



Petaluma Bounty 2020
 First Annual Fall Plant Sale

Alliums		
	Onion - Red of Florence	(Fresh) Long day (potentially intermediate) This red onion. torpedo-shaped allium from the capital of Tuscany has a delectable, perfectly balanced flavor. The oblong shape makes for easier cutting and more uniform slices! The red bulbs are also packed with anthocyanin, a healthful antioxidant. These oblong, bright red onions are great for planting spring or fall; they are widely adapted and seem to do well in many areas. They are very mild and sweet, great for salads and pickling! A delicious Italian heirloom. Very rare.
	Onion - Australian Brown	Intermediate day. Introduced in 1897 by W. Atlee Burpee. This variety produces extra fine, large bulbs that have superb flavor! The yellow-brown roots are a standard on our farm for their sureness to produce quality.
	Onion - Walla Walla	Long celebrated for their succulent, sweet, mild flesh, Walla Walla Sweets have been favorites since the early 1900s when they were originally brought here from France. These big, yellow, semi-flat yellow skin bulbs have crunchy white flesh that is simply delicious either raw or cooked.
	Onion - Red Welsh	Super-hardy bunching onion that originated in northern China or Siberia, despite its name. Grown for its thick green stems and hollow leaves that possess a sharp onion flavor. This perennial never forms a bulb in the garden; once established, new plants can be raised by replanting the abundant side-shoots. May be blanched like leeks by earthing up the thick stems as the plants grow. Widely used in the cuisines of Japan, Taiwan, and China. This crop is also grown by the Welsh, hence its name. Easy to grow and productive once established.
	Onion- Sweet Spanish Utah	Often weighing 2 pounds, this is an excellent variety for

		slicing. Its white flesh has a mild, sweet, delicious flavor.
	Bunching Onion - White Lisbon	(Bunching) 'White Lisbon' is a green or spring onion, and sometimes referred to as a scallion or bunching onion. A popular variety since the 1700s because it produces dependably in widely varying conditions. It thrives in a wide range of soils, is heat and cold tolerant, and can be sown successively throughout the season. For the finest quality, pencil-thin onions, sow seed densely and do not thin seedlings.
	Scallions Parade	(Scallions) Parade produces upright, uniform shafts with minimal bulbing. These qualities make it quick and easy to harvest and clean. Mild flavored. 70 days.
	Leek - American Flag	A classic leek and the predominant choice for home gardeners. A close relative of both onion and garlic, leeks are most commonly used in soups and stews, but can also be used effectively in salads. American Flag has thick blue-green leaves with large white stems. This variety is good for fall and winter harvesting and will grow quickly from seed.
Beets		
	Crosby's Egyptian	The Crosby strain was selected by Josiah Crosby of Arlington, Massachusetts and introduced by The James Gregory seed company around 1885. Crosby Egyptian is the biggest early type beets that is known for keeping its shape long into fall. Dark-fleshed. The succulent roots are smooth skinned and uniform in shape. Crosby Egyptian can produce tops that reach 14-16".
	Bull's Blood	Brilliant, red burgundy leaves are visually appealing in the garden and on the plate. Sliced open ,the roots showcase deep red and white concentric rings. The great tasting leaves are excellent as greens or as an attractive contrasting addition to salad mixes. Uproot the beets when they are 2-3" for tender, sweet , and delicious roots. Sow every 2 weeks for a continuous harvest.
	Golden	3 inch, round, golden bulbs are renowned for their quite exceptional sweetness. The unique color dresses up many dishes and has the added advantage that it doesn't bleed as do the red varieties.
	Chioggia	Chioggia beet is the most whimsical veggie in the patch. Slice the roots open to reveal concentric rings of pink and white, this fun variety adds pop to salads and pizzazz to pickles. The unusual rings were a startling departure from the typical red beet, and so the variety was not immediately embraced by the public. The candy cane striped roots have

