

Seeds from Italy distributes the vegetable, herb and flower seeds of Franchi Sementi spa of Bergamo, Italy, seedsmen for more than 200 years. We specialize in traditional heirloom Italian varieties, selected over the years for good taste and productivity. For specialty seeds from Southern Italy, we buy from two small companies in Andria, Bari. Seed packs are hermetically sealed to ensure freshness. 95% of our seeds are grown in Italy; none are genetically engineered nor are they treated. Organic seeds are certified by the Italian Certifying organization in Milan. Packs have an English language sticker with variety description and growing instructions. You will notice the seed descriptions are brief & matter of fact. Our Italian seeds speak for themselves. They all germinate very well. They grow extremely productive plants. Those plants produce really good tasting vegetables. No need for hyperbole in the catalog.

Packs are large and typically have two to ten times the number of seeds in the typical American seed packet (for example, the mixed lettuce has 10 grams, @4500 or so seeds-that's a lot of salad mix). **They also have our Seeds from Italy unconditional guarantee. If for any reason you are not satisfied, simply notify us. We will either refund your money or send you replacement seeds.**

You can either order from the catalog, order on line from our web site, www.growitalian.com call in your order (781 721 5904), or fax your order (612 435 4020). If ordering on line & you know the item numbers, just go to view cart. You can just enter the item numbers. It is a lot faster. You can pay with credit card, check or money order. **Non U.S. orders must be paid for with credit cards.** To order by mail, complete the order sheet or print an order form from the web site. If paying by check, make out the check to Seeds from Italy; for credit cards, simply fill out the credit card information on the order form. We typically ship within 2 business days of receipt of your order, but during the busy season (late Jan-mid April) it may be as long as five or six days. We ship USPS 1st class or DHL. Shipping charge depends on the size of the order. Orders from \$2.75-\$10.00 are \$2.35; \$10.01 to \$25.00 are \$3.35; \$25 to \$40. are \$4.35 and above \$40., \$5.35 Bulk seed shipping is at actual cost.

Check our web site for additional growing information for each variety, additional recipes, general growing tips, and extending the growing season. If you have questions about our products, we prefer you contact us via email. Seeds@growitalian.com You can also call 781 721 5904 That is in Massachusetts and is Eastern Standard Time. Hours are Monday-Friday, 8AM until 5PM and Saturday, 8-12. Summer hours are more or less the same, but I am in the garden a lot. If you miss me, leave a telephone number & a good time to call back.

PRICING: Some seed prices have increased; this is due to a price increase by Franchi Sementi, the huge increase in shipping costs from Europe & the decline in the dollar against the Euro. Regular Franchi packs are 2.75; special selections are 3.05; Certified Organic seeds are the same at \$3.25. Seeds from Bari are now mostly \$2.85. Bulk pricing has increased somewhat.

DISCOUNTS. If you buy 11 or more packs, you get a 12th pack free. If you order by mail, take your discount on the order form; if you order on line, it will automatically be deducted.

PHOTOGRAPHS. I have cut down the number of photos of varieties, but increased the size so you can see a bit better. I have tried to give a representative sampling. Sorry they are not alongside the variety description, but it would have made the printing costs prohibitive. Photos of every variety are on line.

NEWSLETTER. I publish a quarterly newsletter which is distributed by email (sorry can not mail them). It is full of trial results of new varieties, growing tips, information on new varieties, recipes and things generally related to Italian food & vegetables. There is very little propaganda. All the back issues are posted on line. If you want to read them or subscribe to the newsletter, just go up to the web site (www.growitalian.com) and click on newsletter. [P. 3]

WHAT'S NEW FOR 2007. We have 20 or so new varieties, many of them from Southern Italy. There are three new cima di rapa (broccoli rabe) which have huge heads; there are some amazing frying peppers and some new tomatoes. I have lampascioni, a wild cardoon from Sicily & spigariello, sprouting broccoli. There is a zucchini that makes only flowers for those of you passionate about zucchini blossoms, a wild red poppy, some stunning sunflowers and a new wild strawberry (fragola di bosco). There are three new beans: smeraldo, bobis a grano nero & garrafal oro, a bean to swoon over. I have gone back to the white seeded Meraviglia Venezia; turns out it is a much better bean. I have also dropped Sicilian Fennel; the supplier has dropped it. There are some new recipes.

