biennal. 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 the same as carrots. Dried roots make a healthy, chewy licorice flavored snack.

VBD140 2 GM. PKT. $2.25 7 GM. $4.95

BROCCOLI

Brassica oleracea Italica group. Rich in vitamins A, C, potassium; excellent source of iron, calcium, fiber, and anti-cancer phytochemicals. Sow seed indoors in spring 4 to 6 weeks before last frost with a minimum soil temperature of 50°-86°, 77° optimum. When seeds germinate move to a cooler, well lit area to produce sturdy transplants. 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.

BELSTAR
ORGANIC Hybrid 66 days. Widely adapted, medium green 6”-8” dome-shaped heads, with small beads. For spring, summer, fall use. Plant in spring, harvest central head early summer, abundant side shoots in summer. Plant in August for fall crop. Sweet flavor, stress tolerant.

VBR419 250 MG. PKT. $3.95

CALABRESE GREEN SPROUTING
OP 75 days. Heirloom. Produces a central blue-green head with multiple sprouts after first picking. Exceptional flavor, this is a classic sprouting broccoli, easy to grow and multiple pickings until hard frost.

VBR805 2 GM. PKT. $2.45 1 OZ. $8.95

PIRACICABA
OP 56 days. Plant height 30” Produces a multi-stemmed broccoli with a small central head with large heads. Extended harvest time. Excellent for fall planting, frost tolerant, stands up well to summer heat from spring plantings. Selected in Brazil for heat tolerance.

VBR609 1 GM. PKT. $2.95 8 GM. $9.95

PURPLE SPROUTING
OP 120 days. Heirloom. Hardy. Must overwinter before setting heads and bud shoots. Plants are 30” tall producing 12-18” loose heads, high in anthocyanins. Sow in late summer, harvest in spring as tender sweet shoots develop. Avoid cutting early leaves for best side shoots. Shoots turn green when cooked.

VBR307 2 GM. PKT. $2.45 1/2 oz. $5.95

VERONICA BROCCOLI
Hybrid 77 days. A stellar Romanesco with a mellow, almost creamy taste and texture. Uniform heads are 6” to 7” diameter. Here in Western Oregon we find summer plantings for a fall crop produce larger heads that hold in the field for several weeks. Requires no blanching.

VBR607 25 SEED PKT. $3.95

WALTHAM 29 BROCCOLI
Heirloom OP 29-74 days. 20” Plants bear 5-6” heads, long stalks. Developed at the University of Massachusetts Waltham Field station around 1930. Cold hardy with good side shoot production after main head is harvested. Popular market variety, good fall production.

VBR339 2 GM. PKT. $2.25 1 OZ. $7.95
BEET-SWISS CHARD-FRUIT SALAD
Our other ingredients were also ready:
2 medium baked beets
1 orange, peeled
1 mango, peeled
1 tablespoon wine vinegar
1 tablespoon walnut oil
1/4 cup crumbled goat or feta cheese
1/4 cup chopped parsley
salt to taste
Slice beets, orange and mango into a dish.
Dress with vinegar and oil. Layer over greens, sprinkle first with parsley and then cheese. A few added walnuts would be good. Another version for beet and salad would be sliced pears and a sprinkling of dried cranberries. Fresh tarragon would be a good herb along with parsley.

CABBAGE
Brassica oleracea Capitata group. Delicious raw in salads and slaws, stir-fried, braised, or in soup and stews. Rich in folates, vitamin B, and anti-oxidants. Sow in early summer for a fall crop. 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. Forget about boiling cabbage, it has seldom done a thing for cabbage flavor, stir fry, roast or steam. Approx. 8000 to 9000 seeds per ounce or 200 -250 seeds per gram.

LONG ISLAND IMPROVED
Brassica oleracea, Gemmifera group. Excellent coolweather crop. Flavor improves with light frosts. A month before your first frost in fall, cut out the growing tip of Brussels Sprouts plant allowing the plant to develope larger brussels sprouts. Approx 6250 seeds per ounce, 200-220 per gram.

EARLY JERSEY WAKEFIELD
OP 65 days. Heirloom. Pointed heads, tightly folded, tender and crisp. Weighs 2½ to 3 lb. Compact plants can be grown close together, advantageous for the smaller garden, raised beds or containers. Good salad cabbage.

KYOTO #3 CABBAGE
OP 80 days. Japanese Heirloom. Mid season cabbage. Barrel shaped heads weigh 6 to 7 lbs. Bright green leaves with attractive white veining; mild taste. Use in stir fry, soups or fresh in salads.

BRUNSWICK CABBAGE
Hybrid 70 days. Early, small 2-4 lb. ruffled Savoy heads. Outer leaves are medium bright green, creamy center, heads gain density instead of width as they grow. A sure bet for spring and early summer growing, tolerates dense plantings. Mild winter areas can grow for fall and early winter. Approx. 8000 to 9000 seeds per ounce or 200 -250 seeds per gram.

NICHOLS CABBAGE BLEND
Hybrid Three cabbages in one mix. An exceptionally beautiful blend of the three finest small framed cabbages we have ever grown. Pick at differing times and stages of development.

CARDOON
Cynara cardunculus OP 120 days. 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. Show-stopping in the garden reaching 6' with impressive silvery foliage; huge, thistle-like, purple blooms.
CARROTS

*Daucus carota ssp. sativus* Grandmother was right when she said, “Eat your carrots.” Rich in Vitamin A, fiber, and beta-carotene. Peeling removes some of the nutrients; simply wash off any dirt. 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. Carrots need deep, loose, rich soil; raised beds or containers work great. Give them plenty of moisture to induce fast growth - this produces sweet, tender carrots. Leave carrots in the garden all winter harvesting as needed in zones 6-9. **Approx. 18500 seeds per ounce or 650 seeds per gram**

ATOMIC RED

OP 75-85 days. Exceptional carrot that is red all the way through; high in lycopene. Especially tasty cooked. Tapered roots 8” by ½”.

**Rainbow Carrot**

**VCT165** 1 GM. PKT. $2.65 7 GM. $8.95

CHANTENAY RED CORE CARROT

OP 70 days. *Heirloom*. Tender and full flavored. Good all purpose market carrot. Rich, deep-orange color goes clear to the center. 5.5” to 6” long with 2” to 2½” shoulders. Winter keeper. Introduced in 1929.

**Scarlet Nantes Carrot**

**VCT163** 2.5 GM. PKT. $1.95
1/2 OZ. $4.45 1 OZ. $6.75

DANVERS (HALF-LONG) CARROT

ORGANIC OP 75 days. *Heirloom*. Good bunching carrot, noted for sweet flavor and ability to grow in varying soil types. Roots run 5” to 6” long, deep orange with a slightly lighter core. Often pureed for baby-food. Originated in Danvers, Massachusetts, introduced 1871.

**Yaya Carrot**

**VCT411** 1 GM. PKT. $2.25 7 GRAMS $7.95

LITTLE FINGER CARROT

60 to 68 days. OP *Heirloom*. This fast growing sweet baby Nantes type is crisp, bright orange with a narrow tender core. Far superior and more flavorful than grocery store baby carrots which are milled down. can tolerate heavy soils better than most varieties. Harvest when 4” long and certainly no more than 5”.

**VCT209** 1 GM. PKT. $2.45 7 GRAMS $8.25

SCARLET NANTES CARROT

OP 60 days. *Heirloom*. Classic, sweet, and tender crisp. Versatile; use cooked, fresh, or for juicing. Bright red orange, 6” to 8”, slim-tapered roots, nearly coreless. Stores well. Can use as baby carrots

**Purple Haze Carrot**

Hybrid 70 days. All America Selection 2006. Named in honor of Jimi Hendrix famous song. Purple peel contrasts vividly with the brilliant orange inside. Slice on the diagonal and serve raw with dip to appreciate the colors of these sweet-tasting 8”-10” roots. Cook and the color and flavor decrease, but high levels of anthocyanins remain. Imperator type.

**VCT205** 1 GM. PKT. $2.95 5000 SEEDS $9.95

RAINBOW BLEND CARROT

*Daucus carota var. sativa* 75 days. Open pollinated. This striking mix contains equal amounts of Bambino, Atomic Red, Cosmic Purple, Lunar White and Solar Yellow carrots. Fun to grow and fun to eat, pass around carrot sticks and see who can identify the color they are eating. The original carrots were white and purple, the orange carrot is relatively new and first cultivated in Holland in the 16th/17th century. They had appeared from time to time but were not selected and grown

**VCT647** 1 GM. PKT. $2.65

TENDERSWEET CARROT

Heirloom, OP 75 days. Improved Imperator type. Tendersweet carrots have 7 - 9 inch long cylindrical roots with semi blunt ends and narrow shoulders. They are sweet, crisp, free of fiber and deep-orange-red in color. Coreless. Excellent for carrot sticks.

**VCT641** 2 GM. PKT. $2.25 0.5 OZ. $4.45
1 OZ. $6.95

YAYA CARROT

ORGANIC Hybrid 60 days. Sweet, crunchy, Nantes carrots grow 4” to 6”. Holds well in the ground. When I saw the name Yaya, being half Greek, I thought “Grandmother” but no, it means “good” in Holland where these carrots were bred. Bright orange roots, strong tops for easy picking and bunching.

**VCT631** 1 GM. PKT. $2.95

HOW TO RAISE CARROTS

WITHOUT A SPADE OR HOE

It is simple, and here is how it is done. • 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 or peat moss. 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

CAULIFLOWER

*Brassica oleracea* Botrytis group Rich in fiber; vitamins C, K, and B6; folate; protein; magnesium; and phosphorus. For late fall cauliflower, start plants in July. Harvest heads when “curds” are fully developed. **Approx. 5500 to 8000 seeds per ounce or 200-350 seeds per gram.**

SNOW CROWN

Hybrid 53 days. This early snowball type is pure white, round and smooth, weighing up to 2 lbs. Upright leaf growth protects the center head from sunburn. Plants show good vigor, uniform growth. The most popular garden variety.

**VCT207** 2.5 GM. PKT. $1.95
1/2 OZ. $4.45 1 OZ. $6.75

**SCARLET NANTES CARROT**

**VCT205** 1 GM. PKT. $2.95 5000 SEEDS $9.95
CELERY
*Apium graveolens var. dulce*  An ancient marshland plant thrives in loose rich moist soil. The stalk as well as the seed a culinary staple. Celeriac is an easily grown variety of celery with a savory root. **Approx 72,000 seeds per ounce or 2500 seeds per gram.**

REDVENTURE CELERY
**OSSI SEED 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. Milder sweeter flavor than other red celery varieties. Another great selection bred by Frank Morton

**VCE175 0.25 GM. PKT. $2.95**

GIANT PRAGUE CELERIAC
*Apium graveolens var. rapacium.* 110 days. Heirloom OP  An elite European strain. Large solid roots have a subtle nutty flavor. Unique flavor much used in Northern Europe. Holds in plastic tunnel beds all winter here in the Northwest. Harvest any time the roots reach 2 to 4 inches in diameter. Fall harvested roots taste better and store longer. Transplant outdoors when day temperatures are stay above 55˚ and night temperatures are above 40˚. Plant in soil that has been amended with rich organic matter. Keep soil moist but not soggy. Approx 50,000 seeds per oz.

**VCE191 0.5 GM. PKT. $2.45**

CHICORY
*Cichorium intybus*  Europeans have long appreciated this remarkable vegetable and today more Americans are growing Chicory for its piquant taste. Rinse in warm water to remove any traces of bitterness. We love Chicory raw in salads or cooked Mediterranean style: Saute in olive oil with lots of chopped garlic, add a generous squeeze of lemon before serving. Easy to grow. Cold season crop. **Approx 450-700 seeds per gm.**

CHICORY MAGDEBURG
*Cichorium intybus* OP 120 days. Heirloom. Grown chiefly for roots which are dug in late fall or winter. These are dried, ground, and roasted to enjoy as a coffee substitute or as a mellowing addition to coffee, such as you may have been served in New Orleans. Large carrot shaped roots are sometimes cooked and eaten fresh with butter much like turnips or parsnips.

**VCI207 250 MG PKT. $2.45  4 GM. $10.95**

WILD GARDEN CHICORY
**OSSI SEED ORGANIC**  OP 65 days. Heirloom. A mix of about 8 heirloom Italian chicories, cross pollinated for 14 years and selected by Frank Morton, 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.

**VCI604 0.4 GM. PKT. $2.65  2 GM. $8.45**

RADICCHIO
 Refers to the red chicories. Sow seed July to September for fall or winter crop. Flavor and color develop during cooler weather. We choose to leave plants in the ground and cover lightly with straw or leaf mulch taking care to maintain slug control.

CASTELFRANCO VARIEGATED
**ORGANIC**  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.

**VCI610 400 MG PKT. $2.65**

EARLY TREVISIO RADICCHIO
**ORGANIC**  OP 85 days. **Heirloom.** Easy to grow, upright, compact weather resistant. Sow in July for winter crop. First leaves are mottled green, followed by lovely crimson-white heads. I like planting these in a container and then adding pink tulips.

**VCI201 400 MG $2.65**

ROUGE DE VERONE
**OP 85 days. **Heirloom. An attractive, red-green colored radicchio. Sow seed 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 pulling the plants in fall, trimming away heads and placing roots horizontally in a box of damp sand in a dark, warm cellar. In two or three weeks they produce leaves for salads.

**VCI184 1.5 GM. PKT. $2.25  1/2 oz. $9.45**

COLLARD GREENS
*Brassica oleracea*  Acephala Group. Traditional Southern favorite. Young leaves have the best texture; at maximum size the leaves will be thicker. A good source of vitamin C and soluble fiber. Grow with above average moisture in well drained soils. For a fall crop direct sow about August 15th.

GEORGIA COLLARD GREENS
**OP 80 days. **Heirloom. 2’-3’. 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.

**VGR185 4 GM. PKT. $2.25  1 OZ. $6.95**

MORRIS HEADING
**OP 50-85 days. **Heirloom. 18”-24” height. Old Southern favorite. Slow bolting, loose mild flavored “cabbage collards” are tender and delicious. Use leaves fresh picked, discard central stem. Dark green leaves with lighter veins.

**VGR255 4GM. PKT. $1.95  1 OZ. $6.45**
**CORN, SWEET**

*Zea mays* Sweet corn is one of the traditional tastes of summer. Some folks swear by eating it raw immediately after picking; others like it lightly steamed; most people boil it in water with a dash of salt or sugar; a few boil it in milk; while some others roast in the husk. However you cook it, to preserve the delicate flavors, avoid overcooking. Plant after last frost date.

**Isolation:** Corn varieties are notorious for crossing. Isolation can be accomplished by planting 250 feet apart or by planting by maturity dates. If you are willing to accept minor crossing, such as the possibility of a few white or yellow kernels showing up in yellow or white ears, all our corn can be planted at the same time. Late maturing popcorns will not cross-pollinate sweet corn varieties. Some growers like to plant a row of tall sunflowers between varieties to reduce pollen drift.

**Approx. 150-200 seeds per ounce.**

**SE - Sugary enhancer SU- sugary**

All Nichols corn seed is non GMO

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**Flint Corns**

Our flint corns were developed by a local breeder and seedswoman, Carol Deppe. She grew each of these varieties for several seasons and selected for uniform ear size and a smaller cob size for a flint corn that would mature in all areas of the country especially those with a shorter growing season.

**MAGIC MANNA FLOUR CORN**

**OSSI SEED** *Zea mays amylacea* OP 85 days

This newly released artisan corn is bred by Carol Deppe. Notable for its rich aromatic flavor, vigor and early maturity. The red and pink ears ONLY are good for parching; excellent for pancakes, sweet breads, Angel food & Chiffon cake as well as parching. Not for polenta. Soft dry kernels are easily ground in a coffee grinder or hand mill. This is a very pure flour corn but if by chance any flint or sweet corn kernels appear do not save any planting seed from that ear.

**VCO201 1 OZ. PKT. $3.55**

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**CASSADE RUBY-GOLD FLINT CORN**

**OSSI SEED** OP 70 days Height 5½’ Beautiful, unique, truly productive flint corn from Carol Deppe. Produces ears of a single color ranging from yellow, gold, red-orange to deepest red. Any color of seed may well produce corn of any of these colors. The flavors are dramatically different in baked goods. Somewhat different in polenta. The yellow ears, made into cornbread, taste similar to commercial corn; the red ears taste nothing like anyone would call corn at all unless they had tried them and knew it.

**VCO220 1 OZ. PKT. $3.55**

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**EARS FOR FREEZE**

**SU 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 plants produce two or more ears of golden yellow kernels that are narrow, sweet and tender.

**VCO192 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**BABY CORN**

OP About 65 days. Grow tiny ears of baby corn in your own garden. Pick within 5 days of the appearance of silks, before tassels develop, thereby avoiding any cross pollination. The tender, delicately flavored finger-like ears are entirely edible and delicious for hors d’oeuvres, 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.

**VCO190 1 OZ. PKT. $2.35 2 OZ. $3.65**

**SHIPPING APPLIES ON 1/2 LB SIZES AND OVER**

1/4 LB. $5.95 1/2 LB. $9.95 1 LB. $15.95

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**GOLDEN BANTAM CORN**

OP 75 days. *Heirloom.* Plants grow to 5’.

Dating back to 1902, it is still the most popular non-hybrid sweet corn. Thick, juicy kernels on 9” ears and plenty of flavor remind us how corn used to taste. When tassels are turning brown, pick; cook immediately to enjoy it at its best.

**VCO193 1 OZ. PKT. $2.65 2 OZ. PKT. $4.25**

**SHIPPING APPLIES ON 1/2 LBS AND MORE**

1/4 LB. $5.95 1/2 LB. $9.95 1 LB. $15.95

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**Golden Bantam Corn**

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**BODACIOUS R/M**

SE Hybrid 75 days. Early, well-filled golden ears are flavorful and sweet. The SE(sugary enhancer) gene means a sweeter, more tender corn with a slow conversion of sugar to starch. Holds 10 days after picking maintaining crunchy, sweet flavor. Excellent for market production.

**VCO191 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**BODACIOUS B/RCO192**

1 oz. PKT. $3.55 2 oz. PKT. $6.25

**SHIPPING APPLIES ON 1/2 LB SIZES AND OVER**

1/4 LB. $5.95 1/2 LB. $9.95 1 LB. $15.95

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**AMBROSIA BICOLOR**

SE Hybrid 75 days. Bicolor. Large 8½” 16 row ears on compact 6’ plants. Enjoy these luscious tender ears that retain their sweetness several days after harvest. Sister variety to Bodacious, Best for home gardeners, roadside stands, and markets.

**VCO609 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**Yellow Corn**

**BODACIOUS R/M**

SE Hybrid 75 days. Early, well-filled golden ears are flavorful and sweet. The SE(sugary enhancer) gene means a sweeter, more tender corn with a slow conversion of sugar to starch. Holds 10 days after picking maintaining crunchy, sweet flavor. Excellent for market production.

**VCO191 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**EARLY SUNGLOW**

**SU 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 plants produce two or more ears of golden yellow kernels that are narrow, sweet and tender.

**VCO192 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**Crisp Corn**

**SU Hybrid 75 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 plants produce two or more ears of golden yellow kernels that are narrow, sweet and tender.

**VCO192 1 OZ. PKT. $2.95 2 OZ. PKT. $4.95**

**SHIPPING APPLIES ON 1/2 SIZES AND OVER**

1/4 LB. $8.95 1/2 LB. $14.95

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**Golden Bantam Corn**

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**CASCADe ruBY-goLd fLinT Corn**

**OSSI SEED** *Zea mays* amylacea OP 85 days

This newly released artisan corn is bred by Carol Deppe. Notable for its rich aromatic flavor, vigor and early maturity. The red and pink ears ONLY are good for parching; excellent for pancakes, sweet breads, Angel food & Chiffon cake as well as parching. Not for polenta. Soft dry kernels are easily ground in a coffee grinder or hand mill. This is a very pure flour corn but if by chance any flint or sweet corn kernels appear do not save any planting seed from that ear.

**VCO201 1 OZ. PKT. $3.55**

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**CASSADE RUBY-GOLD FLINT CORN**

**OSSI SEED** OP 70 days Height 5½’ Beautiful, unique, truly productive flint corn from Carol Deppe. Produces ears of a single color ranging from yellow, gold, red-orange to deepest red. Any color of seed may well produce corn of any of these colors. The flavors are dramatically different in baked goods. Somewhat different in polenta. The yellow ears, made into cornbread, taste similar to commercial corn; the red ears taste nothing like anyone would call corn at all unless they had tried them and knew it. Ears are 7” to 10”, kernels closely set on a narrow cob. Bred to be the ultimate survival corn as well as to be spectacularly delicious.

**VCO211 1 OZ. PKT. $3.55 2 OZ. $6.25**
CuCuMBERs

Cucumis sativus Cucumbers grew in the wild in Ancient India around 3000 BC. 1000 BC when India started trading goods with the Middle East and Europe the cucumber went as well. Do best in fertile, light, well-drained soil. Plant when temperature warms, 65° to 85°. Plant 8 to 9 seeds to a hill, with hills 4 to 6 feet apart each way. Produces best with temperatures 60° to 90°. The secret of growing crisp, mild cucumbers is to keep them growing rapidly; slow growing cucumbers become bitter and pithy. Pick regularly and you will be rewarded by a much larger harvest and a prolonged harvest time.

App. 700-850 seeds per ounce or 25-30 seeds per gram.

Slicing Cucumbers

BUSH BURPLESS CUCUMBER

Hybrid. 50-60 days. Disease resistant. Burpless Bush Cucumber is a compact, high yielding plant producing 6” to 8” smooth skinned, sweet tasting fruits for slicing or pickling. Two foot vines are ideal for container or small space gardens. To keep up production, pick regularly, water and fertilize. Try to make two or three plantings over the summer.

VCC587 30 Seed PKT $2.65

DIVA CUCUMBER

Hybrid 58 days. Parthenocarpic. 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 at 4”-5”. Strong vines are scab resistant, tolerant to downy and powdery mildew. Suited for field or greenhouse growing. All America Selection 2002.

VCC601 20 Seed PKT $2.95

LEMON CUCUMBER

OP 60 days. Heirloom. Semi-bush vines. Fruits are lemon-shaped, with a mild sweet flavor. Nice to eat out of the hand like an apple. A favorite here at Nichols. We pick them when the blossom end shows yellow and the cucumbers are 3” to 4”. Do not allow the fruits to turn fully yellow as seeds become large and production slows. One of the most beloved garden cucumbers. Fine crisp texture, never bitter. Lemon cucumber differs from Crystal Apple in that it never becomes bitter even when stressed.

VCC216 1.5 GM PKT $1.95

MARKETMORE 76

Cucumis sativa OP 56 days. Slender, uniform 8-9” dark green fruits, stand up to hot weather. Never bitter, fresh flavor, and the most widely grown slicer in the U.S. Bred by Dr. Henry Munger of Cornell University, released in 1976. Long harvest period, outstanding vigor, resistant to scab.

VCC205 1.5 GM PKT $2.25 8 GM $5.95
CUCUMBERS CONTINUED

**MERCURY CUCUMBER**
Hybrid 50-55 days Improved Beit Alpha type, exceptional quality and production. Harvest these sweet cukes when 4”-7”, seeds develop slowly. High yields, compact frame, sweet flavor and fine texture will make this an instant favorite. Monocious, sets both male and female flowers. Resistant to powdery mildew and cucumber mosaic virus.