		a crisp crunch when eaten raw in salads. The greens are crisp and of high quality. The flesh is very tender, mild, and sweet.
	Detroit Dark Red	Detroit has been the leading crop beet for the last 20 years, but has been grown for over 100 years. It has bright beautiful red flesh. Freezes & cans well with exceptional flavor. Easy to grow and tastes great.
Cole Crop Long Window		
	Broccoli - Waltham 29	Introduced in 1954, Waltham is a standard type broccoli, which produces 4-8 inch green heads that are nicely flavored. They are a compact plant that also produces some side shoots.
	Broccoli - De Cicco	One of the old-fashioned Italian broccolis, this heirloom variety from Europe is suitable for fall and spring sowing. De Cicco forms a compact plant which produces an early central blue-green head followed by numerous side shoots. 48 days.
	Broccoli Raab	Rapini or broccoli rabe is a green cruciferous vegetable, with the leaves, buds, and stems all being edible; the buds somewhat resemble broccoli, but do not form a large head. Rapini is known for its slightly bitter taste, and is particularly associated with mediterranean cuisine. Related to turnips. It is great to broil, stir-fry, braise, saute, or steam.
	Brussel Sprouts - Jade Cross	Jade Cross is a fine hybrid that produces high yields of deep green, flavorful 1/4 to 1" round sprouts on 28" plants. The plants are more compact than other varieties, which makes them less subject to wind damage. Its early maturity allows for later planting when cooler growing conditions are more favorable.
	Brussel Sprouts - Long Island Improved	Long Island Improved is the most common and widely adapted open pollinated Brussel Sprout variety for the home vegetable garden! Compact plants grow up to 24 inches tall and produce massive amounts of tight, tender heads that average 1 1/2" in diameter. Relative maturity is 100 days from sowing.
	Thanksgiving Mix	Plant this in time for Thanksgiving! Includes Rober Cauliflower and Jade Cross Brussel Sprouts.
Fall Crop One Hit		

Wonder		
	Cabbage - Golden Acre	Very early, high quality sort. Dense, solid heads are very spherical, 5-7 inches in diameter and weigh 3-5 pounds. Plants are very compact relative to the size of the heads, allowing closer spacing than some varieties. Fine for coleslaw, stir fries and other fresh uses; not usually considered an excellent storage type. Popular since at least the 1920s.
	Cabbage - Chinese Hilton	Very easy to grow! Here's a superior Napa-type Chinese cabbage variety that has seldom been seen in the U.S. Medium-sized barrel-shaped heads are densely packed with crinkled, mild-tasting leaves. The preferred variety in the U.K. Great raw or stir-fried, or in homemade kimchi! 70 days.
	Cabbage - Cour Di Bue	Tender, 3 to 4-lb, pointed, oxheart-type heads; very good for home use or specialty markets. We offer quality Italian seed for this old European heirloom. This type of cabbage was very popular 150 years ago. Fairly early and of superb quality.
	Cabbage - Mammoth Red Rock	The largest of the Red Cabbage. Those good storing cabbages produce 5-8 pound flattened round heads. The color of the leaves is a reddish purple on the outside and right to the core. If the heads feel solid by pushing on them lightly they are ready to harvest. Harvest as soon as possible.
	Cauliflower - Rober	This is one of the most productive and adaptable cauliflower on the market! Rober can produce large, 12-inch heads with tight curds, despite fluctuations in temperature that would ruin many other varieties. This is a reliable and tasty variety from Poland.
	Cauliflower - Denali	Heads are large, heavy, and self wrapping. Good heat and humidity tolerances make Denali an excellent choice for summer sowings for fall harvest in Eastern conditions. Good for fall and winter in mild climates. Rich in vitamin C. 75 Days.
	Kohlrabi - Blauer Speck	This old German heirloom produces gorgeous, violet-blue frosted globes. The name translates to "Blue Bacon Kohlrabi," thanks to the hypnotic blue color and ultra fine-grained, buttery-flavored stems. Originally introduced in 1914, the large, flattened stems have an incredible storage life, which was of paramount importance before the advent of modern refrigeration. This old commercial variety is perfect for small farmers and backyard gardeners. Blauer Speck has small, sparse leaves, more conducive to a tight planting in order to save space in the garden.