BULK SEED. Just about every item in the catalog is available in bulk. For the most part, prices are very reasonable. I stock the more popular items; I order items I do not stock. Delivery time varies, but give me at least three weeks. Bulk seed prices and order instructions are at the back of the catalog. Figure on at least 3-4 weeks if I need to order from Italy.

GARLIC BULBS FOR PLANTING. I should have garlic again; it usually arrives in mid September and you can order it from mid August. I plan to have Red Sulmonella (hardneck from abruzzo), Bianco Piacentina, a white softneck from Piacenza and also a purple softneck (viola francese). Check on line or call to make sure they are available. It is a challenge to import garlic legally.

Finally, if you have internet access, make sure you check on line. I frequently have limited quantities of hard to find items and only list them on line.

The Recipes. These have been popular & this year there are a few new ones, though I kept some old favorites. Why have recipes. If you are going to go through the effort of growing your own Italian vegetables, you should make an effort to cook them like an Italian. That is what these vegetables were bred for. Begin by thinking like an Italian cook. Don't worry about the ingredients in the recipe; if it says use spinach, and you don't have any ready, use something else- chard, beet greens, maybe some cima di rapa. Focus on what do I have ready today in the garden. The essence of good Italian cooking is to use fresh, first quality ingredients (that is what our seeds grow) and cook them simply. Other than fresh ingredients, you need a good quality olive oil. Buy olive oil that is (1) cold pressed (2) extra virgin (3) first press. Other essential items are a good quality imported pasta; a good quality parmigiano-reggiano cheese (or other good grating cheeses but not the stuff you buy pre-grated in the supermarket); if you can find it, pancetta (kind of an Italian bacon, but unsmoked). Other than that, you do not need anything fancy. Also, don't worry about exact quantities or exactly how long you should cook something. For quantities, the typical Italian cookbook will tell you to use 'quanto basta' – sufficient amount. As for how long to cook it, the normal instruction is 'until done'. Italians tend to prefer their vegetables well cooked. Maybe you like yours a bit underdone. That is fine. Do it that way. All of the recipes throughout the catalog exemplify these principles. Experiment. Enjoy. Mangia.

59-16 **Bean. Boby Bianco.** Green bush type bean. Thin, crisp & very sweet. Productive. Good taste. 50 gram packet. **\$2.75**

59-76B **Bean, Slenderette – Certified Organic Seed.** Green bush type bean. Six inches long, crisp and good producer. Good taste. 40 gram (1.4 ounce) packet. **\$3.25.**

60-12 **Bean. Brittle Beurre.** Golden Yellow bush type. Crisp texture, sweet taste. 6" long, tender. 50 or so days. **\$2.75**

60-23 **Bean Rocquencourt.** Yellow/orange bush French type bean. Thin, crisp, very sweet. 6-7" bean with really good taste. Quite productive and reasonably early. 55 or so days. Thinner & a bit longer than Br. Beurre. @ 100 seeds **\$2.75**

59-41 **Bean, Marconi Nano.** Green Roma Bush type bean. 50-55 days. Black seeds like supermarconi, but beans are smaller (5-6"). Good producer and good taste. You should get multiple picks; succession plant every 3 weeks or so for continuous harvest. **\$2.75 [P.4]**

59-42 **Bean, La Victoire.** Intense green bush French type. Productive, 6-7" long thin bean. Very crisp, great 'bean taste. Very productive. These have been a real standout in the 2002 & 2003 trials (I did not need to trial them again, but I really like them.) 40 gram pack. **\$2.75**

59-51 **Bean, Vanguard.** Long round bush type bean. I brought in a few in 2004 based on a customer's recommendation [best bush bean he had ever eaten]. He was right. They produce heavily and taste outstanding. 40 gram pack. **\$2.75**