VCC585 30 SEEDS $2.95

**SUMMER TOP**
Hybrid 55 days. Long, 9”-11” straight bright green fruits are nearly smooth and spineless, burpless and easy to grow. Plants bear for several weeks, tolerate heat well and are highly mildew resistant. This Japanese variety produces especially straight fruit when trellised.

VCC569 30 Seed PKT. $2.95 100 Seeds $7.95

**SPACEMASTER**
OP 58 days. Compact vigorous, 24” diameter, plants produce abundant dark green, smooth, 7”-8” slicers. Maintain production by picking promptly and not allowing fruits to develop seeds. Gynoecious, mostly female flowers, grow alongside another variety for best yields. Bitter free, resistant to Cucumber Mosaic Virus, scab, downy mildew, powdery mildew.

VCC579 1.5 GM. PKT. $2.65 8 GRAMS $7.95

**STRAIGHT EIGHT CUCUMBER**
OP 63 days. Heirloom. All America Selection 1935. We have many requests for this classic. Traditional slicing cucumber, good yields, dark green 7”-8” fruits. Vigorous, productive plants are resistant to cucumber mosaic.

VCC225 1.5 GM. PKT. $2.25 8 GM. $5.75

**SUYO “BROCADE” CUCUMBER**
*Cucumis sativus* OP 60 days. Old Asian variety, thin, ridged peels, sweet-crisp and never bitter 15” fruits 1½” thick. Appreciated for their fine eating and fresh pickling qualities. Heat tolerant.

VCC406 20 SEED $3.95

**YARD LONG ARMENIAN**
*Cucumis melo var. flexuosus* OP 65 days. Heirloom. Unusual, pale green ribbed fruits with thin skins. Tolerates dry conditions; Will grow to 3 feet but best picked at 12”.

VCC223 1.5 GM. PKT. $1.95 8 GM. $4.45

**SMR 58 PICKLING CUCUMBER**
OP 55 days. Heirloom. Scab and cucumber mosaic resistant. Vigorous vines are very productive, bearing blocky fruits. An favorite pickler for northern gardens.

VCC218 1.5 GM. PKT. $1.95 8 GM. $4.45 1 OZ. $6.45

**PICKLING CUCUMBERS**

**ASHLEY CUCUMBER**
OP 65 days. 7’ vines produce 7 to 8 inch long, dark green slicers with a diameter of 2.5 inches. Bred at the South Carolina Truck Expt. Station in Charleston. Vigorous, widely adapted and performs well in humid and hot conditions. Downy mildew resistant. Recommended by Extension in South Carolina, Texas, California, and Florida.

VCC605 1.5 GM. PKT. $2.25 8 GRAMS $5.45

**CALYPSO PICKLING CUCUMBER**
Hybrid 52 days. Gynoecious (sets all female flowers). Produces an abundance medium dark green cucumbers with white spines, one of the most prolific varieties. Best picked at 4” for eating and pickling. Good disease resistance, Angular Leaf Spot, Anthracnose, Cucumber Mosaic Virus, Powdery Mildew, Scab. Pick early in the day for crisper cucumbers.

VCC505 1.5 GM PKT. $2.65

**HARMONIE CUCUMBER**
HYBRID 47-50 days. Harmonie is an exceptionally productive European type seedless cucumber. Grows 3”-5” in length. Parthenocarpic, sets well in cool weather and continues setting over the entire season. Short productive plants produce volumes of crisp & sweet early, dark green fruits suitable for both pickling and fresh eating. Disease resistance to powdery mildew, scab, cucumber mosaic virus. Pollination is unnecessary, excellent variety for home greenhouse.

VCC409 20 SEEDS $2.95

**NATIONAL PICKLING CUCUMBER**
OP 56 days. Heirloom. Harvest blocky fruits from 2-6 inches. Introduced in 1929 by the National Pickle Packers Association. Kirby type is suitable for both pickling and fresh use, rarely bitter, scab and cucumber mosaic resistant.

VCC583 1.5 GM. PKT. $1.95 8 GM. $4.45 1 OZ. $6.45

**SMR 58 PICKLING CUCUMBER**
OP 55 days. Heirloom. Scab and cucumber mosaic resistant. Vigorous vines are very productive, bearing blocky fruits. An favorite pickler for northern gardens.

VCC218 1.5 GM. PKT. $1.95 8 GM. $4.45 1 OZ. $6.45

**Specialty Cucumber**

**MEXICAN GHERKIN**
*Melothria scabra* Op 70 days. Heirloom. Grape sized fruits resemble miniature watermelons. First you taste sweet, then a hint of sour, enjoy picked right off the vine. Fun for kids. Wilt resistant.

VCC575 20 SEED $2.75

**Eggplant**

Solanum melongena Needs a rich mellow soil, heat, and ample moisture during the growing period. Very productive in containers. Transplant hardened off plants with a gentle hand.

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

**BLACK ENORMA**
Hybrid 75 days. 30” tall plants bear a huge load of 1 to 1½ lb glossy, jet-black fruits. We’ve had many requests for a productive, large stuffer and this apparent cross between an Italian style and Asian type fills that niche.

VEG439 30 SEED PKT. $2.75 1 GM. $6.75
NADIA EGGPLANT
Hybrid 67 days from transplant. Hybrid. 67 days from transplant. Beautiful 6-8" long Italian type, Nadia Eggplant has glossy dark purple 1 lbs. eggplants Sets well in cooler temperatures, produces into fall. Fruits are firm, slow to develop seeds with an excellent flavor. Said to have some resistance to verticilium. Great for grilling and stuffing

PING-TUNG LONG
OP 65 days from transplant. Heirloom. 24"-30" plants. Excellent flavor, plants can yield up to 20 fruits and what a showoff! Mild flavor, harvest slender 1½" fruits at 10" to 12" long or even smaller if plants are loaded with fruit. Good for curries or stir-fry.

PURPLE FINGERLING
OP 68 days. Tender, mild flavored Asian type. Elongated, mild tender, fruits are borne in spineless clusters. Plants reach 28" in ground, shorter and earlier when grown in containers. Spineless clusters. Plants reach 28" in ground, shorter and earlier when grown in containers.

ENDIVE
* Cichorium endivia*
Endive is rich in many vitamins and minerals, especially in folate and vitamins A and K, and is high in fiber. Grows best in moderately fertile soils; less bitter when grown during cool weather. Approx. 600-800 seeds per gram, 18000 to 25000 seeds per oz.

BROADLEAF BATAVIAN - ESCAROLE
*Cichorium intybus* OP 85 days. *Heirloom.* (Full Heart). Large, broad slightly twisted, leaves form round plants, up to 16" across. Deep, tender, self-blanching hearts. Delicious lightly braised with olive oil and garlic.

ENDIVE FRISSEE
*Cichorium intybus* OP 42-70 days. This smaller, more finely cut and curled French endive is a delightful addition to mixed green salads and mesclun mixes. Best in spring, early summer and fall, frisse is somewhat shade tolerant.

FENNEL-BULBING
PERFECTION FENNEL
*Organic* Foeniculum vulgare var. azoricum OP 75-80 days. A superior bulbiling fennel even better than the European standard Zefa Fino. Perfection is larger and more uniform than any open pollinated finocchio we have seen. Bold resistant. Sow Finnochio where it is to grow, in fertile, well-drained soil. Plant in full sun. Keep watered and cut off any flowers that may form for large bulb development.

GARDEN GREENS
This grouping of myriad vegetables produce delicious, fast growing garden greens. Plant in early spring and again in late summer for a fall crop. Approx. 15,000 to 20,000 seeds per ounce -530 to 705 seeds per gram.

AGRETTI (LAND SEAWEED)
*Salsola komarovi* OP 45+ days. 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. Very unusual, germination runs about 30%.

AMARANTH BURGUNDY
*Organic* Amaranthus hypochondriacus OP 30 days for salad cuts-100 days for seed. 6'-7' tall. Brilliantly colored leaves add vibrancy to mixed salads. At the end of the season cut to let mature flower heads dry. The creamy colored seeds can be ground for cooking or place in a covered skillet and enjoy the tiny popcorn like puffs.

AMARANTH WHITE LEAF
*Amaranthus tricolor* OP 40-60 days. Heirloom. Chinese Spinach. Plants grow 1.5' to 5' tall. Hot weather crop that's ready to eat in 4 to 6 weeks. Tolerates hot, dry and moist climates. With warm temperatures of 70 ° to 85 ° it grows rapidly producing high yields in 4 to 6 weeks.

POLISH AMARANTH
*OSSI SEED ORGANIC* Amaranthus cruentus OP 40+ days. Plants are 3' to 4' tall. Deep burgundy toned leaves bring vibrant color to a mixed summer salad. Smaller framed, than other culinary amaranths; well enough behaved for the ornamental garden. Adds drama to ornamental beds as well as the garden. Nutritious seeds are a songbird favorite.

ARUGULA-GARDEN ROCKET
*Eruca vesicaria ssp. sativa* OP 42 days. Heirloom Leaves have a sharp, spicy taste, excellent for salads. Hardy and easy to grow. Make several sowings for a continuous crop. Seed planted in August for a fall crop will take a light frost. Very much used in France, Italy, and Greece where it was once considered an aphrodisiac. Edible flowers.

ARUGULA, WILD ROCKET
*Diplotaxis tenuifolia* OP 50 days. Rustic Arugula, ru cola. 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.
GARDEN GREENS CONT...

CRAMBE MARITIMA-SEA KALE
OP 100 days. P/18”-24”. Handsome plants develop large, waved, thick, succulent leaves. Use young growth for salads. Larger leaves are sauteed, steamed or boiled until tender. Delicious nutty mild cabbage flavor. Covered with masses of white flowers in summer.

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

GAI LOHN-CHINESE KALE
Brassica oleracea var. albovaria OP 50 days.
Heirloom. 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.

HUAUZONTE (RED AZTEC SPINACH)
ORGANIC Chenopodium nuttalliae OP 80 days. Heirloom. Grows to 4’. A blaze of bright red stems and seed heads in late summer and fall. An old favorite Aztec plant with a flavor like broccoli. Braise the tender tips in butter with onion and garlic or use fresh salads.

KOMATSUNA
Brassica rapa var. periviridis OP 35-55 days.
Heirloom. Large oval green leaves are outstanding for stir-fries and salads. Mild flavor with just a hint of mustard. Fast growing. Leaves, stems, buds are edible at any stage. Heat and cold tolerant.

LAMB’S QUARTER MAGENTASPREEN
ORGANIC Chenopodium gigantum OP 40+ days. Tall, magenta-leaved relative of lamb’s quarters, also called tree spinach. Tender, iridescent leaves and stem tips are striking in salads or lightly braised. Harvest when 6” high. Mature plants can reach 6’; inclined to self-sow.

MINER’S LETTUCE
Claytonia perfoliata OP 40 days. Heirloom. Also known as Winter Purslane, Claytonia. Small rounded leaves are juicy and mild. Sow in late summer for winter and spring.

MIZUNA
ORGANIC Brassica juncea OP 35 days.
Heirloom. Attractive plants with hundreds of tender, juicy stemmed serrated leaves. Crisp and mild in flavor. Tolerant to cold and rain. Sow very early spring until frost in fall.

MELOKHIYA
Corchorus olitorius OP 75 days. Heirloom. 4’ tall. The most widely consumed vegetable in Egypt. Mild tender leaves thicken broths and soups. Will grow 3 to 4 ft but for tender greens harvest when plants are 12” tall. Greens are added to medleys of braised greens and stews. Allow to grow more and harvest leaves to dry for winter use in soups and stews.

MAGENTA MAGIC ORACH
ORGANIC Atriplex hortensis OP 40+ days. This flashy fuchsia selection was discovered by John Navazio on an abandoned Montana homestead. Eye-catching iridescent leaves brighten flower borders and containers. Pick leaves young for salads, or let it grow to its full 3’ to 5’ glory and sauté or add to stir-fries.

PERILLA GREEN
Perilla frutescens A/3’. Also known as shiso, the green cinnamon scented leaves are used in Japanese and Korean cookery.

PERILLA -PURPLE
Perilla frutescens A/3’. Used extensively in Japanese cooking; also called Beefsteak plant. Striking large purple leaves.

GOLDEN PURSLANE
Portulaca oleracea sativa OP 50 days.
Heirloom. 2’ upright growth, ½ leaves are juicy, crisp and tart. Add to mixed green salads. High in Omega-3 fatty acids.

GOURDS

BUSHEL LARGE GOURD
Lagenaria siceraria 110 days -Kettle shaped fruits grow to 20” wide for beautiful baskets or containers.

SMALL GOURDS MIXTURE
Cucurbita pepo A mix of some of the more popular small gourds. Wipe down with olive oil or mineral oil to add an attractive shine.

LARGE GOURD MIX
Lagenaria siceraria. Assorted mix of large gourds dried and used to decorate or make containers, vessels and dippers.

LUFFA DISHRAG GOURD
Luffa cylindrica. 120 days. Also known as “Dishrag Gourd”, the tightly grown inner fibers make long wearing, useful sponges. Luffa requires a long growing season. In cooler climates, start seed indoors 8 weeks prior to last frost. Young fruits, known as vine okra, are cooked like squash.
GROW CHERRY

AUNT MOLLY’S HUSK TOMATO

ORGANIC Physalis pruinosa OP 70 days. Heirloom. 20” spread 2’. Vigorous plants produce delicious 1” fruits surrounded by a papery husk. Delicious eaten right off the plant, use for pies, preserves, salads sauces and an excellent dried fruit much appreciated in Ecuador and Peru. Fruits ripen to a bright yellow-orange and the husks easily slip free. Aunt Molly saved seeds from this variety which came to America via Poland via the Andes. Plants tolerant of cool climates.

VHT238 30 SEEDS $2.45

KALE

Brassica oleracea var acephala. Packed with folic acid and antioxidants. A little frost enhances the flavor and boosts sweetness in this hardy winter green. Sauté or stir-fry mature greens and include in hearty winter soups. Cold hardy. Approx. 9000 seeds per ounce-320 seeds per gram.

VATES BLUE CURLED SCOTCH

OP 55 days. Heirloom. A nutritionally packed green and very high in vitamin A. The hardy 15” plants spread 2 ft., producing blue green, finely curled leaves. Cover with Row Cover to keep insects from chewing holes in the leaves, which is more prevalent in Spring. Sow in September for fall crop. A light frost improves flavor.

GRONINGER BLUE COLLARD KALE

Brassica napus OP Heirloom 50 days. Grows 6” to 6’ Dutch heirloom grown and eaten for centuries in central Holland. Young leaves are flat with tender, juicy red stems. These may be harvested in spring when about 6” and continue harvesting through the spring and on into winter. Grow as you would other kales. Enjoy the fine taste of this winter hardy variety that bears a resemblance to Red Russian but more tender and juicer leaves. Thank you to Carol Deppe for introducing it to us.

GRENKA239 1 GM. PKT. $2.25 1 OZ. $5.45

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.

VKA242 1 GM. PKT. $2.45 1/2 OZ. $6.65

RED URSKA KALE

Brassica napus OP 55-65 days. Height 24-30”. Selected from a cross of Frilly Siberian Kale with the color of Red Russian Kale. Sow in mid-summer to harvest in fall, winter and into early spring for enjoy the tender purple shoots. Another great variety bred by Frank Morton.

VKA561 1 GM PKT $2.95 8 GM. $11.45

TUSCAN -"CAVALO NERO"

OP 65 days. 2’. Heirloom. An ancient variety that some folks call “dinosaur kale”, or in Italy "Lacinato". Narrow, strappy leaves, are an exceedingly dark green, Plant late winter for a spring crop or late summer for fall and winter use. Our most popular kale!

VKA243 1 GM.PKT. $2.95 1/2 OZ $9.95

WILD GARDEN MIX

OSSI SEED 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.

VKA622 1 GM. PKT. $2.95 8 GM. $9.95

WHITE RUSSIAN KALE

Brassica oleracea var acephala group. OP 50 days. Cold-hardy; considered the sweetest and best tasting by many a gourmet gardener. This vigorous attractive selection tolerates water saturated soil better than other varieties. A cousin of Red Russian Kale the leaves are lightly frilled and dissected with white veining. Be sure to leave a few plants through winter in spring they’ll sprout delicious side shoots. Another fine contribution from Frank Morton of Wild Garden Seed.

VKA247 1 GM PKT $2.95

KOHLRABI

Brassica oleracea var. gongylodes This cabbage/turnip cousin is highly popular Eastern Europe and thrives in cool weather. Approx 5,500 to 9,000 seeds per ounce or 195 to 320 seeds per gram.

VKA253 0.5 gM. PKT. $2.45 1/4 oz. $7.95

GIGANTÉ KOHLRABI

OP 130 days. Czechoslovakian 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. Abundant greens may be prepared as you would collards or kale. Stores well.

VKO247 0.5 GM. PKT. $2.95

WHITE VIENNA KOHLRABI

Open pollinated. 60 Days. Austrian Heirloom. Tennis ball sized white bulbs are delicately flavored, sweet and tender. This cabbage/turnip cousin is highly popular in German and Eastern Europe. Thrives in cool weather. Multiple white stems and leaves make this a garden standout. Plant 3” apart and begin harvesting when 2”.

VKO253 0.5 GM. PKT. $2.45 1/4 OZ. $7.95

PURPLE VIENNA KOHLRABI

OP 60 days. Heirloom. Tennis ball sized purple bulbs are delicately flavored, sweet and tender. Multiple purple stems and colorful leaves make this a garden standout. Plant 3” apart and begin harvesting when 2”.

VKO249 1 GM. PKT. $2.25 1 OZ. $5.95
LEEKS
*Lactuca sativa.* Celebrate the great variety of colors, sizes, shapes, textures, and tastes of lettuce. Containers planted with lettuce are sure to be both bountiful and beautiful. Lettuce grows easily in full sun to partial shade in fertile, well-drained soil. Lettuce requires regular watering; drip irrigation conserves water and keeps plants well hydrated. Lettuce seed germinates best when soil temperatures are 55° to 80°. For summer production, select varieties described best when soil temperatures are 55° to 80°. For summer production, select varieties described as bolt resistant. Approx. 31,000 seeds per ounce or about 1000 seeds per gram.

**Butterhead or Bibb**
Form round, folded heads with soft, buttermilk tender interiors. Easy growing and delicious.

**BIBB (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.

**Buttercrunch**

**CARMONA**
ORGANIC OP 55-60 days. *Heirloom.* Beautifully colored, tender red butterhead. Bolt resistant, stands up well to heat and cold. Quite lovely picked at any stage, sow with 3" to 4" spacing for early baby sized heads. Mature 12" heads are dense, flavorful, tip-burn resistant.

**FLASHY BUTTER OAK**
OSSI SEED -ORGANIC OP 50 days. Frank Morton bred this very showy, red splashed lettuce. Exceptional blend of ‘Flashy Troutback’ and ‘Emerald Oak’. An exceptionally tender, mild flavored lettuce. Crisp, buttery texture.

**KWEIK LETTUCE**
ORGANIC OP 55 days. Tender lime green butter leaves quickly head up even in cold weather or in an unheated greenhouse. Very reliable. Old Dutch variety shows multiple disease resistance including mildew and sclerotinia. Sweet heads mature to 8" wide and tall. Slow bolting.

**LITTLE GEM**
OP 50 days. 5" to 8". Ruffled Dark Boston type with midget 5" heads, pale yellow heart and tightly wrapped bright green leaves. Heat tolerant. Also called Sucrine, sometimes considered a Butter Cos.

**MARVEL OF FOUR SEASONS**
OP 55 days *Heirloom.* A French classic butterhead first described in the early 1800’s. Ruffled deep ruby red leaves surround tender juicy green hearts suffused with red. This lettuce grows quite large, plant and thin for 14" spacing. Sow in spring and autumn. In areas with only light frost plants will carry through into next spring.

**NORTHPOLE LETTUCE**
OP 50 days. Overwintering Butterhead type. Compact light green heads have extremely good resistance to cold. Sow or set out starts in fall, 3 to 4 weeks before average first frost date. Harvest period extends through Winter and early Spring when market prices are so prohibitive. This variety is especially bred for Winter gardening so do not expect good summer production as it will bolt and go to seed.

**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.

**Crisphead Batavian Lettuce** forms attractive firm heads that hold well in summer heat without any bitterness.

**ANUENUE LETTUCE**
ORGANIC OP 45-60 days Batavian type, developed at University of Hawaii, never develops bitterness as the season gets hot. Will germinate at soil temperatures of 80°. Large tender, crisp upright heads, with crisp, smooth apple green leaves. Say it: ah-noo-ee-noo-ee.

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
Herbs & Rare Seeds
NicholsGardenNursery.com
Loose Leaf & Cutting
Open heads. Variety of shapes and colors.

BLACK-SEEDED SIMPSON
OP 45 days. Heirloom. A favorite home garden lettuce introduced in 1850. Light green leaves with inner leaves almost white. Fast growing, tender, crisp, loose heads have a special delicate flavor. Continuous cutting lettuce performs well during drought or heat.

JESTER LETTUCE
ORGANIC OP 45 Days. A new variety from the talented eye of Frank Morton. As Morton says “it’s crisp, glossy and juicy as an apple perfectly proportioned for a plate or sandwich, flashy red spackles on semi-savoyed leaves with crazy-crisped margins like a Jester’s attire”. Slow to bolt in any season.

OAK LEAF LETTUCE
Open Pollinated. Heirloom. 45 days Deeply lobed, elongated leaves resemble the leaves of an oak tree. Loose headed heads grow on a single stock for ease of harvest. Rarely bitter even in hotter climates. Introduced in 1771 by the European seed company Vilmorin.

OUTRAGEOUS LETTUCE
Open Pollinated. 55 days Outrageous is a red salad bowl type lettuce. Loose head, lobed. brilliant burgundy red leaves. Slow to bolt, mild flavor without bitterness even in warmer weather. A standout in the garden and a salad.

REALLY RED DEER TONGUE
OSSI SEED ORGANIC OP 60 days. Heirloom. An old Amish variety. A longtime favorite of many gardeners.Delicate red-tinged leaves have a triangular shape. Slow to bolt.

RED OAK LEAF
OP Heirloom. 60 days. Heat tolerant oak shaped leaves turn deep burgundy with yellow cast at maturity. Semi tight rosette grows to 8-12” with a smooth texture and nutty, sweet flavor. Mildew resistance; good for a planting in late August for a fall garden.

RED SAILS
OP 45 days. An established favorite, vibrant color, large heads, easy to grow and stays sweet during summer hot spells. Beautiful deep red-bronze heads. All America Selection 1985.

SALAD BOWL LETTUCE
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. Delicious when at 6”.

Romaine (Cos)
Forms crisp, upright heads favored for Caesar and Greek-style salads.

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.

FRECKLES/ SPECKLED TROUTBACK
OP 55 days. Heirloom. 8”-12” Attractive red speckled Romaine lettuce really perks up a salad. First grown in Holland in mid 1600 and then taken into Germany and Austria where it is cherished by all. Light glossy green leaves of are liberally splashed and speckled with red.