	Kohlrabi - Superschmelz	Reaches epic, mammoth proportions all the while remaining tender and buttery in texture. This spectacular light green kohlrabi makes the largest bulb of any variety, up to 10 inches across, and weighing up to 10 pounds! Yet the flesh is supple and never gets fibrous. This German heirloom is of champion size and hails specifically from the town of Schmelz in Saarland. Provide very rich soil and plenty of space to achieve gigantic proportions. 60-70 days.
	Romanesco	A true and popular Italian heirloom with stunning, apple-green heads that are superbly flavored. Its fractal form is a fascinating logarithmic Fibonacci spiral. This variety is widely grown in northern Italy. A must with many of the finest chefs.
	Fall Crop - One Hit Wonder Mix #1	Cauliflower- Amazing Cabbage - Mammoth Red Rock Kohlrabi - Early Purple Vienna
	Fall Crop - One Hit Wonder Mix #2	Cauliflower - Snowball Self-Blanching Cabbage - Golden Acre Kohlrabi - Early Purple Vienna
Flowers		
	Marigold	(Garland) A tall, long-stemmed, double-flowered African Marigold, magnificent and heavy-flowering all summer long. A far cry from the neat, petite bedding plants many of us are used to, this majestic showstopper deserves a place of honor in the annual garden!
Gardeners' Mixes		
	Gardener's Mix 1	Broccoli - Waltham 29 Dino Kale Chard - Five Color Silverbeet
	Gardener's Mix 2	Cabbage - Golden Acre Kale - Blue Curled Scotch Broccoli - Waltham 29
	Gardener's Mix #3	Cabbage - Golden Acre Cauliflower - Rober Kale - Curly
Hardy Greens		
	Chard - Bright Lights	A 1998 All-America Award Winner. Bright Lights is almost neon in appearance. The leaves are green, moderately savoyed with veins of vibrant color, red, orange, or yellow

		running through them. The contrast is outstanding. Use young raw leaves in a salad (30 days) or briefly cook mature leaves (50 days) to maintain their color. Grows approximately 20" Tall.
	Chard - Five Color Silverbeet	(Rainbow Chard) A beautiful chard, its colors are brilliant (pink, yellow, orange, red, and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower gardens. 60 days.
	Collards Vates	In the 1950s, this strain was praised as a "new, dwarf strain," longstanding and heat-resistant, like all collards. Winter-hardy to the mid-Atlantic, producing a crop into very cold autumn weather. These make super healthy and delicious cooked greens. 75 Days.
	Champion Collards	Slow-bolting Selected from the popular variety for a more compact plant. Same rich, dark-green color with long, broad, wavy, tender leaves.
	Kale - Blue Curled Scotch	A truly astounding superfood, Blue Curled Scotch kale is packed with health promoting properties, including a range of antioxidants, as studies have also shown kale to have anti-inflammatory properties, as well potential ability to aid in cancer prevention. In a side-by-side study of different kale varieties, curled kales were shown to have the highest concentration of glucosinolates, which studies have shown to have anti-cancer properties. Aside from an incredible host of health benefits, Blue Curled Scotch kale has a pleasant sweet and nutty kale flavor, and is perfect for kale chips.
	Kale - Nero di Toscana (Dino Kale)	Italian heirloom with blue-green leaves loaded with flavor, Also known as Dinosaur or Tuscan Kale, this Italian heirloom dates back to the 18th century, and is an essential ingredient of caldo verde (green broth), a popular soup in Portugal. By whatever name, the sweeter, milder, blue-green, heavily crinkled strap leaves impart excellent flavor, especially harvested young and after first frost.
	Kale - Red Russian	Smooth green, purple-veined leaves for baby leaf and bunching. Stems are purple; leaves are flat, toothed, and dark green with purple veins. The plants mature medium-tall and leaves are tender compared to other kales. For salads and light cooking.
	Kale Mix	Red Russian Blue Curled Scotch Lacinato (Dino)
	Hardy Greens Mix	Curly Kale and Collards. Enjoy these two nutritious, hardy fall crops that will keep on producing throughout the fall.

Herbs		
	Cat Grass	Cats need fresh greens for optimal health, and they often try to meet their needs by nibbling on houseplants. So give them their own special pot of wheat grass! It grows fast and will emerge in 5 to 7 days. Trim, chop and mix the grass in your cat's food or let your pet forage straight from the pot.
	Cilantro - Slo-Bolt	This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period.
	Oregano	This is a beautiful and delicious Italian flavoring herb. Also medicinal. Great for Italian and Greek cooking.
	Parsley - Italian	This tasty heirloom dates to the pre-1600s and is grown for its large, flavorsome roots that make superb soups and stews, or baked. Leaves are also delicious.
	Sage	Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20"-tall gray-green plants are quite attractive.
	Winter Thyme	(German) This invaluable culinary herb is used both fresh and dried in salads, soups, sauces, ragouts, pizza and roasts. Its low-growing, gentle appearance and pretty flowers also make it a favorite landscape plant. Grows 1' tall; full sun to part shade in light, well-drained soil.
	Toothache Plant	(Bullseye) With a bright bulls eye on the tip of each flower, these funky little flowers look great in a border, especially when planted en masse. As potent as they are beautiful, these flowers pack a punch.
Peas		
	Royal Snow	Attractive deep purple pods avg. 3 to 3-1/2". Larger pods may become partially mottled but are still attractive. Flavor is pleasant, though mildly bitter. Makes a nice addition to salads, coleslaws, or may be used as an edible garnish. Best used raw but may be lightly steamed, microwaved, or sautéed. It stays purple if lightly cooked but will become "muddy" colored if overcooked. Attractive pink flowers. The 30" vines can be grown with or without support.
	Oregon Sugar Pod II	Vigorous, short vines produce bumper crops of juicy-sweet flat green crispy sugar pods over a long harvest season. Perfect eating fresh or stir-fry in seconds. As versatile as snap peas, pick snow peas flat and tender. Vigorous 28" plants bear 4 1/2" long pods. Resistant to pea virus, common wilt and powdery mildew. Superb for freezing.