60-25ME **Meraviglia del Piemonte (wonder of the piedmont).** Bush bean. Long yellow bean with streaks of red and a slight curve. Turns completely yellow when cooked. 55 or so days. Good producer. Sometimes called Dragon Tongue bean. 100 gm (3.5 ounce) pack. **\$4.45**

57-26 Anellino di Trento. Curved bush bean from Northern Italy. Color is green with reddish brown markings. Distinctive; Roma bean taste. Good producer. 100 gm pack. **\$4.45**

Growing Beans, Favas and Peas. Grow beans in a well drained soil with a pH above 6.0. Do not plant until after the last frost date for your area and then only after the soil temperature has warmed up to 60 degrees. Bean seeds, especially pole beans, will rot in cold damp soil. For bush beans, plant seeds one inch deep. If using raised beds, place a seed every two inches and space your rows 12-14 inches apart. Keep well watered until beans germinate, about 5-8 days. Thin beans to six inches. A two by four foot section per variety grown should provide plenty of beans for the 2-3 week harvest of most bush beans. Make succession plantings every 2-3 weeks until 60 or so days before your expected first frost. Pick often to encourage new pod set. Control weeds by hoeing between rows when weeds first emerge and perhaps once more two weeks later. Once the beans get high enough to shade in between the rows, you should have no further weed problems. **Pole beans** have a more intense bean taste, provide a longer harvest period and use less space, however, they take longer to mature. You can either grow your pole beans on a string (run a wire, top and bottom, between two posts 6-8 feet apart, tie a string every six inches or so to the top & bottom wire, and plant 2-3 beans around each string. Train plants to grow up the string. You can also use a mesh trellis or home made trellis or make a teepee out of three or four 7-8foot saplings. You should be able to harvest pole beans the entire season. It is critical that you keep harvesting pole beans; if you let them mature, they will stop producing new pods. **Grow shell beans** as above. Harvest when pods turn color for fresh shell beans or let them dry on the pod for dried beans. **Plant peas** in spring (as soon as you can work the soil) or fall. Space one seed every two inches about 1" deep. Grow as with beans. **Fava beans** grow best when temps are 70-80F. They prefer a light well drained soil with ph 6.0 or above; they do not need a particularly fertile soil. In areas where winter temps do not go below 15F or so, plant in late fall. In other areas, plant in spring as early as soil can be worked. Favas are ready for harvest in 85-90 or so days. Plant seeds 5" apart in double rows. Space rows 24 inches. Fall planted seeds should be planted deeply (2-3") to help them withstand light frost; otherwise plant 1-2" deep. Germination in 7-14 days. Favas grow tall, so staking the ends of the rows and supporting the rows with string will help prevent the plants from falling over. When first pods form, pinch the tops; this gives a heavier and more uniform crop. and promotes growth of side shoots. Harvest when pods are plump and full.

Recipe. Beans with breadcrumbs. This was the way my mother often made beans and has always been one of my favorites. Clean, remove the tips, & cut beans into two or three inch pieces. Boil until done (In Italy, done means well done). Drain & set aside to cool. In a frying pan, add a tablespoon or two of olive oil. Slice half an onion thin, mince it. Mince a small clove of garlic. Add to the pan & cook slowly. Add the beans & some really good bread crumbs (preferably home made). Cook until flavors are melded and the bread crumbs are a bit crisp. Serve at room temperature. I especially like this with flat beans because of their texture & assertive taste.

57-24 **Bean, Trionfo Violetto.** Purple pole bean. Green when cooked. Early at 60 or so days. Long, 8-10 inches, slim, crisp and no strings ever. Real bean taste. Amazing producer. This was a real standout in the 2003 + 2004 trial garden. 40 gram pack. **\$2.75**

57-24ME Bean, Trionfo Violetto. As above. 100 gram pack. **\$4.95**

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58-16. **Bean, Neckargold.** Yellow pole bean; slightly flat. Hard to find. Long, slim & crisp round yellow bean with that great pole bean taste. Good producer. @ 90 seeds. **\$2.75**

57-30 **Bean Supermarconi.** Pole type Roma bean. Black seeds. Large bean with great texture and taste. Will grow to 10" and remain crisp & tender with no strings. This is without a doubt the most popular flat roma type bean in Italy. I have grown them for years and to my mind, there is no better roma type bean. 40 gram packet. **\$2.75**

