

# Clover Roads Organic Farm

## 2011 Seed Catalogue



All the seeds contained in this catalogue were grown and hand harvested with care from our certified organic farm.

We are currently certified/verified organic by Pro-Cert

Clover Roads Organic Farm

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# Tomatoes

Tomatoes are best started indoors anywhere from 6 to 8 weeks before your last average spring frost date and planted out when all danger of frost is past. The maturity date is roughly when you can expect ripe fruits after transplanting into their permanent location. Weather impacts both the flavour and maturity date to a large degree. Keep your plants evenly moist but avoid overhead watering. Tomatoes love heat and sun.

All tomato packets contain at least 20 seeds.

Amana Orange – 85 days, Indeterminate

- A light, pale orange heritage beefsteak. Mild and fruity, this beautiful tomato pleases the eye as well as the palate. **Pkt. \$3.50**

Andy Rahart (Andy Rahart's Jumbo Red) – 90 days, Indeterminate

- This heritage beefsteak is an intense red with good, old fashioned tomato flavour. **Pkt. \$3.50**

Aunt Ruby (Aunt Ruby's Green) – 85 days, Indeterminate

- This is one of the better known green heritage beefsteak varieties. With fruits that occasionally sport a red blush at the blossom end, this tomato is luscious sweet eating. **Pkt. \$3.50**

Basinga – 85 days, Indeterminate

- A pale yellow heritage beefsteak tomato. Mild and fruity. One of our favourite yellows. **Pkt. \$3.50**

Believe it or Not – 90 days, Indeterminate

- A late season, heritage beefsteak tomato. Bright red inside and out, this tomato has great old fashioned tomato taste. **Pkt. \$3.50**

Big Rainbow – 85 days, Indeterminate

- Another large heritage beefsteak, this blushing red tomato has beautiful interior red on yellow marbling and a mild fruity taste. **Pkt. \$3.50**

Black – 80 days, Indeterminate

- This early heritage slicing tomato is not too large, resists cracking, and has the characteristic complexity of taste associated with all the black tomatoes. **Pkt. \$3.50**

### Black Brandywine – 80 days, Indeterminate

- Lots of controversy over this fellow – Black Brandywine or Brandywine Black; which one is the sport of the original heritage Brandywine? We doubt this one is, since it is a small slicer, very unlike its namesake. Nonetheless, this black has good taste, is prolific, crack resistant, and beautiful. **Pkt. \$3.50**

### Black from Tula – 80 days, Indeterminate [Russian, from Tula]

- A gorgeous medium to large heritage slicing tomato with striking green shoulders and the complexity of taste that is characteristic of the blacks. **Pkt. \$3.50**

### Black Pear – 75 days, Semi-determinate [Russian Trifele]

- A very attractive pear shaped heritage slicing tomato with striking green shoulders and good taste. One of the coveted trifele group. Potato leaf. **Pkt. \$3.50**

### Black Prince – 75 days, Indeterminate [from Siberia]

- A medium sized round heritage slicing tomato. Early, crack resistant and with good taste, this black has everything going for it if your growing season is short. **Pkt. \$3.50**

### Black Seaman – 75 to 80 days, Indeterminate [from the Black Sea area]

- A beautiful brick red, medium sized heritage slicer with the signature green shoulders and complexity of taste associated with the black tomatoes. Another winner for those with shorter growing seasons. **Pkt. \$3.50**

### Black Zebra – 85 to 90 days, Semi-determinate

- This black has good taste and is the perfect compliment to Green Zebra and Schimmer's Stripe for visual impact. Medium sized with bold green/bronze stripes. **Pkt. \$3.50**

### Brown Flesh – 75 to 80 days, Semi-determinate

- This beautiful mahogany heritage tomato with bold bronze striping is semi-hollow, perfect for stuffing. It's taste really shines after baking. We stuff them with breadcrumbs and cheese, and there is never enough it seems. **Pkt. \$3.50**