	Sugar Snap	This is the wonderfully sweet, edible-pod pea so popular with consumers and gardeners. The delicious, tender pods are great raw (eaten before you ever leave the garden), stir-fried, or in salads. They also freeze very well. An AAS winner from 1979.
	Desiree Dwarf	Stunning violet-blue pods are produced on lovely little bush plants that do not require staking. The delicious peas are perfect for soups and stews, or the pods can be picked small and can be used as a snow pea. A great addition from Holland.
Perennial Vegetables		
	Violetta Artichoke	A heavy producer of side buds. This heirloom variety from Italy has an attractive purple bud known for its tenderness. As a smaller plant, the Violetta artichoke requires only a 3-foot spacing between plants.
	Green Globe Artichoke	Tasty; needs a fairly long, mild growing season, or can be grown as an annual. This colorful plant that makes a great ornamental.
	Purple of Romagna	A half-hardy heirloom variety that tends to germinate quickly and produce lovely, tasty purple and/or green globes. If allowed to bloom, it'll present absolutely gorgeous lavender flowers, so if you have more artichokes than you can handle, we recommend leaving one or two to blossom.
Specialty Greens		
	Arugula - Red Dragon	'Red Dragon' breathes spicy fire and ultra-vivid color into salads and sandwiches. Wild arugula is a visual, flavorful feast. Arugula's oak-leaf-shaped, serrated leaves, traced with striking maroon veins, are pretty enough to eat.
	Arugula - Esmee	Similar to Surrey, but organic, and with a much rounder oakleaf. Also has an attractive, three-dimensional texture which allows for more air pockets in bagged salad mix. This can extend shelf life as well as give the bag a nice, full appearance on the stand. Esmee helps increase loft; salad "stands tall on the plate." Excellent flavor.
	Mesclun Spicy Salad Mix	Consisting of 20% each of arugula, endive, red looseleaf lettuce, radicchio, and mustard. Harvest in 21-35 days.
	Mustard - Southern Curly	All-America Selections winner for 1935 and long-time southern favorite with mild, mustardy flavor. With crumpled, frilled edges, the bright green leaves impart a mild, mustardy flavor. Served raw, the young leaves are tasty in salads-they're also delicious lightly stir-fried or sauteed.

		Superb candidate for freezing or canning. Cold-resistant and slow to bolt, the large, upright and vigorous plants spread to 18-24". Harvest young leaves in about 50 days or more mature leaves in about 70.
	Mustard - Florida Broadleaf	Heirloom broad leaf mustard's large, rich-green leaves offer savory pungency. Fresh greens jazz up salads and sandwiches; keep their flavor and tang when sautéed, steamed, braised, or added to soup.
	Salad Mix - All Star Lettuce	A specially designed blend based on two years of trial research to make your salad mix stand out from the crowd. Selected varieties yield darker reds and greens even under low-light conditions. Ruffled edges and unique leaf shapes provide loft, interesting texture, good shelf life, and fancy appearance. Includes green oakleaf, red oakleaf, green romaine, red romaine, lollo rossa, and red leaf lettuces.
	Salad Mix - Sassy Salad Mix	This lively mix combines a variety of colors, textures and flavors ranging from spicy to sweet, to create a memorable and nutritious salad that will please the gourmet in you. Harvest leaves as baby greens.
	Spinach - Bloomsdale	Open-pollinated savoy for spring and fall. Medium-dark green leaves on upright plants make Bloomsdale easy to harvest. Heavily savoyed. Suited for early spring and fall plantings as it is fast growing. Also suitable for winter harvest. For full size and bunching. Great flavor.
	Spinach - Giant Noble	This is the giant of the spinach clan. Plants spread to 25 inches! Tender leaves are great for canning, steaming, or salads; for those who want quantity and quality. Introduced in 1926.
	Mixed Pack Specialty Greens	Arugula, Salad Mix, Spinach
	Specialty Greens - One Hit Wonder	
	Bok Choy - Joi Choi	Heavy, vigorous white-stem pac choi. Joi Choi forms a 12-15" tall, broad, heavy plant with dark green leaves and thick, flattened white petioles. Tolerant to heat and cold. Space 10-12" apart.
	Bok Choy - Yellow Heart Winter	A Chinese edible ornamental, it's also called "Golden Flower in the Snow" and is a nod to the incredible cold

