

Type	Variety	Grower	Harvest	Unique I.D	Notes/Description	Days to Maturity
<i>NOTE: Light red highlight are varieties that Dan Jason says do not need close conservation, seeds shaded in gray are those we are committed to preserving</i>						
BEAN						
Bush, Dry	Aztec Red Kidney	Ross Mountain Farm	2016	1.31	Beautiful, rare, heirloom kidney bean. Very dark purple-red. Great in soups and chili. Plants can produce larger than average beans.	90-105 days (dry)
Bush, Dry	Black Turtle	A Rocha		1.06	Dense, meaty texture when consumed. A great antioxidant. Grows virtually anywhere.	80-90 days
Bush, Dry	Flo's Favorite Kidney	A Rocha/ Ross Mountain Farm/ Edible Earth Seeds/VSL Member	2014/2016	1.15	We can't find any details about this bean, so if you grow it this year, let us know how you liked it!	Unknown
Bush, Dry	Gaicho	Dan Jason	2012	1.11	Vibrant gold-brown seed. Argentinian origin. Matures early. Productive.	85 days (dry)
Bush, Dry	Hutterite Soup	Rebecca Jehn/ Laura Sampson	2012/2016	1.13	Very productive. Purple eye; buttery quality when cooked.	70-80 days (dry)
Bush, Dry	Ireland Creek Annie	A Rocha/ Cindy MacDonald	?/2016	1.14	Stocky 24" plants produce abundantly and reliably. Superb flavour, makes its own thick sauce when stewed.	70-75 days
Bush, Dry	Kennearly Yellow Eye	Elizabeth Chow	2016	1.22	Great for soups or creamy sauce; Plump, cream, oval, medium-sized beans with a yellow eye. Great yields and easy to shell. Excellent as a baked bean and in winter soups.	90 days
Bush, Dry	Kintoki	Edible Earth Seeds	2013	1.37	A type of japanese kidney bean, use in sweeter applications like azuki beans.	81-90 days
Bush, Dry	Limelight	Dan Jason	2012	1.17	Productive and easy to grow. Used as both shell and dry bean. Similar in appearance and flavour to Lima beans. Rare variety.	85 days (dry)
Bush, Dry	Norwegian	Rebecca Jehn	2014/15	1.20	Bushy plants. Brown mid-sized beans. Used in stews and navy bean dishes. Can be used as a green bean if picked young.	75 days
Bush, Dry	Refugee			1.38	A very old bean believed to have been brought to England by French Huguenots. This bean was also canned commercially in the early 1900s in Ontario. The 1908 McKenzie Seed catalogue states that the Refugee bean is "An immense producer and valuable for pickling." The green pods are striped and contain small pinkish beige seed mottled with black. Some dark seed among the others is normal. A very productive and early bush bean. Can be used as a very tasty snap bean when young or as a dried bean. Very dependable and disease resistant. One of the most productive beans available.	80 days (dry)
Bush, Dry	Ruckle		2016	1.34	Mild, sweet, white kidney bean for soup and baking. Salt Spring Island heirloom originally from Gwen Ruckle. Very early and productive.	Unknown
Bush, Dry	Tiger Eye (or Pepe de Zapallo)	Ross Mountain Farm/ Square Root Farm	2016	1.29	Beautiful, dry, kidney type bush bean has a gold ochre background with maroon swirls. Originally cultivated in Chile.	70-80 days
Bush, Dry & Fresh	Flambo	Saanich Organics		1.28	Matures pretty fast. This plant prolifically produces striking, large mottled fluorescent pink pods. Can be eaten fresh, or makes plump cranberry-type dry beans.	75-80 days
Bush, Dry & Fresh	Tanya's Pink Pod	Dan Jason	2011	1.27	Good as snap or dry bean. Large, flat pods. Striking iridescent pink colour. Discovered and selected on Salt Spring Island.	55-60 days
Bush, Fresh	Beurre de Rocquencourt	Rebecca Jehn	2013	1.04	Yields early, bright waxy-yellow in colour. Cook with the pod.	50 days
Bush, Fresh	Blue Jay	Dan Jason/Laura Sampson	2016/2017	1.01	Early snap bush bean. Excellent flavour and production. Seed makes good cooked bean. Rare heirloom, brought back into production by Bob Wildfong of Seeds of Diversity. Our original seed from Dan Jason in 2012.	55 days
Bush, Fresh	Carson	Dan Jason		1.07	Yellow wax-type bean. High yield and good flavour. Slender 5" pods. Disease resistant.	56 days
Bush, Fresh	Caruso	Dan Jason		1.05	High yielding, prolific mid-season bean. Grows in a sunny sheltered place. 17-19cm in length fully grown.	Unknown
Bush, Fresh	Dragon Tongue	A Rocha	2015	1.30	Can be eaten whole and raw when immature. Can be shelled and used as a dry bean when matured. Compact high yielding plants.	60-65 days
Bush, Fresh	Green Bush (aka "Jade")	West Coast Seeds	Packed 2012	1.45		
Bush, Fresh	Honeywax.	Dan Jason	2012	1.12	Yellow bush variety. Very productive, 5" long, straight, pale yellow snap beans. Good flavour.	Unknown
Bush, Fresh	Lynx	Dan Jason	2015	1.18	Green filet bush bean. Dark green, stringless, 5" pods. Excellent flavour. Compact, upright plant.	55 days

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Bush, Fresh	Maxibel	BC Eco Seed Co-op/ Saanich Organics	2016	1.19	Pencil thin pods grow up to 7" long. Large yield in short time frame. Mouthwateringly delicious.	55-60 days
