

STILLWATER VALLEY FARM

SEEDLISTING 2024



Hello and welcome to my sixth annual attempt at a descriptive catalog!

In the past I only used namelistsings of seed, expecting that buyers do their own homework – but it is my hope that the descriptions will be of assistance, especially to those who may simply be curious.

I have always been a “farmer” ever since chewing down dirty carrots in my dad’s garden, though I entered into seedkeeping after college. My beliefs and educational background established indigenous causes as something close to my heart, and beyond my basic self-sufficiency desires, the connection I feel to my seed is spiritual. It is something I take extremely seriously. I am not in this for profit; I am in this as “heart work” and a calling.

I am a lone, economically challenged grower and I process and ship all of my seed by hand with no help. Therefore, I do not have a system for ‘buy it now’ seeds. Everything here is subject to my own whims and is only based on what I personally grow and provide. If you wish to obtain samples, these details will explain how. I understand they are long, but I ask you to read and respect them all.

Informationals:

- **Seeds are offered in small quantities.** I cannot provide poundage; please don’t ask. A normal distribution of corn is approx. $\frac{1}{4}$ **cup of seeds**. A normal bean distribution is **20-30**. Roots/tubers is **4-7** pieces/viable chunks. “LQ” means I have low quantity; these will be provided in roughly half the above stated amount. Other types of seed use the bean sample size, sometimes more. Tiny seed (tobacco, poppy, lettuce) is given as a “pinch”.
- **“SEEDBANK” packets are \$5 each unless noted.** “SUSTAINER” are \$2. The minimum to qualify for shipping is a **\$10 value**. Local pickup has no minimums - please inquire.
- Payment is allowed in Cash, Check over \$20, PayPal (+5% fee), or Trade/Barter.
- Shipping is to the **lower 48 U.S. states only**. It is an added, flat **\$5 charge** for most requests. I only ship to the lower 48 U.S. States, sorry. Included shipping is a **USPS First-Class Parcel**. I am not responsible for stolen, lost, or seized packages after they leave my hands. If you need added insurance, please ask; it will be extra.
- Season is **January 1st – May 1st yearly**. All requests must be in by April 30th. I do my best to ship within a week of receipt of payment.
- I am looking for responsible stewards, not profit. Please expect to potentially be vetted; this is not meant as an insult to you. Lying to me, wasting my time, or breaking agreements, however, is an insult to ME and will not be dealt with favorably.
- I can custom-grow bulk seed; this is for specific varieties only, and must be pre-arranged by contract.
- Indigenous seed banks/food sovereignty projects in need are welcome to contact me for possible discount or other arrangements. Due to my income, I am no longer able to send out “100% free” seed parcels. However, if you are an indigenous person that cannot afford seed monetarily, I am willing to send you a parcel of seed if you cover shipping expenses and a small fee for the cost of packing supplies. I am also happy to trade with you.

Contact may be made at: stillwatervalley.com - facebook.com/stillwatervalley - arberg@buffalo.edu - sylverwolf@gmail.com

Any inquiries or questions are completely welcomed any time of year. I am happy to address all questions even if no purchases are being made. And now, on to the listing...

2024 Seedlisting – “SUSTAINER “Collection – Freely available/unvetted seed

Anyone may request and purchase the seed in this category – there are no restrictions and you will not be vetted if you only request these. Packets here are \$2 apiece, excluding any roots or tubers.

BEANS

Kwintus – Also known as Northeaster and Early Riser. An excellent pole-type snap bean that produces large, long, flattened pods that take a long time to go fibrous. Relatively early to production, and keeps producing as long as you keep it picked. A favorite that maintains its spot on my must-grow list.



Chocolate Multiflora – AKA Chocolate Runner. This is a coccineus (runner) bean, not a vulgaris. Young, small pods are good green/fresh beans, while the fully mature seed makes beautiful (and large) dry beans. Pole type, requiring a strong trellis. Red blooms are produced in abundance. Seed is a range of colors, and may be black, brown, brown or purplish speckle, tan with brown speckle, etc. **10 seeds.**

Stillwater Valley Landrace Mix – Mix of multiple varieties of runner bean, all blended together and grown as a gene pool. The original varieties may still be represented, and there may also be crosses between them present. Varieties incorporated into this blend include Black Coat, Golden Sunshine, Painted Lady, Benchmaster, Sadie’s Horse Bean, Insuk’s Wang Kong, Buton/Magic Bean, Milky Fork Mix, Moldovanesti Buffalo, Boerentenen, and more. A great mix for enjoying an array of colors in flowers and seeds, or for selecting your own stock. **10 seeds.**

CALENDULA

Changling – Calendula gene pool from Wild Garden Seed, displaying multiple colors and head types, some with flashy red backs and some without. OSSI (Open Source Seed Initiative) Pledged Variety. I have not selected any specific type in this mix; my seed currently represents 3rd generation descendents of the original seed I received. A nice mix that keeps blooming even beyond light frosts if you keep clipping.

CLEMATIS VIRGINIANA

Wild Native Clematis/Virgin's Bower - Also known as Devil's Darning Needles, Woodbine, Traveller's Joy, Love Vine. A perennial vine that can extend many feet high. Its overwintering roots send out slim stems that easily twine around trellises or nearby vegetation. A U.S. native often found in moist thickets, damp meadows, and creeksides. Small white flowers abundantly spread along the length of the vine, typically in small clusters, blooming mid-late summer. Attracts native bees, is a nesting habitat for songbirds, and is the larval host of the clematis clearwing moth. **Botanical sample.** I have not tested germination of this nor do I know the best way to germinate it. The seed will come with fluff still attached.

CELERY

Overwintering Mix – Seed I saved from celery plants that overwintered in my Z5/Z6 gardens without any protection. Offspring represent a cross between Redventure and Ventura, and possibly a couple other varieties, but phenotype appears closest to Redventure at this time. It is better as a cutting type celery as the stalks are boldly flavored and not as thick and juicy as some celeries can be. Excellent in soups and a hardy grower.

CORN

Astronomy Domine / Lofthouse

Astronomy - Promiscuously pollinated multi-colored mid-season sweet corn. Produces some colorful cobs even at milk stage. Plants tend to be robust and may tiller profusely. "Old-fashioned" sweet corn taste: not overly candy-sweet like modern hybrids, and should be harvested in a relatively narrow window, as it gets chewy otherwise. Tons of diversity to select from further if you choose. Selected on by Joseph Lofthouse. Descended from Alan Bishop's Astronomy Domine which was itself descended from hundreds of varieties of heirloom and modern sweet corns. This variety carries the Open Source Seed Initiative (OSSI) pledge.



Jaguar Priest - This mixed flint/flour corn displays yellow kernels with bluish/purplish flecks. It is a tall and long-season corn (requiring at least 130+ days to maturity), and many cobs did not fully mature for me in 2023, possibly due to drought. This was bred from heirloom Mesoamerican varieties by Stephen Smith. Stalks can produce multiple 5-7 inch long ears each. May produce tillers (side stalks), though it did not produce many in my field this time. Has vigorous brace roots and heavy nitrogen-fixing gel production due to its ancestry. Stephen explains the story behind the name: "The speckles reminded me of jaguar fur coat patterns. Jaguars were a sacred animal to Mesoamerican peoples, and important mythological beings were usually portrayed as or associated with jaguars. Rain deities that were worshiped were specifically honored with corn, and these rain deities had priests that wore jaguar pelts or were said to take the form of jaguars. They performed ceremonies to nourish the crops (especially corn) and ensure a good harvest."

New York Amish Mushroom - A popcorn with approximate 105 day maturity. Produces 7' stalks that make 1-3 nice long ears (for popcorn) with yellow kernels. Kernels generally produce a high rate of "mushroom" type kernels (large 'puff'/'ball' shaped pops). Can also be used for cornmeal, etc. like any other flint. Note: the seed I received had a small incidence of off colors in the kernels. I will not include these in any sent to you, and will only include yellow, unless asked to do otherwise.



Painted Mountain - Early, extra hardy flour type corn that is multicolored, with some striped or spotted. Bred by Dave Christensen in Montana to survive and produce early, deriving from the heritage of Mandan corns but with other corn mixed in. This is the corn that started my seed stewardship adventures years ago. Approximately 85-90 DTM. Ears are long, especially given the short size of the plants (4.5-5.5' tall).

Tennessee Red Cob – Maturity approximately 120-130 days. High yielding white dent corn that produces a high incidence of red cob bases. 10-13 ft. thick and sturdy stalks may be used to support pole beans. 6-9 in. ears with 12-18 rows/ ear and 1-2 ears/stalk. Good for food, feed, and also corn cob pipes – it is one of the few varieties that consistently produce some percentage of cobs that are large enough for that purpose.

COWPEA



Ozark Razorback - Developed by Horus Botanicals of Salem, AR. Colorful red-and-white calico peas. Small-to-medium seed size and a medium-large vining plant (despite descriptions elsewhere, I did not find this to be a short or bushy type - it climbed my poles well).

Stillwater Valley Farm Landrace Mix – This consists of all my “random” dry cowpea varieties, dumped together and grown in a lovely family group. I did this to see what varieties would thrive the best in my climate, since cowpeas can be hit or miss for me. Multiple colors of seed, thick and thin pods, some pods even purple. A fun mixture if you want to try to grow cowpeas as a landrace, or if you want to select for your climate. At least 10 varieties went into this mix, though you might not get all of them showing up in your sample. I’ll do my best to give you a selection, though. Varieties included Iron & Clay, Sage’s Texas, Ozark Razorback, Holstein, Hog Brains, Whippoorwill, White Whippoorwill, Blue Goose, Mitchell Family Cream, Piggott Family Heirloom, Fast Lady Northern Southern, and more.

CUCAMELON / “MEXICAN SOUR GHERKIN”

Cucamelon – The standard selection of this species that’s on the market. Species *Melothria scabra*. Diminutive vining plant that can climb several feet on slim, dainty, trailing tendrils. Fruits are small, a bit larger than a big jellybean, and look like a miniature striped watermelon, though they taste like a slightly sour cucumber. A fun novelty. I prefer to trellis these as they cannot compete well on the ground with weeds or larger vegetable plants.

CUCUMBER

DMR-401 – A downy mildew resistant slicing cucumber released by Michael Mazourek at Cornell University. The best in 2015 Cornell trials and also said to be the best by Commonwealth Seed Growers (my source). Downy Mildew was one of my most crippling crop diseases until I started growing resistant types, and this type has done well for me. Approx. 60 days for 8 inch cukes.

FEVERFEW

Feverfew – Straight species/standard selection of *Tanacetum parthenium*. A hardy semi-perennial medicinal herb that produces lacy/ferny attractive leaves and small daisy-like white flowers. Aromatic and sticky when crushed. Folk remedy for migraines/headaches and for rheumatism. Freely self-seeds, and overwinters easily in my climate.

GOLDENBERRY

(*Physalis peruviana*) – A trendy fruit in the Solanaceae (nightshade/tomato family). Tastes sort of like a pineapple-tropical item with a hint of tomato musk lingering behind it. Also known as Cape Gooseberry, this is not related to gooseberries (*Ribes* species) at all. Spreading branches and velvety leaves, with fruits held in papery husks. Fruits have potential to keep for over a month if kept in the husk. This does not mature well in my climate, but your mileage may vary!

HEMP DOGBANE

Apocynum cannabinum – also known as “Indian hemp”. A native species in northeastern North America. In the milkweed family, the plant contains toxic cardiac glycosides but has also been used medicinally. It produces a very fine quality fiber in the stalks that is relatively easily hand-processed and is potentially useful for making clothes, twine, bags, linen, and paper.

LETTUCE

Stillwater Valley Landrace Mix – Lettuce seed is challenging to produce in my climate. Flowering is usually completed in the cool/wet portion of the season, and mildew sets in and often destroys the seedheads before good seed is produced. Well, this year, drought allowed me to select seed from a good number of plants that matured it in time. Seed comes entirely from colorful, wondrous Frank Morton lettuce varieties and mixes, and most of the plants present were potentially unnamed and unique. A diverse mix of types should be expected – speckled, ruffled, different sizes, etc.

OKRA

Perkins Long Pod -This okra is a standard. The pods are bright green, 4-6" long at finest quality, and borne on strong plants. It is a good choice for pickling, canning, and in soups and gumbo. I have trialed 5 unusual okras over the past few years, and NY is not the best for okra. Perkins is the only one so far that has remained strong throughout the year and has yielded what I'd consider a worthy amount. Bred by an M. B. Perkins of New Jersey. According to the 1899 Johnson & Stokes catalog, Mr. Perkins was a well-known truck farmer who developed the variety, "after many years of careful selection." They went on to say: "The pods shoot out from the stalk within three inches of the ground and the whole plant is covered with them to the extreme height of the plant. The pods are an intense green color, of unusual length, very slim, and do not get hard, as is the case with other okras." I have found the last point true; I had a hard time harvesting seed due to how long it took the pods to go tough. LQ.

PEA

Bohlen's Swedish Snow – Pole type snow pea to 5-5 ½' tall with pods 3.5-4" long. Pods are moderately sweet and tender. White flowers. Medium-sized, yellow seeds. Can also be eaten as a soup pea. Vigorous plants, reaching 5-5' tall. This variety was donated to SSE by Nicolas Lindholm (ME LI N) of the Maine Seed Saving Network. This variety of pea was originally introduced into the SSE Exchange by Russell Libby (ME LI R2) in 1995 who indicated this variety is descended from seeds brought from Sweden to an area near Biddesford, ME.