JERICO ROMAINE
OP 55 days. Outstanding! Light green heads are tender and sweet. Super Jericho has placed first in a Romaine taste testing. Good package of resistance to tip burn, bolting and mildew. Tested free of Mosaic Virus.

PARRIS ISLAND
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 creamy white hearts.

ROUGE D‘HIVER
OP 55 Days. Heirloom. Semi-romaine French heiloom introduced in 1885 by the venerable Vilmorin seed company. Leaves are tender, smooth and fine flavored. At maturity they grow 10-12” tall. Cold tolerant; not for a midsummer garden.

WINTER DENSITY LETTUCE
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.

CUT AND CUT AGAIN
Leaf vegetables such as lettuce, kale and mesclun are ideal for a cut and cut again approach to harvesting. Instead of uprooting the entire plant, just cut as many leaves as needed. Cut the outer leaves leaving the younger inner leaves to grow for another harvest. Let the plant continue growing and you will have several harvests from a single planting.
MESCLUN MIXES

Traditional European blend of leafy greens, sometimes with herbs, which looks equally beautiful in the garden and in the salad bowl. Use one of our mesclun mixes or create your own. Dress lightly with a good oil and fine vinegar. For **Cut and Cut Again**, harvest the 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. Sow every two to three weeks for a continuous supply.

**ASIAN MIX**
A fast growing mix. Equal amounts of Komatsuna, Mibuna, Pac Choi, and Mizuna. Includes lesser amounts of Celtuce, Red Romaine Lettuce, Hon Tsai Tai and Celtuce. Flavors and textures range from tangy to mild, crunchy to delicate. Make first cut when seedlings are about 3” tall. If the greens get large, cut the leaves and toss them into a stir-fry with eggplant and sliced garlic; finish off with toasted sesame oil.

**NICHOLS SUMMER MESCLUN**
Just because the weather is hot doesn’t mean we lose enthusiasm for a bowl of a crunchy, colorful salad. This premium blend of heat resistant greens can be sown late May through Summer. Sow sparingly, keep soil moist and use the time honored cut and cut again method of harvesting. Contains Mizuna, Red Sails Lettuce, Parris Island Lettuce, Cinammon Lettuce, Bulls Blood Beet (greens), and Wild Arugula.

**NICHOLS WINTER LETTUCE MIX**
Our unique mixture of five beautiful, rugged lettuce varieties are all tried and true for winter hardiness, color, and flavor. This blend contains Marvel of Four Seasons, Lime green Kveik butter head, Red Salad Bowl Lettuce, Winter Density Romaine and Rouge d’Hiver a red tinged tender romaine type. To grow lettuce in the colder season here are a few tips: Don’t try to grow the heads to full size, instead harvest leaves but don’t disturb the growing tip. When you want to harvest a full head leave a 1” to 2” stump, there’s a good possibility a new head will grow.

**LETTUCE ALONE**
OP Nichols special mixture of loose-leaf lettuces offers a selection of color and textures that will keep you in salads for months. Includes Black-Seeded Simpson, Oakleaf, Red Sails, Red Salad Bowl, Ruby and Tango Lettuce. We selected these varieties to grow well together and harvest easily as a cut-and-cut-again crop. Allow seedlings to grow 4” to 5” tall; harvest with scissors or a sharp knife 1” above the soil.

**MELONS**
* Cucumis melo. Harvest when fruit changes color slightly, the leaf closest to the fruit attachment changes color and finally when there is a slight crack at the point where the stem attaches to the melon (full slip). Charantais types are the exception; harvest before full slip for fullest flavor. Mulch melons well and grow in rich, organic soil. **Approx. 1200 seeds per ounce - 20-40 seeds per gram.**

**AMBROSIA**
Hybrid 86 days. The gold standard for cantaloupe; uniform fruits average 5 lb. with thick juicy sweet, salmon-colored flesh. Prolific. Firm fleshed. Resistant to powdery mildew.

**CHARRENTAIS**
OP 90 days. **Heirloom.** Travelers to the French countryside and home gardeners have had the luxury of enjoying one of the finest tasting melons; unique honey sweetness and aroma. Big yields of 3.5 lb., salmon-colored fruit.

**SUMMER GREENS MIX**
We all look forward to favorite summer veggies and fruits. However, for a steady supply of fresh salads, smoothies and stir-frys you can’t do better than fresh from the garden produce. We are introducing a Summer Greens Mix, a new blend of greens for multiple cuttings. For a continuous supply resow every 40 to 60 days. This blend of warm weather greens includes, productive long lasting, spinach beet/Perpetual Spinach, Red Giant Mustard, Georgia Collards, Choho Mustard, Mizuna, and Tokyo Bekana Mustard.

**VEGETABLES**
24
HANNAH’S CHOICE
Hybrid 90 days. Our top choice in taste tests here at Nichols Nursery. Sweet aroma and superb flavor. Productive, easy to grow, 3½ to 5 lb. melons. Powdery mildew resistant. A classy release from Cornell University.

VME525 25 SEED PKT. $3.75

PIKE MELON
ORGANIC Heirloom Open pollinated. 75 Days. Bred in Monmouth Oregon by Aaron Pike in the 1930’s. A result of a cross between Spear Melon and Hearts of Gold, selected to grow in heavy dry clay soil. Said to produce a three pound melon on dry clay soil and a six pound melon when irrigated. Heavily netted melons, vigorous plants. Grow these and bite into a bit of Oregon history.

VME551 30 SEEDS 2.65

SUGAR CUBE MELON
Hybrid 75 days. A new super sweet small 1½-2 lb. melon with a brix of 14% . Delightful and fragrant with amazing quality. This is the most disease resistant package of any melon on the market including powdery mildew and fusarium. While this variety includes some charentais parentage it slips from the vine.

VME549 25 SEEDS $3.75

SPECIALTY MELONS

CHINESE BITTER MELON
Momordica charantia. Heirloom. OP 65 days. These waxy, bitter fruits are an important accent flavor in Chinese cuisine. The key to proper preparation is to blanch for 2 to 3 minutes so the bitter flavor gently enhances the taste of the other foods in the dish. Harvest fruits when green to yellow and firm. Small-leaved, rambling vines.

VML273 2 GM. PKT. $2.65

MUSTARD GREENS

Brassica family, characterized by spicy flavors that range from mild like mizuna to more robustly flavored selections of the Brassica juncea types. Flavors mellow when cooked. High antioxidant mustard greens are particularly rich in Vitamin A, C, and K and there is evidence to support claims or protecting against both cancer and high cholesterol. Try to include these valuable greens in your diet three to four times a week. Start successive plantings in early spring while weather is cool and again in mid-summer for a fall and winter crop. Approx. 9000 seeds per ounce or 320 seeds per gram.

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

VAG561 1.5 GM. PKT $2.25 1/2 OZ. $5.45

OSAKA “PURPLE” MUSTARD
ORGANIC Brassica juncea OP 45 days. Large, smooth, deep purple leaves are oval with beautifully contrasting white veins. These gorgeous, large leaves wrap around to produce well blanched hearts. An easy to grow, cold-hardy old-timer.

VAG585 1.5 GM. PKT. $2.45 8 GM. $6.95

RED GIANT MUSTARD
Brassica juncea var. rugosa OP 45 days. Heirloom. 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

VAG280 1.5 GM. PKT. $2.45 8 GM. $7.65

RED VIOLET TATSOI
B. rapa var. rosularis Hybrid 40 days. This colorful Tatsoi is a brilliant addition in baby leaf salads; picking begins 20 days after planting. Brilliant red-purple glossy leaves mature quickly with the same growth habit of our winter favorite, green leaved Tatsoi. Spoon shaped leaves are mild in flavor with upright growth in mild or warm weather, more ground hugging in winter. Plant in spring or late summer to early fall.

VAG595 1.5 GM PKT. $2.45 8 GM. $7.95

TENDERGREEN MUSTARD
Brassica rapa var. periviridis OP 45 days. Heirloom. For many of us, mustard greens are too strong, but Tendergreen is mild and tender. Use flowering shoots in salads.

VAG426 2.5 GM. PKT $2.25 1/2 OZ. $7.95

TOKYO BEKANA MUSTARD
Brassica juncea Heirloom. 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-fries. Mild taste, fast growing all year round.

VAG430 1.5 GM. PKT. $2.25 8 GM. $6.45

WILD GARDEN MILD MUSTARD
ROSSI ORGANIC Brassica rapa var. periviridis OP 40+ days. Combines fast growing mustards, and raabs for cutting. Sauté quickly tender young stems, leaves and buds, dress with a little olive oil and lemon juice, serve hot or cooled. Nutritious, with lots of anthocyanins, folic acid and fiber.

VGR627 1.5 GM. PKT. $2.45 8 GM. $7.95

FALL PLANTING
Starting the middle of August fall planting begins and continues into September, especially in areas of moderate climate. So what to plant? Peas, Lettuce, Kale, Chard, Mustard Greens, Walla Walla Onions, Broccoli, Cabbage, Broccoli Raab, Mesclun Mixes, Carrots, Beets. Although these vegetables may stop growing after a hard freeze, they will keep all winter even during harsh winter weather.
OKRA

Abelmoschus esculentus A member of the mallow and hibiscus family. Keep okra well picked to maintain production, if mature seeds form plants slow down. Thrives in areas of moist summer heat; a challenging crop in the Pacific Northwest. Edible flowers need to be cooked. Approx. 400-500 seeds per ounce with 14 to 18 seeds per gram.

CAJUN JEWEL OKRA
ORGANIC OP 65 days. A longtime Louisiana favorite that adapts well to northern growing conditions. Dwarf spineless 3'-4' tall plants, tremendous yields. Northern growers have better production when the first few pods are picked very small from young plants.

VOK293 4 GM. PKT. $2.45 1/2 OZ. $9.65

CLEMSON SPINELESS 80 OKRA
ORGANIC OP 48-60 days. Vigorous, 3' to 5' tall plants produce uniform, straight, spineless pods. More open habit and more productive than standard Clemson. A packet sows a 25 foot row.

VOK289 7 GM. PKT. $1.95 1 OZ. $5.95

RED BURGUNDY
OP 60 days. Plants grow to 4' in the South, 2½'-3' in Northern gardens. All America Selection 1988. Burgundy color and improved pod quality. Green leaves with burgundy mid ribs and deepest burgundy branches. Pick deep red pods at 6" to 8" for best quality.

VOK295 4 GM. PKT. $2.45 1 OZ. $9.65

ONIONS

Allium cepa Sow seeds early in spring as soon 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. ONION STORAGE: Hang bulbs in basket or net bags in cool (50°F), dark, dry location. Approximately 7000 to 8000 seeds per ounce or 245 to 282 seeds per gram.

CIPOLLINI

ORGANIC OP 100 days. Heirloom. Italians treasure this antique variety. (pronounced chip-oh-lee-knee) 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.

VON286 1.5 GM. $2.45

NEWBURG ONION

ORGANIC Allium cepa OP 100 days. Alan Kapular developed Newburg Onion from a Vilmorin hybrid over a period of many years. Globe shaped, 8-12 oz, white fleshed bulbs are tightly wrapped in copper colored skins. Good storage onion, consistently produces abundant crops of medium hot onions. Excellent for home gardens or market gardens.

VON321 1.5 GM. PKT. $2.45 0.5 OZ $8.95

RED MARBLE ONION

OP 95-105 days. Versatile Cipollini type; plant closely for pink pearl onions or space 2" to 3" apart for the perfect 2" to 3" Cipollini type. Pungent flavor, excellent color, strong skins. These braid beautifully for kitchen décor, gifts or market sales. Good storage onion.

VON613 1.5 GM. PKT. $2.45 1/2 OZ. $8.95

REDWING ONION

Hybrid 100 to 110 days. Long day type. Firm, deep maroon, round bulbs run from 2.75" to 3.5" diameter. Excellent for fresh use, stores well with sturdy skins that stay intact, and color intensifies with time. Robust flavor.

VON625 1 GM. PKT. $2.65 8 GM. $9.95

SWEET SPANISH UTAH STRAIN

OP 115 days. Mild, up to 6" onions, with amber skin and white flesh. Popular home garden and market variety. Long Day type but forms well sized bulbs in the Southwestern U.S. Moderate storage quality.

VON635 1.5 GM. PKT. $2.25 1/2 OZ. $6.95

WALLA WALLA SWEET ONION

OP 110 days. Heirloom. The gourmet onion of the Pacific Northwest; some say the world's best tasting onion. Large, fragrant, and mild, great on sandwiches. For many years growers in Walla Walla, Washington, have been planting this onion between August 15 and Sept. 1st, which then overwinters withstandin temperatures to -10°F. Harvest begins in June. Fall or spring planting. Not a storage onion.

VON290 1.5 GM. PKT. $2.45 1/2 OZ. $7.95

Scallions

Long with white stem end that does not bulge. Cut off the roots and use the entire onion.

ISHIKURA IMPROVED ONION

Allium cepa. Open pollinated. 50 days. One of the most popular onions in Japan, the single stalks will grow up to 2.5 ft. long. We've seen amazing specimens in Asian grocery stores. Usually grown as a high quality scallion.Plant in a trench and mound soil up. Non-bulbing Sow March to June, harvest May to October.

VON611 1.5 GM. PKT. $2.25 1 OZ. $8.45

EVERGREEN HARDY WHITE BunchING

A. fistulosum OP 60 days. Heirloom. A unique bunching onion that should be in every garden. Plant this perennial onion in fall or spring. Forms long, slender onions with tender shoots. Divide clumps in the second year to produce a new crop.

VON288 1.5 GM. PKT. $2.25 1/2 OZ. $8.45
RED BEARD ONION
OP 50 days. Easy to grow; excellent choice for fresh market growers and home gardeners. Red stalks, a mild flavor, and tender leaves. At maturity, plants can reach 27" tall with the red stalk about 12" long.
VON645 1.5 GM. PKT. $2.25 1/2 OZ. $8.45

TOKYO LONG WHITE BUNCHING
Allium fistulosum OP 65 days. Heirloom. Single stalk scallion type, seed best directly sown in the ground. The non bulbing onion portion is mild and sweet the upright blue-sown in the ground. The non bulbing onion

PAK CHOI
Contains a high amount of Vitamins A and C. Pak Choi translated from Cantonese, is literally "white vegetable". Also spelled bak choi, bok choy, and pak choy. Produces leafy heads in cooler weather. Approx. 13600 seeds per ounce, 480 seeds per gram.

BABY PAK CHOI
Brassica rapa var. chinensis OP 42 days. Chinese green with dark green leaves and short white petioles. Harvest when 4" tall. Great for stir-fries, soups or just steamed. Sow seeds in spring and again in early fall.

CHINESE PAC CHOI
Brassica rapa var. chinensis 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. Glossy thick leaves resemble Swiss Chard. Cold resistant, slow to bolt.

JOI CHOI
Brassica rapa var. chinensis Hybrid 45 days. White stemmed, glossy dark green leaves. An all season pak choi; withstands cold and frost; slow to bolt. Start harvesting when plants are small; mature plants are still tender and sweet.

MEI QING CHOY PAK CHOI
Brassica rapa var. chinensis Hybrid 45 days. Produces a 6" to 8" baby Pak Choi in 28 days. Upright, compact plants with broad pale-green stems and wide, smooth, exceptionally tender, dark-green leaves. Sow in spring, summer or fall. Slow to bolt.

SHANGHAI PAK CHOI
Brassica rapa var. chinensis OP 40 to 50 days. A heat resistant variety for growing from spring to fall. Flavorful, tender stems are tinged with green. Grows rapidly, so harvest in early stages as baby pac choi.

TAH TSAI (TATSOI)
Brassica rapa var. rosularis OP 45 days. Flat pako choi, with good heat and cold resistance. Sow in late spring, summer or fall. Grows erect in summer but during cold weather forms ground hugging rosettes. Deep green, spoon shaped leaves are thick and glossy.

VAG048 2 GM. PKT $2.25 1/2 OZ. $6.45

PARSLEY
Petroselinum crispum Rich in iron and vitamin C. Not just for a garnish, use parsley for its wonderful flavor, especially with boiled new potatoes. ...Myths and legends abound concerning this herb, making it the symbol of such widely varying things as death, victory, and life. One colonial superstition connecting parsley with death held such power that many farmers refused to grow this herb at all. Curly leaved parsley is the most well known and commonly available herb; it contains vitamins A and C as well as other valuable antioxidants, vitamins, and minerals Easy to grow year round. Biennial, may die back in winter outdoors but will resprout in spring. Approx 15000 seeds per ounce and 525 seeds per gram.

FOREST GREEN PARSLEY

HAMBURG ROOTED PARSLEY
Petroselinum crispum OP 88 days. Heirloom. Parsley root or turnip-rooted parsley This whopper forms roots up to 11½" long that are nutty flavored with carrot/celery overtones. Flat leaves pack a lot of flavor. Root can be left in the ground all winter and used as needed.

TALL ITALIAN/ GIGANTE OF ITALY
OP 75 + days. Heirloom. 2'-3' tall. Reselected and has the height, intense flavor and green color we all treasure in Italian Giant Parsley. Long stems allow easy harvest, prolific.

PARSLEY SINGLE
OP 72 days. Heirloom. Dark green, deeply cut, flat leaves. Best flavored variety.

SPLENDID PARSLEY
ORGANIC OP 72 days. Stands vigorous, healthy and deep green no matter what, even in some winter gardens. Standard flat leaf.

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
Herbs & Rare Seeds
NicholsGardenNursery.com
PARSNIP
*Pastinaca sativa* Contains Vitamins C and lesser amounts of calcium and iron. Plant in early Spring in loose, well drained soil. Work generous amounts of organic matter into the soil especially if your soil is heavy. Heavy clay soil, stones or too much fresh manure will cause them to fork. Harvest in fall after a frost, as they need frost to develop their sweet taste. Mulch heavy for harvest the following spring.

ALL AMERICAN PARSNIP
*Pastinaca sativa* OP 95 days. Heirloom. Fine variety with snow-white flesh and small core. Sweet, smooth, slender roots get sweeter after a few light frosts. Dig frost-resistant root in winter as needed.

TURGA PARSNIP
ORGANIC OP 110 days. Vigorous, excellent for heavy soils with wide necks and shorter 10” roots than most varieties. Heavy, dense sweet roots can remain in soil until mid-winter. Slow to become pithy.

PEAS
*Pisum sativum* traditionally start the planting season; plant in early spring as soon as you can work the soil, but don’t overlook planting for a fall harvest. Grow in rich, moist, well-drained soil. A 2 oz. packet sows a 10 foot row. Approx. 125 seeds per oz.

Shelling Peas – The traditional pea,

ALDERMAN-TALL TELEPHONE PEA
OP 75 days. Heirloom. A good choice for small spaces; 5’ to 6’ tall vines provide an extended harvest. Exceptionally sweet large 5” pods contain 8 peas. Plant early spring.

GREEN ARROW
OP 70 days. Bush. Tender peas are outstanding fresh or frozen. Strong vines grow 24” to 28”. High yields; 4” pods grow in pairs for easy picking. Resistant to downy mildew and fusarium wilt.

OREGON GIANT
OP 70 days. Bush type; 30” to 36”. Sweet, succulent, large wide pods (5½” x 1”). Semi-wrinkled peas lack the bitterness associated with some edible-podded varieties. Recommended for full season crop; make last sowing by August 1 in western Oregon. Resistant to pea enation mosaic virus, powdery mildew, and fusarium (race 1). Developed by Dr. James Baggett at OSU.

OREGON SUGAR POD II
OP 68 days. Bush type to 28”. Produces abundance of tender, crisp, sweet pods. Harvest stringless pods when 4” long. The high quality and multiple disease resistance make it the most popular in its class. Mildew resistance allows planting for fall harvest. Developed by Dr. James Baggett at OSU.

SNAP PEA – Edible Podded. Introduced in 1978 as a new vegetable class, it has rapidly become a favorite of home gardeners

CASCADIA SNAP PEA
OP 62 days. 24”. Top-quality snap pea with extra plump 3½” pods. We recommend planting until June 15th. When other varieties are past, Cascadia is still in production. Produces abundant crop over a longer time, outproduces Sugar Sprint. The first enation-mosaic resistant variety ever offered. Powdery mildew resistant.

SUGAR SPRINT
OP 62 days. Very sweet, stringless pods; earlier than other stringless varieties. Stake 24” vines or grow directly on the ground. Resistant to powdery mildew and tolerant to pea enation mosaic.

OREGON TRAIL
OP 69 days. 24” Vines. Full season planting (from early spring to August 10 in the Northwest). Dark green, excellent quality, with productive bush habit. Twin potted. Resistant to pea enation mosaic virus, powdery mildew, fusarium wilt.
PEPPERS

Capsicum annuum  Start seeds indoors in seed trays 8 to 10 weeks before transplanting outdoors. Once plants have 2 sets for true leaves transplant to a larger container. Peppers are a warm season annual requiring a soil constant temperature of at least 70° at transplant. Peppers perform better when extra calcium and phosphorous(if needed in your soil) are added when planting into the garden. Days to maturity indicate days from transplanting into the garden. High in beta-carotene, bioflavenoids, and anti-oxidants. TMV = Tobacco mosaic virus resistant. Approx 4500 seeds per ounce or 155 seeds per gram.

Sweet Peppers

Let peppers ripen to their mature color and they won’t cause indigestion. Plants yield more, however, if peppers are picked green.

CALIFORNIA WONDER PEPPER

OP 75 days. Heirloom. Large, 4”, thick-fleshed, blocky, emerald-green fruits ripen to scarlet red. Very mild and sweet; good salad or stuffing pepper. Freeze these to enjoy in winter. Tremendous yields on 30” plants.

VPP322 1 GM. PKT. $2.45 1/2 OZ. $8.95

FEHER OZON PAPRIKA PEPPER

Capsicum annuum 80-90 days. OP Heirloom. Height 12”-15” Exceptionally sweet 5” fruits produced on compact plants, matures from white, to orange to red. This fine Hungarian heirloom can be harvested at any stage of maturity for table use. If making paprika leave some on plants until deepest red. Use in containers, or simply grow as a practical plant for those who love an early sweet pepper and want to make your own fresh dried paprika.

VPP573 25 SEED PKT. $2.85

FELICITY-SWEET JALAPENO

Hybrid 70 days. A tamed Jalapeno, all rich flavor no heat, no pungency. Large, thick-walled, 2 oz fruits on stocky plants turn bright red at maturity. Use for salsas, cooking and great appetizers. Productive with a long continuous fruit set.

VPP651 25 SEEDS $3.65 100 SEEDS $9.75

GATHERER’S GOLD PEPPER

OSSI SEED ORGANIC OP 70 days. Bright gold roasting pepper. Sweet and flavorful, something new in the roasting line. 7”-10” long, straight, smooth and tapered with the few seeds concentrated at the stem. Selected by Frank Morton of Wild Garden Seeds.

VPP659 25 SEEDS $3.45 100 SEEDS $9.45

JIMMY NARDELLO SWEET FRYING

ORGANIC OP 80-90 days. Heirloom. Brought to Connecticut in 1887 by Jimmy Nardello when he immigrated from southern Italy. Long, 9”, slender, and sweet fruits; ideal for quickly cutting into rounds for cooking. Seed cavity is small and near the stem. One of our favorites. Nice for eating fresh, dries well, productive. Easy to see why it has been around so long.