57-30ME **Bean Supermarconi,** 100 gram (3.6 ounce) pack. **\$ 4.95**

57-30LB **Bean Supermarconi** 250 gram (1/2 pound) box. **8.85**

57-45 Bean Smeraldo. NEW for 2007. Pole Bean. Flat roma type. Long pod, very distinctive flavour. Stringless. Very popular in Northern Italy. 35 gm pack. **\$2.75**

57-9 Bean, Garrafal Oro. NEW. Many customers have requested this bean and I finally found a supplier. Long flat bean, roma taste. Smooth skin (pods do not show) even when large. No strings. Very good taste. Popular in southern Italy. 50 gm pack. **\$2.95**

57-4 **Bean, Santa Anna** Deep green pole bean. Long, slim, great taste & texture. Either pick small when they are slim like a fillet bean or let them get 8-9" long. Stringless. Heavy producer over very long season. This was still producing in the garden on October 20th. This is one of my favorite all around beans. 60 days. 40 gram pk. **\$2.75**

57-15 **Bobis a grano Nero (aka Blue Lake Black Seed) NEW for 2007** Pole Bean. 6-8 feet. Heavy producer of straight 6-7" long stringless green beans. Famous for exc. flavor. Superior to white seeded blue lake. Hard to find, I am not sure why because it is so good. 30 gms. **\$2.75**

57/15ME **Bobis a Grano Nero (blue lake, black seed). 100 gram** (3.5 ounce). **\$4.85**

58-6 **Bean, Meraviglia Venezia** Yellow pole roma type. Lovely color, great taste, productive. White seeds. 40 gm pack. Amazing bean. Great taste They grow to 10+ inches and are still tender and w/o strings. Early for a pole bean; 55-60 days. What else do you need. **\$2.75**

58-5 **Bean, Meraviglia Venezia,** 100 gram pack. Descr. As above. **\$4.95**

58-5LE **Bean, Meraviglia Venezia.** 250 grams ; (8 ounces). As above. **\$8.85**

58-4 **Bean, Anellino Giallo .** Yellow pole type anellino bean. Roma taste, but has a round pod with an amazing curve to it. Lovely color, taste and texture. 40 gram pack **\$2.75**

57-17 Anellino Verde Green curved pole bean. Beautiful. Taste like roma types; exc. texture. Looks great cooked whole. Heavy producer. 100 gram (3.5 ounce) pack. **\$4.95**

57-41 Stortino di Trento Curved pole bean, variegated green with brown/red markings. Roma taste. Looks exc. Heavy producer. 100 gram (3.5 ounce pack). **\$4.95**

57-31 ME **Pole Bean Un Metro - Gran Bruno** (Meter or yard long bean). Long slim 'asparagus' type bean will grow 40" but best picked when 10-15 inches long. Great taste; very productive. Grow on tall trellis or tripod. Large pack. **\$4.95.**

56-12 **Bean. Borlotto di Vigevano.** Classic bush borlotto bean for fresh cooked shell beans, soups. Heavy producer of very good tasting beans. 5-7 beans per pod. Cream color with red mottling; pods are streaked with red. 70 days. 50 gram packet, @ 80 or so seeds. **\$2.75**

56-6 **Lingua di Fuoco, bush borlotto bean.** Bush version of the pole borlotto of the same name. Cream colored pods with red speckles. Pods have 5-7 beans which are creamy white with red splotches. 70 days or so, ten less than the pole version. 50 gram pack. **\$2.75**

56-6B. **Lingua di Fuoco, bush borlotto bean- Certified Organic Seed** 40 gram pack **\$3.25**

55-5 **Bean. Borlotto lingua di Fuoco** "Tongue of Fire" Pole type shell bean for soups/fresh cooked beans. 75-80 days. @ 75 seeds. **\$2.75**

55-18 **Bean, Borlotto Lamon.** From Venice. Pole type borlotto bean. According to Venetians, "THE" bean for pasta fagiolo. This is one of the most popular borlotti type beans grown in northern Italy. Rose mottled creamy white beans. 75-80 days. @ 70 seeds. **\$2.75**