Carouby de Maussane – Pole type snow pea that has the potential to produce the largest pods of any snow pea I have ever grown, sometimes reaching 5-6" in pod length. Pretty flowers in pink/purple/blue shades. Plants have some variation; not all pods are excessively large. The seeds also make interesting dry peas as they tend to be speckled and mottled lightly in various colors. Originated in Maussane, near Avignon in southern France.

Deerfield - Dry/shelling pea. Pods are too fibrous to use as snaps. Regular tendrill type. A later-season pea. Pods are medium sized, flattened, and vibrant purple; the color makes them very easy to pick out amongst the foliage. A climbing/pole type pea that climbs 5-7'. Moderate to high productivity and was my last variety to succumb to downy mildew in 2019.

Golden Sweet - Snow pea; pods are non-tough and good for fresh eating. Regular tendrill type. Pole/climbing habit. Pods are a little smaller than those on an average edible-podded pea, but they stand out and are remarkable because they are bright yellow. This makes them easy to find among the foliage. Even the plants have a hint of yellow along the vines. Flavor good, sweet, but average compared to some of my other peas.

Opal Creek – Yellow snap pea. Tall, 5-6 foot vines produce abundant harvests of pods. Bred by Dr. Alan Kapuler and named for the Opal Creek Wilderness Area in the Willamette National Forest. I found the pods of this variety to be smaller than all other snaps I've ever grown, though their flavor is good, they are prolific, and they were the last to wither in the summer heat.

Shirk Family - Open-pollinated heritage pea maintained within a Michigan Mennonite community and named in recognition of a family's stewardship. Prolific 4-5 foot vines produce an abundance of small-podded edible-pod/snow type peas that are best when picked young. If allowed to dry on the vines, the dry peas are hearty soup peas. Dry peas are yellow or pale yellow-greenish in color.

Spring Blush - a 'hyper-tendrill' pea that produces extra-thick and extra-strong tendrils with which to climb. Pole type, climbing high. Pods are edible snap type, and many are blushed with a purple dusting or purple cast on the sides. Seems to be not entirely stable or fully selected – select for blushed pods and hypertendrill habit.

Sugar Magnolia - a 'hyper-tendrill' pea that produces extra-thick and extra-strong tendrils with which to climb. Pole type. Pods are edible snap type and are dark purple, though I find them a little more coarse than the pods of Spring Blush. Seems to not be entirely stable; some of the vines do not produce hyper-tendrils, instead producing tiny leaves in the place of any tendrils. Select for hypertendrils and fully purple pods.

Swedish Red - Productive pea usually used as a dry variety. I did not sample it as an edible-podded type, though I have heard it is acceptable this way as well. Large dark crimson-red seeds turn chocolate brown on cooking. Vines climb tall, to 7 feet and more with support. Also called "Biskopens".

Swenson Swedish - Snow pea/edible podded. This variety is a productive, vigorous climber. The pea came to Seed Savers Exchange from Charles Swenson. His grandfather brought the variety to Minnesota from Sweden in 1876. Charles said the peas are typically harvested while still flat, then cut into ¼" pieces and creamed to make a traditional Scandinavian dish. About 70 DTM. Yellow-seeded.



Swiss Giant - Pole type snow pea to 5-6'. Bicolor pink/burgundy flowers. Very, very large pods longer than the width of a hand. Right up there with Carouby de Maussane for large pods, perhaps even larger, and more consistently large at that. If you want lots of fresh eating peas, this is one to try.



Wild Pea of Umbria/Roveja – This wild soup pea has been grown in Italy for centuries and consumed as a staple by local populations. It produces small speckled peas which are a beautiful motley mix of dark brown, purple, reddish or dark green in color. I found these very easy to grow, trouble-free, and early, though they prefer a cool growing season. They are short but vining, and do need support. Easy to clean seed, as the thin and papery dry pods shell very easily.

POPPY

Ziar Blue Breadseed - Bred to eliminate the vents in its large seed head, so the seeds stay in the heads to be collected rather than falling out at maturity. Ornamental, single pinkish to reddish petals with centers ranging from pale red through dark colors. Slovakian variety once a mainstay of the local cuisine. 1996 Fedco Seeds introduction.

POTATO

Adirondack Blue TPS – True potato seed from mother plants of the Adirondack Blue variety (all purpose purple skin/purple flesh). Open pollinated among several other varieties, though not deliberately pollinated. Father is unknown. May produce plants similar to the mother, or something with genetic variation.

SORGHUM

Korjaj - A free threshing grain sorghum from Darfur in western Sudan. An early sorghum that performs well even for northern growers like myself. I would put its maturity at around 110 days. It is a little later than Texicoa, but not by a lot, and the tradeoff is that Korjaj makes MUCH larger seeds that thresh even freer. Seeds are semi-flattened in shape, the largest I've seen on a sorghum in my trials so far, bright white, densely packed in the heads, and tasty cooked or as flour. Heads/glumes are dark (purple-red/near black) in color, making a beautiful contrast at the tops of the plants. Plants are generally 5-6 feet tall, so relatively short. Stalks are quite sweet and could be used for syrup, albeit with a lesser yield than from larger varieties.

Texicoa - A roughly 4 foot tall grain sorghum with white seeds, sometimes tinged with a hint of red. Great for northern growers, this is one of the shortest season sorghums at approximately 100 days to full maturity. Texicoa can be popped, but it is more commonly ground into flour, cooked as a grain, or sometimes nixtamalized like corn and made into tortillas. May produce tillers, especially in fertile soil. Pretty easy to hand thresh, and attractive to birds - whatever you don't eat can be used to feed them. Stalks are not sweet on this variety, and so it cannot make syrup.

SQUASH

Big Max – Cucurbita maxima. A squash bred mostly for use as an extra-large display pumpkin. Pumpkins may reach 70-100 lbs. even with fairly average care, and may get larger in ideal conditions. The fruit my seed is coming out of were the largest of our 2023 patch, which were 80+ lbs. apiece. Can also be used as any winter squash in cooking and preserving. Said to have been first developed by an Ontario farmer named William Warnock in the late 1800s. Warnock was also said to have been able to grow Big Max to 400 pounds.

Buschol Kurbis Naked Seeded – Cucurbita pepo. Naked seeded squash. Grown for its seeds, which have no seed coat and are tender and delicious, with a nutty flavor. Fruit are a little variable in size and color. Color ranges from solid beige to golden orange, some with dark green stripes with an orange base color. My selected seed squash were all buff-golden and flattened-round, however they were potentially hand-pollinated with the other colors so there will still be variation possible. Fruit generally weigh 4-7 pounds. This squash also makes a pretty good summer squash. As a winter squash, it has a tough skin and a moderate amount of flesh that could be eaten, but it is fairly bland and stringy - better used for its seeds at that point. Moderately productive, though the plants were pretty robust for me. SSE Accession # 120110. I received this for being one of the first members of "The Exchange" Facebook group.

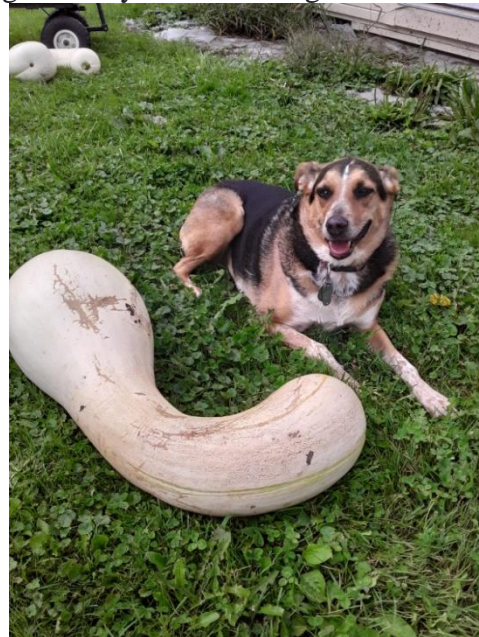
Canada Crookneck – C. moschata. Slow Food Ark of Taste variety. These butternut-type squash tend to have longer necks than the standard type, some with a curve or hook to them.

Flesh is sweet, tender, and golden orange. Said to have been first offered commercially in 1834, but allegedly has indigenous origins and was traded among the Northeastern tribes.

Dishpan Cushaw - *Cucurbita argyrosperma*. A cushaw with an unusual shape; more flattened and rounded than all the others, with a shape/size more similar to a Long Island Cheese Pumpkin except without the ribs. Mostly smooth outer skin of the fruit is an off-white color. Inside is light orange. I use it most often in a pie, it works fine. Vines are stout, long, fairly unbothered by pests, and prolific. However, it is susceptible to black rot in storage.

Guatemalan Green-fleshed Ayote – *Cucurbita moschata*. I was given this squash as a gift from Alex Brown, a grower in Michigan that I have communicated with and sold seed to for several years. I planted a couple hills on a whim, and boy did this ever produce. Vines were up to 35' in length and mostly unbothered by any pests or disease. Huge leaves stood off the ground on stalks that were up to 3' in length. I yielded approximately 2-2.5 bushels of fruits per hill. Harvest was near the end of September, and the plant was still producing more young fruit up until the point frost killed it. This is late, but worth it due to its strong vigor. This is a landrace, and it makes a range of types. Some fruits are more butternut shaped, while others are sort of rounded or pear shaped. Some are more orange inside, but others have a chocolate or green tinge to the seed cavity and/or flesh. All are very tasty for all winter squash purposes. So far, as of this writing, I have stored it for approximately 3 months with no signs of any loss or damage.

Illinois Cushaw – *C. argyrosperma* – Said to have been grown in Illinois since at least the 1830s, including by friends of Abraham Lincoln's parents. Long, white-skinned fruits with very large, thick, curved necks and some occasional russetting and green stripe/mottle at the ends. Light yellow flesh cooks up soft and has mild flavor. Can potentially grow to very large size – 45 pound dog for scale in the photo. Good for pies; also an excellent fodder squash. Being cushaws, the plants are tough and less bothered by pests/disease than other squash species.



Lakota – *C. maxima*. Shaped like a squat, fat pear, flame-orange with green streaks radiating up at the bottom. The flesh is fine-grained and nutty-sweet. A woman named Alice Graham originally donated a selection of landrace squash seed to the University of Nebraska - Lincoln. Graham had obtained this seed from Martha Newman, who had received it from her brother. The squash gene pool had been grown at Fort Atkinson and Fort Robinson throughout the 1800s.

Once grown in Lincoln, only one of 200 plants grown from the seed produced fruit resembling the original description (elongated and cylindrical with mottled orange and green skin color pattern). The segregated shapes indicated that the original landrace was outcrossed to Hubbard squash. University of Nebraska - Lincoln growers opted to select for a new, decorative, small, ovoid squash of good baking quality, and thus 'Lakota' was born.

Seneca Buttercup – *C. maxima*. Approx. 110 days. When the original Buttercup squash was released in North Dakota in 1931, its fame quickly spread. Burgess then became the buttercup variety for breeders to beat, and in the early 1940s family-run Robson Seeds of Hall, NY, released Seneca. This variety has vigorous vines, good yields, and nice fruit with blocky turban shape, rounded shoulders and an outie cup. Robson Seeds continued on to become renowned for breeding many hybrid varieties for the Northeast, but open-pollinated Seneca was left in the USDA seed bank until Fedco Seeds staffer Heron Breen was allowed a sample.

SUNCHOKES

Stampede – Sunchokes are a species of sunflower cultivated for the delicious tubers. Originally an American species, they were cultivated by indigenous people long before being introduced in Europe, and their high inulin content makes them a traditional remedy for diabetes. The tubers resemble ginger in appearance and they have a sweet, nutty flavor. When sliced thin, they make a great addition to salads. More commonly, they are used like potatoes and steamed or roasted. Like other sunflowers, they produce tall plants with yellow flowers, though the flowers are smaller and more numerous (on bushy, branched plants) than standard sunflowers. Spreading; will take over and form colonies if not controlled. Stampede is a high yielding, very winter hardy selection with large tubers but a maturity still suitable for the North. **\$10 plus shipping.**

TOBACCO

Mix – Mixed seedlot variety of 7 cultivars, all pink-flowered and "smokeable" *Nicotiana tabacum*; no choice of variety – you may get one or all.

TOMATO

Antique Roman – Indeterminate paste. Large regular leaf plants produce good amounts of red fruit that vary in shape and size due to its ability to produce single, double, or triple fruit. Singles are shaped like a fat banana pepper, while triples look like a chunky heart. High quality fruit with meaty texture. An Italian heirloom variety introduced by seed saver John F. Swenson of Glencoe, Illinois (IL SW J) in 1991. In the 1991 Seed Savers Exchange Yearbook, John described it as a, "...giant plum, sweet, small cavities, very little juice, five inches long, variable shape." In the 1994 Yearbook he added, "... was a big hit with chefs in Chicago in 1991 and 1992." In her 2008 book entitled, "The Heirloom Tomato," author Amy Goldman stated that John Swenson had, "... received the seed in 1990 from Anne Salomon of Tweefontein Farm in New Paltz, NY; her seed had come from an elderly Italian neighbor." Sent to me by Valorie Marburger, who obtained it from Seed Savers Exchange (SSE Tomato 2402 - Accession 123798).