VPP414 25 SEEDS $2.45 250 SEEDS $11.95

KING OF THE NORTH PEPPER

Capsicum annuum Heirloom. OP 57-65 days Reliable 3-4 lobed bell pepper for northern and cool areas. Large 5”-6” long bell peppers are excellent for salads, stuffing, roasting, snacking. Sweet blocky fruits are dark green turning red at full maturity. Plants are sturdy and productive. There may be blossom drop if there is prolonged dry hot weather.

VPP427 25 SEEDS $2.45

LITTLE BELL SWEET PEPPER

OSSI SEED ORGANIC OP 85 Days. Ht. 15-18” Dwarf plants are loaded with sweet thick-walled fruits which start mature to translucent yellow, then orange, eventually reaching a rich red. One plant may display all four colors at once. Thick walls, small 4” x 3” fruits are extra sweet at the red stage. Great choice for a container, branches are short and productive. When cold weather is coming either bring plant indoors to continue ripening or pull the plant and hang indoors to ripen. Another fine variety from Frank Morton of Wild Garden Seed.

VPP675 PKT. 25 SEEDS $3.25 100 SEEDS $7.95

SWEET RED CHERRY

OP 70 days. Heirloom. A superb mouthful when eaten whole. This dainty, 1” to 1½” diameter, sweet red pepper adds flavor and character to any green salad or a relish tray.

VPP346 1 GM. PKT. $2.45 8 GM. $9.95

SWEET BANANA PEPPER

OP 72 days. Heirloom. Tapered fruits are 6” long; very colorful and attractive as they ripen from light green to orange and red. Superb for salads, frying, and as a mild pickling pepper. This old-time variety has a long, productive harvest.

VPP345 1 GM. PKT. $2.45 8 GM. $9.95

SMALL PLASTIC MARKERS

Use for labeling plants and rows. Use this size to label individual rows or cells in the small in seed trays. Height 5” X 5/8”

MHG255 100 LABELS $5.95

LARGE MARKERS

Label plants and rows in the garden. Larger writing surface for more information or simply easier to read larger print. Height 5 1/2” X 1 3/8”

MHG243 100 LABELS $7.95
HOT PEPPERS

ACI SIVRI
ORGANIC OP 75 days. Heirloom. A centuries-old Turkish heirloom originally brought to our locality by a returning Peace Corps volunteer. Each 36” to 48” plant produces dozens of slender, curved, spicy peppers averaging 7” in length. Exceptionally high yielding and trouble free even in Northern areas. Ripens to shiny crimson; moderately hot.

VPP611 25 SEED PKT. $2.65

ANAHEIM, T.M.R. 23
OP 76 days. Heirloom. The mildly pungent chili pepper you’ve been buying in those expensive little cans for chili rellenos; grow them yourself and freeze or can the chilies. Tall productive plants produce brilliant green, 7” to 8” fruits, which ripen to red. Excellent for drying. Tobacco mosaic tolerant.

VPP320 0.5 GM. PKT. $2.25 1/2 OZ. $7.95

BEAVER DAM HOT PEPPER
OP Heirloom 60 days green 80 days red. Moderately spicy. 6” long tapered fruits are fresh or cooked. Brought from Hungary to Beaver Dam WI in 1912 by the Joe Hussu this fine heirloom nearly disappeared until Seed Savers members began sharing seed. Now on the slow Foods Ark of Taste it is becoming recognized for excellent flavor, versatility, crunchy texture and mild flavor when seeds are removed. Fruits mature from lime green to red.

VPP435 25 SEEDS $2.65

BULGARIAN CARROT HOT PEPPER
OP 70-80 days. Bulgarian Heirloom 18”tall plants. Fluorescent-orange fruits are not just feisty hot but also a fruity note, for great hot pepper jelly. Fruit size 3½” with thin walls. Use in chutneys, seasoning, salsas. Compact plants good for container gardening.

VPP641 25 SEEDS PKT. $2.65 4 GRAMS $14.45

CAYENNE LONG THIN PEPPER
Capsicum annuum OP 75 days. Heirloom. 2’ Very hot, 6” long, slender, thin walled fruits turn from dark green to bright red. Distinguished by the curved shape, and wrinkled pendent fruits. A stake or cage increases production as plants tend to become top heavy. The red ripe peppers dress up jars of pickled green beans. This American classic is also known as Long Red Slim Cayenne, Slim Cayenne, Long Narrow Cayenne.

VPP429 1 GM. PKT. $2.45 1/2 OZ. $8.95

GHOST PEPPER - BHUT JOLOKIA
OP 160 days. Heirloom. Considered the world’s hottest pepper coming in at over 1,000,000 Scoville Units compared to the feisty Habanero at between 200,000-300,000 Scovilles. This pepper resulted from a naturally occurring cross in Assam region of Northern India. Fiery hot, handle with care. Requires soil temperatures between 80 and 90 F for proper germination.

VPP581 10 SEED PKT. $4.95

JALAPEÑO EARLY
OP 70 days. Medium-sized, 3” long, hot peppers ripen to red. Snappy flavor highlights any meal. Great pickling pepper. Perfect size for a summer relish tray. Produces early and continuously. Early and better adapted to cooler season than other peppers.

VPP325 1 GM. PKT. $2.45 1/2 OZ. $9.95

JALAPEÑO GIGANTIA
Hybrid 68 days. Extra large, red 5” fruits are good for pickling, salsas, and stuffing. Thick walled and medium hot—ideal for splitting in half and filling with cheese. Start seed indoors in a warm, well lite area about 8 weeks before planting out.

VPP353 25 SEEDS $3.25 2 GM. $15.95

HABANERO
Capsicum chinense OP 85 days. Heirloom. This chili pepper could be a secret weapon at pepper eating contests. Lovely golden-orange, 1”-2” lantern-shaped fruits are 1,000 times hotter than the Jalapeño. A Caribbean favorite, it is often prepared with equal amounts of chopped onion, chopped tomato, finely chopped Habanero, and lime or orange juice; salt to taste and use fresh. A little goes a long way.

VPP331 0.5 GM. PKT. $2.95 8 GM. $13.95

HOT FISH
OP 80 days. Heirloom. 2’ An African American heirloom, once widely used in the oyster and crab houses along the Chesapeake Bay of Maryland and Pennsylvania. The plants have striking green and white variegated foliage. Pendant 2”-3” fruits change from cream with green stripes, to orange with buff stripes to all red when fully ripened.

VPP661 25 SEEDS PKT. $2.65

MATCHBOX PEPPER
OSSI SEED ORGANIC OP 75 days, height. 18” MatchBox is an open pollinated Thai Pepper that has been selected for early production in all regions. Upright fruit clusters are a fiery red with plenty of heat and flavor. Slender fruits are 2” long and semi-fleshy. Tolerates cool damp weather and hot dry conditions. Stocky plants thrive in the ground or in a container to bring indoors to a well lit area. It will fruit through the winter. 30,000 to 50,000 Scoville units. Breeding work by Roberta Bailey at Fedco Seeds.

VPP355 25 SEEDS $2.95

NUMEX BIG JIM
OP 85 days. 24” tall plants. The world’s largest hot pepper with thick-fleshed, 10” to 12” fruits similar in heat to the average Anaheim. Introduced by New Mexico State University in 1976. Makes a dramatic and delicious chili relleno. Benefits from the support of a small tomato cage. Turns a lovely red at maturity but often used when green.

VPP633 30 SEED PKT. $2.45 8 GM. $11.95
PEPPERONCINI ITALIAN PEPPER
OP 75 days. Heirloom. Also known as Tuscan peppers. Trim, upright 30” bushes are loaded with slender, slightly wrinkled green to red peppers. Pick when 2”-4” long. Slice fresh for salads, stuff with cheese or pickle for the perfect zesty compliment to hearty sandwiches.

VPP333 0.5 GM. PKT. $2.65 4 GM. $13.95

PIMIENTO DE PADRÓN
OP 50 days. Heirloom. Sweetly delicious when young; acquires a bite with maturity. Like playing Spanish culinary roulette, about 1 in 20 will take the top of your head off when full size, 2½” long by 1 ¾”wide. Harvest green when the size of an olive for mildest flavor. Tapas bar favorite: sauté in olive oil, sprinkle with salt, and serve in a bowl.

VPP406 25 SEED PKT. $2.75 1 GM. $9.95

POBLOANO/ANCHO CHILES
OP 90 -110 days. Heirloom. 35” tall A mild 4”-6” chile pepper with thick walls. Early fruits are very dark green and referred to as “Poblano.” The walls are thick and when ripened to red the flavor is more intense, aromatic, hot and flavorful. Freeze well. The dried version is known as an Ancho and the aromatics and pungency are more concentrated and often ground into a powder. Both forms are essential ingredients in mole and other Mexican dishes.

VPP669 250 MG. $3.25 4 GM. $8.95

SERRANO
OP 75 days. Heirloom. 30” to 36” plants. Slender 2”, dark green fruits are super-hot. Widely used in Mexico and the Southwest; extremely productive. In Baja we ate them grilled with salt and oil.

VPP343 0.5 GM. PKT. $2.65 1/2 OZ. $8.95

SHISHITO HOT PEPPER
OP 60 days. Japanese and Korean favorite. Bushy plants produce an abundance of ¾” thin walled tender fruits, of which in the green stage even seeds are edible. These fruits are intriguingly sweet with the slightest hint of heat. Peppers are eaten whole and eaten in the green stage.

VPP653 25 SEEDS $2.65 4 GRAMS $12.95

THAI SUPER CHILI
Capsicum annuum Hybrid. 75 days. Upright clusters of 2-3 inch hot peppers, mature to a bright dark red. Compact 16 inch” plants of Thai Super Chili Hot Pepper are well suited to containers or ground planting. Dark green healthy foliage and abundant flowers and fruit add all to the plants beauty. Thai Dragon type.

VPP637 30 SEEDS $2.95

PUMPKINS
Cucurbita pepo -Cultural requirements similar to winter squash. Plant in spring when ground has thoroughly warmed to a minimum of 70°, optimum soil temperature 90°. Pumpkins need heavy watering at regular intervals. Approx. 100 to 250 seeds per oz. or 8 to 12 seeds per gram.

CINDERELLA (ROUGE VIF D’ETAMPS)
OP 110 days. Heirloom. A storybook illustration brought to life as a 20 to 25 lb. pumpkin. Flattened shape with deep lobing; vivid, red-orange rind. Enjoy the thick rich flesh like winter squash. The French traditionally prepare it in an unsweetened vegetable pie.

VPU357 3.5 GM. PKT. $3.25 1 OZ. $10.95

DILL’S ATLANTIC GIANT
C. maxima OP 120 days. A result of target breeding by Howard Dill of Windsor, Nova Scotia winner of the International Pumpkin Growing Championships from 1979 to 1982. New world records weigh in at more than 1,469 lb. Cultural directions from Howard Dill included.

VPU358 10 SEED PKT. $3.65 1 OZ. $12.45

HOWDEN PUMPKIN
OP 115 days. Heirloom. A superior Connecticut Field type, this classic halloween pumpkin was developed by John Howden of Massachusetts in the 1960’s. Produces hard, ridged, deep orange fruits on 8 foot vines. Pumpkins are 15 to 30 pounds, extra thick flesh means it is less likely to be lopsided; sturdy handles do not break off.

VPU373 4 GM. PKT. $2.45

JACK BE LITTLE
OP 90 days. Miniature; only 2” high, 3” diameter, weighing 4 oz., yet a true pumpkin with edible flesh. Its deep orange color and small size are attractive and unique for fall decorating. A good keeper when properly stored.

VPU360 2 GM. PKT. $2.65 1 OZ. $9.95

SMALL SUGAR PUMPKIN
OP 100 days. Heirloom. Very sweet; long esteemed for pies. An orange-fleshed, meaty pumpkin. Weighs approx. 5-8 lb. Good keeper.

VPU363 4 GM. PKT. $2.45 1 OZ. $6.95

STYRIAN HULLESS PUMPKIN
ORGANIC Cucurbita pepo var styriaca 110 days Hulless, generous sized seeds are delicious and a healthy snack. In fact, many health and medical claims are made for the seeds and oil of this unusual pumpkin. In the provence of Styria in Southern Austria, it is an important side income for many families.

VPU401 20 SEED PKT $2.95

WINTER LUXURY PIE
OP 100 days. Heirloom. Beautiful 5 lb., 10” diameter, netted pumpkin is what every pie pumpkin promises but rarely delivers. Completely smooth, thick flesh cooks to a rich mellow flavor. The best for pies.

VPU630 3.5 GM. PKT. $2.65 1 OZ $9.95

GARDEN SUPPLIES
SEED ENVELOPES
The same packets we use to package our seeds. Blank white envelopes measure 5” by 3 1/4” with resealable gum based glue. Use to save seed, and because they are blank, you can label each packet.

MHG525 25 EMPTY SEED PACKETS $2.95
RADISHES
*Raphanus sativus* Spring and early summer radishes thrive in cool weather in loose, friable, well-drained soil that is rich in humus. Thin early to one inch apart. Early thinnings can be tossed into green salads, leaves and all. The best radishes are those that grow fast; they are usually milder, crispier, and not pithy. Radishes show partially above ground, making them easy to harvest. For best eating use young roots. Protect radishes from insect damage by covering plants with a lightweight row cover. Approx. 3,125 seeds per oz. or 100-110 seeds per gram.

**CHAMPION**
OP 25 days. *Heirloom*. Large bright red, smooth, round with a sweet mild flavor. Holds quality without becoming woody or pithy, even when 2" across. *All America Selection* 1957.

**CHERRY BELLE**

**EARLY FRENCH BREAKFAST**
OP 25 days. *Heirloom*. Brilliant scarlet white bottomed oval radish. Crisp tender white fleshed just right to give salads something extra. Short tops. Radishes show partially above ground making them easy to harvest. Introduced prior to 1885.

**EASTER EGG**
OP 25 days. A mixture of many hues, rosy red, lavender, scarlet and white. Uniform radishes are oval, crisp and not pithy. Sow early spring to add to early season salads.

**WHITE ICICLE RADISH**
OP 27 days. *Heirloom*. This white crisp radish is an old time favorite and is still popular today. Grows up to 5" long but best harvested young when they are tender and juicy. Flesh is clear white, crunchy and mild.

**NICHOLS RADISH MIX**
OP. Equal amounts of delicious, open pollinated, early varieties.

**DAIKON RADISHES**
**RELISH CROSS**
Hybrid 60 days. The top-selling daikon in Japan. In optimum conditions roots grow 15" and weigh over 1.5 lb. Non-pithy. Sow from late spring to early fall; harvest fall to early winter. Use in stir fry or salads.

**RAT-TAIL RADISH**
*Raphanus caudatus* OP 50+ days. *Heirloom*. A unique species that differs from table radishes as it doesn’t form a fleshy root. Produces an abundance of 6"-long, spicy pods on 3' to 4' tall plants all summer. Harvest when young, tender, and pencil thin; add to relish trays.

**ROUND BLACK SPANISH**
**ORGANIC** *Raphanus sativus* OP 53 days. *Heirloom*. Grown in Europe since the 1500’s. Large turnip shaped 3’-4” diameter roots with deep black skin solid and crisp pungent pure white flesh. Sow July or August.

**TOKINASHI**
OP 65 days. Heirloom. All season radish. White, crisp, firm roots. 1’ long, 3” diameter. Crisp, fine grained and pungent. Sow any month where temperatures are above freezing.

**WATERMELON OR RED MEAT RADISH**
*Raphanus sativus ‘Shinrimei’* OP 60 days. Also known as Watermelon Radish. White-and-green skin with juicy, bright, rosy red flesh. Harvest at 4” for salads, pickling, and cooking. Sow in late summer for fall and winter harvest.

**VELCRO PLANT TIES**
Velcro adheres to itself but not to plant stems or leaves. Perfect to stake all sorts of flowers and vegetables. Use in the house to bundle items. Self gripping. Reusable 0.5” wide by 75 ft long.

**APHID & WHITEFLY STICKY TRAP**
This inexpensive, disposable aphid/whitefly trap comes with 3 traps per package. Special ultra-violet trap coloring attracts these insects. Sticky surface keeps them from flying away. Use to eliminate aphids and whiteflies or to monitor infections.
RUTABAGA
Brassica napus ssp. Easy to grow and prepare, stores well. Plant as early in spring as soil can be worked. For fall and winter crops plant again in early August. Rutabaga prefers fertile soil that holds moisture but still drains relatively well. Do not add an excess of nitrogen to the soil at planting time or hairy roots will develop. Approximately 330 seeds per gram, 9375 seeds per ounce.

PURPLE TOP RUTABAGA
Brassica napus ssp. rapifera OP 90 days. Heirloom. A sweet, fine-grained, yellow-fleshed variety, which cooks to a bright orange color. Adds diversity to winter meals. Good winter keeper.

JOAN RUTABAGA ORGANIC OP 90 days. Sweet refined flesh, uniform shape and valuable resistance to club root make this a great choice for gardeners. Our standby is peel and chunk, combine with an equal amount of potatoes, cook in pan with an inch of water and 5-10 peeled cloves of garlic.

SALSIFY
Tragopogon porrifolius OP 120 days. Heirloom. Also known as oyster plant because the 8" to 12" long, 1" diameter roots taste like oysters when sliced and fried. Enjoy them all winter; cover plants with straw or leaf mulch in the fall. Shoots that start in winter give salads a nice flavor, add roots to soups and stews.

ZEBRUNE SHALLOT
op 100 days. Heirloom. Zebrune is an Heirloom Eschalion or banana Shallot from France; produces long brown bulbs tinged with pink. This shallot has a good resistance to bolting and stores well. Sweet, mild flavored shallots are a mainstay for gourmet cooking.

SPINACH
Spinacia oleracea If its vitamins and minerals you’re after, no vegetable has them in greater concentration than spinach. Provide rich humus soil and plenty of moisture. Plant in late August to September for a winter crop. Use in salad, smoothies or stir fries. Approx. 2500 seeds per ounce or 85 to 90 per gram.

BLOOMSDALE LONGSTANDING
OP 46 days. Heirloom. Distinctive for its glossy, heavy textured, intensely crinkled leaves. Plants tend to grow erect, remaining in rosette stage before bolting. The standard variety for late spring and early summer crops.

OKAME
Hybrid 47 days. Japanese variety, bred for heat tolerance, dark green arrowhead leaves are thick and mild in flavor. Sow in spring through June for summer harvest. Slow to bolt Okame is recommended for late spring planting and summer harvest. Resistant to downy mildew.

WINTER BLOOMSDALE SPINACH
OSSI SEED ORGANIC 45 days+ OP This variety is one of the very best to grow for a winter crop. The thick, dark green, deeply savoyed leaves are productive and long standing so you will have plants extending well into the winter. Sow seeds in early to mid-August for best wintercrop. Good flavor and extreme cold tolerance makes this a great choice for the garden. A planting in late winter will get off to a good start if you catch one of those warm spells that make you think spring has come. Continue harvest until the days get long when it will begin going to seed. Resistant to forms of blight, cucumber mosaic virus and blue mold.

SPINACH BEET
Beta vulgaris var. cicla OP 55 days. Heirloom. Perpetual Beet. Produces 12" smooth tender, dark green leaves. Provides a long harvest of tender greens through summer into early winter. Extend harvest by cutting leaves when 4" to 6" and continue cutting thru the season as the leaves mature. Drought, frost and bolt resistant.

MALABAR SPINACH
Basella alba OP 35 days. Heirloom. Climbing Spinach. Vine grows 10-12 feet tall with large, flat, bright reddish leaves. Especially good when shredded and added to chicken broth with ginger and tofu. Grows best in warm conditions with plenty of moisture.

NEW ZEALAND EVERLASTING SPINACH
Tetragonia tetracynoides. OP 70 days. Heirloom. Heat-resistant plants produce fleshy, crisp, green leaves with flavor similar to spinach. Plants grow up to 3 ft but cut young stem tips repeatedly for a tender salad green. Be patient; seeds can take 28 days to germinate.
SUMMER SQUASH

_Cucurbita pepo._ Summer squash are easy to grow and can make every garden a success. Pick them when quite young for best flavor; ideally when you can pierce the skin by barely exerting pressure with your thumbnail. No other vegetable can be cooked as many ways: steamed, fried, baked, pickled, or thinly sliced in salads. Summer squash are real budget savers and take little space. **Approx 250 seeds per ounce and 8 to 10 seeds per gram.**

**BENNING GREEN TINT SCALLOP**

OP 55 days. _Heirloom._ Bush Habit. An early productive squash with outstanding tenderness and flavor. Pick at 2”-3” for best quality and to maintain a long production. First listed in 1914, it is one of the first summer squash with a bush habit. We like the open plant structure for easy harvesting. Skewer the little 1”-2” fruits for easy grilling.

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>vSq417</td>
<td>3.5 GM.</td>
<td>$2.65</td>
<td>1 OZ.</td>
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**COSTATA ROMANESCO ZUCCHINI**

OP 59 days. _Heirloom._ Vining habit. Long, slender, richly flavored squash has distinct attractive ribbing. Pick at 8 inches long and cook whole or slice into scalloped rounds.

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<tr>
<td>vSq631</td>
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**COCOZELLE BUSH**

OP 45 days. _Heirloom._ We have carried this old-time variety for more than 40 years because of its excellent flavor. Slim fruits have light and dark green stripes. Pick young to prolong harvest.

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<tr>
<td>vSq406</td>
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**CUCUZZI - LAGENARIA LONGISSIMA**

_Lagenaria siceraria_ formerly _L. longissima_ OP 65 days. _Heirloom._ Italians can build an entire banquet around a Lagenaria. Pick half ripe and use like summer squash and enjoy its rich, full flavor. Bake with fresh tomatoes, basil, and olive oil; top with cheese. Does best when trellised. Resistant to squash vine borer.

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<td>vSq411</td>
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**DARK GREEN ZUCCHINI**

OP 50 days. Cylindrical dark green fruits, 6-8”. Medium large bush type. Strong flavor, fine texture. Popular among market growers and home gardeners alike. If you miss picking a zucchini it will grow quite large at which time it is excellent chicken feed, cut it open before throwing it into the chicken pen.

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<td>vAQ857</td>
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**GREY ZUCCHINI**

OP 47 days. _Heirloom._ Compact bush, 5”-6” long light green fruits with grayish mottling. Extremely early, high yields over a long season, a good choice for small gardens and container growing. A favorite of home gardeners since 1950. Will grow in arid conditions.

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<td>vSq625</td>
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**GOLDEN ZUCCHINI**

OP 55 days. Bright yellow, cylindrical fruit that is best picked when 8” to 10” long. Has a rich, nutty zucchini flavor. Compact plants suitable for any size garden. Introduced in 1973 by W. Atlee Burpee of Philadelphia. Pick when zucchini is young and pick frequently to prolong harvest.

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<td>vSQ643</td>
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**GOLDEN CROOKNECK**

_Cucurbita pepo._ Open Pollinated. _Heirloom._ 50 days. Bush type summer squash grown by Native Americans before Columbus came to the Americas. Golden yellow fruit with a narrow, curved neck. White flesh, good flavor, pick at 8” for best quality, develops more warts on the skin as the fruit grows. Produces early and continues through the growing season.