### Brown Grape – 75 days, Indeterminate [aka Black Plum – from Russia]

- Plum shaped, this mahogany cherry tomato has good taste with mild smoky undertones. Striking when paired with Green Grape. **Pkt. \$3.50**

### Caspian Pink – 85 days, Indeterminate [from the Caspian and Black Seas]

- This pinky red heritage beefsteak is beautiful and large. Good flavour for a low acid tomato. **Pkt. \$3.50**

Chadwick Cherry – 70 to 75 days, Indeterminate

- A delightful and prolific red heritage cherry tomato with plenty of real tomato taste. **Pkt. \$3.50**

Cherokee Chocolate – 80 days, Indeterminate

- Beautiful mahogany inside and out, this large heritage beefsteak brims with rich complex, smoky flavours. One of my personal favourites. **Pkt. \$3.50**

Earl of Edgcombe – 70 to 75 days, Semi-determinate [from New Zealand]

- A very pretty small orange heritage slicing tomato. Taste is mild and sweet during hot dry summers. **Pkt. \$3.50**

Evergreen [aka Emerald Evergreen] – 80 days, Indeterminate

- A large, very sweet, green fleshed green heritage beefsteak tomato. A slight golden blush indicates ripeness. **Pkt. \$3.50**

Galina Grande – 75 days, Indeterminate

- An extra large yellow heritage cherry tomato. Juicy, sweet and prolific. **Pkt. \$3.50**

Garden Peach – 70 days, Indeterminate

- A small fuzzy [like peach skin!] heritage slicing tomato. Predominantly a pale yellow with an occasional pink blush. This very soft fleshed tomato has mild tropical flavours. **Pkt. \$3.50**

Gardener's Delight – 70 days, Indeterminate

- This heritage cherry is a prolific producer of large, bright red cherry tomatoes. Great tomato taste. **Pkt. \$3.50**

German Giant – 85 days, Indeterminate [Germany]

- A gorgeous deep pink heritage beefsteak tomato with great flavour. A "one slicer" for toasted tomato sandwich lovers. **Pkt. \$3.50**

German Strawberry – 80 to 85 days, Indeterminate [Germany]

- A beautiful pinky red strawberry shaped heritage beefsteak. Good tomato taste. **Pkt. \$3.50**

German Stripe – 80 to 85 days, Indeterminate [Germany]

- A stunning heritage beefsteak, yellow with red marbling throughout. Sweet fruity flavour. **Pkt. \$3.50**

#### Great White – 85 days, Indeterminate

- A very large heritage beefsteak tomato. The palest of creamy white inside, with sweet tropical flavours. **Pkt. \$3.50**

#### Green Grape – 70 days, Semi-determinate

- Delectably sweet, this green plum shaped heritage cherry tomato shows gold when ripe with emerald green flesh. **Pkt. \$3.50**

#### Green Pineapple – 80 to 85 days, Indeterminate

- A beautiful large green heritage beefsteak tomato that shows a touch of gold when ripe. Emerald green flesh is sweet and fruity. One of our personal favourites. **Pkt. \$3.50**

#### Greenwich – 80 days, Indeterminate

- A juicy, fruity sweet green heritage beefsteak tomato that shows a golden skin when ripe. **Pkt. \$3.50**

#### Green Zebra – 75 days, Semi-determinate

- This attractive small green heritage slicing tomato is boldly striped. Tangy taste until the stripes show gold. Teamed with Black Zebra and Schimmers Stripe, this tomato has outstanding “wow!” status. **Pkt. \$3.50**

#### Great Surprise – 80 days, Indeterminate

- A small to medium sized slicing tomato with good taste. Attractively coloured with a bright red blush over orange and bright yellow interior. Low acid. **Pkt. \$3.50**

#### Indische Fleish – 80 days, Indeterminate [from East Germany]

- A beautiful brick red/mahogany heritage slicing tomato with green shoulders. Excellent rich and complex flavours. **Pkt. \$3.50**

#### Kellog's Breakfast – 90 days, Indeterminate [from West Virginia]

- An extra large, bright orange and meaty heritage beefsteak tomato. Low acid and slightly sweet. **Pkt. \$3.50**