Bush, Fresh	Pencil Pod Black Wax	PNW Seeds	unknown	1.43		
Bush, Fresh	Provider	Rebecca Jehn/Matthew Kemshaw	?/2016	1.39	Sets early but has a long harvest. Plants are tolerant to powdery mildew. Firm, crisp and sweet pods are perfect for canning.	55 days
Bush, Fresh	Royal Burgundy	BC Eco Seed Co-op/ Saanich Organics/PNW Seeds	2015	1.23	Long harvest. Dark purple pods turn green when cooked.	60 days
Bush, Fresh	Royalty Purple Pod	Rebecca Jehn	2015	1.24	Purple, slightly flat, 6" pods turn green when cooked. Developed by well-known plant breeder Elwyn Meader.	55 days
Bush, Fresh	Tendergreen	PNW Seeds/Aimers Organics	?/2011/pkg 2013	1.42		
Fava	Approvecho	BC Eco Seed Co-op/ Glorious Organics	2015	1.10	Giant plants that yield heavily with pods containing 4 big seeds each. Young leaves and shoots also makes delicious salad.	110 days (spring sown)
Pole, Dry	Karin's Pinto			1.36	Pinto beans are native to Mexico and are used in a many traditional dishes from this region, such as refried beans. Pinto bean plants are a half-runner type which produces 20 inch plants with light tan seeds and brown speckles. Pods are usually 4 inches long with 3-4 beans inside. As they original from subtropical areas the can be sensitive to cold and will grow best in sandy but fertile loam. Beans can be harvested sooner and eaten as a green snap bean.	Unknown
Pole, Dry	King of the Early	Nash's Organic Farm	2013	1.16	Easy to grow and high yielding. Robust flavour, swell enormously when soaked.	85 days
Pole, Dry	O'Driscoll	Green Arrow Farm/ Deanna Pfeifer	2015/2016	1.21	Very tolerant of cool weather and early maturing. flavour is rich with a texture almost like new potatoes.	60 days (fresh) 90 days (dry)
Pole, Dry & Fresh	Cherokee Trail of Tears	Dan Jason/VSL Member Irene Rodriguez		1.08	Green 6-inch pods with purple overlay. Good for snap beans and dry beans. Carried by Cherokee people on tragic forced winter march from the Smoky Mountains to Oklahoma in 1838.	80 days (fresh)
Pole, Dry & Fresh	Lazy Housewife	Scott	2017	1.48	Vigorous pole beans growin to 8' or more. Stays fresh for a long time on the vine.	
Pole, Fresh	Blue Lake Pole	Powell River Seed Savers	2014	1.47		
Pole, Fresh	Fortex	Rebecca Jehn/ Laura Sampson	?/2016	1.09	Stringless French pole bean. Extra-long round green pods. Early and very productive. Needs trellising.	60-70 days
Pole, Fresh	Goldmarie Romano	Rebecca Jehn/ Deanna Pfeifer	2014/2016	1.40	Romano pole bean. Yellow, tender and sweet flavour. Long, flat pods. Very prolific. Needs trellising.	75 days
Pole, Fresh	Hilda Romano	Deanna Pfeifer	2016	1.33	An Italian variety of flat podded, stringless, green bean. Matures early and will produce all summer if kept picked.	60 days
Pole, Fresh	Kentucky Wonder			1.02	Climbing habit. Prolific.	65 days
Pole, Fresh	Mary's Beans	Deanna	2017	1.41	Bean came over from Italy over 100 years ago! Passed on from generation to gerneation in Deanna's family.	Unknown
Pole, Fresh?	Frank's Father's	VSL MEMBER	2016	1.46	Sourced from Elizabeth Chow's grandmother who grew them for years in the Okanagan and Elizabeth brought them to Esquimalt where they were also successful. Beans produced into November and are not stringy even when large.	Unknown
Runner, Fresh	Scarlet Runner	Rebecca Jehn/Simone Richard/Charis Burke/Kris Olson	?/2015/2016	1.26	Tasty edible red flowers. Young pods before beans truly develop can be eaten raw but don't eat raw beans. Quick-growing vines.	65 days
CUCURBITS (SQUASH & CUCUMBERS)						
Cucumber	Lillie Mae	Seeds of the Revolution	2014	9.03	Small, fresh eating variety. Pick when size of pickling cuke. Seed brought from Southwest US and adapted to PNW for a decade.	Unknown
Pumpkin	Sugar Pie Pumpkin	Rebecca Jehn	2015	9.02	This is the classic pumpkin for using in pie and other recipes. Fruits are small but have smooth and sweet flesh. Plants produce a few pumpkins per vine.	100-110 days
Squash	Butternut	VSL member	2016	9.04	Winter squash	
Squash - Patty Pan (aka Scallopini)	Benning's Green Tint	Robin Sturley/ Green Arrow Farm/VSL Member	2014/2015	9.01	Plant produces pale green (almost white) patty-pan squash which are good for eating raw or cooked. This variety from 1914 is tolerant of varied soil, water, and temperature conditions and grows tall instead of sprawling. Mature fruits can be carved into bowls and dishes.	65 days
FLOWER (NON-NATIVE)						

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Bachelor's Button	Mixed	Dan Jason	2014	3.01	Easy to grow. Comes in blue, pink, wine-red and white. Can produce an outstanding supply of cut flowers 1-1/2 inches in diameter.	75-90 days
Calendula	Field Marigold			3.03	Yellow flowers. Less useful medicinally than orange varieties.	