		tolerance of this variety. Cool weather triggers leaves to turn a brilliant yellow color, making the central rosette of leaves look like a massive gilded flower. It is grown year round in China but especially in the cool months as a nutritious staple. Plants are just 5-8 inches tall. The plants are super cold-loving, great for extra late season planting and ornamental design. Extra tender leaves are delicious cooked or in salad.
	Bok Choy - White Stemmed	Easy to grow, tender and delicious, this white stemmed selection has broad, dark green leaves and white stems. A little shorter than many pac choi varieties, the mature height is 12-15," but it can be harvested when small for a high quality baby pac choi. 45-50 days.
	Lettuce Heads - Lunix	Oak-leaf type produces lustrous, deep red leaves. Very slow to bolt; the rich, red leaves and upright symmetrical form commend this one for market gardens as well as home gardeners who insist upon superior types. Also highly recommended for hydroponics cultivation and out-of-season low-tunnel production. Rare in this country, and very choice.
	Lettuce Heads - Marvel of Four Seasons	The Marvel of Four Seasons is a French butterhead lettuce with bibb-type rosette leaves. This butterhead, also known as Merveille des Quatre Saisons, is tasty and beautiful. The Marvel of Four Seasons has a robust shape with leaves ranging in bronze, gold, red and green.
	Lettuce Heads - Bronze Beauty	Leaf-type also known as Bronze Arrowhead. All-America Award winner for 1947, the year it was introduced by Germania Seed Company. Super-sweet leaves are blushed with medium bronze, mainly around the wavy leaf margins. Heat tolerant and slow to bolt. Spectacular and flavorful! 40-50 days.
	Lettuce Heads - Parris Island Cos	This variety boasts all the merits of a commercially bred variety, but the crisp and sweetly scrumptious leaves say heirloom. Parris Island Cos is a Romaine lettuce that is beloved by growers, especially on the Eastern Seaboard, where it was originally introduced by Ferry Morse in 1951. Super uniform, upright leaves, observed disease tolerance and moderate bolt resistance were the growing traits selected at Clemson College Agriculture department when it was bred for their South Carolina climate. The tender crisp leaves with delicate white hearts and the perfectly folded centers for scooping dips or holding dressings have won the hearts of gardeners for generations.
	Lettuce Heads - Little Gem	Very small, green, romaine type. One of the very best-tasting lettuces. A superb heat-tolerant variety that is sure to please! This romaine lettuce grows 6" high with a thick, sweet heart. It's perfect for individual salads and

		sandwiches. This popular variety is easy to grow and holds well for a prolonged harvest.
	Lettuce Heads - Buttercrunch	Classic butterhead type was the standard for many years. Soft, buttery-textured leaves enclose a crisp, juicy, loose inner head of blanched, sweet-tasting leaves. Very heat-tolerant and slow to bolt, Buttercrunch stays mild long after others have turned bitter. Developed by George Raleigh, Cornell University, and an All America Selection for 1963.
	Radicchio - Giulio	This gourmet Italian chicory has a distinct and appealing bitter-sweet flavor. The compact heads are a stunning deep red color with white veins. Giulio is the first radicchio developed for slow-bolting, spring production. 60 days to harvest.
	Radicchio - Castelfranco	An improved selection of this beautiful, old Italian heirloom, the round heads are cream-colored and splashed with wine red. This colorful variety is becoming a rage in salads. A high-dollar crop for market growers. Very popular in Italy! These are used like lettuce to make beautiful and tasty salads, and sometimes cooked. These require cool weather and shorter days of autumn to head up and reach their most brilliant coloration, and so are mainly grown as fall crops.
	Mixed Pack Specialty Greens One-Hit -Wonder	Bok Choy, Lettuce Head, Radicchio