Black Pepper – Oddly shaped tomato that does sort of resemble a pepper. Fruits are sort of like an elongated, pointed pear in shape. Fruits are a dark red-brown or muddy brick color, with dark green shoulder staining on the skin. Few seeds and a very meaty texture. Excellent sauce/paste tomato. This variety is also known as 'Kubinskiy Pertsevidnyi Chornyi' and 'Kubinskiy Chornyi Peretz' in Russia.

Boobie - Heart-shaped pink fruits, on large indeterminate vines with wispy foliage that is somewhat typical of "oxheart" types. Fruits average 1/2 lb. and up and are meaty, with few seeds and great flavor. There has been an effort to change its name to "Bobbie", as some consider "Boobie" offensive. Origin unknown. First listed in the early 1990's in the Seed Savers Exchange catalog by Ermal N. Kuhns of Anderson, Indiana (IN KU E).



Cipolla's Pride - Indeterminate, but concentrated set. Excellent paste tomato that resists cracking and makes nice, uniform, rounded-elongate red fruits with excellent flavor. Dry, meaty texture. Selected by the Cipolla family and provided to commerce by Larry Cipolla of Minnesota. Brought to Brooklyn, NY from Sicily in 1906 by Larry's great grandfather, Emilio. The variety was then grown on the family homestead in Connecticut, where it was referred to as "Grandpa's Tomato". Larry continued to select the variety, renaming it.

Coeur Di Bue – Indeterminate. Name just means "ox heart". Oxheart shaped red paste tomato that is a nice, chunky size. Wispy plants with sweet fruit. Juicier than my preferred pastes, but still blend perfectly in all my sauces and salsas. Also good for slicing.

Dr. Lyle - Introduced in Seed Savers 1996 Yearbook by Carolyn Male. Carolyn received the original seed from George Korbel of West Virginia. Indeterminate, mid-late season, regular leaf plant produces large pink-red, irregularly-shaped, beefsteak tomatoes that are very sweet and juicy. Open pollinated near other varieties in my patch.

Governor Pennypacker – Indeterminate rounded/globe shaped red tomato said to have been developed about 1908 by a Bucks County, PA farmer, and named in honor of a popular Pennsylvania Dutch governor. Preserved by Betty Gottshall Kulp of Harleysville, PA. Mrs. Kulp operated a country store and sold this tomato from the truck garden behind her business. Some call it a paste, I found it adequate as a slicer also. Grown open pollinated near other tomatoes.

Hog Heart - Indeterminate. Brought from Italy to Massachusetts, probably between 1910 and 1920, and then by Susan Eastman and Ed Lacy of Gray, Maine, to the Exhibition Hall at the 1988 Common Ground Fair. So-named because it sometimes produces large double fruits. May produce singles, doubles, or triples; I find the doubles very common. Singles are shaped like fat banana peppers. A meaty, huge, awesome paste for processing. Sparse seed cavity, good solids and excellent flavor. I had no problems bringing a big crop of these beauties to maturity here in NY, nor did I have any major cosmetic issues with them. One of my new paste standbys.

Holy Myrrhbearer - Reportedly came from Russia in the 1800s and passed down to one of the Sisters of the Holy Myrrhbearers, who shared them with grower Kristi Appelhans. They make beautiful, pinkish, heart-shaped tomatoes with a pointed bottom. Avg. size is large, but the variety is prone to producing double and triple flowers, so there are always a few honkers. Meaty; excellent for sauces and canning.

Inciardi – Excellently flavored, meaty paste tomato. Produces large, elongate-rounded, red fruits. Slightly more prone to cracking than Cipolla's Pride, which has a similar shape and size to it. The varietal name was assigned by the seed saver Vicki Nowicki. She was given the tomato decades ago by the son of Henry Inciardi, who had brought it to the United States from Sicily in 1900. Since 1900, it has been grown in the Chicago, Illinois area. The tomato was brought through Ellis Island with the Inciardi family when Henry was a young man. Fearing that the seeds would be confiscated, they sewed them into their clothing. The Inciardi family went from New York to Chicago and began growing this tomato, passing it down over the years.

Jersey Devil – Mid-late season. Indeterminate. Plant produces high yields of 5 to 6" long, elongated, bright red paste tomatoes that are almost shaped like peppers. Some fruits have a more pronounced 'prong' on the end. They are meaty and juicy with very few seeds. Perfect for making sauces and salsas. Grown some years ago by Tomato Seed Co. of Metuchen, NJ, which is no longer in business. Open pollinated near my other varieties.

Malinovyi Rog – Indeterminate mid-season tomato. 'Malinovyi Rog' means 'Crimson Horn'. Regular leaf plants with somewhat wispy habit bear medium to large elongated or elongate-oxheart fruit that are pink in color. There is quite a bit of variability in fruit size and shape. Some of the first fruits or fruit on very large or healthy plants tends to be larger oxhearts. 'Malinovyi Rog' was found at a farmer's market in Tula, Russia by Andrey Baranovski of Minsk, Belarus (BELR BA A). He named the variety and introduced it into America in 2010 by sending seed to heirloom tomato collector Dr. Carolyn Male (NY MA C). I grew this in an open-pollinated manner among other tomatoes.

Mikarda Sweet - Indeterminate plants tend to have a spindly, rangy appearance. Fruits are oxheart or fattened-paste-Roma type shape. Color of fruit is deep pink. Sourced from Victory Seeds via Craig LeHoullier (NC LE C), who wrote, "This is one of the original Russian varieties introduced by High Altitude Seeds (Bill McDorman) in 1990. It is very unusual being a pink fruited, elongated type, and having excellent flavor atypical of paste types. It is quite rare and not often offered."

Millet's Dakota - Mid-season, indeterminate. Listed in the 1934 Oscar H. Will's Seed Annual as, "the hardiest, most drought resistant early Tomato." Originated by John W. Millet of Bismarck, North Dakota, and introduced by Will in 1913. The fruits are 4-8 ounces, red and oblate in shape. Grown open pollinated near other tomato varieties.

New Yorker - Developed by Dr. Robinson of the New York Agricultural Experiment Station in Geneva, NY as a variety for cooler/shorter season climates. First offered for sale by the Joseph Harris Seed Co. in Rochester, NY. This early season, medium-sized, meaty red slicing tomato is said to be more cold tolerant than most. The plants are compact, determinate, regular leaf, and productive, suiting small growing spaces more than some of the larger indeterminate types. Grown open pollinated near other tomatoes.

Nistru - Red paste type tomato from Moldova named for the Moldavian/Romanian word for the Dniester River. It makes great sauce, paste, or juice. The fruits are relatively small compared to other plum/paste tomatoes, but the determinate plant makes up for it with abundance. Meaty fruit; a few fruit also had a 'hollow'/'cavity' type trait that I imagine would be great for poppable little stuffed tomatoes. It was collected in Moldova in 1981 by the N.I. Vavilov Institute and then later grown and released by the Experimental Farm Network.

Opalka – A 4-6" long, almost pepperlike-shaped paste tomato. Think a Roma in texture, but two to three times longer! Indeterminate plants. Very few seeds in the fruits makes for easy processing but fiddly seedkeeping. Grown open pollinated near other tomatoes.

Orange Banana – Early indeterminate, paste. Fruits are deep orange in color with a nice fruity flavor. Makes fun orange colored salsa, sauce, or paste, and can be canned or dried. Initially

introduced to American seed savers in the mid-1990s by Marina Danilenko, a pioneering private seed seller from Moscow, during the Perestroika-era, 'Orange Banana' is also protected in the Seed Savers Exchange collection as SSE Tomato 3049.

Painted Lady – Potato leaf, indeterminate plants have variegated foliage. Fruits are red/red-pink and yellow striped, 2-4oz. in size, and tend to be rounded or with a slight heart shape. Grown OP near other tomatoes.

Pap Higgles' Large Paste – Sent to me by fellow grower Mike Hague (Pap Higgles on Facebook). Mike said that the seed was just a mix of large paste types he'd grown and saved from. I grew a handful of the plants and I did see a range of variation indicative of a mixture of multiple varieties. I chose the variety I liked the very best, which was a RIDICULOUSLY ENORMOUS oxheart-shaped red fruiter, larger even than Boobie. I found the fruits excellent for my preserving/canning needs. The fruits were not produced in extreme abundance, but they were so huge it more than made up for that. The seed here represents seed saved from only those plants.

Pink Berkeley Tie Dye - Indeterminate plants. Mid-season. Regular leaf. Fruits are medium-large beefsteak types that have a pink base with metallic green striping. Grown open pollinated near other tomatoes.

San Marzano - Meaty red heirloom tomato, a well-known classic. Long, blocky paste types with a point on the tips. Also great for canning and drying.

Speckled Roman – Indeterminate variety developed by Seed Savers Exchange member John Swenson as a result of a cross of Antique Roman and Banana Legs. Introduced in the 1999 SSE Yearbook. 5" long fruits with jagged orange and yellow stripes. Meaty flesh with few seeds, good for processing but also flavorful for fresh eating. Open pollinated.

Stone Ridge - Originally from Larry Fuchser of Stone Ridge, New York. A large, oxheart or fat-pear shaped, meaty red tomato that tends to have some pleats/creases or ridges. Great for paste or roasting, but also good fresh. Indeterminate, regular leaf.

Tigerella - Small and early bicolor heritage tomatoes, 2-4oz. in size and rounded in shape, red background with yellow striping. Indeterminate plant tends to yield heavily.

White Oxheart – Indeterminate plant with wispy foliage that is somewhat typical of oxheart types. Fruits ripen to a whitish yellow hue. A large, 6 to 10 ounce fruit that is mild and sweet. I'd

call this one multipurpose. It's a decent sauce tomato, but a bit softer and juicier than most. Great for slicing/sandwiches though, as it is not as dry as some paste types.

WATERMELON

Cream of Saskatchewan – Grown in Saskatchewan, Canada by Russian immigrants. Does well in cool northern climates and produces fruit reliably in only around 85 days. Round fruits up to 10" in diameter, 3-10 pounds. Sweet white flesh and exceptional flavor. Pale green skin with dark green stripes. Very thin rind, must be handled with care - strictly a garden to table variety that is not suitable for shipping or long storage. My favorite for flavor.

Navajo Winter - Small to medium round, fairly uniform, very pale green rinded fruits with slight darker striping visible. Pale pink to red flesh. From the Shiprock, New Mexico area and reoffered by Native Seeds/SEARCH. Stores fairly well into the winter months if unbruised, which is why it's called a winter watermelon (it is also good if eaten right away, however). Fairly early maturity and has grown reliably here in NY for me, even volunteering out of a compost pile one time. Seeds may vary in color from a reddish to a brownish to blackish.

WELD

Reseda luteola. Dyer's rocket, Dyer's weed, Weld. A native of Europe and Western Asia, the plant can be found in North America as an introduced species and weed. This species was a widely used source of natural yellow dye. The plant is rich in luteolin, a flavonoid which produces the coloring. The yellow could be mixed with the blue from woad (*Isatis tinctoria*) to produce greens. The dye was in use by the first millennium BC, and perhaps earlier than either woad or madder. Until the discovery of quercitron it was the most used yellow dye, but by the end of the 19th century had ceased to be in wide use due to the discovery of synthetic aniline dyes which were cheaper to make.

WOAD

Isatis tinctoria. A plant in the brassica (broccoli/mustard) family, woad produces a blue natural dye. Woad is native to the steppe and desert zones of the Caucasus, Central Asia to Eastern Siberia and Western Asia but is now also found in South-Eastern and Central Europe and western North America. Since ancient times, woad was an important source of dye and was cultivated throughout Europe, especially in Western and Southern Europe. In medieval times

there were important woad-growing regions in England, Germany and France. Towns such as Toulouse became prosperous from the woad trade. Woad was eventually replaced by the more colourfast *Indigofera tinctoria* and, in the early 20th century, both were replaced by synthetic dyes.

YARDLONG

Sierra Madre - Pole type
yardlong/"asparagus bean" (which is actually a type of tender-podded cowpea). Very long 24-28" pods are exceptionally slow to develop fiber. Best picked very skinny/noodley, but still good even if picked at the thickness of a typical pole bean. Mild flavor. Drought and heat resistant. Later-maturing in my area, but good yields once it gets going - and many yardlongs don't yield for me at all, much less ones this impressively long. Dry seed is a bi-color; cream split to reddish brown. Sent to me by Chris Hoetschl of Wisconsin, who got it from a friend in 2006. Original source East-West Seed Co., Philippines.



Yancheng Bush - One of the few yardlongs with a true bush habit. Earliest yardlong I've grown so far. Tolerant of both cool and hot/dry weather. Pods a pale light green, 12-14" long, mild, firm texture when cooked, with light reddish brown seed. Plants bear repeatedly and heavily if kept picked. A newer member of my must-grow list.

ZUCCHINI

Stillwater Valley Landrace Mix – Disease-resistant zucchini seed is all hybrid and all a bit more expensive than I care to pay, but dealing with viruses over a few years made me desire having it. This seed is part of a new experiment I am undertaking – seeing if I can save seed from

these new, fancy, disease-resisting hybrid zucchini and still have it maintain good disease resistance. Resilience in the face of our unique local disease and climate challenges is important, and we must select and be able to save seed of our own varieties to do this. This is a first-year cross generally between F-1 hybrids “Respect” and “Green Machine”, which were sourced from Fedco. (Some standard “Black” zucchini may have also made its way in, but unlikely.) This mix may potentially display resistance to powdery mildew (PM), cucumber mosaic virus, watermelon mosaic virus, zucchini yellows mosaic virus, and/or papaya ringspot virus (Respect is resistant to PRSV, and Green Machine is resistant to CMV; they are both resistant to the others). I will be working with this seed for years to come, so feel free to join me and experiment.