Calendula	Mixed			3.04	Blend of different varieties.	50-60 days
Calendula	Simple Orange			3.05	Orange flowers. Use petals in salads or teas; as an antiseptic, dye for hair or wool, anti-inflammatory.	
Cosmo	Mixed	Scott Tregear	2017	3.20		
Cosmo	Orange			3.06	Cosmos are easy to grow and attract bees and other pollinators. These bright orange flowers will add vibrancy to your garden patch!	75-90 days
Cosmo	Rubenza	Dan Jason/Laura Sampson	?/2017	3.07	Dark, rich, luscious colour. Grows to 30 inches. 7 to 10 days vase life.	75-90 days
Foxglove	Classic Pink	Scott Tregear	2016/2017	3.19	A volunteer on Scott's property. Sprinkle lightly on the surface when sowing - do not cover!	135-150 days
Hollyhock	Hollyhock Lane	Michelle Smith	2014	3.08	Hollyhocks originated in China, but were imported to English gardens around the 15th century. They are an old garden favorite, with a long blooming season. Usually considered a short-lived perennial in Zones 3-8, but may live for several years if stalks are cut off at their bases after the flowers fade. Blooms start near the base of the stem and move upward so that 1-1/2 to 2 feet of each stem is covered with bloom throughout the season. They are also edible!	
Marigold	Tangerine Gem			3.16	7" high, yellow and orange flowers. Great for window boxes, borders.	60-65 days
Phacelia	Phacelia	UBC Farm	2016	3.09	Great for bees!	
Poppy	Mixed	Jesse Howardson	2013	3.11		
Poppy	Pink Poppy	Scott Tregear	2017	3.18		
Poppy	Red Bread	Raven Ransom		3.10	Red poppy similar to the California Poppy.	
Sunflower	Mammoth	Scott Tregear	2016	3.13	Very large heads that produce nice seeds for eating.	
Sweet Peas	"Dusty Rose"	Scott Tregear	2016	3.15		
GRAINS						
Amaranth	4-Star Explorers Mix	Dan Jason		12.03	Amaranth is a warm climate grain crop that should be planted out the same time as corn. It has a high protein content and is gluten free, making it a great grain for vegetarians or those with gluten sensitivities. Grains are harvested in the fall by saking seed heads into a bucket. They can be cooked in hot water like rice, or dried then milled into flour. Even the leaves are edible too! Plants are purple/burgundy coloured with varied coloured seeds.	Sources aren't clear, but appears to be between 90 and 150 days
Amaranth	Black-seeded Purple	Dan Jason		12.01	A deep burgundy plant that produces black seeds. This variety may be better for harvesting the leaves or leaving for the birds as black amaranth seeds tend to remain gritty even when cooked.	Sources aren't clear, but appears to be between 90 and 150 days
Quinoa	High Yield			12.02	Colourful seed heads. High calcium, high protein, gluten free. Sow in late April-May.	sources suggest 100 days
HERB						
Anise	Anise	VSL Member?	2015	4.08		
Anise Hyssop	Anise Hyssop	Elodie Roger	2015	4.05	Neither a true anise or hyssop, this plant is also known as Licorice Mint and is a part of the mint family. It is native to the prairie provinces and part of Ontario, and was used by First Nation peoples in various medicinal applications. It makes for a nice ornamental plant, but leaves can be used for teas to help with sore throats and are a nice addition to salads.	
Chamomile	German Chamomile	Scott Tregear	2016	4.11	Flowers make for a lovely, calming, herbal tea.	
Cilantro	Cilantro	Unknown/Donation from passer by	2016/2017	4.07	Used in Mexican, Indian, North African, Middle Eastern, Vietnamese, Thai, and Chinese cuisines, this herb makes a fabulous addition to the kitchen garden. Leaves can be used fresh or frozen, while seeds make the dried spice known as coriander. Bees love the flowers, and if sheltered this plant can overwinter!	
Cilantro	Santo	Unknown/West Coast Seeds	Unknown	4.01	Great for leaf production.	