#### Limmony – 85 to 90 days, Indeterminate [from Russia]

- An impressively larger heritage beefsteak, this tomato has the occasional blossom end pink blush which does nothing to mar its clear lemon yellow interior. Lightly citrus flavours with low acid. **Pkt. \$3.50**

#### Old Flame – 85 days, Indeterminate

- A large yellow heritage beefsteak with beautiful interior red marbling. Sweet, fruity flavours. **Pkt. \$3.50**

Old German – 85 days, Indeterminate [from the Mennonites in Virginia]

- A large golden heritage beefsteak tomato with red marbled flesh. The slices have been described as looking at roses. Good semi sweet flavour. **Pkt. \$3.50**

Opal Essence – 85 days, Indeterminate

- A beautiful dark pink heritage beefsteak. Juicy with good tomato flavour. **Pkt. \$3.50**

Old Ivory Egg – 80 days, Determinate

- A huge creamy white egg shaped heritage sauce tomato. Does best during seasons with regular rainfalls. **Pkt. \$3.50**

Orange Banana – 75 to 80 days, Semi-determinate

- Pale orange skin covers bright orange flesh on this heritage saladette tomato. A dual purpose tomato, it has great fresh eating flavour, yet is meaty enough for sauce or salsa. Paired with Yellow Bell, it makes for an awesome fresh salsa or tomato salad. **Pkt. \$3.50**

Orange Roma – 80 days, Determinate

- Prolific, large and bright orange. This sauce tomato makes an exceptional orange soup, or, combined with Powers Heirloom and Red Roma makes for a colourful salsa. **Pkt. \$3.50**

Orange Strawberry – 85 to 90 days, Indeterminate

- A very large strawberry shaped heritage beefsteak. Bright orange inside and out, with good flavour. **Pkt. \$3.50**

Oxheart – 85 days, Indeterminate

- A large bright red heritage beefsteak tomato. Outstanding old fashioned tomato flavour. One of our favourite reds. **Pkt. \$3.50**

Paul Robeson – 80 days, Indeterminate [from Russia]

- A gorgeous mahogany heritage slicer with smoky complex flavours. Attractive green shoulders, and exceptionally crack resistant. **Pkt. \$3.50**

Peach Blow Sutton – 80 days, Indeterminate

- A rogue of White Sutton, this medium large slicer has the most beautiful peach colour. Very mild fruity flavour. **Pkt. \$3.50**

#### Persimmon – 85 days, Indeterminate

- A beautiful large, intensely orange coloured heritage slicer, which yes, looks like a persimmon. Very sweet when summers are hot. **Pkt. \$3.50**

#### Pineapple Fog – 70 days, Indeterminate

- A large fruited yellow heritage cherry tomato with red blush and red marbling. Good taste. **Pkt. \$3.50**

#### Pomme d'Amour – 80 days, Indeterminate [from France]

- A translucent pinky red heritage cherry tomato with exceptionally thin skin. Delectably sweet, “love apple” aptly describes it. A favourite of ours. **Pkt. \$3.50**

#### Powers Heirloom – 80 days, Determinate

- A creamy white to pale yellow heritage sauce tomato. Large meaty fruits are a perfect compliment to Orange Roma and Red Roma for salsa. Brings a new meaning to “white sauce”. **Pkt. \$3.50**

#### Prairie Fire – 75 days, Indeterminate

- A beautiful bright red heritage slicing tomato with good flavour. Perfect for those areas with shorter growing seasons. **Pkt. \$3.50**

#### Purple Calabash – 85 days, Indeterminate

- Perhaps not the prettiest, this turban shaped slicing tomato has exotic flavours reminiscent of all the blacks. Smoky purple skin with a mahogany interior. **Pkt. \$3.50**

#### Purple Russian – 85 days, Determinate [from the Ukraine]

- A little later to mature than other sauce tomatoes, this pinky red heritage is the largest of type we have ever seen. Green shoulders and good meat to gel ratio. **Pkt. \$3.50**