2024 Seedlisting – “SEEDBANK” Collection – Potentially vetted seed.

Anyone may request these varieties, but you may be considered and ‘vetted’ as to whether you are a suitable home for them and/or whether you are able to save seed of them capably. Packets here are \$5 apiece, excluding any roots or tubers.

BEANS

Beaumont’s Gray Gunpowder – Said to be the same snap bean grown by Thomas Jefferson at Monticello. It became associated with Beaumont’s Tavern, Newtown Square, Delaware Co., in Pennsylvania (1792-1823). A folk legend states that the tavern’s cook set a soaking pot of beans too close to a hot stove and the tightly-sealed lid exploded off, throwing beans all over. This may be part of where its “Gunpowder” name comes from, although the color of the bean’s seed coat matches old-time gunpowder as well. Pole type, vigorous vines, and a high yielder. Medium sized pods dry down purple-striped and papery. Easy to hand-shell. Sets a large crop all at once, then senesces (unlike some of my other beans, which keep going).

Big Brown – Pole shellie/dry bean. Immature pods are green and straight with a slight curve at the base. Mature pods are light yellow with a light pink blush. Seeds have a tendency to be hard coated and benefit from scarification. Large olive-grey-brown seeds are flattened and have squared ends. Moderately productive mid-season. Originated from Phil Appleby. Phil received the variety from his parents Walter (1893-1982) and Maude (1898-1974). It is unknown where Walter and Maude first acquired the variety but they had grown it for longer than Phil could remember on their farm in Northern Ohio. Phil’s first memory of this bean was around 1935, when at about age 10 one of his chores was to weed between the corn rows where the beans were growing. Phil said that he saved this seed because he grew up in the Great Depression so it was ingrained in him to grow and save.

Black Shackamaxon – See “Blue Shackamaxon”. Obtained from Will Weaver, who had listed these as two different varieties, but to me they seem identical. I am listing them separately as I grew them separately and in different years. I will have to grow them side by side to see.

Blacksnake Bean - This variety was donated to SSE in 1999 by Linda Hacker & Erma Jincks of Missouri. They indicated that this variety had been brought to Missouri from either Ohio or Kentucky in the mid to late 1800s. It is a pole type bean with large, long, flattened purple pods. The dry seed is flattened squared-oval and is buff/light brown. This bean has many similarities with beans such as 'Tennessee Indian Purple Pod' and 'Lengua de Lobo'.

Black Thresher - A bush bean of uncertain origin that I acquired in a seed trade in a Facebook group. It was given to me as "Black Thresher". I know of no specific history for this bean. It is

early, dries down easily, and has papery pods that shell easily. The oval-rounded beans are solid black in color and are semi-matte. It seems quite similar to a Black Turtle type bean.

Blue Shackamaxon - Pole type, midseason bean with pinkish-purplish flowers and green pods that mature to a purple and then purple-brown. The shelly bean is a bright royal blue bean, and the mature dry bean is black or blue-black. This bean was historically grown among the Lenape people who lived along the Delaware river, and was grown in Pennsylvania locally for a long time. "Shackamaxon" was the name of a former Lenape town in what is now the Kensington neighborhood of Philadelphia. The alternate name "Treaty Bean" comes from Shackamaxon reportedly being the site of a 1682 treaty signing between the Lenape and William Penn.

Blue Spitball - Highly productive pole bean I acquired in a trade. Short, easy-shelling papery pods filled with small oval-rounded beans that have a very unusual color/appearance. The seeds almost look like cowpeas; they are a slate-blue-grey in color with a dark hilum 'eye spot'. Also known as Grey Blue. I have no history documented for this variety.

Box - Pole habit, dry bean. Strongly climbing plants. Pods are green, straight, and somewhat constricted (tightened around the seeds), maturing to yellow. Medium, round, white seeds with half reddish-purple/half white pattern. Pattern similar to beans like Norridgewock, but this bean is significantly smaller than Norridgewock. Mid-season maturity, moderate productivity. Listed in the Seed Savers Yearbook Exchange by Deborah Watson (MA WA D) every year from 1991-2017. She acquired this variety in 1990 from Robert Wood (KS WO R) and donated it to SSE in 2015.

Cornplanter Purple 'Silverbear Strain' – Said to be a more authentic/original selection of Cornplanter Purple, and it is certainly more consistent in form and type. I obtained this from my friend Tony West, who obtained it from "Silverbear" Stephen McComber. Purple-podded, pole-type bean that produces shiny black seeds. Appears quite similar to Blue Shackamaxon, though seemed slightly earlier for me. I will need to grow them side by side to see.

Cornplanter Purple (Standard selection) - pole – This is the 'common' strain/mix that is usually found in seed circles; it is a variable bean for all the growers I know. I had 3 types – round pod with black seeds, flat papery pod with black seeds, and round striped pod with purple dotted/speckled seeds. I will only send the dark brown/black seeds, as the speckled ones were probably an outcross and are not correct. Said to be a multipurpose bean though I only tried it as a dry bean.

Covelo Reservation/White Settler - From the Round Valley of Northern California, where the area of Covelo is located. Much of this area is a reservation, home of the descendants of the Yuki, Concow Maidu, Pomo, Nomlaki, Cahto, Wailake, and Pit River peoples who were forced onto the reservation in the 1860s. This bean has been grown in the area for many years. Accounts vary in whether this was brought to the area by European settlers and was adopted by native people, or if things went the other way around. Bush habit, small to medium plants. Seed greyish brown with a dark hilum ring. Good as a snap when young, but also a good dry bean.

Deseronto Potato - half-runner dry - Solid white seeds cook up soft, can thicken soups, or can even be mashed like potatoes. A Mohawk heirloom originally from the Tyendinaga Reservation in Ontario. Midseason bean. I find this to produce viney bushes or half-runner type plants and I give it poles to climb.

Duane Baptiste Potato Bean - Bush dry. Produces long, straight pods filled with white seeds that are shaped like thin kidney beans. Old Six Nations bean traditionally used as a thickener in corn soup. These cook up soft and can be mashed, similar to what the name indicates. True bush, no vining like Deseronto Potato. This one's seed is also more oval/long compared to Deseronto's more round shape.

Early Mohawk Pole - pole – Somewhat curved pink-striped flat pods that dry down to red. Cream seed speckled with pinkish red that dries down to golden brown speckled with crimson. I use as a dry bean but it's a horticultural type bean and should be able to be eaten as a snap or shelly when young.

Fisher/Algonquin Fisher – Also known as Egg Bean, All-in-One. True bush, medium sized. Beans are a dun brownish/yellowish color with a dark brown hilum ring. First cultivated by Algonquian peoples before finding its way into European gardens and those of the Pennsylvania Dutch community. Will Weaver states that this variety, which was stewarded by the Fisher family, is the same bean described by von Martens in 1869 as Eierbohn (Einbohn), or All-in-One Bean. Used as a shelly when very young, Fisher is traditionally grown as a dry bean.

Fortin's Family - Handed down for many years through the Fortin family of Quebec, though it is said to have indigenous roots. The medium sized bush plants produce medium sized flat yellow pods that are good snaps if eaten before they get too large. The seed is white with a brown blotch on the bottom side around the eye. Can also be used as a respectable quality dry bean.

Fortner Family Heirloom - Half-runner/short pole type. Dry or shelly type bean. Dark reddish-brown, oval shaped seeds. Edible as a snap as well. Straight, green pods turn yellow at maturity and develop red mottling. Some constriction between seeds. Moderate productivity. Donated to SSE in 2014 by Paris Fortner of Michigan. Paris maintained this bean variety since 1955 when he received seeds of it from his grandmother, Cora Bell (Bolingner) Fortner (now deceased). Paris' earliest memory of his grandmother growing the variety dates to 1940. Paris was told by his grandmother that she obtained the variety from a "very old widow neighbor of hers." Cora Bell maintained this variety in her garden in Speedwell, Tennessee.

Ga Ga Hut - pole type dry - A pinto type bean from Ohi:yo (Allegheny River area); flat tan seed speckled with brown, similar to Seneca Allegany Pinto but isn't quite as early and the seed is slightly larger. Originally given to Lawrence Hollander, the former director of Eastern Native Seed Conservatory, by George Heron, who was a Seneca leader.

Grampa Bean – Pole bean, very vigorous mid-season cranberry type. Flat pods develop extensive red stripes with maturity. Slightly curved, flat pods with a long beak. Medium to high productivity. Leathery, tough pods contain 2-5 seeds per pod and are rough on the hands when

shelling, but also protect seed well from pests. Beans have a sweet flavor and creamy texture. Sourced from Seed Savers Exchange via a man named Patrick O'Neill. It was reportedly grown by the Cherokee nation of the southeastern U.S. and brought to Oklahoma in the 1830s during the Trail of Tears. It was later brought to Florence, OR circa 1920s/1930s by a Cherokee woman referred to as Grandma James. The bean was acquired by O'Neill in the 1970s from a descendant of Grandma James.

Grandma Bechtel's Pole - Rated high for taste as a shelly/dry bean among SSE staff. Pole bean. Pods are long and green, maturing to yellow with purple stripes and blush. Leathery-podded. Pods are round, slightly curved, with a long and curving beak. Quickly becomes fibrous, but a good snap bean when still young and flat. Seeds elongated-kidney shaped, gray/gray-purple mottling background, with dark stripes. Mid-late maturity. Donated to SSE by Mark Reusser (ONT RE M). Originally given to Reusser by his great-aunt Erma Cressman. Erma recounted that it was grown by her grandmother Bechtel as early as 1900 in Waterloo County, Ontario.

Grandma Gina's - Obtained from my friend, the late Remy Rotella, of the the Sample Seed Shop, which is now defunct due to Remy's passing. A stringless snap bean with gigantic, flattened pods. Pods develop some striping as they mature. Seeds are large, widely spaced in the pods, and have a very dark blue (nearly black, but it is indeed blue) seed coat. The seed coats are prone to splitting in the pod during drydown; this is probably related to weather/environmental moisture, but doesn't seem to hurt anything. Remy additionally wrote of these: "I had beans from a trade with a beany friend from 2010, and I said I better grow these before they go bad. They are a bit late to make seed, so growers in short season areas may have issues collecting seeds. Grandma Gina Lami brought the beans with her from Italy in the early 1900s. she grew them every year. Her granddaughters who live in Pittsburgh and Kalamazoo now carry on the tradition." The Gina Beans live on.

Hodson's Silver Wax - In the 1990s Stephen McComber got it from Jiggy Hill in Tuscarora, who in turn had apparently gotten it from Marjorie "Snooks" Skye, who was a cornbread maker. This bean was offered to the general public by the Harvey Seed Company of Buffalo, New York in 1902. Was also listed by the Henderson Seed Company in 1906, and by 1921 was being sold by dozens of seed companies. Very popular in that era, though recently it had become almost extinct. Beautiful and productive wax bean producing long, slim yellow pods that are very tender and flavorful. Heavy producer. Exquisite red and cream speckled beans inside can also double as a soup bean. Sometimes can be difficult to get mature seed in a wet season, as the pods hold in fresh eating condition a long time (and therefore maintain their moisture, which can make fungal growth quite explosive). Trellis vines well and encourage airflow to prolong the life of this beauty in humid areas.

Ice/Crystal Wax - Half-runner/short pole type plants. Short round semi-curved pods are very, very light green so as to appear almost white. Pods then turn purple with age. Best picked very young for gourmet snaps; delicious, but develops seam strings with age. A bean popular in Europe, formerly used for forcing in greenhouses, known since before 1845. May also develop tough pods if climate conditions are unfavorable. Seeds small, oval-rounded, pure white.

Indian Hannah (Tony West/Doug Egeland Strain) - Pole dry. Also known as Lenape Cutshort. Said to be the bean kept by Hannah Freeman, the last Lenni-Lenape in Chester Co. PA. Small buff pods filled with small grey-speckled seeds with an orangeish cast near the hilum. Cutshort type. Pods sometimes have a tendency to split at maturity, though they don't seem to drop the seeds. Small pods but very productive, plants are covered in them.

Indian Hannah (Roughwood Strain) – Pole multipurpose. Said to be a bean kept by Hannah Freeman, the last Lenni-Lenape in Chester Co. PA. Long-podded type with pinto-looking, flattened seeds with various phenotype mix of tan/buff/brown mottling and speckling.

Kahnawake Mohawk – Originated from Stephen “Silverbear” McComber, Mohawk faithkeeper from Kahnawake territory. Orb-shaped beans are adorned with two-shades of earth tones, with a darker shade of brown streaking over the lighter buff-tan base. A late, very heavy producer that produces until frost kills it.

Kaulback's Tavern - Pole type dry bean with long, flattened pods. Dry beans are golden brown and elongate-oval-flattened. A historic Pennsylvania heirloom in the Roughwood Seed Collection. Preserved by the Kaulback family who were long-time tavernkeepers in the 1721 White Horse Tavern in Chester County, Pennsylvania.

Lamberson – Pole bean with white flowers. Green, flat pods with long beaks; pods often tend to have a slight curved shape especially upon drying. Can be eaten as a snap when young. Also good as shelly bean with a creamy texture. Easy to shell, very papery shattering pods. Medium, solid white bean; "Great Northern" type. Mid-season maturity; productive. Sourced from Seed Savers Exchange, where it was donated by Andrew Thomas, who received the variety from Lawrence and Teresa Schneider of Jonesboro, AR. This bean variety was maintained by many generations of Jonesboro residents. George Lamberson of Jonesboro, originally obtained it in 1860 when he is said to have accepted a washtub of bean plants from a family of Native Americans who were leaving the area and who could not take the plants with them.