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Fennel	Selma Fino (bulb)	Scott Tregear	2015	19.01	Excellent anise-like flavour that mellows with cooking. Tops can be used as fresh herb, adding a very mellow fennel seed flavour to dishes and salads.	80 days
Lemon Balm	Lemon Balm	Elodie Roger	2014	4.06	As the names suggests, this herb in the mint family has a nice lemony flavour that can enhance salads or be used to flavour other dishes/beverages. Known to have some medicinal properties, Lemon Balm can be made into a tincture or brewed as a tea. This plant is easy to grow but also can take over your plot!	
Parsley	Dark		?/2016	4.04	Plants have dark green, flat, deeply cut leaves and sturdy upright stems. Use this rich flavoured variety in salads, cooking, or dry for using later! Easy to grow and matures in 80 days.	
Parsley	Italian Parsley	?/Scott Tregear		4.03	Plants have flat, vibrant green, fringed leaves (not to be confused with cilantro!). This variety also has a deep flavour but works well as a natural breath freshener. It's great as a companion plant for flowers (such as pansies) and fits nicely in small or container gardens. Grows quickly and tolerates both heat and frost well!	
Toothache Plant	Toothache Plant	Elodie Roger	2017	4.09		
LETTUCE						
Butterhead	Hilde	BC Eco Seed Co-op/ Stellar Seeds	2015	5.11	Large, vigorous, rapid growing, lime-green butterhead. Thick, tender and delicious with great aftertaste.	Unknown
Butterhead	Marvel of the Four Seasons	Scott Tregear	2014	5.12	Tasty, very attractive, French heirloom from the 1880s grows in bronze, gold, red and green. Also known as "Merveille des Quatre Saisons" and as "Continuity". Easy to grow in spring or fall. Thrives in a range of climates. Belongs in all coastal vegetable gardens!	60 days
Butterhead	Yugoslavian Red	BC Eco Seed Co-op/ Stellar Seeds/ Scott Tregear	2015/2016	5.19	Red-tinged leaves form loose heads that can measure up to 12" across. Cutting the head in half exposes solid green interior leaves and an almost white center. Excellent mild flavour.	55 days
Butterhead, oakleaf	Blushed Butter Oaks	A Rocha		5.02	Highly sculpted oak leaves form a bronze halo around a loosely packed buttery heart of tender, delicious, slightly blanched inner leaves. Cold hardy.	55 days
Crisphead	Cardinale	Rebecca Jehn	2014	5.04	Crisphead variety develops into a nice head. Wine-red with green centre. Rescued by famed organic breeder Frank Morton.	60 days
Crisphead	Reine des glaces			5.17	Ideal for summer plantings. Crispy, dark-green, lacy leaves.	60 days
Looseleaf	Black Seeded Simpson	Robin Sturley/ Green Arrow Farm	2014/2015	5.01	One of the most tender and delicately flavoured leaf lettuces ever bred. Ruffled leaves are large with an appealing light-green colour. Well adapted to a wide range of climates.	45-50 days
Looseleaf	Chadwick's Rodan	Rebecca Jehn	2013	5.05	Green leaves blushed with red. Rare variety. Developed by organic gardener Alan Chadwick.	50 days
Looseleaf	Goldrush	BC Eco Seed Co-op/ Glorious Organics	2015	5.10	Lime-green leaves are strikingly frilled, curly, and crinkled. Adds unique texture to salads. Holds without bolting for an extended period. Mild, fresh flavour.	55-60 days
Looseleaf	Merlot	A Rocha/ Scott Tregear/Saanch Organics/Salt Spring Seeds	2012/2016/?	5.20	Open-headed frilly leaf-type. Deep purple leaves. All-seasons. Slow bolting.	55 days
Looseleaf	Red Sails			5.15	Deep-red and green crinkled leaves. Holds a long time after maturity without getting bitter.	60 days
Looseleaf	Tango		2014	5.21	Curled leaf lettuce with crispy texture & dark green leaves.	40-50 days
Looseleaf	Tropicana			5.18	Best heat and bolt tolerance. Ruffled, heavy green leaves.	55-60 days
Looseleaf	Vulcan	Scott Tregear	2016	5.22	No longer carried by West Coast Seeds. Pretty, has some bronze tips.	50 days
Looseleaf, oakleaf	Brunia	Rebecca Jehn	2014	5.03	Uniquely shaped French looseleaf variety. Green with reddish brown. Slow to bolt. Good for all seasons.	50 days
Looseleaf, oakleaf	Panisse	BC Eco Seed Co-op/UBC Farm	2015	5.14	Large, lime-green, lobed leaves form dense heads with a long harvest window. Some resistance to powdery mildew and lettuce mosaic virus.	50 days
Looseleaf, oakleaf	Red Salad Bowl	Rebecca Jehn	2012	5.16	Red oakleaf type, defined red leaves. All seasons, colour best in cool weather. Early maturing, slow to bolt. Not bitter.	55 days
Romaine	Cimarron			5.06	Early to late spring production. Red and green, tender, crunchy .	60-70 days

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Romaine	Coastal Star	Seeds of the Revolution	2014/2016	5.07	Large, heavy heads with crisp hearts. Adapted to cooler coastal conditions. Disease resistant.	60-65 days
Romaine	Eiffel tower		2013	5.09	Tall and cylindrical shape/apple green shade/ bitter-free flavour.	65 days
NATIVE PLANTS						
	Black Hawthorn	Elodie Roger		14.01	This tree is native to much of BC as well as US states in the Pacific Northwest. The trees grow to approx 25 ft tall, with 1-2cm long thorns, and produce clusters of white flowers in spring which later turn to dark purple-blue berries in the fall. They are also useful for erosion control, acting as a biological barrier, and providing safe haven for small animals. The sharp thorns were used in varying ways by the Lilloet, Gitksan, Thompson, and Okanagan peoples. Berries are edible but avoid swallowing the seeds as they are poisonous.	