57-16. **Bean, Signora della campagna (Country woman).** Climbing pole bean for fresh shell beans, dried beans. Green & red curved pods. Cream colored beans with red splotches. Good producer, good taste. 100 gram (4 ounce) pack. **\$4.95**

55-27 Bean, Stregonta. (sorcerer) Climbing pole bean for fresh shell beans or dried beans. Bright red/white pods. Exc taste & texture. 100 gram. **\$4.85**

55-6 **Bean La Spagna.** Pole bean. Produces a huge white bean for use as a fresh shell bean or a dried bean. Pods are 9-10" long. Beans ready in 80 or so days as a fresh shell bean, 90+ as a dried bean. As a bonus, if you pick them small (5-6") before they swell up, you can eat them whole as a green bean. 100 gram (3.5 ounce) pack. **\$4.95**

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56-7 **Cannelini Bean.** Bush type. Small white beans. Pick and use as fresh shell type or dry. Great taste. 100 gram packs (4 ounce). **\$4.45**

56-8ME **Bean Dolico-Dall’Occhio** Produces very thin tender green fillet type beans. Very tender and sweet. Tall bush type. 70 days or so. Beans grow at top in clusters of three. Good producer. Pick before pods swell when they are thinner than a pencil 100 gms. **\$4.45**

56-50 **Chick Pea (cece).** Principe. Grow your own chick peas. 500 gram (1 lb plus) . 120 days or so. Plant in spring, space seeds 3”, rows 12-24 inches. Prefers well drained soil. Needs minimal fertilizer; does well in dry conditions. One pound. **\$8.75**

56-50ME Chick Pea (cece). Principe. ½ pound bag. Description as above. **\$4.65**

61-1 **Fava Bean Cascine.** Smaller pods. 6 very tender beans per pod. 10 days earlier than other favas. Favored by chefs for taste and tenderness. 75-85 days. 100 gm pack(3.6 ounce). **\$4.25**

61-1ME **Fava Bean Cascine.** As above. 250 gram (1/2 pound). **\$6.85**

61-10 **Fava Bean Supersimonia.** Long bright green pod with 8-9 seeds per pod. Slightly earlier than Super Aguadulce. 80-90 days. 100 gram pack (3.6 ounces). **\$4.25**

61-10ME **Fava Bean Supersimonia.** Descr as above. 250 gram (8 ounces plus). **\$6.85**

61-9 **Fava Bean, Super Aguadulce.** 85-95 days. Long pods, 8-9 seeds per pod. 100 gram(3.6 ounce) pack. **\$4.25**

61-9ME **Fava Bean, Super Aguadulce.** Descr as above. 250 gram (8 plus ounces) **\$6.85**

101-2 **Pea. Picolo Provenzale.** Small rustic ‘country style’ dwarf pea. Tiny peas, very sweet. 55-60 days. 36” high 60 gram pack (2.5 ounce) **\$2.75**

104-9B **Pea, Mezza-Rama Rondo. Certified Organic Seed.** Bush pea. 6-8 peas per pod, sweet & productive. 55-60 days. 36” high. 40 gram (1.4 ounce) pack. **\$3.25.**

100-1 **Pea Telefono. Pole type pea.** Large pods with 8-10 peas per pod. Productive w/ nice taste. Grow on trellis. Long growing season. Will take heat. 60-65 days. 60 gram pack. **\$2.75**

105-1. **Pea Mangiatutto Carouby. (eat it all).** Edible podded pea. A real gourmet treat. Flat, slightly curved pods. Very sweet. Eat fresh or cook. Old French variety; classified as a snow pea, but they really taste like a very good sugar snap pea. Grows 65” so needs some support. 70 days Pick when peas have just started to swell for best taste. These are a must grow. 60 gram pack. **\$2.75.**

33-19 **Cabbage. Verza Montovano.** Green Savoy type cabbage. Spring or fall, but best for fall crops. Cold resistant and will hold well in ground in fall. Very large head. Stores very well 80-90 days @ 1300 seeds. **\$2.75**