Lengua de Lobo – Name means "Wolf's Tongue", in Spanish. This pole bean produces very long, flattened purple pods. Seed is flattened-oval and buff/tan in color. I have no specific history. Was briefly available a handful of years ago from "The Rare Vegetable Seed Consortium" popularized by Joseph Simcox. Short supply.

Lipstick (Choc-tow Indian) - Vigorous, productive pole type bean. Easy sheller. Flattened-ovoid dry beans are a bold scarlet red. Jeff McCormack, founder of Southern Exposure Seed Exchange, received this variety in 1993 from Ben Pennington of Corbin, Kentucky. Mr. Pennington told McCormack that he had gotten a pint of the seeds from an old man in the early 1980s who said that his family had grown them for 50 or more years. McCormack shared this variety with SSE in 2016.

Little Jersey White – Sourced from the USDA NPGS, PI 234258. Collected from Painted Post, NY in 1956. Vining, pole type plants produce small pods filled with small rounded white seed. Easy to shell, with thin papery pods. Productive.

Mennonite Purple Stripe – Pole type plant with purple flowers. Mid-season, but bears until frost. Produces huge, fat, fleshy, purple-striped pods that are filled with kidney-shaped grayish-buff seeds that are striped and speckled with purple. Said to have been brought to Waterloo County, Canada by old order Swiss Mennonites.

Merkel Grey Stripe - Productive pole type bean. I have not tried it as a snap. The dry beans are elongated-kidney in shape and are a purplish-bluish-grey background speckle with darker stripes. Bean color and pattern is very similar to 'Norwegian Pencil' although the beans are slightly different sizes. Donated to SSE by John Staples (NY ST J) who acquired this variety from Ann Fuller (IN FU A). She appears to have introduced the beans into the 1991 SSE Yearbook where she stated that a friend of the Merkel family gave her the bean. At that time the remaining Merkel brother was in his 90s. It is said to have been in the Merkel family of Indiana for nearly a century.



Munsee Wampum - Pole dry. Lenni-Lenape bean. Tall, productive, and late. Medium pods filled with small, squared-tipped, grey-toned buff seeds speckled with darker grayish-brownish-red shades. Collected in the 1930s by Will Weaver's grandfather, H. Ralph Weaver, who got it from the Cuddeback family of Minisink, NJ. Munsee might be properly spelled Minisi. This is one of the 3 linguistic groups of the Lenape.

Norridgewock - Pole dry. Vines are shorter than some pole types. Produces large seeds that are half white, half maroon. Maroon half is on the hilum side. From the late Elizabeth Miller of Norridgewock, ME, who stated the variety went back to pre-Civil War times. Ms. Miller believed it might have originated in the original Abenaki village of Norridgewock, which was destroyed by English settlers in the 1700s. Similar color pattern to beans called 'Beautiful', 'Bobolink', and 'Box' though I have never grown the others and do not know the extent of their similarities.

Norwegian Pencil - Pole type. Long beans with rounded pods that are most often used as snaps. Pods later develop purple streaks. Dry beans are elongated kidney-shapes and have a speckled multi-shade grey background with darker stripes. Mid-season maturity. Stewarded by Evalynn Schnackenberg's family since the 1920s. Evalynn's grandmother, Maria Andreasen, moved to Ferndale, Washington from Robin, Minnesota in the early 1900s with her 11 children after her husband's death. Around 1920, Maria obtained the bean seeds from the county extension office in Ferndale. She planted, enjoyed, and saved the seeds to plant in following years, passing along to her children and grandchildren. Named 'Norwegian Pencil' partly after Maria's Norwegian heritage and also because of the shape of the bean pods.

Oceana's Summer – Productive, vigorous pole type bean. Dry pods are firm and moderately stiff to shell. Dry beans are rounded and beautiful, with splotches of white mixing with brown. Beans have variable expression of color; some are more brown, some are more white, some are half and half fairly evenly. Acquired by SSE from the Abundant Life Seed Foundation (CV Abu). This connection was what drew my interest, though I have no additional historical data. Originally obtained by CV Abu as an unnamed goose bean which they named after a favorite friend and foundation volunteer.

Potawatomi Pole Lima - Lima bean. Pole type. Beans are a white base with half purple splattered with pink, or the reverse, half pink splattered with purple. The plants have tall 8-10' vines that are loaded with pods and resistant to diseases. This seed comes from John Sherck, who obtained them at the Jijak Foundation's Fall Harvest Festival. The Jijak Foundation is a project of the Gun Lake Band of Potawatomi Indians. This produces okay enough, but I found it to be fairly late to the point that a lot of pods were not fully mature by the time frost arrived.

Powhatan - Half runner dry. Short vines produce large, straight pods filled with big, kidney-shaped seeds. Seeds are buff with maroon-red specks and swirls. Said to be an indigenous bean. I do not have a direct history for this seed, though it was sourced from my friend Tony West. Tony stated that his source elaborated that his people carried it north over the years after fleeing wars and persecution.

Purple Kingessing - Also known as Lenape Blue Bread Bean. Pole type habit, growing 6 or more feet tall. Produces a heavy crop of vibrantly purple pods filled with dark purple-purple-black seeds, with occasional brown off-types. (I will send only purple-black seeds.) William Woys Weaver was given these seeds by a seedkeeper in Oklahoma who later passed away. Many Lenape people now reside in Oklahoma because the U.S. government forced them (as well as many other tribes) to relocate there in the 1860s. Kingessing is derived from a Lenape word "Chingsessing," meaning "a place where there is a meadow." Originally, this was the name for the land between the Schuylkill River and Cobbs Creek, in what is now West and Southwest Philadelphia, Pennsylvania.

Seneca Allegany Pinto - pole dry - very early pinto-type dry bean of the Seneca people. Takes perhaps 80 days to dry seed. Flat tan seed speckled with brown. Shells very easily.

Seneca Bear Paw - runner (*P. coccineus*) – aka Seneca Bear Bean, Seneca Soup Bean. This is quite similar to Scarlet Runner, with red flowers, purple/black mixed seeds, and a long pole-climbing vine. To me this seems to be overall a somewhat smaller plant and seems more adapted to the Northeast.

Seneca Bird Egg - pole dry - Very round 'buckshot' shaped tan seed speckled with dark bluish. Very very late season bean, which usually doesn't produce for me until mid to late September and is producing until frost. This bean is very productive but the pods dry around and 'grip' the seeds and it is a bit tough to hand shell especially if fully dry.

Seneca Cornstalk - Pole dry. An ancient Haudenosaunee bean. Was adopted by other cultures and now has many names elsewhere (Amish Nuttle, Mayflower, Red Nightfall etc.) but these are all the same bean whose name rightfully belongs to the native peoples of this land.

Seneca Indian – Pole bean(s). Seed is a mix of two distinctive types. One type appears virtually identical to 'Seneca Bird Egg' bean; it is a difficult-shelling practically round bean with cream background and dark blue-black specks and swirls. The other is a flatter-podded, easier-shelling bean with more flattened-oval shaped beans; the pattern and color of these is the same, with a tan-buff background and dark blue-black specks and swirls overall. I am not sure which is 'supposed' to be this bean or if they were always a mix, but both types were in my original seed I planted and both types produced true. USDA PI 549708. Donated in 1962 from Robson Seeds of NY.

Seneca Stripe - bush - large bushes with kidney shaped cream-buff colored beans striped with red. Multipurpose bean. Doug Egeland obtained this from Geraldine Green (Seneca Faithkeeper who lived on the Cattaraugus Reservation in NY). Produces a fair amount of seed with flipped colors, also, due to transposon activity. I have many beans with the cranberry coloration this bean has, but all are different in some way, and this one is no exception. My original source was NY FO T (Tom and Kris Fox, Seed Savers Exchange).

Six Nations Bush – bush horticultural type bean with cranberry patterning (cream-buff color base with reddish-pink stripes and speckles). Said to keep its shape and be fairly firm upon cooking, although I haven't yet had enough to eat so I haven't tried it. Haudenosaunee (Iroquois) variety. From Six Nations Reserve, Ontario, Canada.

Skunk/Haudenosaunee Skunk - pole - big black seeds speckled and swirled with white, a few have this pattern reversed. Sometimes mistaken for a lima due to seed shape, but it is a vulgaris bean, NOT a lima. Haudenosaunee variety. It is also identified by Fred Wiseman's Seeds of Renewal Project as an Abenaki-related bean. Early dry-type bean. Also known as "Chester" (due to a location in Vermont where it was grown) or "Flagg" (after Gail Flagg, a Maine seed saver who had kept it).

Smith Family – A bush type bean producing very small plants and small pods with 2-5 seeds per pod. Can be used as a green snap bean when young but becomes fibrous. Good as a shelly, with a meaty, rich flavor. Seeds range in color from taupe to an olive-lime green; all have a dark brown eye-ring. Dry beans are slightly sweet and grainy with a mild green bean flavor. Very early maturing. I would suspect this might be good for small spaces or container growing because it is such a little bean. Given to Seed Savers Exchange by the late Emma Adkins (KY AD E) who obtained this bean in 1991 from Carl Cowan (TN CO C). It was listed in the 1988 Yearbook by Cowan where he stated "in family 100 yrs." I selected this bean to grow out because "Smith" is the surname of my mother's side of the family, although of no relation to the keepers of this bean.

Stockbridge Indian – bush dry - Large brick-crimson-reddish seed streaked with cream-orange colors. From the Stockbridge Munsee Reservation in Wisconsin. This seed looks quite similar to that produced by Tuscarora Bread Bean, and they are said to have a common heritage. However, I found these beans to be a bit shorter/more oval in shape as compared to a longer kidney shape on the Tuscarora. Also, Stockbridge seems to make true bush plants, whereas Tuscarora always is a half-runner with short vines for me.

Teaching Drum #18, Teaching Drum #21 – bush dry – All the below Teaching Drum beans are said to be native varieties, though they are of unspecified origin to my knowledge. They were preserved by the Teaching Drum Outdoor School and passed on to seedkeepers after that.

#18 and #21 are both black turtle type beans producing buff pods filled with small black seeds. They are vining bushes that make very slim, diminutive vines that do not need to climb (they scramble well) but may benefit from some support. These are two varieties but I am listing them together as they are very similar – if you wish to have both to compare/contrast bear in mind that this is two independent samples represented, not one.



Teaching Drum #23 – pole dry – landrace type throwing a beautiful natural mix of brown, grey, and charcoal seed coats. Especially attractive when shelled and mixed together in the bulk sack. Papery podded and easy to shell. Early-mid maturity. Plant tends to produce a big crop at once and then senesce. Pods bear purple stripes upon maturity. I found this bean to be very, very similar to Beaumont's Gray Gunpowder in external appearance, seed shape, use, maturity time, and ease of shelling – the main difference I found is that Beaumont's makes only one color of seed. If this is really a native bean, I would not be surprised if Beaumont's is a selection of it.

Teaching Drum #24 – bush dry - long kidney-like seed, dark purple or blue-purple in color, with grayish streaks. Early-mid maturity.

Teaching Drum #27 - A stout true bush with minimal to no vining. Produces small buff pods striped with purple. The seeds are grayish-buff with darker speckles.

Tennessee Indian Purple Pod - Pole bean. Long, flat, purple pods with a tendency to be twisted/contorted. Seems stringless enough to use as a snap, until it gets large. Dry beans are flattened ovals and are cream/buff/tan in color. Stated to be a Cherokee heirloom.

Thousand-and-One – From a trade with a woman named Alyson Condrey, a member of one of my seed groups on Facebook. I have since lost track of Alyson, unfortunately. I believe this bean may be one also referred to as ‘Refugee’ but I am unclear. There are many beans referred to as both of these names, unfortunately, so I am unsure of the history of this other than that Alyson’s family kept it for a long time. True bush type. Striped short, fat pods are fleshy and juicy, taking a while to dry down, so I believe this should be a good snap but I did not try them that way. Dry beans are grey-tinted buff with an abundance of darker speckles.

Thousand-to-One – From USDA NPGS. Small, rounded, pure white pea bean growing in solid green-turning-buff pods on small true bush plants. I have no specific history for this. I requested it from the NPGS because I wanted to compare it with the variety above, as an example of the differences seen in some beans given the same or almost the same names.

Tuscarora Bread Bean/Iroquois Corn Bread - half-runner dry – Originally from Norton Rickard, an elder of the Tuscarora Nation. This bean is said to have come from an elder Tuscarora woman in NY near the PA border, who passed the beans to Norton’s brother with the instruction to not let them die. These are a dry cooking bean. I have used them in soup and chili, but they also would’ve been used by the Tuscarora people for bean bread. This is a half-runner type, making vines 3-4 feet long for me normally. Pods are long, large, and slightly leathery. Seeds are large and dark brick-crimson, speckled with creamy orange-ish slashes and speckles.

Vinnie’s Bean – pole dry - Eastern Native Seed Conservancy bean. I acquired this simply due to the ENSC having kept it. I do not have any of ENSC’s notes or history on this variety. In size, habit, and maturity I found it quite similar to Kahnawake Mohawk and would not be surprised if they were related in the past. Comparatively, this bean has a slightly larger pod that is slightly less coarse, and the seed is slightly larger and more oval/elongated. The seed pattern is similar, but it also has a faint greyish brown background stipple underneath the dark brown swirl, so it is not the solid buff background that Kahnawake has.