#### Red Roma – 80 days, Determinate

- The traditional large bright red sauce tomato. Prolific and a reliable producer, it makes exceptional stewed tomatoes or sauce. **Pkt. \$3.50**

#### Russian Rose – 80 to 85 days, Indeterminate [from Russia]

- A large pinky red heritage beefsteak tomato with bright red interior. Good tomato flavours and perhaps a little more cold tolerant than most. **Pkt. \$3.50**

#### Sandul Moldovin – 80 days, Indeterminate [from Moldova]

- This red heritage beefsteak tomato has exceptional flavour and performs well even in cool wet seasons. **Pkt. \$3.50**

San Marzano – 80 days, Determinate [from Italy]

- A classic deep red and meaty sauce tomato. Rich flavour after cooking. **Pkt. \$3.50**

Schimmer's Stripe – 80 days, Indeterminate

- Perfect mate to both the Green Zebra and Black Zebra, this beautiful red tomato with orange stripes doesn't have the tendency to blossom end rot that Red Zebra has, but is just as striking. A mild tasting, small to medium sized slicing tomato. **Pkt. \$3.50**

Schwarze Sarah – 85 to 90 days, Indeterminate [from Germany]

- A large dark pink to mahogany heritage beefsteak tomato with great old fashioned flavour. Very prolific. **Pkt. \$3.50**

Sno White – 75 days, Indeterminate

- Pale creamy white, this large cherry tomato is fruity sweet. **Pkt. \$3.50**

Southern Nights – 75 to 80 days, Indeterminate [from Russia]

- Similar to Black from Tula, this is another beautiful heritage mahogany slicing tomato with complex tastes. A market favourite. **Pkt. \$3.50**

Sutton – 80 days, Indeterminate

- A large creamy white slicing tomato with pale cream flesh and the occasional blush at the blossom end. Mild and fruity flavour. **Pkt. \$3.50**

Tangerine – 85 to 90 days, Indeterminate

- They don't get any bigger than this. Dull orange skin and bright, intensely orange flesh, this heritage beefsteak needs hot summers to reach its full taste potential. Exceptional flavour in favourable seasons. **Pkt. \$3.50**

Tasmanian Yellow – 75 to 80 days, Indeterminate [from Tasmania]

- Medium to large, this heritage slicing tomato holds its clear yellow colour on the vine without any tendencies to gold. Beautiful shape, crack resistant and mild flavour. What more could you ask? **Pkt. \$3.50**

Wonderlight – 75 days, Indeterminate

- This heritage slicer has been offered up by seed houses over the years by many different names, including Plum Lemon. Lemon shaped, lemon sized, and lemon yellow, this small tomato is as pretty as it is unique. **Pkt. \$3.50**

Woodle Orange – 80 to 85 days, Indeterminate

- A great tasting, large orange heritage beefsteak tomato that holds well on the vine. **Pkt. \$3.50**

Yellow Bell – 75 to 80 days, Semi-determinate

- The mate to Orange Banana, this is another delightful heritage saladette. Pale yellow with green shoulders and pink blossom end blush, it has bright yellow flesh. Great flavour with a hint of citrus, this dual purpose tomato is great for fresh eating or sauce. **Pkt. \$3.50**

Yellow Stuffer – 90 days, Determinate

- A bright yellow, semi-hollow tomato that looks like a bell pepper and is perfect for stuffing. **Pkt. \$3.50**

# Heritage Tomato Collections

Each collection consists of 10 seeds per variety, individually packed and identified.

## Mixed Colours heritage Beefsteak Collection – 5 varieties for **\$8.25**

- Andy Rahart [Jumbo Red]
- Cherokee Chocolate
- Greenwich
- Kellogs Breakfast
- Old German

## Red Heritage Beefsteak Collection – 4 varieties for **\$6.50**

- Believe It or Not
- German Strawberry
- Oxheart
- Schwarze Sarah

## Mixed Roma Collection – 3 varieties for **\$4.95**

- Powers Heirloom
- Orange Roma
- Red Roma

## Zebra Collection - 3 varieties for **\$4.95**

- Black Zebra
- Green Zebra
- Schimmers Stripe

## Heritage Cherry Collection – 4 varieties for **\$6.50**

- Brown Grape
- Chadwick Cherry
- Green Grape
- Sno White

# Melons

Melons are best started indoors four to five weeks before your average last spring frost, and planted out into warm soil after all danger of frost is past.