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<td>vSQ635</td>
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**SUNBURST SCALLOP**

Hybrid 50 days. Compact, plants produce a bounty of vivid gold fruits and flowers showcased against dark green foliage. Buttery mild and tender, best picked at 2”-3” or baby size. Delightfully attractive in the garden or containers. _All America Selection_ 1985.

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<tr>
<td>vSQ661</td>
<td>20 SEED PKT.</td>
<td>$3.25</td>
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**TROMBONCINO**

_Cucurbita moschata_ OP 55-60 days. _Heirloom._ Zucchetta. Italian heirloom summer squash has vines to train along a fence or trellis. Curvy trombone shaped fruits have a fine flavor and texture. Easy to prepare as the bulbous base has only a few seeds.

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<td>vSQ622</td>
<td>3.5 GM.</td>
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**ZEPHYR ZUCCHINI**

Eye catching zucchini; yellow with faint white stripes and green at the blossom end. Stands out in the garden and in the kitchen, tender skin with creamy white flesh. Harvest small at 4” to 6” for nutty flavored zucchini or allow to grow to larger with the same tender skin and delicious flavor. Sometimes the first one or two fruits may be yellow with green strips; subsequent zucchini will be two toned.

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<tr>
<td>vSQ429</td>
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<td>$3.25</td>
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WINTER SQUASH

Cucurbita maxima. These squashes produce hard-shelled fruits which store well for winter use. Before you bring them in to store wipe the exterior with a mild bleach solution to kill bacteria that could be clinging to the surface. Helps to keep rotted to a minimum allowing for longer storage. Keep in a cool, dry place. Typically winter squash gets sweeter after storing for a time, even as short as a month. Prepare by baking, sautéing or steaming, though we most prefer baking. Plant outdoors in spring when soil warms to 70 degrees. Plant 1" deep with 4 to 6 seeds per hill. Some winter squash have such thick rinds that instead of trying to cut with a large heavy knife, a drop on clean concrete is the best way of splitting. Put into an oversized plastic bag and then throw the squash onto the concrete. They’ll fall into neat easy to use pieces. Approx. 150-200 per ounce and 5 to 7 seeds per gram.

BLUE HUBBARD
C. moschata OP 100 days. Heirloom. Purportedly grown around Marblehead MA in the 1700s. Vines need room to romp, producing several long keeping 12 lb. fruits with a blue-gray rind and deep gold flesh. Tender and dry orange flesh is fiberless, sweet and creamy. Introduced in North Dakota in 1932 as a substitute for sweet potatoes. Medium keeper. VSW520 3.5 GM. PKT. $2.65 1 OZ. $9.95

BURGESS BUTTERCUP SQUASH
OP 85-100 days. Heirloom. Turban shaped-squash weighs in at 3 to 5 lbs. characterized by a distinctive button on the blossom end. Deep orange flesh is fiberless, sweet and creamy. Introduced in North Dakota in 1932 as a substitute for sweet potatoes. Medium keeper. VSW547 5 GM. PKT. $2.65 1 OZ. $5.95

SUGAR LOAF HESSEL DELICATA TYPE
C. pepo Op 95 days. Blocky squash average 5" x 3.5" inches weighing a little over 1 lb. Medium-dry flesh that is flavorful and sweet. Thick fleshed, productive. Quality remains high through winter storage. Originally developed by Dr. James R. Baggett of Oregon State University; reselected by Mike Hessel. VSW427 3 G.M. PKT. $2.65 1 OZ. $9.95

KATY’S SWEET (SWEET MEAT TYPE)
OP 95 days. Selected for its higher sugar content and refined flavor from the standard Sweet Meat by our friend, Katy Stokes. Exceptionally sweet, orange-fleshed 8-12 lb. squash. Organically grown with love but not Organic Certified. Makes the best “pumpkin pie” you will ever eat. VSW424 GM. PKT. $2.25 1 OZ. $6.95

SIBLEY BANANA SQUASH
OP 100 days. Heirloom. Introduced in 1887. Medium thick, sweet orange banana squash, described by Amy Goldman in her gorgeous book, The Compleat Squash as “possessed of rare edible qualities, being dry, with a rich delicate flavor peculiarly its own.” On The Ark of Taste Slow Foods List because of its unique qualities. VSW438 3 GM. PKT. $2.65 1 OZ. $9.95

SWEET MEAT - OREGON HOMESTEAD
OSSI SEED OP 95 days. This line of Sweet Meat is the squash to grow for a serious home food supply. Unsurpassed flavor, thick, very dry flesh and huge delicious seeds. Fruits weigh 12-24 pounds and store 6 months or more. Wipe exterior with a solution of 9 parts water and one part bleach to keep bacteria from developing and rotted the squash. Cooked flesh freezes well. An Oregon original that germinates in cold mud and grows in cool wet weather. Reselected by Carol Deppe VSW625 15 SEED PKT. $3.75

SMALL WONDER SPAGHETTI SQUASH
Hybrid 90 days. Mini-spaghetti squash, one 6.5" x 5" squash serves one or two hungry people. Deep gold rind makes a serving bowl for the noodley flesh. Serve with pasta or cream sauces, wherever you’d like a nutritious vegetable to stand in for pasta. VSW509 3 GM. PKT. $2.45 1 OZ. $9.95

SPAGHETTI SQUASH
C. pepo OP 75-80 days. Heirloom. The original OP spaghetti squash that we first imported from Japan 40 years ago. Introduced by Sakata Seed Company in 1934. Cream-colored fruits are filled with butter-yellow, spaghett-like strands of delicate flavor and texture. VSW420 4 GM. PKT. $2.65 1 OZ. $5.95

SUNSHINE WINTER SQUASH
Hybrid 80-95 days. Its vibrant, orange-red, sweet, nutty, creamy, absolutely smooth flesh. We call the sweet,richly flavored flesh impeccably refined. Short, 6’ to 8’ vines produce an abundance of 3-to 4-lb. Kabocha-type fruits. All America Selection 2004 VSW610 20 SEED PKT. $3.68

TABLE QUEEN BUSH ACORN
C. pepo OP 85 days. Heirloom. Yellow, dry, yet sweet fleshed, green-skinned squash. Original Table Queen was introduced by the Iowa Seed Company in 1913. Weighs in at about 2-3 pounds when mature and approximately seven inches in diameter. Cut in half and bake with a bit of butter, cinnamon, and nutmeg. VSW424 GM. PKT. $2.25 1 OZ. $6.95

WALTHAM BUTTERNUT
Cucurbita moschata OP 85-100 days 5-6 lb straight, thick necked fruit with a small seed cavity. Rich, dry yellow flesh with smooth texture and sweet, nutty flavor which improves after two months in storage. The standard butternut and is a good keeper. A 1970 All-America Selections winner after years of selection by Professor Robert Young of the Massachusetts Agricultural Experiment Station in Waltham. VSW427 3 GM. PKT. $2.65 1 OZ. $6.95
SPECIALTY SQUASH

**TETSUKABUTO**
Hybrid 90 days. *Cucurbita maxima x Cucurbita moschata*. This kabocha squash has a nutty sweet flavor and has proven hugely popular in Brazil since the 1960 introduction. The deep yellow-orange flesh is used for soups, salads, meat dishes and baby food. Plant with a *C. maxima* variety for best fruit set. Fruits are nearly round, 5.5 to 6.5 lbs. Resistant to disease and squash vine borers. Large vines, productive and stores well.

VSW627 3.5 GM. PKT. $4.65

**SWISS CHARD**

*Beta vulgaris ssp. cicla* Swiss Chard. Called one of the "Vegetable Valedictorians" for its impressive nutrient content: Vitamins A, C, E & K; magnesium, manganese, potassium, iron, fiber, and more. Sow seeds in early spring and again in midsummer for fall and winter. Approx. 1,250 to 2000 seeds per ounce or 45 to 90 seeds per gram.

**BRIGHT LIGHTS CHARD**
OP 30-55 days. 2'. All America Selection 1998. Brilliantly colored stems: yellow, gold, orange, pink, violet, as well as the traditional red or white. Harvest small outer leaves as baby chard.

VGR175 200 SEED PKT. $3.85 1000 SEEDS $9.95

**FRENCH SWISS CHARD**
OP 30-55 days. *Heirloom* Improved over common Swiss Chard. The thick green leaves are very tender, growing on large, white stalks. Heavy yields. Can be planted twice a year, spring and fall, in milder climates.

VGR176 4 GM. PKT. $1.95 1 OZ. $5.45

**GOLDEN SUNRISE CHARD**
OP 30-55 days. Beautiful thick golden stems and savoyed green leaves hold color well during cooking., use young leaves in salads. Excellent flavor, never tough or bitter.

VGR613 4 GM. PKT. $2.95 1 OZ. $8.45

**RUBY RED CHARD**
OP 30-55 days. Crimson stalks have heavily crumpled leaves. A beautiful plant, grows 20" to 24". Often grown as an accent in perennial borders. Instead of cutting the entire head of Swiss Chard, harvest outer leaves always leaving the young central leaves to prolong harvest.

VGR177 4 GM. PKT. $1.95 1 OZ. $5.45

**SEED STARTING**
Our kit includes **Cell trays**- Specify 72 cell or 36 cell tray. **1020 Flat Tray**- use as a watering tray-seedlings absorb water from roots up. No holes in bottom. **Clear Dome Lid** helps maintain consistently warmer temperature.

**COMPLETE SEED STARTING KIT**
MHG302 2 LB. SHIP WEIGHT $9.95
5 SEED KITS 4 LB. SHIP WEIGHT $45.95

**1020 SEED FLATS**
MHG323 2 LB. SHIP WEIGHT 5 FOR $10.95

**72 CELL PLUG TRAYS**
MHG324 2 LB. SHIP WEIGHT 5 FOR $10.95

**36 CELL PLUG TRAYS**-
Cells are 2 1/2" x 2 1/2" allows for more root development and direct transplanting.

MHG571 2 LB. SHIP WEIGHT 5 FOR $10.95

**GARDEN CLIPS**
These garden clips hold either plastic, Garden Row Covers, shade cloth or bird netting securely to a plastic pipe frame even in high winds and heavy rain. An easy mini greenhouse cane be assembled using PVC Pipe, clear plastic and Garden Clips. Made of durable, springy plastic to clamp over round pipe. Each clip is 4" long. Use 20 large clips on a bed 4' x 8' bed, more in windy locations.

MHG228 MEDIUM GARDEN CLIPS
(FOR 1/2" PIPE)
1 LB SHIP WEIGHT APPLIES 10 FOR $10.95
2 LB SHIP WEIGHT APPLIES 30 FOR $25.95

MHG227 LARGE GARDEN CLIPS
(USE ON 3/4" PIPE)
2 LB SHIP WEIGHT APPLIES 20 FOR $19.95
2 LB. SHIP WEIGHT APPLIES 30 FOR $29.95

**ROW COVER**
**SEED BLANKET** - Measures 6 x 25 ft. Light-weight spun bound polypropylene non woven fabric. Allows light and moisture through, increases soil temperature, protects plants from frost, promotes seed germination, keeps insects out. Easy to use, place on top of seed bed or plants and secure the edges with soil, garden pegs or anything heavy enough to hold the edges down. Use with plastic pipe and Garden Clips to create a planting tunnel. **AF50** is the best for insect control, windbreaks and light frost. **AF100** protects plants from frost and cold.

**AF50 SEED BLANKET**
Protects to 28° F transmits 85% light. Light protection, keeps insects out.
MHG229 1 LB. SHIP WEIGHT $15.95

**AF100 SEED BLANKET**
Protects to 26°F-transmits 70% light. Heavy to protect plants from colder weather
MHG312 2 LB. SHIP WEIGHT $20.95

**GIFT CERTIFICATES**
• Available at any time of year
• Any amount
• Sent to you or to the person designated
• Can be sent via e-mail or First Class ORDER YOUR GIFT CERTIFICATE
• Online: NicholsGardenNursery.com
**TOMATOES**

*Solanum lycopersicum* Start seeds indoors 6 to 8 weeks before last frost date. Plant 1/2" deep using a heat mat to keep soil consistently warm; keep soil lightly moist. The larger the transplants you set out in the garden, the faster they will grow and set fruit. Tomatoes are one of the few plants that sends out roots from its stem. Take advantage of this to grow sturdier plants by removing all but the top three sets of leaves, and plant the entire stem so only the leaves are above the soil. Or, for a large plant, dig a trench 6" deep, lay the plant on its side, and gently curve the top of the stem above ground. If frost threatens before all your tomatoes are ripe, pull the entire plant and bring into a cool, dark space. Or, wrap full-sized fruits individually in newspaper and store. Seeds average 400/gram 11,500/oz.

Abbreviations used throughout tomato section.

**DISEASE RESISTANCE:** V- VERTICILLIUM  
F- FUSARIUM  
TMV- TOBACCO MOSAIC VIRUS

**INSECT RESISTANCE:** N- NEMATODE

**GROWTH HABIT:** IND- INDETERMINATE  
DET- DETERMINATE

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### Early Tomatoes

**EARLY GIRL**  
Hybrid 62 days. IND, V. Outstanding, sweet-tart, full-flavored tomato. Consistently early production is so abundant – with such great quality and flavor – in these 4 to 5 oz. fruits, you’ll proudly share with your neighbors. Stake.

**BUSH EARLY GIRL TOMATO**  
Hybrid 63 days Height 18”. Determinate. VFN. A bush tomato with higher yields than other compact varieties. Medium to large 6.5 to 7.5 oz. fruits have excellent flavor. Ideal choice for container and small space gardens. A must grow selection for several employees here at Nichols.

**GLACIER**  
OP 18” 55 days. Heirloom, DET. One of the first tomatoes to ripen even when the plants are still small. Sweet, flavorful, 2-3 oz. crack resistant fruits do exceptionally well in cool northern areas. Spreading plants look a little straggly at first but shape into a nice full bush.

**INDIGO™ ROSE TOMATO**  
ORGANIC OP 70 days. IND. U.S. PVP # 201103002 and Canada PBR #14-818. A new release from Oregon State University, from the breeding program of Jim Myers. Beautiful eye-catching hues of deep purple where sunshine hits to red/orange where a leaf or stem shields an area from the sun. The saladette sized fruits are excellent in salads, for snacking. High in anthocyanin.

**SILETZ**  
ORGANIC OP 57 days. IND. Early and prolific with a sweet, acid flavor. Glossy red, 2” to 3” fruits grow on compact 2’ to 4’ vines; stake or trellis for best production. Potato-like foliage. Cold tolerant.

**STUPICE**  
ORGANIC OP 65 days. IND Czechoslovakian Heirloom. Early and prolific with a sweet, acid flavor. Glossy red, 2” to 3” fruits grow on compact 2’ to 4’ vines; stake or trellis for best production. Potato-like foliage. Cold tolerant.

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### OREGON SPRING TOMATO

OP 60 days. DET V Fleshy, frequently seedless, and exceptionally full flavored 4” slicers. Enjoy it in July. In trials, Northwest home gardeners give it highly favorable results. Compact plants. Bred and developed by Dr. James R. Baggett, released by Oregon State University.

**POL BIG**  
Hybrid 60 days. DET, V F TMV Compact plants produce large yields of late to mid-season red 7 oz. slicers. These meaty fruits have great color and can be considered a multi-purpose variety. Highly recommended for both container and in the ground growing. Sturdy plants will appreciate a cage or pole to support heavy fruiting vines.

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**Mid Season Tomatoes**

**BLACK KRIM**
OP 80 days. *Heirloom*. IND Slightly flattened, dark-purple, 4" fruits; nearly black at the shoulders, shading to red at the base. Glistening interior; amazing play of red, black, and green. Sweet, intense flavor won our hearts in this year of slow-ripening tomatoes. From the Crimcean region of Russia and Ukraine.

<table>
<thead>
<tr>
<th>Seed Count</th>
<th>Packet Price</th>
<th>Gram Price</th>
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<tbody>
<tr>
<td>250 MG. PKT.</td>
<td>$2.45</td>
<td>$4 GM.</td>
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**BLACK PRINCE**
OP 70 days. *Heirloom*. IND We introduced this treasure from Irkutsk, Siberia to American gardeners in 1992 and we thank Kate Gessert for this. Like the ruby of the Black Prince, the skin is deep garnet in color with dark-red to brown flesh with shadings of chestnut. Medium sized, 2" to 3", smooth, and round, Black Prince is tender, juicy and full of flavor. Harvest when shoulders are dark and still showing a trace of green.

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**CARMELLO TOMATO**
Hybrid 75 days. IND. Favorite French selection, renowned for its sweet juicy fruit and full, rich flavor. Beautiful round smooth fruits weigh 6 to 12 oz. Crack resistant so keeps producing into fall. Resistant to fusarium, nematodes, tobacco mosaic virus and verticillium.

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<tr>
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<td>$2.95</td>
<td>50 SEEDS</td>
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**CHEROKEE PURPLE TOMATO**
OP 72 days. *Heirloom*. IND Beefsteak type. Rated best tasting at farmers market tastings. Slightly flattened, medium-large, 10 to 12 oz., dark pinkish-purple. Striking flavor and growing ease make it a good choice for the home or market gardener anywhere. Purportedly passed down among the Cherokee people for more than 100 years.

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**FAKEL TOMATO**
ORGANIC OP 75 days 2' DET Kate Gessert brought Fakel to us from a Moscow seed store many years ago. The productive compact bush makes a good stand of flame red, 3½ " slightly oblong fruits with an excellent flavor and texture. Multi-purpose Fakel holds well after harvest. Good choice for container growing.

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**GOLD MEDAL TOMATO**
OP 75-90 days. *Heirloom*. IND Exceptional flavor, sweet & succulent, this large bi-color slicer regularly weighs a full pound or more. Yellow fruits show ruby streaks and shoulders. Voted best tasting tomato at Lebanon, OR. tomato tasting. Seed Savers Exchange tasters said the same in 1988. Good producer. This was first introduced as Ruby Gold in 1921 and renamed Gold Medal by Ben Quisenberry in 1976.

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<th>Seed Count</th>
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<tr>
<td>30 SEED PKT.</td>
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**GREEN ZEBRA**
OP 75 days. IND Very unusual, round 3 oz. fruits mature green with darker green stripes. A hint of yellow indicates ripeness. Zesty sweet flavor and emerald flesh makes this a great choice for salads, fried green tomatoes, and salsas. Developed by tomato breeder Tom Wagner in 1985.

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**MOMOTARO**
Hybrid 68 days. IND, V, F, N The most popular fresh tomato in Japan. Deep pink, firm, 6 oz. fruits are sweet with a delightful refined flavor. Noted for crack resistance, holding quality, and tolerance to heat. A great tomato that we’re delighted to offer under its original name, which refers to a Japanese folk hero.

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<tr>
<td>15 SEEDS</td>
<td>$3.95</td>
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**MOUNTAIN MAGIC TOMATO**
Hybrid 70 days. DET, F, V Strong resistance to both early and late blight from NCSU, bred by Dr. Randy Gardner. This tomato stood up to blight this year in our trial. Beautiful fruits with intense flavor. Campari type, round 2 oz. fruits ripen uniformly, deep rich color, crack resistantance, and also resistance to fusarium and verticillium. Compact. Exceptional.

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<tr>
<td>10 SEEDS</td>
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**PAUL ROBESON**
OP 74 days *Heirloom*. IND Juicy 4" black tomato from Siberia. Frequently described as sweet with a slight smoky quality to the flavor. It performs well in cool climates. This variety is subject to cracking so use care to not over water. We are pleased to offer this variety in answer to many customer requests. Named for Paul Robeson, a distinguished Black American born in 1898.

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**PRUDEN'S PURPLE**
ORGANIC OP 75 days. *Heirloom*. IND Wonderful sugar to acid ratios, old-time tomato flavor and aroma. Slightly ridged fruits are dark reddish pink not purple, weighing up to 1 lb. Has few seeds, and rarely cracks. Earlier, more productive, and more widely adapted than Brandywine. Yields slightly more than Brandywine. Potato-like foliage. Vigorous plants need secure supports.

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**WILLAMETTE**
ORGANIC OP 70 days. *Heirloom*. DET We have sold Willamette for over 40 years. Crack-resistant, medium-sized fruits are meaty, smooth and solid; mild flavored. A favorite here in the Willamette Valley for its good production in spite of false springs, late chills, damp or dry summers. Developed at Oregon State University for shorter season areas. Not the earliest of tomatoes, but well worth waiting for.

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Large Fruited Tomatoes

BRANDYWINE PINK
ORGANIC OP 85 days. Heirloom.
Indeterminate. Brandwyine tomatoes are 10 to 14 oz., dark reddish pink, tender and juicy. Give vigorous potato-foliaged vines room to grow. Amish heirloom with famous distinct flavor, grown since 1885

VTO433 250 MG. PKT. $2.45 4 GM. $9.95

BRANDYWINE RED
OP 85 days. Heirloom. IND Introduced in 1889. Red Brandywine has large 10-12 oz. fruits, multiple locules, sweet with a nippy balanced flavor and standard foliage. Amy Goldman researching “The Heirloom Tomato” concluded that this was the original brandwyine with its bright red fruit.

VTO651 250 MG. PKT. $2.45 4 GM. $9.95

MORTGAGE LIFTER
OP 88 days. Heirloom. Beefsteak Type. IND Outstanding flavor and high yields. Deep pink, lightly seeded, meaty fruits often weigh in well over 1 lb. Grows best when staked or trellised. This is a favorite - tomato and story. During the Great Depression, "Radiator Charlie," a garage mechanic in West Virginia with no plant breeding experience, cross-bred German Johnson, Beefsteak, an Italian, and English variety with this fantastic plant. In 6 years, he paid off his $6000 home mortgage.

VTO534 30 SEEDS PKT. $2.45

OXHEART GIANTISIMO
OP 85 days. Heirloom. IND Have you ever heard of a tomato weighing 2½lb.? This one often does. It has an unusual form - shaped like a big heart. Solid interior, with thick firm walls, very few seeds. Excellent for stuffing.

VTO452 250 MG. PKT. $2.45

PINEAPPLE TOMATO
OP 95 days. Heirloom. IND Large, irregular, yellow fruits suffused with red streaks radiating from a red interior; slices are glittering and eye catching. Rich and fruity flavor.

VTO453 250 MG. PKT. $2.45 4 GM. $9.95

Small-Fruited Tomatoes

GERANIUM KISS
ORGANIC OP 85 Days. Dwarf Bush 24" - 30" Dwarf plants have multi-flower truss which produces more than a dozen small 1 oz fruits with a tip on the blossom end. Dark green foliage resembles that of a geranium, plants have two to three sets of fruit. Bred by Dylana Kapuler.

VTO693 30 SEED PKT. $2.95

GOLD NUGGET
OP 60 days. DET Compact 24” plants support a heavy crop of early, bright-golden, ½” fruits. These garden gems have a rich, well-balanced flavor; most are seedless, resist cracking. Profliic and decorative plant for any home garden. Developed by Dr. James Baggett of OSU.

VTO443 250 MG. PKT. $2.45 4 GM. $9.95

INDIGO CHERRY DROPS TOMATO
OP IND 4’-6’ 65 days Productive, vigorous plants grow 4 to 6 feet tall, provide some sort of support. Striking fruits have purple/black shoulders with rosy red undersides. Nutritious, bred to have more anthocyanins than a normal red tomato. Bred by Professor Jim Meyers at Oregon State University using traditional breeding techniques. The source of the color is from wild tomatoes growing on the Galapagos Islands and Peru.