	Common Camas	Saanich Native Plants		14.12	Common Camas is 1 of 2 camas varieties found on Vancouver Island, southern BC, and the Northwestern US. Plants produce star-shaped, blue-purple flowers from April to mid May, and are grown from a tuber which traditionally was harvested and eaten by a number of Indigenous groups. Tubers were cooked for a long time in a pit oven which converted the inulin sugars in the bulbs to fructose, resulting in a sweet-potato like vegetable. The flowers make these beautiful ornamental plants as well.	
	Fairwell to Spring	Saanich Native Plants		14.11	An annual that produces green stalkes topped with pink/magneta cup shaped flowers. Often is found as a ultivated species but the plan is native to BC and all the states between here and California. Plants prefer full sun to partial shade and well-drained soil.	
	Fringecup	Saanich Native Plants		14.03	Fringecup is native to coastal areas from Northern California all the way up to Alaska. It groes best in moist, partially shady areas. Works nicely as a ground cover, and hummingbirds love the flowers as well.	
	Graceful Cinqueful	Saanich Native Plants		14.02	Graceful Cinquefoil is native to a variety of habitats including meadows, open forests, clearings, roadsides, stream banks, grasslands, foothills, sagebrush desert, and alpine areas to 9,000' in elevation. It is found mostly in the Northeast US and interior of BC. Plant in an area with full sun. Flowers from May - July.	
	Great Camas	Saanich Native Plants		14.07	The Great Camas blooms a bit later than the Commom Camas, but is usually taller and the flowers are more attractive. Both can be found in meadow areas all around the South Island - often with garry oaks nearby. The bulbs are edible, but don't harvest them from the wild inless you are with a professional as they can be easily confused with another tuber - the Death Camas.	
	Self-Heal	Saanich Native Plants		14.09	A low growing pant that produces purple, two-lipped flowersTHEY cna thrive in a number of different envimonments, but you often see them mixed in with the lawn here. Once used for it's medicindal properties, the leaves can be added to a salad as greens or steeped in water for tea.	
	Spring Gold	Saanich Native Plants		14.06	Spring Gold is a yellow flowered perennial that's a part of the carrot family. It's roots were once a food source for a number of Indigenous peoples both on the Island, in the Okanagan and in the United States where it also thrives. It is still a food source for some butterflies. Flowers bloom during April and May, and are naturally found in spring meadows, grassy slopes, or dry rocky outcrops.	
	Western Buttercup	saanich Native Plants		14.08	Common to coastal and northern BC, this species of Buttercup does well in meadows, grassy slopes, coastal bluffs, shores, clearings and open forests. Fowers can have anywhere from 5 to 14 petals, and bloom in early spring (around March).	
	Woolly Sunflower	Saanich Native Plants		14.10	Not actually a sunflower, but still a yellow daisy-like flower with wolly leaves and thus works as a great alternative to dusty miller. The plants are native to southern BC, and thrive in dry areas. Once established they can thrive in poor soil. Flowers appear form May to August	

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	Yarrow	Saanich Native Plants		14.05	Plants grow up to 100cm tall, with fernlike leaves and topped with a cluster of small, white flowers. Bear in mind that they can easily spread since they grow from a rhizome once established and readily self-seed. Indigenous peoples traditionally used the plant as a medicinal herb for a number of ailments; this plant is still a staple of herbal medicine. Also great for attracting pollinators. Prefers well-drained soil and full sun.	