The maturity date is roughly when you can expect ripe fruits after planting out. **Early Season** is about 60 days from transplant to final location, and **Late Season** is about 90 days from transplant to final location. **Mid Season**, falls anywhere in-between. Since melons are heat and sun lovers, weather impacts both the maturity date and the flavour.

## Crane Melon – mid season, cantaloupe

- Huge, round, moist and sweet, this peachy fleshed heritage melon is ideal for those who prefer the less “musky” tasting melons. **Pkt. \$3.75**

## Jenny Lind – mid season, honeydew

- This delicious old heritage variety has salmon rimmed green flesh. Trials have shown its sweetness is challenged in seasons without enough heat. **Pkt. \$3.75**

## Banana Melon – late season, cantaloupe

- A large heritage melon, often weighing in well over 10 lb. Taste is described as ambrosia, it needs a long hot summer to come to size and ripen. Yellow skin when ripe. **Pkt. \$3.75**

## Rocky Ford [aka Eden Gem] – mid season, honeydew

- Probably the granddaddy of all the green fleshed hybrid honeydews seen on grocery shelves today, this large heritage melon is moist and sweet. Green flesh. **Pkt. \$3.75**

# Misc. Vegetables

## Eggplant – Black Beauty

- This beautiful black heritage eggplant wavers between teardrop shaped or ribbed. Great at the baby stage for grilling or full grown for stuffing. [25 seeds] **Pkt. \$3.75**

## Eggplant – Listada de Gandia

- A beautiful striped heritage eggplant. Best harvested at baby stage when three or four inches long. Early. [25 seeds] **Pkt. \$3.75**

## Kale – Mixed Russian, 25 days, baby – 50 days, mature

- As versatile as they are beautiful. Red Russian has purple red stems topped by blue-green serrated leaves with red veins. It takes on more colour as the temperatures cool. The Green Russian has a little less serration and is an attractive blue-green. Harvest as either baby leave for salads or right up to mature for steaming or frying. [2 gm] **Pkt. \$3.75**

## Pepper – Antohi Romanian, early to mid season, sweet Cubenelle

- A smallish pepper which matures from yellow through orange to red at full maturity. Great for stuffing or grilling at any stage. Sweetest when fully mature. [25 seeds] **Pkt. \$3.75**

## Pepper – Bulls Horn, late season, sweet Cubenelle

- This deep red pepper is super sweet when fully mature. Great for roasting and grilling. [25 seeds] **Pkt. \$3.75**

## Pepper – Buran, early to mid season, sweet Bell

- This lobed pepper matures from green to red. Sweetest when mature. Good for stuffing or roasting. [25 seeds] **Pkt. \$3.75**

## Pepper – Chervena Chuska, mid to late season, sweet Cubenelle

- This pepper matures to a bright red and is a very good producer. Sweetest when mature. Good for roasting or grilling. [25 seeds] **Pkt. \$3.75**

## Pepper – Feher Ozone, late season, sweet Paprika

- This sweetly spicy pepper matures to a dark red and is prolific. Best flavour when fully mature. Good for roasting and grilling. [25 seeds] **Pkt. \$3.75**

Squash – Acorn [Pepper], 85 to 90 days [C.pepo]

- Moist pale yellow flesh. A popular winter squash with dark green/black ribbed fruits when ripe. Great baked. Storage length is about three months. [25 seeds] **Pkt. \$3.75**

Squash – Buttercup, 95 to 100 days [C.maxima]

- Sweet dry orange flesh. A round flat topped winter squash with a “button” bottom, this squash sweetens with storage after harvesting. Great baked or steamed. Cool, dry conditions are best for good storage results – three months, plus. [20 seeds] **Pkt. \$3.75**