VTO697 20 SEEDS $3.75

JASPER CHERRY TOMATO
ORGANIC Hybrid 60 days. All America Selection 2013. IND 4-6 feet. Late blight, early blight and fusarium resistance. Crack resistant fruits have a sweet rich flavor, fruits are ¾ inch and each plant will produce hundreds of fruit on small trusses. If you are having blight problems this is a good cherry tomato for you.

VTO691 15 SEEDS $4.95 100 SEEDS $28.95

SUGARY GRAPE TOMATO
Hybrid 60 Days. IND Grape type tomato. Small, extra sweet, dark pink, tomatoes grow in prolific clusters. Crack resistant, ½ oz. fruits are oval with a pointed blossom end. Productive and delicious for healthy snacks and salads. Does well in a large container or in the ground; vigorous semi-indeterminate vines need support. This is an All America Selection for 2005.

VTO625 20 SEED PKT. $3.75 100 SEEDS $16.95

SUN GOLD CHERRY TOMATO
Hybrid 60 days. IND, F, TMV Its high sugar content and distinct tang keeps you reaching for just one more. Few seeds, crack-resistant, firm fruits. Lots of healthy garden snacking for kids and adults. A constant customer favorite. Produces multiple strands of sweet, 1½” fruits.

VTO549 20 SEED PKT. $3.75

YELLOW PEAR
OP 70 days. Heirloom IND Clusters of pear-shaped fruits measure 1½” to 2” long and 1” across. Mild, pleasing flavor makes them a real treat. Children love them for snacks. Introduced prior to 1865.

VTO466 250 MG. PKT. $2.45 1/4 OZ. $8.45
**Sparsely seeded. Amish heirloom was rediscovered in Wisconsin several years ago.**

**AMISH PASTE TOMATO**  
ORGANIC OP 85 days. Heirloom. IND A selection by Dr. Alan Kapuler, Peace Seeds, Corvallis OR. Large, 6 to 8 oz., tear-drop fruits, are solid and full of delightful old-fashioned tomato flavor. For sauces, canning or fresh. Sparsely seeded. Amish heirloom was rediscovered in Wisconsin several years ago.

VTO582  30 SEED PKT. $2.45  1 GM. $6.95

**MARTINO’S ROMA TOMATO**  
ORGANIC Open Pollinated. 70 days from transplant. Heirloom. DET. Incredible yields from this 3 oz pear shaped roma. Richly flavored with balance of acidity and sweetness. Originated in Italy and brought to Finger Lakes region of New York; carefully selected over many years to develop the best seed. Thick fleshed with a little more juice and fewer seeds than modern Roma varieties. Foliage is puckered (rugose). Vigorous; concentrated fruit set.

VTO481  30 SEEDS $2.95

**ROMA VF TOMATO**  
OP 76 days. Heirloom. V.F. DET Compact plants bear a heavy crop of bright-red, plum-shaped tomatoes. Exceptionally solid and meaty with few seeds. Ideal for whole canned tomatoes; makes a high quality tomato paste.

VTO455  500 MG. PKT. $2.45  
4 GM. $7.95  1/2 OZ. $13.95

**SAN MARZANO PASTE TOMATO**  
OP 80 days. Heirloom. IND You asked for this fine, old Italian tomato. No wonder, it bears flavorful, 3” oblong fruits that are high in solids with few seeds. Start plants early indoors and transplant into warm soil, and you’ll be amazed at the yields.

VTO585  250 MG PKT. $2.45 4 GM. $7.95

**TOMATILLO**  
Physalis philadelphica Originated in Mexico; important in that cuisine. Green varieties are tart, those ripening to purple are slightly sweet. Good source of vitamin C. 

Approx. 15000 seeds per ounce. 540 seeds per gram.

VHT427  250 MG. PKT. $2.45  4 GM. $5.95

**PURPLE DE MILPA TOMATILLO**  
Physalis philadelphica OP 70 days. Heirloom. Large three foot sprawling plants. These are the smaller 1-2 oz. fruits that historically grew wild in cornfields. Purple fruits have a sharp intense flavor, stores well.

VHT430  30 SEED PKT. $2.45  1 GM. $7.95

**TURNIPS**  
Brassica rapa var. rapifera Cool weather crop; For a first crop, plant as early in Spring as ground can be prepared and continue planting until early summer. For fall and winter crop plant in early August. Soil temperature 50˚ to 95˚. Approx. 12,000 seeds per ounce; 420 to 425 seeds per gram.

**GILFEATHER TURNIP**  
OP 75 days. Heirloom. A Vermont heirloom, highly guarded for decades. The mysterious Mr. Gilfeather always sold his turnips with tops and taproot removed so no one could collect seed of his delicious selection. May have originated as a chance cross between a turnip and rutabaga, noted for sweet tender white flesh, and delicious winter hardy greens. Milder and sweeter than either a turnip or rutabaga and not woody even at softball size.

VTU479  1 GM. PKT. $2.45  8 GRAMS $6.95

**PURPLE TOP WHITE GLOBE**  
ORGANIC OP 50 days. Heirloom. Smooth white roots with purple-red shoulders that stand above the soil. Begin harvesting turnips at 2" when most tender. Mature at 3" to 4". Roots become woody if allowed to grow too large. Tender, fine grained flesh and mild flavor make this an all-American favorite. Use tops as greens. This is the most popular turnip among home gardeners.

VTU470  4 GM. PKT. $2.25  1 OZ. $5.95

**WATERMELON**  
Citrullus lanatus Grow in light, rich soil; work in plenty of organic material. Keep well mulched. Dates to maturity are from direct seeding in the garden. Water regularly during the growing season. Cut back or discontinue watering when melons are ripening. Melons need consistently warm soil or the plants will be stunted and the yields reduced. Ripe watermelon sounds hollow when thumped; the rind touching the ground will be yellow white. Approx. 500 to 800 seeds per oz. or 17 to 28 seeds per gram.

**CRIMSON SWEET**  
OP 85 days. Crisp, high-quality, deep-red flesh is sweet and juicy. Bright green rind with alternating light- and dark-green stripes. Watermelon measures 12" to 10" around, 25 lbs; 8' vines produce 3 to 6 fruits. Resistant to wilt and anthracnose. All America Selection 1964.

VWA612  3 GM. PKT. $2.65  1 OZ. $7.45

**SUGAR BABY WATERMELON**  
OP 75-90 Days. Dark green rind turning almost black at maturity. Pink, sweet crunchy flesh. Round, 8" melons typically weigh 8 to 10 lbs. Sugar Baby has been the standard for Icebox varieties for many years. Tough rinds resist cracking. Small melons grow in a smaller area than standard watermelons. Ideal for small space gardening.

VWA517  3 GM. PKT. $2.65  1 OZ. $8.95
COVER CROPS
Contribute organic matter to the soil helping fungi, bacteria, earthworms and other organisms in your soil establish and maintain a healthy population. The roots of cover crops help loosen heavy soils by reduce soil compaction and erosion. When you turn cover crops under, they add organic matter to the soil—building better soil structure and fertility.

Cover crops also are called catch crops. Growing grass or legume crop catches and uses the nitrogen and other mineral nutrients that winter rains normally leach away. When the cover crop is turned under in the spring, these nutrients are worked into the soil.

Cover crops, depending on the variety, are planted early spring or late fall and worked into the soil in spring about three weeks prior to planting.  May need to mow before working into the soil. As you harvest and have empty spaces in your garden, plant a cover crop. You don’t have to wait to plant a cover crop on the entire garden at one time. Work the soil and broadcast seed, lightly rake and water if soil is dry until seed germinates.

SHIPPING APPLIES ON ALL COVER CROPS

ALFALFA
Medicago sativa Perennial legume that is excellent for fixing nitrogen from the air into the soil. Deep rooted and drought tolerant. Needs warm weather to germinate; late summer plantings recommended. Excellent choice for well-drained soil that will be unused for a long time. Seeding rates: 6 oz. per 1000 sq. ft.

VCV205  1/2 LB. $6.95  2 LB. $17.95  5 LB. $37.95

AUSTRIAN FIELD PEAS
Pisum sativum var. arvense Cold-hardy, annual legume; early spring growth is vigorous. Tolerates poor soil; flowers in May. Mowing before rototilling may be necessary. Fall plant. Seeding rates: 2 lb. per 1000 sq. ft., 100 lb. per acre.

VCV206  1 LB. $6.95  5 LB. $21.95  10 LB. $38.95

BRACO WHITE MUSTARD
Brassica alba 75 days. Organic Nematode Control. Interferes with completion of the feeding nematode larvae’s life cycle. A natural biofumigant when turned into the soil just before flowering. Grows 1’ to 2’ tall. Seeding rates: 6 to 8 oz. per 1,000 sq. ft., 15 to 20 lb. per acre.

VCV215  1/2 LB. $6.95  2 LB. $17.95  10 LB. $57.95

Buckwheat
Fagopyrum esculentum 24". A very fast-growing cover crop, ready in 5 to 6 weeks. Mow or till into soil before seedheads form. Helps control weeds while providing a habitat for beneficial insects. Increases phosphorous availability to subsequent crops. Does not withstand frost, making it a good summer cover crop. Seeding rates: 1 lb. for 500 sq. ft.

VCV211  1 LB. $6.95  5 LB. $22.95  10 LB. $38.95

CLOVER CRIMSON
Trifolium incarnatum An annual legume, excellent for nitrogen fixation. Fall plantings will flower in April; till under between April 15 and May 1. Seeding rates: 8 oz. per 1000 sq. ft., 20 to 25 lb. per acre.

VCV207  1/2 LB. $6.95  2 LB. $17.95  5 LB. $35.95

WHITE DUTCH CLOVER
T. repens P/6” . For a perennial ground cover, or perennial cover crop. Sun to partial shade. Vigorous growth habit. Zones 4 to 9. One pound covers 1,000 sq. ft or 7 lb. per acre.

VCV219  1/2 LB. $6.95  1 LB. $10.95  5 LB. $39.95

FAVA - BROAD WINDSOR
Vicia faba OP 85 days. Heirloom. Plant in fall for early spring crop or very early spring for June harvest. Till into soil soon as it can be worked. Frost resistant. 5 lbs. per 1000 sq. ft., 200-250 per acre.

VBE007  1/2 LB. $7.95  1 LB. $13.95  5 LB. $45.95

VETCH HAIRY
Vicia villosa Annual legume, 24” to 36” tall. Best for cold climates. Plant early to establish before cold weather, turn under in spring. Seeding rates: 1 to 2 lb. per 1000 sq. ft. or 40 to 60 lb. per acre.

VCV221  1 LB. $6.95  5 LB. $21.95  10 LB. $37.95

OATS
Avena sativa Valuable cover and green manure crop. Oats winterkill, so plant by late September. Sow in early spring for a fast-growing green manure you can turn under in spring. Seeding rates: 2 to 3 lb. per 1000 sq. ft., 100 lb. per acre.

VCV221  1 LB. $6.95  5 LB. $21.95  10 LB. $37.95

SOIL BUSTER RADISH
Raphanus sativus Nichols is happy to introduce “Soil Buster” Daikon Radish noted for busting through heavy compacted soil. Sow six or more weeks before frost. Typically grows 14 inches long, feeder roots deeper, deep enough to scavenge and store nitrogen and other nutrients. In climates that regularly hit 20° the roots will winterkill and decompose enriching the soil. In warmer climates till in or mow closely in spring.

VCV227  1/2 LB. $6.95  1 LB. $10.95  5 LBS. $37.95

WINTER RYE GRAIN
Secale cereale Annual. Sow September into November. In spring when it is 18” to 24” tall, mow and turn into soil. Improves the soil and suppresses weed development. Seeding rates: 1 lb. per 1000 sq. ft., 25 lb. per acre.

VCV214  1 LB. $6.95  5 LB. $21.95  10 LB. $37.95

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
NicholsGardenNursery.com
SELECT FLOWERS
Nothing is more attractive than flowers growing in and among your vegetables. In addition to drawing you into the garden, flowers attract loads of beneficial insects like bees that help produce more vegetables.
A - Annual  B - Biennial  P - Perennial

**ALYSSUM - CARPET OF SNOW**
FLW111  200 SEED PKT. $2.25  1/2 OZ $10.95

**BABY BLUE EYES**
Nemophila menziesii  A/6"  One inch blue, white-eyed wildflowers. Broadcast the seeds where they are to grow in early spring or fall in frost-free areas. Blooms early summer until frost. Full sun. May naturalize.
FWF210  2 GM. PKT. $2.25  1/2 OZ. $7.95

**BACHELOR'S BUTTONS**
Centaurea cyanus  A/2½’  Cornflower. Button like flowers will bloom profusely. Excellent cut flowers. Easy to grow. The national flower of Germany. Mixed colors of blue, pink or white.
FWF211  2 GM. PKT. $2.25  1/2 OZ. $7.95

**BLACK-EYED SUSAN**
Rudbeckia hirta  P/2'  This large orange yellow daisy-like flower has a large dark brown conical tufted center. Easy to grow. Grows in adverse conditions, drought tolerant. Striking accent in a mixed border.
FWF222  1 GM. PKT. $2.25  1/2 OZ. $6.95

**BROOM CORN**
Sorghum bicolor  A/5’-8’. Colorful seedheads form 24” to 36” sprays for dried arrangements or decorative brooms. Birds love the seeds. Shades of red, gold, purple, brown and black.
FEV238  4 GM. PKT. $2.25  1 OZ. $7.95

**CALENDULA**
Calendula officinalis  Known as poor-man’s saffron; dried flower petals are a saffron substitute. Chop fresh (or dried) and toss in olive oil in a heated skillet; sauté onions, add rice, broth; simmer until rice is cooked for an elegant "saffron rice." Calendula grows in poor to average soil that is well drained with only occasional watering, once established.

**PACIFIC BEAUTY**
A/24”  Unusual mix of apricot, lemon cream, pale yellow to deep orange. Large 4” blooms for cutting.
FLW117  150 SEED PKT. $2.25

**TOUCH OF RED-ORANGE CALENDULA**
A/30”  Dark orange semi-double blooms have petals tipped with red and backside of each flower is also red tinged for a lovely backlit effect. Long bloomer, carefree, with long stems for cutting.
FLW425  100 SEED PKT. $2.45

**CALIFORNIA BLUEBELL**
Phacelia campanularia  A/9”  Forms a sea of gentian blue in spring and early summer. Direct sow in fall or earliest spring. Thrives in sunny, well-drained soil. Outstanding bee plant. Native to the Southwest.
FWF220  1 GM. PKT. $2.25  1 OZ. $6.95

**CANARY VINE**
Tropaeolum peregrinum  A/8’  Flowers resemble miniature 1” yellow canaries. Blue green, lobed leaves add to the charm of this winsome vine. Suitable for trellising, threading through foliage of trees and shrubs or trailing from window boxes. Sun or partial shade. Edible flower.
FLW130  30 SEED PKT. $2.25

**CAT GRASS VARIÉGATED**
Hordeum vulgare  7-10 days, 24” if not nibbled. A healthy treat for your favorite felines. This attractive barley grass is a mixture of solid green green & white and all white so it is ornamental as well. Why do cats eat grass? It helps them toss up hairballs and many have a natural taste for greens. Sow seeds on soil surface and start seeds in a cool area. Resow to keep ahead of kitties or have more than one planting to offer your cat.
HRB317  7 GM PKT. $2.25

**CERINTHE KIWI BLUE**
Cerinthe major purpurascens  A/2’  Described in Gerard’s Herbal as having flowers suitable for sipping honey. Long forgotten, it’s making a comeback as gardeners treasure the intriguing tubularblue flowers. Self sows but not a garden pest.
FLW374  20 SEED PKT $2.95

**CHOCOLATE FLOWER**
Berlandiera lyrata  Perennial, height 18-30”  Pale yellow flowers with a maroon green center. Long summer flowering period. Strong chocolate fragrance, most pronounced in morning. Flowers fade in afternoon and new blossoms appear next day. A bit rangy, easy to grow and the fragrance is fun for chocolate lovers.
FLW390  20 SEED PKT. $3.25

**CLOVER WHITE DUTCH**
Trifolium fragiferum  P/6”  For a perennial ground cover, living mulch or green manure. Sun to partial shade. Well suited for planting in orchards or between rows of perennial crops such as black berries. Sow alone or in with your lawn seed as a lawn alternative. Vigorous growth habit. Zones 4 to 9. One pound covers 1,000 sq. ft or 7 lb per acre.
LEC110  1 OZ PKT. $2.85
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER 1/2 LB $7.95 2 LBS $18.95

**CLOVER STRAWBERRY**
Trifolium fragiferum  P/6”  Small pink strawberry like blooms. Does well in slightly alkaline soils. Sow alone or in with your lawn seed. Perennial ground cover. Zones 5-8. One pound covers 1000 sq. ft or sow 6-10 lbs per acre.
LEC112  1 OZ PKT. $2.75
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER 1/2 LB $7.95 2 LBS $18.95
BRIGHT LIGHTS MIX COSMOS
Cosmos sulphureus A/3' Vivid yellow, orange, golds and scarlets add a bright note to the summer garden. Blooms continuously until frost. Heat and drought tolerant.
FLW209 100 SEED PKT. $2.25

COSMOS CELEBRATION MIX
Cosmos bipinnatus A/24" A delightful mix of different colored dwarf Cosmos. Cosmos are native to Mexico and require full sun. Colors range from white, pink carmine and burgundy. Make good cut flowers and are good container plants.
FLW221 100 SEED PKT. $2.45

COSMOS SENSATION MIX
Cosmos bipinnatus A/36-48" Popular Sensation colors, rose, crimson, white and pink. The easiest to grow cosmos. Large 4” to 5” blooms are good cut flowers and bloom into fall in the garden.
FLW377 100 SEED PKT. $2.25

CHEYENNE SPIRIT ECHINACEA
Echinacea x hybrida P/30” This stunning first-year flowering Echinacea captures the spirit of the North American plains by producing a delightful mix of flower colors from rich purple, pink, red and orange tones to lighter yellows, creams and white. Intense colors, blooms on well branched, durable plants needs no staking or deadheading. ‘Cheyenne Spirit’ does not require a lot of water, it is versatile and attracts butterflies to the garden. 2013 AAS Flower Award Winner and a recipient of Europe’s FleuroSelect Gold Medal award for garden performance. Zones 4 to 10.
FLW235 200 SEED PKT. $2.95

ECHINACEA PURPLE CONE FLOWER
Echinacea purpurea A/4’. From June to October, flowers are borne on long stems with purple rays. Drought tolerant. Attracts beneficial insect; leave seedheads on the plants in fall for birds and to increase planting. It is believed to stimulate the immune system.
FEV245 250 MG. PKT. $2.45 2 GM $7.95

ENGLISH DAISY
Bellis perennis P/6’ One inch single or double, pink and white flowers. The charming naturalized daisy of lawn and meadow. Blooms in spring. Full sun.
FWF215 300 MG. PKT. $2.45 1/8 OZ. $8.95

RED FLAX
Linum grandiflorum rubrum A/12” Shimmery scarlet flowers adorn slender stems. Direct sow seeds in early spring with other annuals like Nigella or use to oversow a bulb bed. Blooms June to end of summer. Needs full sun.
FLW305 200 SEED PKT. $2.25

GOLDEN FLAX
Linum usitatissimum. A/2’ This is the golden flax from which linen fibers are spun. Gather the slender stems as soon as seed pods form. For use in dried arrangements and wreaths. Seed is a source of linoleic acid.
FEV251 2 GM. PKT. $2.25

FORGET-ME-NOT -CHINESE
Cynoglossum amabile ‘Firmament’ A/18” Cheerful, bright blue flowers with a rich color never ceases to delight. Sow in early spring for a patch of mid to late summer flowers. Usually self sows a few plants. Old fashioned look and appearance. Attractive to birds and pollinators. Sun to half shade.
FLW133 200 SEED PKT. $2.25 1/2 OZ, $7.95

FOXGLOVE -GIANT SPOTTED
Digitalis purpureum Hardy B/5’-6’ Large spotted flowers in shades of pink and white are borne all around the stem. Popular English cottage garden flowers make a statement in any garden whether in a border or allowed to naturalize. The plants, seeds and foliage of this variety are all poisonous so please be careful.
FLW235 200 SEED PKT. $2.95

HELICHRYSUM STRAWFLOWER
Helichrysum bracteatum A/30”. Large double daisy-like flowers. Blooms July and August. Vivid colors, crimson, salmon, rose, brown, yellow and white. Easy to grow. Pick before full bloom to use in dried flower arrangements as once picked the blooms will open up more. Dried flower arrangements last all winter and them some.
FEV140 100 SEED PKT. $2.25

HOLLYHOCK INDIAN SPRING
Alcea rosea. P/5’ Mixture of old fashioned single and semi-double shades of rose, pink and white. Indian Spring Hollyhock has been in cultivation since the 1500’s. Blooms mid-summer to early fall first season. Grows in full sun or part shade. Short lived perennial that readily self sows. Plant in average, well-drained soil, and water regularly during the growing season. Zone 3-10
FLW240 100 SEED PKT. $2.25

HYACINTH BEAN
Lablab purpureus A/10’ Quick growing summer vine has pink pea-like flowers and glossy deep-purple curved pods. Pods are marginally edible, lose color when cooked and lack flavor. Edible flowers. Grow as an ornamental, provide a sturdy support and enjoy the vibrant colors of this fine strain. Suitable for cutting. Perennial in Zone 10.
FLW392 25 SEED PKT. $2.65

LARKSPUR GIANT IMPERIALS
Delphinium consolida A/4’ One of the earliest and most striking summer flowers. Basal branching, dense spikes of double flowers. Excellent cutting and drying. A late fall sowing produces the earliest flowers. A mix of white, blue and pink.
FLK148 100 SEED PKT. $2.25

LOVE-IN-A-MIST
Nigella damascena A/18” Persian Jewels. Flowers are nested in feathery foliage. Lacy and beautifully effective. Mixed colors. Plant among bulbs for a late season ground cover. Seed pods used in fresh or dried flower arrangements. Self sows readily.
FEV247 500 MG. PKT. $2.25
MARIGOLD


FRANCES HOFFMAN’S CHOICE

ORGANIC T. patula A/40” Long stemmed, brilliant red and yellow blooms, are lightly scented. Hedge type plants are strongly resistant to wind and rain, long lasting, and can be cut repeatedly. Dr. Alan Kapuler bred this selection. He presented several flower bouquets to Francis Hoffman, plantswoman and conservationist, who enthusiastically said these marigolds were her favorite, thus he named this selection “Frances Hoffman’s Choice”.

FMA201 50 SEED PKT. $2.95

FRENCH DWARF DOUBLE MARIGOLD

A/8” Beautiful easily grown annuals. Marigolds are insect repellent and good companion plants. Planted amongst your vegetables turns your garden into a vivid and inviting display.

FMA175 0.25 GM. PKT. $2.25

QUEEN SOPHIA MARIGOLD

T. patula All America Selection 1979. A/12” The 2”, deep red blossoms are flat petaled with a gold edging. Branching trouble free plants bloom throughout the hottest summer. Spectacular display planted at random in your vegetable garden.