Walker’s Great Valley Long Pod - Acquired by SSE from William Woys Weaver (PA WE W) who obtained the variety from Sarah Kaulback (1917-2009) of Malvern, PA in 1996. Weaver stated the beans had been grown by Sarah's family in the kitchen garden of the historic White Horse Tavern (est. 1750) for at least 100 years, having been passed down from her grandparents. This bean was originally acquired from the Walker family, who were Quakers from Great Valley area of Pennsylvania. Pole type. Easy sheller. Long, straight pods with olive-brown seed.



Wild Pigeon - A pole bean that produces small buff, grey or bluish speckled seeds in slightly curved pods. Used historically as a shelly bean or a dry bean cooked with corn and game. E. F. Waugh reported in 1916 that the bean was found on the Grand River Reservation in Ontario. The name "wild pigeon" is said to be due to the gray colors, in reference to the now extinct passenger pigeon, whose fall migrations coincided with the ripening and harvest of this bean.

Yarnall Quaker - Pole dry bean. Slightly curved, fibrous green pods with strings become yellow and develop small red spots at maturity. Leathery podded dry pods, moderately difficult to shell. Brown, oval seeds. Mid-season maturity. Acquired by SSE from William Woys Weaver (PA WE W) who obtained the variety from John Fugate in 2002. Fugate received it from Roger Yarnall, resident of a Quaker community in Knox County, Tennessee. The variety likely dates to the 1820s.

CORN

Please bear in mind that any statement about corn maturity is an estimate based on my area only. Your area may be longer or shorter depending on your latitude, growing conditions, etc.

Ames 1056/PI 317681/"Ivory King" - Obtained from Mrs. Victor Ktena, a Yankton Dakota woman, in the Wagner, Charles Mix County, South Dakota area. Medium maturity; sometimes pink-tinged cream/white flour corn, plants approx. 6 feet tall, 2 to 3 ears per stalk. Joseph Curtis, the person donating it to USDA, stated: "This could be what the Whites called Ivory King. Grown by the Yankton Sioux. An original Indian corn that has possessed superior adaptability to the Wagner, South Dakota area in competition with hybrids. Obtained from Mrs. Victor Ktena. It was passed to her from the maternal side for many generations."



Ames 1901/PI-690687/"Fort Berthold Flour"/"White Shield Flour" - Yellow-kerneled longear flour corn, strangely also referred to in some collections as "White flour corn" though it is not white. 8-10 inch slim/long ears. Affiliated with the Mandan nation. Collected originally from Mrs. Levi Waters, White Shield, North Dakota (Fort Berthold Reservation) in May 1976. The Fort Berthold Reservation is in western North Dakota with members primarily of the Mandan, Hidatsa, and Arikara nations, also known as the Three Affiliated Tribes.

Anaya's Rain Corn - Sent to me by Michael Anaya, a dryland farmer living in Colorado near the New Mexico border, in a trade. Michael told me this about the variety: "I remembered that I was given a handful of southern Ute corn as a thank you from a family on the Ignacio reservation for fixing their swather in 2001. I tried this corn and some made it to maturity. So seven years ago I started growing this as my field crop. My Ute corn is most likely a type of Ree corn (*My note : Ree is an alternate name for the Arikara, and so denotes Arikara lineage; due to plant type and maturity, I agree with Michael's assessment*). The Mandan called this corn spotted corn. It is very similar but a little shorter, yellower and earlier. The family I got the seed from said it had been in their family for at least five generations. I have been calling it rain corn because of the coloring and growing it with rainfall. It is a flinty flour corn that is mostly yellow and light yellow, with spotting of blue and speckled blue kernels like peppering. It grows about 2-4' tall with a couple of little tillers and smaller leaves. The ears are large compared to the plant. They are 3-7" with the average being 4-6". Matures here in about 65-80 days. 8 row with some that are random/no row. It seems somewhat frost hardy. It frosted here last year on June 20 and I lost most of my beans, tomatoes, squash but it was not affected. This year it frosted twice in two weeks right after it came up. It bit the leaves but came right back. The original seed was 15 years old when I planted it with a 90 percent germination rate." My notes : I haven't

tested any frost claims (nor do I intend to), but Michael's description is good. I find this to be a variable corn (so far) with predominantly floury type but some ears very flinty or all flint. Some plants seem to show up shorter and earlier than others, but they are not very far apart. I rogued out several plants that showed off colors, but I included all ears of all sizes "yellow/blue colors and stippling".



Arapaho White – Collected from the Kiowa tribe in Oklahoma by Pioneer Hi-Bred and preserved in the USDA NPGS under PI 213753. A white dent corn with a mostly straight, regular arrangement of kernels on 6-8” ears. Plants are mostly single-ear producers. Few tillers. Little lodging. Mid-late season corn; about 80 days to silk. Nicely uniform stalks to 6 ½’ in height or so.



Bighead - Said to be associated with the Arapaho and Cheyenne people, however also said to be a corn of possible Hopi lineage. Kernels are flour type and predominantly white, with just a few blue or purple ones here or there. Tall, stout, late-season corn. Mostly straight rows on semi-conical ears, but occasionally one with an irregular arrangement. Avg. 10 rows per cob. Plants do tiller.

Blue Fox Flour – Associated with the Kickapoo and Meskwaki people. Long-eared corn with solid “steel blue” or occasionally purple kernels. Straight rows of mostly floury grain with an occasional flintier type. Late season. Tall stalks that are straight and nicely standable, without tillers. More rows than most of my other indigenous flour types, and smaller kernels than some as a result. Short supply.

Blue Woman Corn – Listed in NPGS under an offensive term for an indigenous woman; I have taken the liberty of changing the name accordingly. Flint corn with primarily blue kernels with some purple. Regular-rowed ears. Collected on the farm of Sherm Hoar, pre-1961, Logan County Colorado, near Sterling. Incorporated into Colorado State's Crumpacker Collection in 1961. Donated to NPGS in 1979. PI 608649. Uncertain or unspecified indigenous connection. Mid-season corn about 65 days to silk.

Cherokee De-aur-le – Moderately tall plants to 7’ or more. Floury kernel type, many with pronounced dents. Ears 5-7” long. Most plants produce one ear, though a few have two. Can produce a tiller or two. Mid-season corn; about 70 days to silk. Predominant kernel colors are

white, pink/purple, and blue. Prone to rootworm-caused lodging. Collected from the Cherokee tribe in Oklahoma by Pioneer Hi-Bred and passed on to the USDA NPGS for stewardship as PI 213743.

Concho Brown - Productive late season corn collected by USDA from the Cheyenne tribe in Oklahoma. 6-7' stalks with high vigor and tendency to tiller (2 tillers avg. in my field). 5-8" cylindrical cobs of 8-12 straight rows of grain, 1-2 per stalk. Many kernels flinty, some also floury. Base color of kernels is clear, purple, or bluish with some pink, yellow, or green on occasion; however, most cobs have a reddish pericarp that gives an overall reddish/orangeish cast over the whole cob. Expression of this is variable; a few cobs do not have red pericarp and the colors below it therefore show through.

Creek – Medium-ear midseason flour corn with slender ears on 5-6' stalks. Most stalks 1 ear. Kernels are predominantly blue, though occasional white is normal as well, over white cobs. Some ears show more white than others. Rows generally 8, sometimes 10, and may be regular or irregularly/spirally arranged. From the Sičhánŋu Oyáte/Sicangu Lakota/Rosebud Sioux of South Dakota.



Navajo Cudu/Cudei – Approximately 90- 100 DTM. Sacred corn of the Navajo people. Eyed/capped/"eagle spotted" corn. Kernels are flour type and white base, with many kernels marked with a cap-spot of bluish or purplish. Occasional kernels are solid blue, or solid white with only a tiny blue dot at the silk scar. 3 ½ to 5" tall. Plants with some tillering. Few disease issues even in my wet year, which surprised me! The original. This is a purebred original strain; it is not the crossbred mix offered by Baker Creek. (Warning – listed at your own risk – seed tested very poorly for germination in 2022.)

Delaware Blue Sweet – A sweet corn preserved by Mohegan ethnologist Gladys Tantaquidgeon (1899-2005). Formerly a "Roughwood exclusive", but no more. Blue Sweet Corn was and is used by the Lenape to make caramelized parched corn called psindamocan, which is a type of toasted flour. In the milk stage, this corn is mostly white, with some kernels tinted pink/purplish. Only at full maturity does it turn blue (with some occasional white kernels). This corn features

approximately 8 foot tall stalks. Sweet corn is ready in about 60-70 days, and it takes about 110 to 120 days for dry seed.

Elon Webster Flour – Flour corn. Typical hardy northern flour type of the Six Nations, stewarded by Elon Webster, a Tonawanda Seneca woodcarver and archer. Well adapted to my climate, this early variety produces generally 2 ears per stalk of avg. 5-6” cobs (some longer) bearing white, pink, rose, and purple grain. Potential to mature grain in less than 100 days.

Ganondagan – Also known as Seneca Blue and White. A strain of Haudenosaunee calico corn that came from the Ganondagan historical site. ~95 days, flint, 5-6’, predominantly a blue and whitekerneled corn with 5-8” ears. Many-tillering corn if planted in an area of high fertility. Some stippling/speckling on a few kernels.

Gaspe - 55-70 days. 8 row yellow flint corn grown by the Micmac people of the Canadian Maritimes and along the North Atlantic Shores. Fields of this corn variety were observed by the French explorer, Jacques Cartier, in 1534. Named after the Gaspe peninsula of Quebec. The plants are very short, reaching a height of 2 – 3 feet. The cobs are small, measuring 3-4” long. The earliest corn to grain of any of them, suitable for even very short-season areas, Matures before other field corns come into pollen, making it easy to avoid crossing.

Gigi Hill/Jiggy Hill - ~90-95 days flint, predominantly blue w/some purple and clear, 5-6' tall. USDA NPGS source, originally donated by the Eastern Native Seed Conservancy. Collected from the Tuscarora Reservation near Buffalo, NY. I have reason to believe this may have been selected away from the original type either by the NPGS or by a previous grower – selection should be done favoring the blue kernels.



Harvest Hawk – This is my one of my own project corns. It derives from Painted Mountain, but I have selected this corn to have “eagle spots” on the kernels. I did NOT blend it with Cudu to produce this effect; this originated from a single cob of spotted corn that was produced in a large population of my Painted Mountain in 2015. Base coloration of this is yellow mixed with occasional white, with pericarp colors at play that often cause an orange or red cast over the entire cob. Kernel type is flour, 8 rows, and plant size and habit is for early production of 85-90 days, only 4-5’ tall, but large kernels on fairly long cobs. Some cobs also are showing chinmarks of various strengths. It is my intention to continue to refine this variety. “Soft release” right now; you basically must help me improve this. Otherwise, please wait for the “hard release” when I am done with it.

Illiniwek Tamaroa Red-Striped – Ames 25369. A corn of the Ireniwaki people. Donated to the USDA NPGS on May 25, 1999 by John White of the Ancient Lifeways Institute, an organization that taught traditional skills. John died in 2006. Strain "2" of the corn by this name, this corn has both flinty and floury kernels, naturally (the other strain is just flint). Many cobs display red chinmarking/starbursts on the kernels, while a few cobs may be just clear/white. A medium-tall, medium-longear, late corn. Tillers readily, and produces abundant pollen.



Katie Wheeler/Iroquois Calico - ~90 days. 8-10 rows of flinty kernels. Most stalks with two cobs, in my field. Majority of kernels a rosy pinkish shade, with some purple, clear, blue scattered throughout; a few cobs also naturally have small amounts of yellow mixed in. Also known as Iroquois Calico corn. Sturdy and very well adapted to Northeast US conditions. My Tuscarora friend tells me that this variety is a sacred ceremonial corn among the Seneca.

Little Blue – Sourced from the Museum of the Fur Trade. The museum obtained it from an old Oglala woman who had loved to garden. Small, early flint corn (though not quite as early as Gaspe) with stalks growing 3-4' tall. Cobs approximately 3-5" long and generally solid blue kerneled, with occasional clear kernels. This was said to be a corn that produced the earliest roasting ears for the summer camps. (Very low quantity available . Was stored within a bucket of corn that has shown recent poor germination, but this variety has not been tested recently itself.)



Longfellow - Ontario strain. PI 214195. Yellow long-ear flint corn with white cob base. 6-7 foot stalks, 8-11 inch ears, 1-2 ears per stalk with a regular arrangement of 8 rows. A well-known, though uncommon, historic flint corn for the Northeast. Collected pre-1950s from the Field Husbandry Department, Agriculture College, Guelph, Ontario. Very low amount available!

Mandan Black – From Stephen Smith, a relatively well-known corn collector, who got it from the USDA. Affiliated with the Mandan people of North Dakota. Donated to NPGS by the Oscar Will Seed Co., which once collected and endorsed the utility of indigenous varieties. Plants 4.5-5.5' tall and fairly thin-stalked. A few tillers, but not as many as some Mandan types. Susceptible to rootworms. Early-season production of 5-6" ears bearing 8-10 regular rows of floury grain. Kernel colors mostly blues and purples, with occasional whites and yellows. Many cobs have a very strong pericarp-red trait which casts a dark red over all kernels, making them appear deep cherry or nearly black.