NON-LETTUCE GREENS						
Arugula	Arugula	Jesse Howardson	2016	11.12	There are two plants known as arugula (or rocket) and our seeds are for <i>eruca sativa</i> (the non-wild kind). Arugula is a productive, cool season, annual salad green that works best in spring and fall, and can be managed all winter under cloche protection. If you like peppery/spicy greens, this is a great plant to grow!	30-40 days
Chard	Bietina	A Rocha /Edible Earth Seeds	2012/2014	11.06	An italian variety of Swiss Chard that has smooth green leaves and less of a metallic taste normally found in chard varieties.	60 days
Chard	Fordhook Giant	PNW Seeds	Unknown	11.14		
Chard	Rainbow			11.04	Green leaves with colourful stems. High in vitamins A, K and C.	60 days
Corn Salad (Mâche)	Vit			11.07	Leaves form tight rosettes. Plant in early spring and again in late August for a fall/winter crop. Cold hardy	50-60 days
Cress	Winter cress	Unknown	2015	11.15		
Cress	Wrinkled Crinkled Crumpled Cress	Edible Earth Seeds	2012	11.11	OP variety by Oregon seedsman Frank Morton. Savoyed leaves make a great addition to salads and sandwiches.	35 days
Kale	Lacinato Kale	Edible Earth Seeds		11.09	Also known as Black Kale, Dinosaur Kale, Nero di Toscana, or Tuscan Kale. One of the more tender kale varieties out there. The blue-green leaves can be picked as baby leaves for salad greens, or once mature, are well suited to braising, sauteing, or making into kale chips.	65 Days
Kale	Laurel's Frilly			11.01	Early spring or fall. High in vitamins A and C.	Unknown
Kale	Red Russian	Scott Tregear	2017	11.16		
Mustard	Komatsuna.	Dan Jason		11.08	Long, slender stems with large, bright green spoon-shaped leaves. Used in multiple kinds of dishes from pickled vegetable to salads and stews.	30-40 days
Pac Choi	Pac Choi	VSL Member?	2015	11.17		
Sorrel	French Sorrel	Scott Treager	2015/2017	11.13	Perennial green with a sharp, lemony flavor.	
Spinach	New Zealand Spinach	Elodie Roger/ Metchosin Farm	2015	11.10	Not a true spinach but leaves are similar in appearance and taste as real spinach. Doesn't bolt like regular spinach. Tolerates hot and dry conditions but apparently tastes better with some shade. Can be grown as a perennial in areas with mild winters.	60 days
ODD BALLS						
Asparagus	Asparagus	Scott Tregear	2016	18.01		3 years
Flax	Golden Flax	Matthew Kemshaw	2016	16.01	Sourced from Earthland Gleaners originally. Can be used for making linen. See www.earthland.com	90-100 days
Okra	Clemson Spineless	PNW Seeds	unknown	23.01		
ONION						
Bulbing Onion	New York Early Onion	High Mowing Organic Seeds	2015	17.02	early 3-4" storage bulbs with mild flavour, developed for direct seeding.	100 days
Leek	Bandit	Scott Tregear	2016	17.01	A great winter hardy varietal that sweetens after the frost. Stems are thick, easy to blanch, and do not bulb easily.	135 days
Native Plant	Nodding Onion			17.04	A native onion variety that has light purple flowers which cause the top of the plant to droop or "nod". The entire plant is edible either raw or cooked, but served raw has a very strong onion flavour. Flowers also attract pollinators. Can grow well in drier areas, but prefers sandy, well drained soil.	
PEA						

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Cover Crop	Winter Field Pea	West Coast Seeds	2013	6.09	Also known as Austrian Winter Peas, these field peas are great for adding nitrogen in the soil, and the pea tips are edible! Can be sown from mid-February until May, or from late August to September. Plants are winter hardy down to -23 degrees, and will tolerate heavier soils. Chop down vines and turn under 3-4 weeks before you plan to use the bed for other crops.	
Shelling	Duke of Albany	Dan Jason		6.01	Rare English heirloom from the 1800s. Once a common variety, it long ago fell out of commercial seed trade. Its tall vines are covered in sweet, plump shelling pods. Deserves to be better known!	Unknown
Shelling	Early Freezer	Dan Jason		6.02	Double podded variety producing abundant yields of blunt dark green pods filled with 7-8 medium sized peas. Pods grow in pairs on top of 20 inch tall vines, making them easy to pick. Sugary sweetness and excellent flavour make these idea for fresh use as well as freezing. (2 oz. sows a 10-15 foot row)	58 days
Shelling	Hungarian Shelling	Dan Jason	2012	6.04		Unknown
Shelling	Little Marvel	West Coast Seeds	2012	6.15		
Shelling	Manitoba	Dan Jason		6.16	Bush pea. Self-supporting if mass planted. Good cover crop. Fine fresh pea. Has large tendrils that are excellent in salads. Smooth, round, cream/buff seed.	Unknown
Snap	Cascadia	Unknown/West Coast Seeds	2014/?	6.12		
Snap	Sugar snap	Elizabeth chow (VSL MEMBER)	2016	6.17		
Snow	China Snow	Dan Jason		6.?	Delicious, climbing, medium-sized edible-pod variety. Very hardy and sometimes survives a west coast winter. Also makes a fine soup pea.	Unknown
Snow	Jim's Oregon Giant	BC Eco Seed Co-op/Full Circle Seeds	2015	6.03	Very large, juicy pea grows on robust 6' tall vines. The tender, flat, edible pods can be up to 5" long. Produces all summer. Resistant to wilt and enation mosaic virus.	Unknown
Soup	Darlaine			6.11	5 feet high. Likes partial sun. Low maintenance.	Unknown
Soup	Kimberley	Dan Jason	2013	6.05	A dry green soup pea that grows tall vines and many pods. Great tasting, from the mountain gardens in Kimberley, BC.	57 days
Soup	Speckled Soup Pea		2012	6.10		Unknown
Soup	Swedish Red	Dan Jason/ Laura Sampson	?/2016	6.14	Incredibly productive and delicious dry pea. Unusual claret-coloured seeds turn chocolate brown on cooking. Vines climb to 7 feet and more. 15 pounds per 50-foot of trellis. Also called "Biskopens".	Unknown
PEPPERS						
Hot	Cayenne Yellow	Rebecca Jehn	2014/2015	7.01	Cayenne peppers originate in the Cayenne district of French Guiana. This variety produces tapered peppers that are 8-10 cm long and have a golden yellow, smooth skin. Fruits can be eaten green or yellow, but the longer they ripen the spicier they become. Use peppers in sauces or dry them for cayenne powder. Great source of vitamins A and C!	80 days
Sweet	Italian Frying.	Rebecca Jehn	2013/2015	7.03	Italian peppers are long, sometimes narrow like a long cayenne pepper. They can grow straight or curly, and plants can seem like a dwarf variety with the peppers hitting the ground as they grow. These kinds of peppers are sweet, great for stuffing or other cooking applications.	60-70 days
Sweet	Josie's Paprika	Rebecca Jehn	2014/2015	7.04	Make your own paprika! Peppers can be ground into a powder once dried.	Unknown
PULSES (OTHER)						
Lentils	Green Lentils			8.01	High in protein, iron, phosphorus and copper, and a very good source of dietary fiber, folate and manganese.	
