CHARLOTTE SEED LIBRARY CATALOG 2018

All seeds are open-pollinated heirloom varieties, organically grown. Descriptions drawn from High Mowing Seeds Catalog.

BEANS

**Bush Bean: Dragon Langerie**
Unique purple-streaked white 6-8” flat pods, also known as Dragon’s Tongue. Streaks fade when cooked. Versatile variety with super flavor and crispness as fresh snap bean, and also great as shelled or dry.

**Dry Bush Bean: Jacob’s Cattle**
Full-flavored dry bean excellent for long cooking; holds its shape and has rich aroma. Red and white speckled. Legend is that it was a gift from Maine’s Passamaquoddy Native Americans to Joseph Clark, the first white child born in Lubec, Maine.

**Dry Pole Bean: Rattlesnake**
Exceptional flavor dry, shelled or fresh. 10’ tall vines with 8” pods. Picked fresh, beans are round and dark green with unusual purple streaks that fade when cooked. Shelled beans are beige, with rattlesnake streaks when fully dry.

**Pole Bean: Kentucky Wonder**
Unbeatable productivity, consistency and flavor. Introduced in Kentucky just prior to the Civil War, this classic variety has proved its excellence over many generations. Stringless 7-9” pods, solid and meaty with great flavor fresh or dry.

BEETS

**Detroit Dark Red**
Well known for high quality 3” roots with strong tops. Excellent for eating fresh or canning; store well over winter. First developed in Ontario and released by D.M. Ferry & Co. in 1892.

BROCCOLI

**De Cicco**
A traditional Italian variety known for tender stalks and mild flavor. 3-4” bluish-green main heads followed by a large yield of side-shoots over time.
CARROT

**Red-Cored Chantenay**
Sweet, old-fashioned flavor 6” carrot with wide shoulders, tapered root and blunt tip with red core. Thrives in heavy soils. Great variety for soups, freezing, canning and storage. Introduced in France in the late 1800s and quickly became the processing industry standard.

CHARD

**Fordhook Giant (white stem)**
Broad white stems and midribs contrast with deep green, savoyed leaves. Excellent flavor and appearance. Large, high-yield plants.

**Ruby/Rhubarb Red (red stem)**
Narrow crimson red stems and bright green savoyed leaves. Perfect for microgreens or baby leaf production because stem and leaf veins color early.

CORN

**Tom Thumb Popcorn**
3-4” ears of yellow popcorn; 1-2 ears per dwarf 3’ plant. Extra-early producer which succeeds even in cold climates. Pops well with a slightly denser texture than commercial popcorn; also fun for decoration. Improved by E. Meader at University of New Hampshire.

CUCUMBER

**Lemon (round yellow)**
Specialty variety prized by chefs for its delicate flavor and crunchy bite. 3” round fruits turn from pale greenish yellow to lemon yellow. Easy to grow; does well in short seasons; great for large containers.

**Suyo Long**
Long Asian burpless cucumber with sweet flavor and crisp texture. Great fresh or pickling or cooking. 15” fruits are spiny when young, becoming smoother at peak maturity; tend to curl on one end so trellis vines for straight fruit. Widely adapted and heat tolerant.
EGGPLANT

**Diamond (globe)**
Stands out as a very prolific early producer. Attractive dark purple 6-8” classic globe fruit hangs in clusters for easy picking. Mild flavor with no bitterness and a fine, creamy texture.

**Ping Tung (long)**
Easy to grow long slender Asian eggplant with tender magenta skin. No peeling required. Productive plants yield up to 20 1-2” wide fruits each and are vigorous and stress tolerant. Stake plants for straight fruit.

KALE

**Curly Roja**
Densely frilled leaf edges, stunning purple-sage color, with deep purple stems. Holds well after harvest. Beautiful 16-18” plants do best in fertile conditions; cold hardy.

LETTUCE

**Freckles (red-spotted romaine)**
For baby greens or full-size heads, this is an unusual attractive bright green upright romaine with crimson splashes. Crisp texture; heat tolerant.