Many Horses – Sourced via the USDA NPGS, donated to that bank March 3rd, 1954 by Pioneer Corn Company. White flour type corn. Stalks 2 ½' to 4' tall. Cobs 3-6" long. Very early, approximately 80 days, with cobs set very low to the ground on the stalks (and susceptible to rodent pests in my garden). A corn of the Standing Rock Sioux. (Was stored within a bucket of corn that has shown recent poor germination, but this variety has not been tested recently itself.)

Mated Chief Speckled Mandan - A flour corn affiliated with the Mandan tribe, collected and temporarily kept by the Oscar Will Seed Co. of North Dakota. Said to be cold-temperature-germination tolerant. Moderately vigorous 4-4.5' tall plants with 2-3+ tillers each. 8-10 rows of grain that is white, blue, yellow, blue-cast, or blue-speckled. 1-4 cobs per plant depending on pollen supply. Straight rows on cobs mostly 3-5" long. Early corn, about 50-55 days to silking. LQ.



Mercer Flint - Yellow-kerneled northern flint. Cobs 12-rowed, 6-9", 1-2 per plant. Sturdy plants 4.5'-6' tall, no lodging. ~65 days to silk. Some cobs "bear pawed" at tips. Named for Mercer County, North Dakota, and was once popular in the area. At the ND Industrial Exposition in 1911, C. F. Schweigert set up a booth; the showpiece was corn. Several papers reported, the Fargo Forum stating, "History records the fact that the Mandan Indians cultivated corn years before the famous explorers, Lewis and Clark, visited their villages. It was not until 1880 that the first white families came to Mercer County. Edward Heinemeyer made a special effort to raise corn, but did not succeed until he had secured seed from the Mandan. That crop was the foundation of "Mercer Flint." After 27 years of improving the variety, Mr. Heinemeyer has a corn that can compete with any corn grown in this state.

Mohawk Roundnose - ~100 days, flour, white, 6-7' tall with fat stumpy cobs with great tip fill. The husks hang on cobs tenaciously and are great for braiding and hanging the corn. My source was the USDA NPGS. USDA obtained this from Will Bonsall of Maine in 1983, who originally obtained it from Stephen McComber, Mohawk faithkeeper and artist.

Navajo Robin's Egg - ~90 days, flour, grain is white with blue speckles with some kernels solid blue, 3-5' tall with many tillers. Desert type corn not well adapted to the Northeast – prone to debilitating rust fungus and ear fungus of all types in humid/wet conditions - but it is extremely beautiful. Also seemed to be bothered by pre-harvest pests like raccoons more than any other flour I've grown!

New York Red Robin - dent, ~100 days, large cobs. Approximately 6-7' tall with 10-14 rows. Kernels are shades of red, anywhere from light/orangeish to dark/blood red. Each kernel is also tipped with a light yellowish or whitish cap that follows the dent. Some cobs have a dark red silk scar as well. Very attractive, like a clump of little sunsets. I have noticed no serious disease or lodging issues in my climate. Obtained by NPGS from Cassadaga, NY in 1954.

Nuetta/Mandan Sweet - AKA Mandan Red Sweet, Mandan Sweet. Sweet corn type, though old-fashioned; not like today's corn candy, the kernels are less wrinkled than most modern sweet corn. Mostly yellow at green corn/"corn-on-the-cob" stage; when allowed to mature, seed takes on a sunset-orange or darker red cast over all kernels. 8-10 kernel rows. Very early, and productive for an early type. Short plants of 3'-4' in height with ears that ears avg. 6-8" long; plants often tiller and produce more than one ear. May throw a few flinty kernels here and there - this is normal, but select them out if you wish to keep the sweet type over time (sweet is recessive). Introduced to commerce by the Oscar Will Co. in 1912, but is an originally Mandan strain. Museum of the Fur Trade states: "Fur traders dried this variety for winter provisions. Seeds were presented to Oscar Will by James Holding Eagle, a Mandan, in 1907."

Ohsweken/Osweken/Oksweken - A late flour type variety often used by the Haudenosaunee for making corn soup. White cobs, white kernels. 7-8 inch cobs, 8-10 regular rows. From the Six Nations, Ohsweken, Ontario. Only have a few samples to spare.

Potawatomi Mixed – Collected by Pioneer Hi-Bred from the Potawatomi people around the area of the state of Kansas. Pioneer as a company went around collecting/gathering many varieties of indigenous corn seed crops for research and preservation purposes. These seeds were later donated to the USDA NPGS in 1954. 6-7' tall plants produce white-kerneled cobs that are a mix of floury and flinty types. Regular or spiral row arrangement. 8-10 rows. 5-6" cobs are slender but usually well filled. May tiller moderately. Approximately 75 days to silk.

Quapaw Red – Approximately 125-135 DTM. Long-ear flint of the Quapaw/Ogáxpá/Akansa people. Most kernels are a deep magenta-purplish-red. Occasional kernels are also blue or clear. Plants 12-15" tall with cobs 9-16" long. Cobs are every bit as long as good Tuscarora White cobs are. Excellent size, if you can deal with the later maturity. Strong stalks with a substantial ring of red brace roots. I noted no significant disease issues with this variety. It produced very abundant pollen as well. (Warning – request at your own risk – this tested poorly in a germination test in 2022.)



Royal Minquas/"Purple Flour Corn" – The same corn offered at Roughwood as "Purple Flour Corn". 100-110 days. Avg. 90% deep violet kernels, some a bit more bluish-looking than others. Occasional kernels white or pink tinted, some cobs presenting with more white than others. Plants 6 to 7 ft. tall. Two cobs per plant. Side shoots (tillers) may produce cobs too. 5 to 6 inch cobs with kernels going over the top/ "round nosed", 8 to 10 row. Solid violet cobs are considered best for seed saving, but a lot of them show at least a few pinkish or white mixed in so I have kept a proportion of those for genetic posterity. Select as you see fit. Also produces occasional plants with red tassels and red roots, which is a historic trait that can be selected for if desired. This corn was acquired by Dr. Theodore Hetzel from a northern Pennsylvania artifact collector who specialized in Susquehannock culture. However, the name given this corn by the collector (Royal Minquas) is suspect. This term allegedly means "treacherous" but from what I have found, it derives from a pejorative term applied to Susquehannocks. May be similar to a purple flour corn recorded among the Haudenosaunee as "soft purple". A few cobs of my planting produced much longer ears similar to a King Philip or Abenaki Calais length, except completely matching the Royal Minquas type otherwise. I rogued this out, but the plants were all hand pollinated amongst each other, so the long ear trait surely remains. Rogue it, divide it into its own selection, or keep it if you like.



Rutherford - AKA Rutherford Flint. Cold-temperature-germination-tolerant, small, early flint corn. Preserved and passed to the USDA by the University of Manitoba and the University of Saskatchewan in Canada. Not too different in earliness vs. Gaspé and great for short-season areas, requiring less time than most other grain corns. However, compared to Gaspé it produces a significantly more vigorous plant that tillers freely and has more production potential; the larger cobs also have more color. Kernels are white, yellow, red, or sometimes variegated. Low amount available.



Sac Blue - Affiliated with the Sac/Sauk and Fox/Meskwaki tribes, who were originally from the area of Lake Huron and Lake Michigan but who were forcibly displaced to other areas in the 1870s. Collected from Meskwaki tribal members in Iowa. Flint type corn with white and pink/purple kernels. Some cobs have mostly all white kernels, and some show more of the pink/purple. Most cobs with 8-10 rows in regular row arrangement, some semi-irregular. Plants rarely tiller. Mid-season corn, 62-65 days to silk. The strongest cob butts/shanks of any corn I've ever grown! Superb attachment to the plant, great for braiding/hanging.

Seneca Blue Bear Dance – A flour corn named by Stephen McComber, who is a Mohawk seedkeeper and has been growing this variety for decades. He received it from a Seneca elder who made a healing pudding from the corn flour for use in the traditional Bear Dance ceremonies. 5-6 feet tall, 1-2 ears per stalk, around 85-90 days maturity. Medium length ears with large kernels usually in 8 regular rows. Kernels blue, purple, or white of various shades (dark and pastel). Vigorous plants may tiller freely and often.

Seneca Hominy – Nettie Watt strain - flint, 4-6' tall, very early (earlier than Painted Mountain for me, perhaps 80-82 days to dry grain) and hand shells easily. Predominantly white kernels with some purple and blue. Also known as He-Go-Wa or Ha-Go-Wa. A few cobs are up to 50/50 mix of blue/white. Cylindrical ears with great tip fill have 8 very straight rows. Ears 4-6" long. Early maturing, perhaps 52-54 days to silk and ~80-85 days to picking for me. I noted absolutely no borer problems, disease, or lodging when I grew it in 2015 despite my other corns having borers. There are multiple different strains of 'Seneca Hominy'. This one was collected in 1968 from Mrs. Nettie Watt of Steamburg, New York, and was then donated to NPGS by the Museum of the Fur Trade.



Shawnee Purple and White Flour - I obtained this from a member of the Seed Savers Exchange a handful of years ago. It is a medium-tall, medium-ear, late (120-125 days) flour type corn that is mostly white, with some kernels speckled with blue stippling or entirely solid blue. Some cobs have more blue than others, while some are solid white. 8-10 rows. It is quite similar to Illiniwek Tamaroa White and may be very closely related or near-identical. It also displays the mild fertility issues of Tamaroa White, with pollen coming in abundance but often a bit too early for silks, with the plants forming lots of "Bouquet Ears" in response. A beautiful corn nonetheless. Appears to be the same as "Shawnee", PI 213758, in the USDA NPGS. Collected Dec. 1932 from Shawnee Agency, Oklahoma.

Sioux Tribe Flour – Collected by USDA in 1967 from Hobart Bissonette, an Oglala Lakota on the Pine Ridge Reservation, South Dakota. Stated to be family grown for generations. It may have come from one of the reservations along the Missouri River. White soft flour type corn. 5-7" ears with straight rows. Early to early-mid maturity, approximately 60 days to silk. Plants of moderate size, approximately 5-6.5' tall in my field. Low amounts available. Prone to fungal growth on ears in wet weather, but most flour corns are.

Six Nations #1/"Red Beans and Pork Hock White" - AKA Six Nations Variety #1. Affiliated with the Six Nations of Ontario. Basically a strain of Tuscarora White I believe – big, white, floury kernels on long ears that have mostly red cob bases. However, for me this corn's plants

grew taller and tillered much more frequently than some strains of Tuscarora White I have grown before. 8 rows of grain, sometimes 10. Plant height to 12+ feet. Graceful, pendulous tassels. Used traditionally as a winter keeper which is lyed in wood ashes to remove the hulls, and then cooked in corn soup said to especially contain red beans and pork hocks; also may be eaten green during the milk stage, roasted, or boiled. Cob length averages 12-14", sometimes longer. LQ.

Six Nations #3 – AKA Six Nations Variety #1. Affiliated with the Haudenosaunee/Six Nations. Plants 8-9' tall. A calico mostly-flint sometimes referred to as a "mush corn". Mostly 8 rowed cobs, with large kernels that are variously hued in all corn colors but mostly shades of blue, red, purple, green, and white, sometimes with red pericarp overcast. Some floury kernels mix in. Yellow kernels seem to be quite natural to this variety, but according to my source they are recommended to be discarded/selected against. This corn would often be lyed in wood ashes to remove hulls and then be cooked into mush, or made into a boiled cornbread with beans. Also said to be used in religious ceremony. Cob length 6-8" with regular row arrangement. Plants are a bit larger, and also make larger cobs, when compared most of my other Haudenosaunee flints. Does produce some red cob bases, which is a trait found in many Haudenosaunee corn varieties. Rarely produces tillers.

Six Nations Blue (Long Ear/Iowne Anderson Strain) - Haudenosaunee variety. Approx. 105-110 days. Similar in type to the shorter-eared Six Nations Blue strain (almost solid blue/purple, 8-10 rows, flint), except the cobs are significantly longer, the plant is taller, and the harvest a little bit later. Collected from Iowne Anderson, Seneca faithkeeper and elder, and passed to me by Stephen McComber, a Mohawk seedkeeper friend of mine. Produces tillers and abundant pollen.

Six Nations Blue (Short Ear Strain) - ~95 days flint, 5-7' tall, cobs approx. 4-6" long. Cobs have 8-10 rows of flinty kernels that are overall dark blue and purple. Most cob bases are green and silks are blonde, but there is variation in the population, and a few came out red as well. Haudenosaunee variety passed to me by my friend Tony West.

Speckled Parching/Speckled Self-Feeding Grex - Experimental mixed line/grex of corn that includes genetics from the beautiful 'Pisccoruntu/Pescorunto' variety from Peru, blended in with other corn to reduce its daylight sensitivity and make it possible to grow this in temperate zones without issue. This still contains a very high degree of diversity. Bred/selected by Mike Fortune of Asheville, North Carolina. Mix of generations are present, so different levels of adaptation are present as well. Some plants are much earlier than others, and expression of root gel on the brace/aerial roots is variable. Some plants are medium tall, while others reach 13-14'+. The earliest plants tend to display a "Painted Mountain" type ~8-row long ear on medium-height stalks, but still with some Pisccoruntu speckling. There is a range of middle types maturing at medium-late times and displaying different colors (still with some speckling), and then the latest and tallest types most resemble Pisccoruntu, with more conical ears/pointed kernels than the

others. The latest of the plants did not fully mature in my climate, so the population I am offering is more likely to represent the earlier types. I intend to work with the earliest lines and produce my own named variety from this, but for now, the remaining seedstock of the original planting is offered here.