ROOT VEGETABLES						
Beet	Always Tender	A Rocha		2.02	MORE DIFFICULT FOR SEED SAVING. Large beet. Big tops. Sweet and tender - storage.	Unknown
Beet	Bull's Blood	Scott Tregear	2012	2.03	An heirloom variety from around 1840 that produces uniform, deep red beets with dark foliage. Colour gets darker and darker with maturity. Leaves can be eaten as "baby greens" in 30-40 days and can be repeatedly cut. Roots are notably sweet. A great source of antioxidants!	60 days (30-40 for greens)
Beet	Detroit Red			2.04	Great for canning and fresh eating. Add colours and taste to your salad. High in iron and vitamin C. Roots, stems and leaves are edible.	55-60 days

Type	Variety	Grower	Harvest	Unique I.D	Notes/Description	Days to Maturity
Beet	Lutz Winterkeeper	Rebecca Jehn	2012	2.01	Plant at early spring if outdoors. Will retain their sweetness if properly stored throughout the winter.	60-65 days
Parsnip	Harris Model	Rebecca Jehn	2014	20.01	Delicious, tender, white, 12-inch roots have a sweet flavour. Great boiled, fried, or used in "Parsnip Bread".	100-120 days
Radish	Cherry Belle	Seeds of the Revolution/Charis Burke	2014/2017	21.01	Popular early maturing variety, cherry red with white interior. Crisp and great flavour.	25 days
TOMATO & TOMATILLO						
Beefsteak, Indeterminate	Aunt Ruby's German Green.	Scott Tregear	2016	10.24	A large, beefsteak tomato that is green when ripe and has a sweet yet spicy flavour. Fruits can be up to 1 pound! Named after a lady named Ruby Arnold of Greeneville Tennessee who got the seeds from her German immigrant grandfather and later passed them onto her niece and other seed savers.	
Beefsteak, Indeterminate	Persimmon	Edible Earth Seeds / Scott Tregear	2016	10.23	A low acid, orange, beefsteak tomato that resembles a persimmon. Great for eating fresh or cooked into sauces. Medium to large yellowish-orange sweet pulpy fruits. Like an orange beefsteak.	
Beefsteak, Indeterminate	Zapotec.	Scott Tregear	2016	10.25	A pleated tomato that has large deep red/pinkish fruits. Great for stuffing, grilling or frying. Originally came from Oaxaca region of Mexico and were grown by the Indigenous people in that area.	
Cherry	Red Cherry	Elain Gammin	unknown	10.37	Very prolific. Self-seeds. Heirloom.	
Cherry, Bush	Wild Cherry	VSL Member?	Unknown	10.06	Small tomatotes with a high sugar content. Great for salsa or eating out of hand.	
Cherry, Determinate	Elfin	Saanich Organics/LJ		10.03	This open-pollinated version of Grape Tomato has the same wonderful sweet flavour, size, and shape as the original Grape, but has the advantage of shorter plants. Elfin's clusters of delicious, uniquely-flavoured grape-shaped cherry tomatoes have a sweetness that is unmistakably 'grape.' 60 days.	
Cherry, Determinate	Washington Cherry	Scott Tregear	2016	10.30	Developed at Washington State University for doing well in cooler climates. Plants produce well with larger cherry tomatoes that keep well on or off the vine.	
Cherry, Indeterminate	Black Cherry	Seeds of the Revolution/ Edible Earth Seeds/VSL Member	2014/2015/2016	10.01	1" round, purple-black cherry tomatoes. Sweet.	
Cherry, Indeterminate	Galina	Robin Sturley/ Green Arrow Farm	2015	10.04	A yellow tomato the size of a quarter. Great as a keeper or fresh, brightening up salads or pizza. Potato leaf variety. (NOTE: potato leaf varieties are more cross-pollinating than other tomatoes.)	