Squash – Spaghetti, 85 to 90 days [C.pepo]

- Stringy semi-sweet pale yellow flesh. This oblong winter squash ripens from ivory to pale yellow when completely ripe. Great baked or steamed. Storage length is about three months. [25 seeds] **Pkt. \$3.75**

Squash – Sugar Pumpkin, 85 to 90 days [C.pepo]

- The best pumpkin for baking or cooking. Sweet dense flesh. Storage length is about three months, plus. [25 seeds] **Pkt. \$3.75**

Tomatillo, 80 to 85 days

- A versatile vegetable with many uses. Sometimes called ground tomato, when green will add zest to any dish using tomatoes and when fully ripe [yellow or purple] is sweet enough for pastry and pie fillings. Harvesting can begin when the husk is brown and papery. [50 seeds] **Pkt. \$3.50**

# Flowers

Our flower selection will never be our biggest attraction since we concentrate our efforts on vegetables. However, we offer those flowers that have given us joy each season. Our selections require very little maintenance, handle weed pressure well, and do very well in our clay soils.

## Bachelor's Button – Mixed [*Centaurea*] Annual

- A cheery old fashioned flower in a mix of white, blue and pink. Can be started indoors 3 weeks prior to your last spring frost or direct sown late fall or spring. Will self seed. [1/4 gm] **Pkt. \$3.00**

## Love in a Mist – Mixed [*Nigella*] Annual

- Another old fashioned favourite. Feathery foliage surrounding intense white or bright blue flowers. A favourite of the bees. Can be started indoors 3 or 4 weeks before your last Spring frost or sown direct late fall or spring. Self seeds. [1/2 gm] **Pkt. \$3.00**

## Marshmallow [*Althea officinalis*] Perennial to -25C

- A profusion of soft pink mallow flowers in June on a towering velvety leafed plant. The root of this plant contains the mucilage that marshmallow treats were originally made of. Prefers moist soil and full sun, but will tolerate shade. [25 seeds] **Pkt. \$3.50**

## Morning Glory – Mixed [*Ipomea*] Annual Climber

- Predominantly purple, this mix also includes some pinks and the occasional blue. A favourite of hummingbirds, this vine is suitable for trellising in containers, as a ground cover, as well as a traditional climber. Can be started indoors 3 to 4 weeks before your last Spring frost or sown direct late fall or early Spring. Grows 6 to 8 feet tall, prefers full sun, although it does very well for us in part shade. [40 seeds] **Pkt. \$3.00**

## Sweet William – Mixed [*Dianthus Barbatas*] Perennial zone 3 to 7

- Nature's can-can dancers. Bold, bright and vibrant colours distinguish these early bloomers. From the hottest reds to the purest of whites, they begin to bloom for us about mid-June. Start early indoors or direct sow in May to June. Blooms second year. Self seeds readily. Prefers full sun and well drained soil.  
*Sorry, not available for the 2011 season.*

## Verbascum [*V.blattaria*] Biennial/Perennial to -20C or lower

- Long graceful stems of intensely purple flowers bloom early June from a basal rosette. Good soil, full sun or part shade. Officially, this is a biennial or a short lived perennial, however in 2010, ours were in their fourth season of bloom. Direct seed mid Summer for next years blooms but best started indoors early Spring as the seed is very, very small. [0.25 gm] **Pkt. \$3.50**

Wild Sunflower [*Helianthus Maximilliani*] Perennial zone 3 to 9

- Multi 3 inch blooms per stem and 5 to 6 feet tall, this sunflower is beautiful as a cut flower in bouquets, perfect for naturalized gardens or as an addition to a wildflower bed. **Be warned**, it is a very aggressive grower once established, and propagates both by runners [root] and seed. This late Summer bloomer can be controlled by deadheading after bloom and restricting the root area at planting time. Can be started indoors or direct sown anytime. Prefers full sun and will do well in any soil type. [25 seeds] **Pkt. \$3.50**