FMA157 50 SEED PKT. $2.95

RED METAMORPH MARIGOLD

ORGANIC T. patula. A/36” Produces hundreds of differently colored and patterned blooms. Early flowers are all dark red. as weather warms, gold stripes or splashes appear along the dark red petals. Blooms in June from a late April sowing.

FMA163 50 SEED PKT. $2.95

LEMON GEM MARIGOLD

T. tenifolia A/10”. Finely laced foliage; small delicate lemon flowers. Ideal for planter boxes or edging. Free flowering over entire summer and fall. Edible petals (remove center portion) have citrusy tarragon flavor.

FMA160 50 SEED PKT. $2.25

TANGERINE GEM

T. tenifolia A/10”. Finely laced foliage; small tangerine flowers. Ideal for planter boxes or edging. Free flowering over entire summer and fall. Edible petals.

FMA161 50 SEED PKT. $2.25

STARFIRE MARIGOLD

T. tenuifolia A/15” Smothered in a bright mix of small flowers ranging from yellow to deep bronze, blooms all summer. Ideal for edging and containers. Easy to incorporate into any landscape.

FMA202 50 SEED PKT. $2.25

MEXICAN SUNFLOWER

Tithonia rotundifolia A/4” Vibrant burnt-orange single flowers are borne on long arching stems. For cutting. Sun loving, drought tolerant. Attracts monarch butterflies.

FLW198 50 SEED PKT. $2.65

MIGNONETTE

Reseda odorata A/18”. Small yellow, intensely fragrant flowers. Parisians tucked this into windowboxes to provided the scent of sweet violets in summer. Especially fragrant at night; use in an evening garden. Bee plant.

FLW439 100 SEED PKT $2.25

COMMON MILKWEED

Asclepias syriaca P/5’ One of the best butterfly plants, attracting a wide variety to the garden. Larval host plant for the monarch. Flowers are pink shading to white; large leaves.

FWF309 600 MG PKT. $2.45 3.5 GM. PKT. $9.95

BUTTERFLY WEED

Asclepias tuberosa P/3’ A species of milkweed also known as Indian Paintbrush or Pleurisy Root. Bright orange flowers heads measure from 2 to 5 inches across. Butterfly weed starts blooming in midsummer and attracts butterflies. Unusual seed pods resemble a butterfly; fantastic in winter floral arrangements. The tough root was chewed by the Indians as a cure for pleurisy and other pulmonary ailments thus Butterfly Weed came to be known as Pleurisy Root. Full sun, sandy soil. Because it is so deep rooted it does not transplant well.

FLW505 25 SEED PKT. $2.75

SHOWY MILKWEED

Asclepias speciosa P/4’ Showy Milkweed produces clusters of lobed pink flowers which are the main food source for the Monarch butterfly. The bitter juices of this milkweed concentrate in the bodies of the butterflies and larvae thereby protecting them from predatory birds. Perennial, hardy zones 3-8. Mature plants bloom May to December.

FWF209 600 MG PKT. $2.75 3.5 GM. PKT. $9.95

MOTHERS WHITE MONEY PLANT

Lunaria annua Heirloom OP This is one my mother grew and selected over many years. Plants are 24”-30” tall unless grown in very deep shade. White flowers are prolific, and of course lunaria is perhaps the loveliest of dried flowers. One inch plus, silky, white, moon shaped pods remain attractive on the tall stems for years. Seeds should be sown early in the season; let a few seeds drop in place to produce plants the following year.

FEV 279 0.50GM PKT $2.25

MOONFLOWER

Ipomoea alba A/15” This vine with its luxuriant, heart-shaped foliage is covered with 6” fragrant, iridescent-white flowers that slowly open on hot summer evenings as the sun goes down. Grow as a perennial in the South and as an annual in the North.

FMG167 25 SEED PKT. $2.25
MORNING GLORY
What is summer without morning glories’ heart-shaped leaves twining on a fence or up a trellis, and the flowers twisting open to the light of day? We like to plant several varieties together to enjoy the interplay of colors.

GRANDPA OTT’S
Ipomoea purpurea A/8’ Heirloom. Introduced by Seed Savers Exchange cofounder Diane Ott Whealy. Her terminally ill grandfather gave her seeds that his parents had brought to Iowa when then immigrated from Bavaria. Begins blooming midsummer and continues until frost. Vines are covered with deep flowers with a purple throat and white eye. Readily self-sows.

FMG201 50 SEED PKT. $2.45

HEAVENLY BLUE MORNING GLORY
Ipomoea tricolor A/8’ Early blooming vine grows quickly with large 4 to 5” sky blue, trumpet shaped flowers. Easy to grow.

FMG164 50 SEED PKT. $2.25

NASTURTIUMS
Tropaeolum spp. Cool season flowers, fertilizing not necessary. Edible flowers and leaves add a spicy kick to salads, pizzas, and appetizers.

ALASKA MIX
T. minus A/8” Marbled green and white foliage provides background for a brightly colored range of flowers set well above the leaves. Adds dramatic effect in a container or alone or mixed with other annuals and perennials.

FNA173 50 SEED PKT. $2.45

EMPERESS OF INDIA NASTURTIUM
T. minus A/6” Bright scarlet flowers contrast with deep green foliage on compact plants. Makes a good border plant alone or combined with other annuals. I like to scatter seed in my perennial border for surprise summer color.

FNA172 50 SEED PKT. $2.45

JEWEL PEACH MELBA
T. minus A/12” Delicately frilled soft primrose yellow blooms are blotched with raspberry red markings. A garden favorite and we are happy to offer once again this seed which was out of production for several years.

FNA187 50 SEED PKT. $2.45

MOONLIGHT NASTURTIUM
T. majus A/8’ Light yellow single flowers blend with other shades. Lovely by day but exceptional by moonlight. Lovely creeping habit.

FNA171 50 SEED PKT. $2.45

SINGLE DWARF NASTURTIUM
T. minus A/9” Half ripened seeds used in mustard pickles. Leaf and flowers used in salads. Insect repellent for Lima Beans, Melons, Squash.

FNA183  4 GM. PKT. $2.25

TIP TOP MIX NASTURTIUM
T. minus A/9”. Luscious apricot, gold, mahogany and scarlet flowers set above foliage on compact plants. Showy, semi double. Excellent in a border, vegetable garden or container.

FNA195 50 SEEDS PKT. $2.95

TALL SINGLE NASTURTIUM
T. majus A/6”. Bright cheerful mix of orange, gold and red. Trellis this vine or trail over the edge of containers or hanging baskets for a dramatic color display all summer.

FNA170 50 SEED PKT. $1.95

TOM THUMB BLACK VELVET
T. minus A/12” Think extra-dark chocolate when deciding where to plant this gorgeous nasturtium. Compact plants. Edible flowers are not chocolate flavored.

FNA315 25 SEED PKT. $2.65

WHIRLYBIRD MIX NASTURTIUM
T. majus A/12” Spurless, semi-double flowers show well above the foliage. Expect vivid colors and all around good garden performance. Rich moist soil does not reduce the flower set.

FNA309 50 SEED PKT. $2.45

NICOTIANA SYLVESTRIS GHOST PIPES
Annual. 5’ a favorite flower of ours, its fragrance is sweet and heady on a summer evening, it handles semi shade, the tall plants make a statement at dusk with the lovely flowers and fragrance. Here in Western Oregon it will sometimes winter over.

FLW177 200 SEED PKT. $2.25

PURPLE PERFUME NICOTIANA
A/20” All America Selection 2006. An intoxicating fragrance at night, long lasting in landscapes and containers. This looks remarkably like a unique deep purple nicotiana that showed up in many gardens several years ago. Outstanding border or container plant.

FLW471 50 SEED PKT. $2.25

AMERICAN LEGION RED POPPY
Papaver rhoeas A/2’ During WWI the battlefields of Flanders were covered with millions of these scarlet flowers. Shelling disturbed the soil and dormant seeds burst into growth when exposed to light.

FWF275 2 GM. PKT. $2.25 1/2 OZ. $6.95

CALIFORNIA POPPY
Eschscholzia californica A/1’ Most loved of all wildflowers. Once established can be grown without watering. Reseeds itself and blooms prolifically. Grows in full sun, drought tolerant. Orange flowers.

FWF212 4 GM. PKT. $2.25 1/2 OZ. $6.95

CALIFORNIA MISSION BELLS MIX
E. californica A/12” Bright jazzy colors of yellow, scarlet, pink, and deep red. Same deeply cut grey green foliage as California Poppy. Plant in sweeps in an open area or amid perennials in a border. Self sows and is drought tolerant.

FWF271 2 GM PKT. $2.45 1/2 OZ. $7.95
SHIRLEY POPPY
P. rhoeas A/2½' In 1880, in Shirley, England, Reverend Wilkes discovered a red poppy with a white edge and a pink center. From that seed came poppies in shades of pink, ivory, corals and reds. Grow full sun. Good cut flower.
FLW179 500 SEED PKT. $2.45

POACHED EGG FLOWER
Limnanthes douglasii A/6" A low spreading mass of white and yellow blooms also known as meadowfoam. Called poached egg flower because of the yellow center and white petal edging. Readily self sows; allow to naturalize in a meadow type area. Attracts beneficials and bees.
FWF221 500 MG. PKT. $2.25 1/2 OZ. $6.45

NIGHT-SCENTED STOCK
Matthiola longipetala A/12" A delight of the evening garden, small flowers in lilac shades have a heady fragrance at night. Plant near the house or sow a few seeds in mixed containers to enjoy the fragrance on your deck or patio. Blooms June to September. Make repeat sowings 6 weeks apart for maximum flowering.
FLW397 100 SEED PKT. $2.25

STATICE MIX
Limonium sinuatum A/2' Gorgeous colors of papery flowers on long graceful sprays, a must for everlasting arrangements.
FEV255 250 MG. PKT. $2.25

STRAWFLOWER HELICHRYSUM - Helichrysum bracteatum A/30". Large double daisy-like flowers. Blooms July and August. Vivid colors, crimson, salmon, rose, brown, yellow and white. Easy to grow; lasts all winter
FEV245 250 MG. PKT. $2.45 2 GM $7.95

SUNFLOWERS
Helianthus annuus Native to North America and the state flower of Kansas, add brilliant color to the summer and fall garden. Their marvelous genetic mix brings us towering giants and tiny dwarfs. They provide food for man, birds, and pollinators and abundant flowers that lift the heart.

MOULIN ROUGE
Hybrid A/6' Stunning red, pollen-free blooms produced on dark branching stems. Stunning in any border and excellent cutting for bouquets. Let these stand all winter as food and environment for birds.
FSU282 25 SEED PKT. $2.75

SUMMER BEAUTY MIX
A/5’-7’ Tall branching plants are covered in 5” blooms. Showy color mix includes, gold, yellow, bronze and burgundy with many bicolors. Good for repeat cutting or screening.
FSU401 50 SEED PKT. $2.75

SUPREME SUNFLOWER MIX
A/5’-8’ Broad range of beautiful colors and flower forms. Mostly singles, some Tiger’s eye, and full doubles. Includes yellows, oranges, and some reds. Multi-branching plants; early, mid-season and late flowering types. Selected by Dr. Alan Kapuler after 15 years of breeding.
FSU328 50 SEED PKT. $2.75

EBONY & GOLD SUNFLOWER
OP A/7’ 75 days. Branching sunflower plants are loaded 5” yellow gold blooms with large showy black eyes. Offers a perch for birds. A traditional long-stemmed cutting sunflower.
FSU338 50 SEED PKT. $2.75

KONG SUNFLOWER
Hybrid A/14’ A real monster of a sunflower with lots of branching. Abundant sunny yellow 6”-8” blooms and huge leaves lend a tropical feel to the garden. Fun to grow. This is a great one with which to build the famous Sunflower Houses.
FSU301 25 SEED PKT. $2.75

MAMMOTH GREY STRIPE SUNFLOWER
Heirloom. A/10’ 80 days. An ornamental plant, seeds are highly nutritious. Feed birds sunflower seeds in the winter and they will reward you with the insects they eat during summer. This is the one you can dry and eat the seeds.
FSU341 3 GM. PKT. $1.95 1 OZ. $7.95

TITAN SUNFLOWER
organic OP A/12’ 75 days. Up, up and away grows this enormous sunflower, heads range from 18”-24” full of extra large seeds for snacking. Dramatic focal points in your garden. Single stemmed, one bloom per plant.
FSU429 50 SEED PKT. $2.75

TEDDY BEAR SUNFLOWER
OP A/2’ 50 days. Dwarf plants are loaded with golden, 6” fluffy, blooms with cuddly appeal. Basal branching plants for borders, beds and as a focal point in containers.
FSU330 50 SEED PKT. $2.75

SWEET PEAS
Lathyrus odoratus Annuals. English gardeners take pride in producing fragrant armfuls of sweet peas. Their secret: sow seed in pots in October and hold in a cold frame during the winter. Pinch plants back when 4” high to promote side growth and transplant in spring. Pick regularly to encourage continued bloom. Sweet peas are poisonous if eaten.

EARLY MAMMOTH MIX
A/6’ Outstanding, large, ruffled, sweetly fragrant blossoms. Five to six blooms are borne on long stems for easy cutting. Wide color range includes shades of salmon, pink, rose, blue, lilac and white. Provide vines a trellis or other support. A longtime favorite of commercial growers because they easily form shapely bouquets. Blooms begin early and well into summer
FSP312 50 SEED PKT. $2.45 1 OZ $6.95
INCENSE SWEET PEA MIX
Lathyrus odoratus A/5’ The most fragrant selections from four different Sweet Pea varieties deliver a powerful alluring fragrance and stunning appearance. Long stemmed large blooms with many ruffles and picotees are ideal for cutting. Some vines are heat resistant, some are extremely early bloomers.
FSP213 50 SEED PKT. $2.65 1 OZ $7.95

OLD SPICE SWEET PEA
Lathyrus odoratus A/8’ A delightful mixture of old time varieties, some hundreds of years old, with small florets. Excellent color range and fragrance. Most heat tolerant variety. An aromatic bouquet enlivens any room of the house.
FSP 195 50 SEED PKT. $2.45 1 OZ $6.95

HIGH SCENT
Lathyrus odoratus A/6’ The ultimate in rich sweet pea fragrance. Long stemmed, cream colored blooms are large, frilled, and softly edged in blue. A delicious bouquet alone or mixed with other sweet peas.
FSP303 40 SEED PKT. $2.65

KNEE-HI SWEET PEA
Lathyrus odoratus A/30” Clear multi colored flowers spill over the top of containers or cascade over the edge of hanging baskets. 12” stems make this wonderful for cutting. Early and profuse bloomer.
FSP311 40 SEED PKT. $2.65

ZINNIAS
Zinnia spp. Drought tolerant, best watered at soil level to prevent diseases and mildew.

BENARY GIANT ZINNIA MIX
Zinnia elegans A/3’ Formerly Blue Point Mix. Tall zinnias, with giant dahlia-flowered blooms. Densely petaled 6” flowers in shades of pink, crimson, carmine, lavender, white, yellow, orange and red. This vigorous variety holds up well.
FZN203 50 SEED PKT.$2.95

CALIFORNIA GIANTS VIOLET QUEEN
Zinnia elegans A/3’ Glowing purple flowers are beautiful and like most zinnias will be covered with butterflies. Same characteristics as California Giants Mixed.
FZN321 50 SEED PKT. $2.45

CALIFORNIA GIANTS MIXED COLORS
Zinnia elegans A/3’ Heirloom. Introduced in 1924 by Bodger Seed, selected from a single plant with extra large flowers. We offer a mixture of separately produced colors of giant 5”-6” dahlia type blooms, small centers with many blooms showing a lovely two-tone effect.
FZN301 50 SEED PKT. $2.45

CUT AND COME AGAIN ZINNIA
Zinnia pumila. A/2’ The 2 1/2” fully double flowers are borne on strong stems. Colors are canary yellow, rose pink, salmon, scarlet, white and tangerine. Blooms until frost.
FZN207 50 SEED PKT. $2.25 7 GM $4.95

‘DOUBLE FIRE ZAHARA’ ZINNIA
Zinnia elegans Hybrid A/14” All America Selection 2010 Stunning 2.5” red/orange blooms dramatically cover these 14” wide plants. Over mature flowers just fold under the new growth. Mildew resistant. Blooms all summer.
FZN307 50 SEED PKT. $2.75

GIANT LIME ZINNIA
Zinnia elegans A/2’ Chartreuse green, semi double 3”-4” flowers. Long stemmed for easy cutting. Stylish in mixed bouquets, much requested. Plant this unusual color in groups of three or in drifts.
FZN197 50 SEED PKT. $2.95

EXQUISITE ZINNIA
Zinnia elegans OP A/3’ Heirloom. Each 4-5” bloom transitions from red to rose to dusty pink. Flowers in ten weeks from sowing, excellent for cutting, plants need 15 to 20” spacing.
FZN319 50 SEED PKT. $2.75 7 GM $5.95

OKLAHOMA ZINNIA MIX
Zinnia elegans A/40” Medium sized, 1.25 to 1.5 inch flowers are double and semi-double. Brilliant colors of golden yellow, pink, salmon, scarlet, and white. Powdery mildew resistant.
FZN200 50 SEED PKT. $2.75 7 GM $5.95

STATE FAIR ZINNIA
Zinnia elegans A/2’ Color mixture. Double 4” Dahlia type flowers are a favorite for cutting. Vibrant shades of red, pink, purple, yellow and orange. Some mildew resistance.
FZN205 100 SEED PKT. $2.25 7 GM $4.95

UTRECHT BLUE WHEAT
Triticum spp. A/4’ Luxurious grass with stunning seed heads. Four rowed with charcoal grey husks and long black awns. Nice long stems allow this fantastic wheat to be used for a multitude of projects.
FEV275 3 GM. PKT. $2.95

WHITE YARROW
Achillea millefolium P/1’ to 2’ Featherly, fern-like leaves grow alternately up the stem to the white flower heads. Blooms in summer. In earlier days referred to as herbal militaris, for its use in stanching the flow of blood from wounds.
FWF224 2 GM. PKT. $2.45 1 OZ. $7.95

KEEP BOUQUETS FRESH
Our zinnia bouquets were dazzling when perfectly fresh but often went quickly downhill. We asked a knowledgeable florist how he handles them for longer vase life. His procedure is simple and works fantastically, not only for zinnias but other cut flowers. Mix a hydrating solution of 1/4 teaspoon citric acid per gallon of water. Put cut flowers in solution immediately upon cutting. Set aside in a cool dark spot to harden off for a couple of hours then arrange in a vase filled with a fresh solution of water and Citric Acid. Bouquets last over 5 days.
**POLINATOR MIXES**

Create a sustainable landscape that attracts pollinators and beneficial insects to your yard and garden. Preserve our native plant heritage as well as providing food sources and habitat for insects, birds and pollinators. These mixes mature into a sustainable landscape that attract beneficials in the first year and continue to do so for years to come. Pollinators not only help home gardens but are needed to pollinate over 100 crops in the US alone with an economic value of $3 billion per year. Learn the importance and benefit of our native pollinators from the Xerces Society -http://www.xerces.org/. Planting directions included with your order.

**SHIPPING APPLIES ON 1/2 LB AND OVER**

**BEE FEED MIXTURE**


**SHIPPING APPLIES**

**WESTERN POLINATOR MIX**

Especially formulated for the western US. Attracts a variety of pollinators to your area. Includes: Baby Blue-Eyes, Bigflower Cinquefoil, Blanket flower, Blue Flax, California Bluebell, California Poppy, Clarkia, Dwarf Godetia, Felabane, Globe Gilia, Golden Aster, Lacy Phacelia, Plains Coreopsis, Prairie Aster, Prairie Coneflower, Rocky Mountain Beeplant, Rocky Mountain Penstemon, Showy Goldeneye, Utah Sweetvetch and Yellow Lupine. 5 oz plants 1000 sq. ft.

**SHIPPING APPLIES**

**MONARCH BUTTERFLY GARDEN MIX**

Urban sprawl, increased herbicide use, loss of agricultural land are all factors contributing to the loss of monarch butterfly habitat. Increase habitat for Monarchs’ by planting this varied mix of flowers. Contains Butterfly Milkweed, Candytuft, Cosmos, Gayfeather, Hoary Vervain, Indian Blanket, Marigold, Mexican Sunflower, Rocket Larkspur, Purple Coneflower, Siberian Wallflower, Smooth Aster, Sulphur Cosmos, Sweet Alyssum and Zinnia. Suited to grow in these regions: Canada, High Plains, Intermountain West, Midwest, Northeast, Northwest, Southeast, Southwest, Texas/Western Oklahoma. 8 oz plants 1000 sq. ft.

**SHIPPING APPLIES**

**WILDFLOWER MIXES**

Plant seed directly in the open where plants are to remain in well prepared soil after all danger of frost is past. In frost free areas, seed may be planted in the Fall. Mix seed with several times its bulk in fine soil and broadcast. Planting may require watering until established. Attract pollinators to your garden using wildflowers. Planting directions will be included with your order.

**SHIPPING APPLIES ON 1/2 LB AND OVER**

**PACIFIC NORTHWEST MIX**

Approximately 20 wildflower varieties with good color assortment: annuals and perennials. Includes varieties such as: Baby Blue Eyes, Bachelor’s Button, Black-Eyed Susan, Blanket Flower, Blue Flax, California Poppy, Chinese Houses, Clarkia, Columbine, Coreopsis, Scarlet Flax, Shasta Daisy, Shirley Poppy.

**SHIPPING APPLIES**

**DRYLAND WILDFLOWER MIX**

A blend of over 20 varieties including: African Daisy, Annual Baby’s Breath, Annual Gaillardia, Black-Eyed Susan, Blue Flax, California Poppy, Catchfly, Plains Coreopsis, , Purple Coneflower, Rocky Mt. Penstemon, Shasta Daisy...

**SHIPPING APPLIES**

**SHADY BLEND**

Suitable for areas receiving a minimum of 4 hours of sun. Contains mostly biennials and perennials. Includes varieties such as: Chinese Houses, Dwarf Bachelor’s Button, Dwarf Double Godetia, Dwarf Summer Forget-Me-Not, Dwarf Toadflax, Foxglove, Johnny Jump-Up.

**SHIPPING APPLIES**

**LOW-GROWING MIXTURE**


**SHIPPING APPLIES**

**NATIVE PERENNIAL MIX**


**SHIPPING APPLIES**
ECOLOGY LAWNS are carefully crafted turf mixtures, combining grass, sweet clovers, wildflowers and herbs. The Northern and Dryland Ecology Lawn Mixes are reminiscent of the old English mixed herbal lawns. The Southland Ecology Lawn Mix is designed to retain that quality with varieties suited for drier climates. The advantages of these lawns over a conventional grass lawn are many. They present an attractive appearance between mowings, the quality of the turf is such that it will not be subject to thatch buildup, and it is both drought and shade tolerant. Suitable for either spring or fall planting in most areas. We want to thank Tom Cook of OSU Horticulture Department for his knowledgeable assistance in developing Nichols Ecology Lawn Mixes.