Cherry, Indeterminate	Gardener's Delight	Rebecca Jehn	2014/2015	10.07	Red cherry tomato. Flavourful, sweet fruit produced in long trusses. Very prolific.	
Cherry, Indeterminate	Soleil	Unknown/Saanich Organics/LJ	Unknown	10.17	Prolific producer of small cherry type tomatoes, tangerine orange in colour, about 1/2" in diameter. Sweet fruity flavour.	65-70 days from transplant
Cherry, Indeterminate	Tommy Toe	Edible Earth	?	10.34	This variety originated in the Ozarks in the 1900s. It produces well over the course of the growing season, and is resistant to black rot and early blight. Fruits are about 1" in diameter.	75 days from transplant
Flat, Ribbed, Indeterminate	Red Calabash	Robin Sturley/ Green Arrow Farm/Unknown	2014/2015	10.16	The delicious, thin skinned, sometimes ruffled fruits of this heirloom look like miniature beefsteak tomatoes. Traceable to Chiapas, Mexico, and documented by William Woys Weaver as appearing in a 1793 painting by Raphael Paele of Philadelphia. Staking is required.	80-90 Days (from transplant)
Salad, Determinate	Early Latah	Edible Earth Seeds	Unknown	10.33	An early ripening tomato variety that produces small, red, oblong fruits. Great for small or container gardens!	50-60 days from transplant
Salad, Determinate	Early Willamette	Edible Earth Seeds	2013	10.29	An early maturing variety that does well in our coastal climate. Bred by Dr. Alan Kaplun in Oregon.	55-60 days
Salad, Determinate	Kootenai	Seeds of the Revolution/ Saanich Organics	?/2014	10.11	Produces 2-3", red fruits on a compact plant. Early maturing and does well in cooler/mountainous climates. Perfect for container growing.	
Salad, Determinate	Pink Pixie	Edible Earth Seeds		10.32	An easy to grow variety that does well in pots. Fruits are golf-ball sized, have great excellent flavour. Pink Pixie was originally sold by Burpee Seed Company but was discontinued in 2000.	
Salad, Indeterminate	Green Zebra	Elain Gammin/Seeds of the Revolution	?/2014	10.09	Green round fruits with dark green/yellow stripes, green flesh. Very productive; unique tangy flavour. Considered a modern heirloom as it was introduced by tomato breeder Tom Wagner.	75-80 days from transplant

Type	Variety	Grower	Harvest	Unique I.D	Notes/Description	Days to Maturity
Salad, Indeterminate	Matina	BC Eco Seed Co-op/ Full Circle Seeds	2015	10.12	An heirloom variety, originally of German origin, this bright red, golf ball sized tomato has the kind of perfect sweet and acidic balance that you normally find in larger, late season tomatoes. Easy to grow and very early maturing, it ripens at about 55 days after transplant.	
Salad, Indeterminate	Moneymaker	Edible Earth Seeds	2012	10.31	Moneymaker is an old English heirloom variety from Bristol circa the early 1900s. It prefers high heat but will set fruit freely in any weather. Fruits don't set all at once which lengthens the harvest time. Fruits are deep red, smooth skinned and about 5cm in diameter.	
Salad, indeterminate	Stupice	Jesse Howardson/VSL Member - 206	2013/2015	10.18	A great potato leaf variety (NOTE potato leaf varieties are more cross pollinating than other tomatoes) that comes from Czechoslovakia. One of the best early tomatoes, this is among the earliest. Perfect for gardeners in northern climates. Excellent flavour for an early type; these produce lots of red, small to medium sized fruit over a very long season. Highly popular in areas with short summers.	60-65 days from transplant
Salad, indeterminate	Yellow Perfection	Edible Earth Seeds	2014/2015	10.27	Originally from England, this tomato dates back to the 1890s. Plants produce thin-skinned, 2-3" fruits that are low in acid.	70 days (from transplant)
Slicer, Indeterminate	Mule Team	Edible Earth Seeds	2015	10.26	aptly named workhorse of a Tomato. Productive over a long season. Slight ovate red fruits with slightly dented shoulders. Meaty flesh is sweet with a slight tang.	
Slicer, Indeterminate	Nepal	Square Root Farm/unknown	2015	10.13	Variety originates from the Himalayan Mountains. Produces deep red fruits that are 8-12 oz in weight, and are great for both eating fresh and canning. If picked when green, tomatoes can store well and be ripened indoors once the growing season is over.	80 days from transplant
Tomatillo	Green	Square Root Farm		10.22	Tomatillos are in the same family as tomatoes but the fruits are enclosed in paperhusk. It is this fruit that is the main ingredient in Mexican "Salsa Verde". Tomatillos can be grown like tomatoes, but they aren't as prone to mildew and other moisture issues like tomatoes are. You will need 2+ plants as they aren't self-pollinating.	75-80 days from transplant
Tomatillo	Verde Pueblo			10.21	An heirloom variety of tomatillo that produces well.	75-80 days from transplant