MELON

**Emerald Gem**
Classic muskmelon flavor, considered by W. Atlee Burpee “luscious beyond description”. Prized sweet juicy orange flesh with a rich, musky flavor and spicy cinnamon aroma. A heavy producer of 2-3 lb fruits with dark green, slightly netted skin. Short harvest window; collect melons when skin becomes netted and fruits slip from the vine. Also known as Netted Gem.

PEPPER

**Corno di Toro (sweet/hot)**
Highly attractive scarlet Italian-type fruits versatile and great for eating raw, stuffed, grilled or as traditionally fried in olive oil and sprinkled with parmesan. 6-8” narrow fruits, often ending with the signature curved bull horn, quickly turn gold and then a beautiful deep crimson color with sweet, full-bodied flavor when fully ripe. Plants are vigorous with a strong upright habit.
PUMPKIN

**New England Pie**
Classic pie pumpkin with dry, stringless flesh and superior thick consistency in pies. Attractive 4-6 lb bruits have dark orange skin with light ribbing and well attached handles. Delicious flesh is not quite as sweet as Baby Pam but has even better texture. Stores well.

RADISH

**D’avignon**
The traditional French breakfast radish with rose-pink roots tipped with white, and mild flavor. 3-4” long. Vigorous and fast growing, performing best in rich soil. Excellent spring and fall crops. Originally from the south of France where they are traditionally eaten fresh with butter.

SPINACH

**Bloomsdale Longstanding**
Very cold hardy dark green leaves with heavily savoyed texture. For early spring and fall; good cold soil emergence but a tendency to bolt in the heat. Performs well in winter greenhouses or overwintered outdoors under mulch. David Landreth developed the original Bloomsdale spinach in the 1800s.

SQUASH

**Costata Romanesco Zucchini**
Unique slightly nutty flavor and exceptional texture; Italian heirloom with tender, gray-green skin and prominent ribbing that give this variety a distinctive appearance. Great picked at 6” or smaller and fried whole with the flower still attached.

**Crown Pumpkin Squash**
6-10 lb delicious eating pumpkin with hard blue-gray skin and rich orange flesh. Superb sweet and nutty flavor. Once part of the Koanga Gardens collection of heritage seeds in New Zealand.

**Yellow Crookneck Summer Squash**
Prolific tender lemon-yellow fruits with a signature bent neck. Best harvested at 5-6” long or smaller for best flavor and texture.
**TOMATO**

**Amish Paste**
Bright red, heart-shaped fruits with meaty, juicy texture; 8-12 oz each; very few seeds. The classic paste tomato, --flavorful and juicy enough for slicing, with great meatiness for cooking down. Sweeter than other paste tomatoes. Indeterminate growth habit.

**Brandywine Red**
Big, beautiful 16 oz fruits that first brought recognition to the term heirloom. Well known and loved for its perfect flavor balance of sugars and acids. Delicious, deep rose-scarlet flesh is smooth and incredibly juicy. Pick just before ripe to avoid cracking. Indeterminate growth habit.

**Brandywine Yellow**
Sweet, rich-tasting heirloom. Similar flavor, appearance and plant habit to the famous Brandywine, but with large (16 oz) gold fruits. Golden flesh is smooth, juicy and delectable with relatively low acids. Pick just before ripe to avoid cracking.

**Cherokee Purple**
Large beefsteak fruits with mauve-purple skin, green shoulders and red flesh; 12-16 oz each. The most popular of the “black” tomatoes for it outstanding flavor and texture. Believed to trace back over 100 years to the Cherokee Nation of Native Americans.

**Red Pear**
Prolific yields of bright red, perfectly pear-shaped fruits; <1 oz each. Firm, sweet tomatoes that pop in your mouth. Vigorous, prolific, indeterminate plants produce abundantly right up until frost.

**Yellow Pear**
Sweet, tangy yellow pear-shaped fruits; <1 oz each. Similar in shape and size to Red Pear, with slightly tarter flavor. Thick skin resists cracking. Indeterminate growth habit.

**WATERMELON**

**Klondike Blue**
The perfect picnic melon, with exceptional sweet flavor; 10-25 lb each; average 10” long. Vigorous, high performance 1900s heirloom with green striped rind and bright red, sweet flesh with high sugar content. Resists sunburn and disease.