Stilwell - Associated with the "Five Civilized Tribes" of Oklahoma, an ethnocentric misnomer used since around 1866 to refer to the Cherokee, Choctaw, Chickasaw, Creek, and Seminole in Oklahoma. Stout, vigorous, medium-tall, late-season 10-to-12-row flour corn. Kernel color is base white with occasional blue or purple. Many cobs also show pericarp red, so red shades overlay the base color. Many cobs are straight-rowed, but some are irregular (I particularly love the look of those).

Tama Flint – Collected in Iowa, pre-1954, and accessioned into the USDA NPGS. A variety of the Meskwaki/Fox people. A northern flint-type variety (kernels are actually a flint and flour mix). According to the USDA NPGS, shows some genetic mixing with Great Plains maize types. Previously maintained under the "Anderson and Brown" corn collection of endemic varieties that were maintained as germplasm for breeding work. They were originally collected directly from the farmers who maintained them as open-pollinated varieties. 6-7' tall plants produce cobs with kernels of mostly pink, purple, blue, and white, with some occasional mottling/stippling. 8-rowed cobs show a mix of row arrangements between spiral/irregular and regular. Cobs mostly 6-7" long. Mostly 1 ear per plant. Plant rarely tillers. A somewhat early corn with about 65 days to silk.

Tuscarora Red (Rickard Strain) – Dusty/rosy red flour corn closely related to Tuscarora White, and reflecting a similar height and ear/kernel type to it other than its kernels, which instead of being only white, are tinted with an overall red cast. This was sourced directly from George Rickard, descendent of Norton Rickard, and given as a gift for my work at their annual husking bee.

Tuscarora Red (Stillwater Strain) – This is a homegrown attempt by me to recreate/approximate Tuscarora Red using only some red cobs that appeared in my populations of Tuscarora White (Meadowview). It is not the same as Tuscarora Red (Rickard Strain). This is still a longear type, but not quite as long (8-12"), and its color is much darker than the Rickard

strain, with some solid blood/brick reds in there along with some more medium red tones. Due to the genetics of red in corn, some cobs will also still come out white (select against those if you want to keep the red).

Tuscarora White (Rickard Strain) – The classic longear white flour corn of the Haudenosaunee originates with the Tuscarora people, who joined the confederacy later on, but their corn was widely accepted and adapted afterward. Very long ears with 8 (sometimes 10) straight rows of large white kernels. This stock is directly from George Rickard, descendent of Norton Rickard, and was given as a gift for my work at their annual husking bee.

Tuscarora White (Meadowview Strain) - ~100 days flour type, 7-9' plants, cream white kernels on long cobs 9-14". I have multiple strains/local selections of this variety, and this stock is what I am terming the 'Meadowview' strain, which tends to be a little shorter ears than the others. It is desirable to select for red cob bases underneath those creamy kernels. It is normal for a few red-kerneled ears or ears blushed with red to show up - this is a sign of its relationship to the red Tuscarora corn and is considered sort of 'lucky' - in old traditional husking bees, whoever found one might win the whole basket of corn they'd been husking.

Wa-ruch-skaw – AKA Winnebago Flint. PI 213773. From the old Pioneer Hi-Bred collection that was brought into the USDA NPGS. Collected from the Winnebago/Ho-Chunk people in the modern day state of Nebraska. Plants 4-5' tall, producing flinty cobs of white/clear kernels. Rows 8-10; row arrangement may be regular or occasionally irregular. Cobs mostly 4-5" long. Up to 3 tillers per plant. An early-mid season corn with about 68 days to silk.

Walter Fire - PI 213747. Collected in Oklahoma from the Cheyenne people. Donated to the NPGS on 3/3/1954 by Pioneer Hi-Bred. Flour white kernels with an occasional off-colored kernel (yellow or blue). Some cream kernels (off-white) as well. 8-10 regular rows. Medium-tall plant height. Late maturity.

Warners - BIG yellow gourdseed-dent type with a long season. This produces massive stalks that can be 10+ feet tall and almost as thick as soda cans, with large, thick cobs. Some cob bases white, some red. A good silage corn that is also good for fine cornmeal and makes cobs large enough for pipes. Matures in about 130 days, and unsuitable for short season areas. (Warning – request at your own risk – this variety is old seed. It was one of the few tested, but failed germination, in 2022.)

Winnebago Mixed – Chunky ears of moderate length, with 8-12 rows of large kernels on white cobs. 4-6' stalks with modest vigor but reasonably good standability. 1-2 cobs per stalk. Kernel rows are mostly straight, but some are curving or irregular. Mixed type that is predominant flour but with some flint mixed in; some cobs are both, while some are all flour or all flint. Primary colors are clear/white, blue, and purple with about an even mix of both. Some ears are more white or blue than others. A few kernels have a faded “pastel” look, and a few are lightly speckled or stippled. Mid-season. From the Winnebago/Ho-Chunk tribe of Nebraska.



Winnebago Spotted – Approximately 110-120 DTM. 6-7" stalks. White and blue flour type corn with mostly 8 rows. Some cobs are lighter/whiter than others, while others have some solid blue kernels. Blue mottling/stippling is heavy across most cobs. Little to no tillering. Most stalks with 2-3 cobs although only first cobs received full pollen in my field. Originates from the Winnebago/Ho-chunk people. (Warning – this variety is old seed that failed germination in 2022. Request at your own risk.)



Yankee Cheat/Wa-haa-ha-kow - From the Pioneer Hi-Bred collection of indigenous corn varieties, which passed into the USDA NPGS. Collected from the Winnebago/Ho-Chunk people of Nebraska. A white-kerneled floury corn with 8-10 regular rows. Plants 4 – 4 ½' tall with good vigor for their size. Cobs 4 ½ to 6" in length. Mostly 1, sometimes 2 cobs per stalk. A few tillers. About 65 days to silk.

COWPEA

Biwa Sitter - Contrary to the description found by Seed Savers Exchange, I find that this variety can and does climb, although it doesn't seem to climb as well as my other cowpeas. It produced a mix of yellow and white flowers for me. Pods were solid green turning buff and were slightly curved and slim, but produced prolifically. 7-14 seeds per pod, small white/cream seeds. Midseason maturity. Donated to Seed Savers Exchange by Luke Kapayou, who received them from his mother, Agnes Kapayou, who had received them from her parents. Grown by several generations of Luke's family within the Meskwaki community of Tama County, Iowa. Used by the Meskwaki as a dry bean in soup. It's called "Sitter" because of its alleged scrambling/sprawling habit. Previously distributed as 'Sitter'.

Potawatomi Rabbit Bean - Sourced from John Sherck, originating from from a seed exchange he attended in 2015 at the Jijak Foundation in Hopkins, Michigan. The Jijak Foundation is operated by the Gun Lake Band of the Potawatomi people. This cowpea did very well for me and it appears it is very suitable for growing in the north. Vines are tall, vigorous, trouble-free, and productive. Peas are also very large by cowpea standards, and they are contained in large pods. They are a rounded shape and are grey, with darker grey speckle over all.

GROUND CHERRY

Hardwick Abenaki – An Abenaki-related ground cherry variety from Vermont from Fred Wiseman's Seeds of Renewal project. They are small bright yellow fruits, almost orange, which hide in an "envelope" whose texture looks a bit like paper. A fine sweet taste, similar to tropical/pineapples. These keep quite well for several weeks or even months on the counter if things are kept cool and as long as they are left in their husks.

Mary's Niagara - The original seed came from fruit purchased at a roadside stand in Niagara-on-the-Lake, Ontario by the Experimental Farm Network's Nate Kleinman. Mary was the name of the woman selling them, and she said at the time that she had been growing these and saving her own seed for more years than she could remember. Nate brought them back across the border, dried a few, put them in a bag, and promptly forgot about them. Upon later growing them out, the plants quickly impressed with their earliness, their sweet fruits, and their low profile: each averages roughly a three to four foot spread, but with the sprawling branches hovering only a few inches off the ground. Matures faster and is much smaller than some of the other ground cherries I have grown, with an excellent (superior to many) sweet-tropical type flavor.

SQUASH

Buffalo Creek – C. maxima. aka Boston Marrow. A Slow Food Ark of Taste variety. A Haudenosaunee heirloom variety from the Buffalo Creek reservation of Erie County New York. Seeds for the squash made their way to Boston in the 1830s where the variety was renamed as Boston Marrow by Europeans for their seed trade. Fine, smooth orange flesh mashes well and is good in pies and breads. It also has enormous blossoms that work well for stuffing and eating. Plants are very, very large and require a lot of space. Fruits can be massive; I have grown them up to 30+ pounds without much special care at all.

Mandan Banquet - Cucurbita maxima. Vining plants producing a winter type squash. Relatively early-maturing. Small-medium, oblate to pear-shaped fruit. Smooth orange skin with slight green coloring at the bottom end. Vibrant orange, smooth, buttery flesh with excellent flavor. Winner of Seed Savers Exchange's 2015 taste trial. Fruit typically weigh 3-6 lbs. Not an indigenous variety in itself, but has its roots in them. An Oscar Will selection, this variety is a cross between "Buttercup" and "Gilmore" squashes; "Gilmore" was in itself another Will selection derived from indigenous squash of the Winnebago and Arikara.

Mandan Summer – Cucurbita pepo. About 50 days to summer squash harvest, longer than that to seed maturity. Obtained by Oscar Will from the Mandan. Small, round-flattened indigenous type. Slim, trailing vines are heavy producers of fruits, which are often green or yellow striped (though some are solid colored). Average quality fruit. A mixed color variety, but apparently it is desirable to select for pale cream fruit base color with dark stripes.

Nanticoke – C. maxima. My source was the Experimental Farm Network. Landrace from the Nanticoke (or Kuskarawaok) people, who once lived mainly in southern Delaware and on the Eastern Shore of the Chesapeake in Maryland. Today, Nanticoke people live primarily in Delaware and southern New Jersey (where they have merged with the local Lenni Lenape to form the Nanticoke Lenni Lenape Nation). A diverse mixture. Fruits appear in a range of colors and color patterns (though blue, pink, and grey seem to be most common, with any range of spots or stripes). Many fruits have a distinctive "turban" or buttercup-type shape to them although shapes vary. Flavors and textures vary too. EFN co-founder Nate Kleinman obtained them from Seed Savers Exchange's seedbank. Long keeping squash.

SUNCHOKES

Tuscarora Wild – A sunchoke variety collected from roadsides and ditches on the Tuscarora reservation in New York State. Produces small, pinkish-tinted, fairly smooth roots that have an excellent nutty flavor that far exceeds the flavor of Stampede, in my opinion. Can be cooked whole without any peeling, and I prefer them that way. Yields aren't the biggest and harvest is

more fiddly due to the small size, but it produces LOTS of them, and the flavor is so good you won't be disappointed. Spreading/colony forming; may take over large areas if not controlled. Plant appearance is that of a wild sunflower, forming branchy clumps with multiple yellow flowerheads.

SUNFLOWER

Onondaga – “Oton'onhta nikanenho:ten”. My source was Teprine Baldo of Le Noyau. This is a sunflower currently grown among the Tuscarora community in New York. Originally obtained from Neil Patterson.

Seneca Landrace – Said to be an landrace mix of multiple seed types and sizes. Most plants are 5-8' tall, though some have much larger heads than others. Some are multi-headed as well. Some seeds are black oilseed, some are spotted, some are striped. All plants produce yellow flowers.

Tuscarora Katenoh - Landrace sunflower mix from my friend Fix Cain of Skaroreh Katenuaka Nation. Stout mix of 6-9' tall yellow flowers. Many plants are multi-headed and branching, others are single-headed. Selected by Fix for windbreaks and anti-deer barriers. They were strong-stalked for me, avoiding lodging even as they began to hold up a row of my toppled peas. Some striped seed, some brown-shelled, and some black oilseed types.

TOBACCO

Cornplanter – Sourced from Whitehawk Farm, Sigel, PA. Rustica type. Short, stout plants with rounded leaves and yellow flowers. Can have a variably high nicotine content so the uninitiated should use with care. Used ceremonially.

Leni Kwshatay - Delaware-Lenape Tobacco. *Nicotiana rustica*. Maintained by the family of Nora Thompson Dean. Very potent in nicotine - ceremonial - this is a sacred plant and should be respected. Recommended uses include as a form of incense for prayers, healing, cleansing, etc.

Mohawk - A tobacco historically cultivated by native people of Northeastern North America. High in nicotine, used for sacred or ceremonial purposes and not for recreational or habitual smoking. 'Mohawk' plants reach about three feet in height and are vigorous and hardy. The abundant, pale-yellow blossoms bloom for an extended period and make it an interesting choice as a ornamental annual in flowerbeds and gardens. Does very well in areas with short growing seasons vs. other tobacco. Originally sourced from St. Regis Reservation.

TOMATO

Blackfoot - My source was "Edible Antiques" in Canada. Seeds were said to have originally come from a man who was of Blackfoot descent, and this tomato was said to have been grown for over a century by the Blackfoot people. This man gave the seeds to the Darnell family of Kentucky, who gave them to a woman named Peggy Hazelrigg, who gave them to Melody Rose. Melody (KY RO M) passed the tomato on at Seed Savers Exchange in 2008. Large, beautiful solid red oxheart type tomatoes. Super meaty, very excellent for paste/sauce, low number of seeds. Plants have a fair yield and are indeterminate, with naturally wispy foliage.