PLANTING REGIONS FOR NICHOLS ECOLOGY LAWN MIXES

- Region 1 — Cool temperature - mild winters; mild to hot summers: Northern Ecology Lawn Mix.
- Region 2 — Cool arid/semi arid - cold winters, hot dry summers: Dryland Ecology Lawn Mix.
- Region 4 — Transitional Mixture of temperate/semitropical - mild to cold winters, hot humid summers: Southland Ecology Lawn Mix.
- Region 5 — Perennial grass blend not available for this region.

NORTHERN ECOLOGY LAWN

Suites for Regions 1 and 3; Colonial Highland-Bentgrass, Strawberry Clover and Micro Clover, Wild English Daisies, Yarrow, Roman Chamomile and Baby Blue Eyes.

**LEC103** 1/8 LB. SAMPLE $11.75
1 LB./1,000 SQ. FT. $52.95
5 LB./5000 SQ. FT. $197.95

DRYLAND ECOLOGY LAWN

Suites for Regions 2 and 3; Perennial Rye Grass and Fine Fescue, Strawberry Clover and Micro Clover, Wild English Daisies, Yarrow, Roman Chamomile and Baby Blue Eyes.

**LEC102** 1/4 LB. SAMPLE $12.45
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
2 LB./1,000 SQ. FT. $55.95
10 LB./5000 SQ. FT. $207.95

SOUTHLAND ECOLOGY LAWN

Suites for Regions 4 and 6; Improved Turf Type Tall Fescue, Strawberry Clover and DutchWhite Clover, Yarrow, Dwarf California Poppy, Pimpinl, Baby Blue Eyes, Creeping Thymes.

**LEC104** 1/2 LB. SAMPLE $14.45
SHIPPING APPLIES ON 1/2 LB SIZES AND OVER
5 LB./1,000 SQ. FT. $62.95
25 LB./5000 SQ. FT. $224.95

MICRO CLOVER

"Pipolina". Smallest leaf size of any commercial clover. Microclover is tolerant of shade as well as full sun. Forms a healthy turf when planted alone, sown over existing lawns or mixed with grass seed. Deep stoloniferous roots provide drought tolerance and from optimal amounts of nitrogen. Height rarely exceeds 5 to 6”. Seldom flowers and does not require frequent mowing or watering. Stays green throughout the year and is a green solution to growing an attractive lawn. Sowing rate is 1 lb per 1000 sq ft.

WE CAN NOT SHIP MICRO CLOVER TO CANADA.

**LEC107** 1/4 LB. SAMPLE $14.45
1 LB./1,000 SQ. FT. $41.95

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
Herbs & Rare Seeds
NicholsGardenNursery.com
WINE MAKING SUPPLIES

PREMIER CLASSIQUE BY RED STAR
Formerly Montrachet Yeast. Dry all purpose wine yeast; fast-starting, vigorous fermenting strain producing a dry, full bodied red and white wines. Wine has intense color and flavor complexity while preserving tannin content. Not recommended to use to ferment grapes that contain residual sulfur dust. Each packet makes 5 gallons of wine. Commonly used for all fruit wines.

MWB134  3 FOR $2.45   10 FOR $6.75

PREMIER BLANC YEAST BY RED STAR
Formerly Champagne Yeast. Well suited to bottle fermentation along with dry white wine, concentrates and stuck fermentations. Excellent choice to use in making ciders. Moderate fermentation rate with strong finishing characteristics that assure completion to dryness. Each packet makes 5 gallons.

MWB136  3 FOR $2.45   10 FOR $6.75

CAMPDEN TABLETS
Potassium metabisulfite, suppresses wild yeasts and bacteria. Sterilizing agent for wine.

MWB111  20 TABLETS $1.75 100 FOR $5.65

ACID BLEND
Blend of natural fruit acids. 1 oz is enough for 30 gallons of wine.

MWB154  2 OZ. $3.25

CITRIC ACID
Supplemental acid keeps fruit from browning.

MWB113  2 OZ. $2.75 8 OZ. $11.95

GRAPE TANNIN
Gives bland fruit wines added flavor.

MWB128  1 OZ. $2.45

PECTIC ENZYME
Removes haze from pectin in fruits.

MWB137  1 OZ. $2.75

ONE STEP CLEANSER
Excellent oxygen based cleanser. Requires two minutes of contact time, no rinsing required! Makes 5 gallons.

MWB167  2.5 OZ $3.25

SODIUM METABISULPHITE
Makes a sterilizing solution without boiling water.

MWB142  2 OZ. $1.95

WINE CLARIFIER
Clearing agent for wines.

MWB145  5 GRAMS $2.75

WINE STABILIZER POTASSIUM SORBATE
Prevents refermentation of finished wines.

MWB149  1 OZ. $1.95

YEAST ENERGIZER
Boosts fermentation when slow, 1 oz for 15 gallons of wine.

MWB152  1 OZ. $3.45

YEAST NUTRIENT
Speeds up complete fermentation; better finished wine. Enough for 15 gallons of wine.

MWB152  1 OZ. $2.95

BEER MAKING

CORN SUGAR - DEXTROSE
Does not give a “winey” flavor to beer.

MWB118  1 LB. SHIPPING WEIGHT $3.95

COOPERS BEER YEAST
A robust strain of Saccharomyces cerevisiae; gives a rapid, clean fermentation. Produces a balanced flavor profile beer. Strong flocculation produces a nice clear beer. Works at temperatures from 60 to 80F. Makes 5-6 gallons.

MWB101 1 PKT. FOR $1.95

BOTTLE CAPPER
2 handed capper for use with crown caps. Durable, easy to use.

MWB108  1 LB. SHIPPING WEIGHT $22.95

CROWN BOTTLE CAPS
144 caps. Use on beer and soda bottles.

MWB119  2 LB. SHIPPING $6.95

SIPHON HOSE CLAMP SHUT OFF
Clip slips easily on siphon hose, simply press to collapse tube thus shutting the flow of liquid; study plastic lasts a long time.

MWB141 $2.95

HYDROMETER 3 SCALE
Instructions for use included.

MWB160  1 LB. SHIPPING WEIGHT $10.95

HYDROMETER 3 SCALE/ THERMOMETER
Covers all aspects of brewing and winemaking.

MWB144  1 LB. SHIPPING WEIGHT $17.95

VINOMETER
Used to test the alcohol content of wine.

MWB203 $3.95

ROUND SHAPED FERMENTATION LOCK
MWB125 $3.55 EACH 3 FOR $9.85

S-SHAPED FERMENTATION LOCK
MWB126 $3.25 EACH 3 FOR $8.65

NYLON STRAINING BAG
Fine mesh easily strains grapes, berries, etc.

MWB135  14 X 17 IN. $10.95

#8 CORKS
Fit most wine bottles. Size: 44 x 22 mm

MWB116 10 FOR $2.95
2 LB. SHIPPING WEIGHT 100 $25.95

CORKER
Two handled lever corker. Makes corking easier. Works best with #8 corks.

MWB114  2 LB. SHIPPING WEIGHT $25.95

TEST JAR
Holds hydrometer to allow for ease of testing alcohol content, etc.

MWB143 $5.95
NICHOLS HERB TEAS

AFTER DINNER MINT
A fragrant mint medley with other soothing herbs and spices reputed to aid digestion. Soothing mint flavor lingers and refreshes your mouth. Peppermint, spearmint, lime flowers, fennel seed, and ginger.

MTE942 3 OZ. $6.25

LEMON GINGER SPICE
Lemon peel, lemon grass, dried ginger, cinnamon and cardamom Zippy and like a good ginger snap.

MTE959 3 OZ. $6.25

LINDEN OR LIME FLOWER
From Tilia trees and considered the most popular tea 'tisane' in France where a fragrant cup is often enjoyed after dinner.

MTE957 3 OZ. $8.65

RED DRAGON
Hibiscus Flowers, Rose Hips, Lemon Grass, Peppermint, and Orange Peel combine to make a delightful and appealing rose red tea.

MTE927 3 OZ. $6.25

SERENITEA
Soothing and relaxing after a long day. One of our most popular calming teas. Chamomile, peppermint, lavender, lemon balm, lemon grass and a touch of valerian root.

MTE961 3 OZ. $6.25

SPIRIT TEA
It's from another world - Peppermint, Hibiscus Flowers, Rose Hips, Lemon Grass, and Chamomile make this a pleasurable blend.

MTE935 3 OZ. $6.25

SUMMER TEA
Combination of Lemon Balm, Raspberry Leaf, Wild Strawberry Leaves, Nettles, Rose Hips, Alfalfa Leaf, Chamomile and Wild Violet Flowers reminds you of lazy summer days.

MTE938 3 OZ. $6.25

SUMMER SUNSHINE
Golden pink fragrant tea blended especially for an iced summer drink. Serve plain or lightly laced with honey and a sprig of mint. Contains Spearmint, Lemon Grass, Wild Strawberry Leaves, Hibiscus Flowers, Orange Peel and Orange Petals.

MTE937 3 OZ. $6.25

TULSI BASIL TEA
Pleasing tea with a hint of anise. delicios and nourishing. Acclaimed as the queen of teas throughout India.

MTE941 3 OZ. $6.25

SALT FREE BLENDS

Our zesty blends contain the finest ingredients available and contain no additives. Add pizzazz to any dish without using salt. Hand mixed in small batches from freshest herbs and spices. Add extra flavor to vegetables experiment using different blends on baked or roasted veggies.

ANNA LIESE'S CREOLE BLEND
Use with seafood, grilled vegetables and meats. Especially good with sautéed Kale. Add salt to your taste. Ingredients: Paprika, Garlic, Black Pepper, Onion, Cayenne, Oregano and Thyme.

MCO937 2 OZ. $6.25

CURRY POWDER BLEND
Southeastern Indian style; great flavor with little heat. Add salt to your taste.

MCO921 1.5 OZ. $6.25 3.5 OZ. $8.95

CAJUN BLEND
A highly seasoned blend of herbs, spices and peppers for that magical Cajun flavor. Great on seafood, barbecues, or beans & rice.

MCO727 2 OZ. $6.25 4 OZ. $8.95

DILL WEED & GARLIC
Perfectly blended for seasoning food. Makes an excellent savory dip or use as a salad dressing.

MCO729 1.5 OZ. $6.25

FIESTA BLEND
A zesty blend of herbs, spices, chiles and tomato adds a salt free zing to your favorite poultry, salad, and dip recipes. A subtle spicy heat, great on popcorn.

MCO730 2 OZ. $6.25 4 OZ. $8.95

GREEK MEATBALL BLEND
Try this traditional Greek meat dish and you will want to serve it again and again. Makes superb meat loaf too.

MCO733 2 OZ. $7.95

GOULASH BLEND
In the Eastern European tradition, flavor-rich with mushrooms, paprika, herbs and spices. Use to season soups, stews and sauces or simply sprinkle over a baked potato. Full flavored but not hot.

MCO784 4 OZ. $8.95

LEMON PEPPER BLEND
Ideal for those who are limiting the use of salt in their diet. This zesty blend is perfect for fish, poultry, salads and flavored butter. The natural mixture of pepper, herbs and lemon is an ideal flavor enhancer.

MCO754 2 OZ. $6.25 4 OZ. $8.95

MALIBU HERB BLEND
This outstanding, carefully balanced herb blend is especially versatile. We're using for grilled vegetables, dips, fish, and poultry. Delicious in a simple summer salad of chopped tomato and cottage cheese.

MCO775 1 OZ. $6.25

PUMPKIN PIE SPICE
Our own version of Pumpkin Pie Spice. Contains Cinnamon, Ground mace, Ground Cloves, Ground Ginger, Ground Nutmeg and Ground Allspice. Use on cooked squash without making a pie.

MCO758 2 OZ $6.25

Nichols Garden Nursery
1190 Old Salem Rd NE
Albany OR 97321
Phone: 1-800-422-3985
Herbs & Rare Seeds
NicholsGardenNursery.com
NICHOLS' HERB BLENDS
Each of the following herb blends has proportions especially compatible with the types of cooking listed with them. These were popular 60 years ago when N. P. Nichols blended them and they continue to be our best selling herb blends to this day.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Code</th>
<th>Weight</th>
<th>Price</th>
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<tbody>
<tr>
<td>Beef, Roasts</td>
<td>MCO734</td>
<td>1.5 oz.</td>
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<tr>
<td>Pork, Dressings</td>
<td>MCO776</td>
<td>1.5 oz.</td>
<td>$5.25</td>
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<tr>
<td>Poultry</td>
<td>MCO777</td>
<td>1 oz.</td>
<td>$5.25</td>
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<tr>
<td>Pasta Sprinkle</td>
<td>MCO778</td>
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<td>Italian Spaghetti</td>
<td>MCO780</td>
<td>1.5 oz.</td>
<td>$5.25</td>
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<tr>
<td>Fish</td>
<td>MCO781</td>
<td>2 oz.</td>
<td>$5.25</td>
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<tr>
<td>Vegetables</td>
<td>MCO770</td>
<td>2 oz.</td>
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<tr>
<td>Egg</td>
<td>MCO771</td>
<td>1 oz.</td>
<td>$5.25</td>
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<tr>
<td>Pizza</td>
<td>MCO772</td>
<td>1 oz.</td>
<td>$5.25</td>
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<tr>
<td>Fines herbes</td>
<td>MCO773</td>
<td>0.7 oz.</td>
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<tr>
<td>Herbs de Provence</td>
<td>MCO774</td>
<td>1.5 oz.</td>
<td>$5.25</td>
</tr>
</tbody>
</table>

HERBS & SPICES

ANCHO PEPPER GROUND
Used in all kinds of Mexican foods and chili.

APPLE PIE SEASONING
A superb blend of spices.

BAY LEAVES ORGANIC
Soups, stews, sauces, rice dishes.

CARDAMON
Cookies, confectionaries.

CATSUP SPICE
Recipe included. Makes 16 pints.

CHILI POWDER HOT
For those who like it hot.

CHILI POWDER MILD
This is for those who cannot take it too hot.

CHIPOTLE PEPPER GROUND
Fine flavored.

CHINESE “FIVE SPICES” GROUND
A favorite in Chinese cuisine, ground cinnamon, fennel, cloves, star anise, white pepper.

CINNAMON INDONESIAN GROUND
Traditional. Best cinnamon for cooking.

CINNAMON VIETNAMESE
Ground, premium 5% oil, dark color and sweet-flavor. Best cinnamon for baking.

CINNAMON STICKS
Spiced drinks, especially good in spiced cider.

CLOVES WHOLE
Desserts, pickles, stews.

CUMIN SEEDS
Added to other spices, breads.

DILL SEED
Used in green and potato salads, on tomatoes, cottage cheese, corn, cucumbers.

DILL WEED
Use in green and potato salad, baked potatoes, cucumbers.

GROUND DILL SEED
Ground dill perfect for salad dressing.

SWEET FENNELSEED
Sauces, pork, aids digestion.

GARLIC PEPPER
Ingredients: Garlic, salt, black pepper, brown sugar, onion, bell pepper, and parsley. Add to any dish to pep up the flavor.

GARLIC, GRANULATED
Adds garlic flavor to any dish.

GINGER-BAKERS CUT
Crystallized. Fine cut use directly for baking, chutneys or Lavender Ice Cream.

GINGER CHUNKS
Delicate flavor, try dipping in chocolate.

LAVENDER FLOWERS
Food Grade. Use in deserts, sauces, and with fish. Use to make Lavender Ice Cream.

MULLING SPICE
Aromatic. Steep in wine or cider for a delightful winter time drink.

MUSTARD YELLOW
Use in salad dressings, pickles and relishes.

NUTMEG WHOLE
Desserts, sauces, vegetables.

ONION CHIPS DEHYDRATED
Concentrated flavor for all dishes.

PAPRIKA HUNGARIAN
Mild and sweet. For garnishing, stews, goulashes.

PAPRIKA, SMOKED
Ground Paprika smoked with hickory.

PARSLEY FLAKES
Use as you would parsley.

PEPPERCORNS TELICHERRY
Black peppercorns, superior quality.

PEPPER COARSE GROUND
Full flavor, no grinding.
CRACKED PEPPERCORN
Full flavored. Pepper grinder not necessary
MCO731 4 OZ. $5.95

FOUR COLOR BLEND PEPPER
Adds a unique flavor whenever a spicy pepper accent is required.
MCO731 3.5 OZ. $6.95

PICKLING SPICES
Thirteen spices combine to make one of the finest blends for pickling.
MCO749 3.5 OZ. $4.95

SAUSAGE SEASONING COUNTRY
An old New England recipe for pork, beef, poultry or a meat substitute.
MCO739 3 OZ. $6.75

SAUSAGE SEASONING ITALIAN
Made with authentic Italian herbs and spices.
Prepares up to 10 lb. Recipe included.
MCO740 3 OZ. $6.75

DRIED HERBS
We love using fresh herbs, but carefully dried, whole leaf herbs, such as ours, are essential in your kitchen.

BASIL SWEET
Pasta, breads, pesto, etc.
MCO704 1.25 OZ. $4.95

OREGANO
Meat, fish, stews, etc.
MCO744 1 OZ. $4.75

ROSEMARY
All dishes, poultry
MCO751 1.5 OZ. $4.95

SAGE
Most dishes, poultry
MCO753 1 OZ. $4.95

TARRAGON, FRENCH
Most dishes
MCO761 1 OZ. $6.95

THYME
An culinary essential herb
MCO762 2 OZ. $4.95

BASIC HERB COOKERY
is written by Rose Marie Nichols McGee and her father N.P. Nichols. Whether looking for ways to use tender young basil leaves just picked from the garden or learning to cook with herbs for the first time, you will find inspiration and exciting recipes in Basic Herb Cookery. Explore the superb flavor and aroma of culinary herbs bring to food. Contains 45 years of recipes from our family, the Nichols Garden Nursery Catalog and Plant Day Celebrations.
SALE PRICE $5.95

CLEAR JEL
CLEAR JEL®
Modified cornstarch that maintains consistency after canning. Used for pies, sauces, canned fruit pies and desserts. Recipe sheet enclosed. 1 lb makes up to 12 fruit pies. 4 cups in a 1 lb. bag.
MCO802 1 LB. SHIPPING WEIGHT 1 LB. $7.95
5 LB. SHIPPING WEIGHT 5 LB. $33.95

CLEAR JEL INSTANT
Freeze stable. Sets up to full thickness in 10 minutes or less. Recipes included.
MCO803 1 LB. SHIPPING WEIGHT 1 LB. $7.95
5 LB. SHIPPING WEIGHT 5 LB. $34.95

SOURDOUGH
PIONEER SOURDOUGH STARTER
This is the same kind of starter used by early Oregon pioneers, in the 1850’s. This starter was taken to the Alaska Gold Rush of 1898 and became the basis of the legendary sourdough starters of that country. The more you use it and keep renewing it, the better it becomes. Adding different flours adds to the complexity of the starter. Directions for starting included as well as recipes.
MCO809 4 OZ. JAR $9.65

FRENCH SOURDOUGH STARTER
Starter used in making those delicious crusty loaves of French Sourdough breads that everyone loves to eat. This starter makes hotcakes light as a feather, and biscuits that melt in your mouth. Directions included.
MCO808 4 OZ. JAR $9.65

BAKING YEAST
Fresh dried Red Star Yeast with tremendous leavening power. For the lightest bread, punch the dough down twice instead of the traditional once. If you were to buy this much yeast in the usual small packets, it would cost you a lot more. 2 lbs of Baker’s Yeast comes to you in a vacuum sealed bag to ensure freshness. Once opened store in refrigerator for optimum shelf life.
MCO800 5.5 OZ. JAR $5.25
2 LB. SHIPPING WEIGHT 2 LB. BAG $18.95

POMONA’S PECTIN
Make delicious jams and jellies, cooked or uncooked, using any amount of honey, sugar, artificial sweetener or no sugar, just pure fruit. Contains a separate packet of monocalcium phosphate for low calcium fruits. Directions and recipes included. 1 oz box makes about 20 cups of jam. Vegetarian.
MCO807 1 BOX $5.95 3 FOR $16.75

GIFT CERTIFICATES
Available at any time of year
Any amount
Sent to you or to the person designated
Can be sent via e-mail or First Class
ORDER YOUR GIFT CERTIFICATE
Online: NicholsGardenNursery.com
**ESSENTIAL OILS**

Essential oils are distilled from leaves, twigs, seeds, flowers and roots of plants and trees. Those designated Food Grade are used in cooking and baking as well as for aromatherapy, massage oils, soaps, candles etc.

**ANISE-FOOD GRADE**
Desserts especially cakes and cookies.

**CITRONELLA OIL**
Pleasing scent. Natural insect repellent.

**CINNAMON-FOOD GRADE**
Use in baking, flavor teas, flavored toothpicks.

**CLOVE BUD**
Traditional toothache remedy.

**DILL-FOOD GRADE**
Add to salads, potato salad.

**EUCALYPTUS OIL**
Inhale to help clear sinuses.

**NORTHWEST LAVENDER-FOOD GRADE**
Nearly identical to the English Norfolk Lavender. Grown and processed in Oregon.

**LEMON-FOOD GRADE**
Adds zest to cooking, desserts and crafts.

**LAVENDER FRENCH-FOOD GRADE**
Helps nervous tension, depression. Fragrant.

**ORANGE - FOOD GRADE**
Sweet fragrance, add to detergent to gently remove stubborn grease or grime from any surface.

**ROSEMARY OIL**
Fresh woody scent. Antibacterial.

**TANGERINE OIL**
Use in aromatherapy with a calming effect.

**AUSTRALIA TEA TREE OIL**
Used as a topical antiseptic. stimulates energy.

**FRAGRANCE OILS**
Perfume Oils are single note synthetic fragrances, manufactured from natural aroma chemicals and synthetic aromatics. Use for soaps, perfumes, candles etc.

**BERGAMOT**

**CARNATION**

**GARDENIA**

**JASMINE**

**ROSE**

**EYEDROPPERS**
Medium - Screw on cap fits 1/2 oz. bottle.
Large Screw on cap fits 2 oz. bottles

**NICHOLS NATURAL FRESHENER**
Create a relaxing, aromatic, natural environment. Use anywhere in the home to refresh your living space. Lavender and rose are both traditional scents and have been used for centuries to sweeten the air. Both come in a very attractive cobalt blue, plastic sprayer which emits a fine mist. Makes a wonderful body mist as well.

**ROSE SCENT**

**LAVENDER SCENT**

**HERBAL NAIL FUNGUS SOAK**
Made from antifungal herbs that work on many kinds of nail fungus on both fingers and toes, as well as on athlete’s foot. It’s easy to use – you simply soak for 3 minutes daily, until the nail grows out New, healthy nail growth should begin to show in about 3-4 weeks. One box is enough for several weeks. Once mixed store in refrigerator. Easy to use, and it works! Guaranteed.

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<table>
<thead>
<tr>
<th>How Many</th>
<th>Product Code</th>
<th>Packet Size</th>
<th>Product Name</th>
<th>Price</th>
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We accept checks, money orders, all major credit cards

Card Number: ________________
Exp. Date ___________ Security Code ___________

Name: ____________________________
Shipping address: ____________________________
City: ___________ State: ___________ Zip Code: ___________

Telephone ( )

Total of Order
5% Discount on Orders $150 and over
Shipping weight for items 1/2 lb and over. Shipping weight x $2.50

Subtotal
Handling $4.95
Total of my Nichols Order

Office Hours: 10 am to 4 pm
Monday thru Saturday
Phone: 1-800-422-3985