33-15 **Cabbage. Verza di Verona (San Michelle).** Savoy type cabbage. Green with a tinge of red on top of head. Large firm heads. Spring or fall. Cold resistant and will hold well in ground in fall. Stores very well. 80-90 days. @ 1300 Seeds. **\$2.75**

33-1 **Cabbage, Verza Pasqualino.** Green savoy. Earlier than other savoy by 10 days. **\$2.75.**

26-3 **Cabbage. Cuor di bue Grosso-Large Oxheart.** Conical head, medium size, firm head. Early. Great taste. Spring or Fall. 65-75 days @ 1400 seeds. **\$2.75**

35-7 **Kale. Cavolo Nero** (Black cabbage, aka Tuscan Kale[cavolo lacinato toscano]) The only kale grown in Italy. Wrinkled dark green (almost black) leaves with smooth edge. Excellent taste, improves after a frost. 60 or so days. Great cooked with pasta, @ 1400 seeds. **\$2.75**

25-23 **Broccoli of Calabria.** Compact, early medium sized head. Many side shoots form after main head is cut. If you are going to let it continue growing for side shoots after harvesting main head, space at 24 inches as plant gets very large. Early, excellent taste. @ 1000 seeds. **\$2.75**

24-2 **Cavolo Bruxelles mezzo nano (Brussels Sprouts, half long).** NEW Open pollinated variety. @ 110 days. Good crops of tasty sprouts. These will be featured on the PBS cooking program, Ciao Italia this year. I went up to Mary Ann Esposito’s garden and helped with the planting and the harvest. @ 1000 seeds. **\$2.75**

41-98 **Cavolo Broccolo Spigariello, foglia liscia** (smooth leaf, aka Getti di Napoli or sprouting from Naples) Leaf Broccoli. Widely grown in Southern Italy.. Eat the leaves & little broccoli tops. Very tasty. The more you cut, the more it grows. Very nice taste & texture. Make soups, braise, use w/ pasta. 75 days. **\$2.85**

41-97 **Cima di rape Spigarello, foglia riccia.** Serrated curly leaf version of above. **\$2.85 [P.7]**

30-51 **Cauliflower Romanesco** From Rome. Light green head. Early. Florettes are long, pointed and often swirl in the most amazing shapes. Incredible nutty taste. 90-100 days from transplant. Does best in the fall, although it can work in the spring. @ 1000 seeds. **\$2.75**

30-15 **Cauliflower of Jesi.** White cauliflower. Large (2-3 pounds). Very early. Excellent taste. @ 1000 seeds. **\$2.75**

30-30 **Cauliflower of Macerata.** South Italian specialty. Compact medium sized dense green head. 70-80 days. Great taste. Nice cooked with pasta. Spring or Fall. @ 1000 seeds. **\$2.75**

30-29 **Cauliflower, di Sicilia Violetto** Regional variety from Sicily. Purple, but turns light green when cooked. Taste & texture in between broccoli & cauliflower. Growth habit similar to broccoli with many side shoots after you harvest the main head 65-80 days (variable for extended harvest) Really lovely colors; excellent taste. Spring or Fall. @ 750 seeds. **\$2.75**

Growing kale, cabbage, broccoli & cauliflower. All are relatively heavy feeders and do best with a fertile soil and a pH above 6.4. Make sure your crops have an adequate supply of water throughout the growing season. Practice three year rotations for brassicas to prevent disease, especially club root. If possible, grow from 5-6 week transplants. Older transplants often do not do well. Set out the first planting about two weeks before your last frost date. While brassicas will survive a frost, a heavy freeze (below 25) may damage the plant and cause ‘buttoning’, tiny heads on cauliflower and sometimes broccoli. Set early cabbage and Calabrese on 12” centers; set late cabbage, cauliflower, kale and Romanesco broccoli on 16-18 inch centers. If you direct seed, put 2-3 seeds per space. ½ inch deep, keep well watered until plant germinates, and thin to one. Weeds are easily controlled with a light weeding between plants using a stirrup type hoe. Two weedings are usually sufficient. **Disease/Pests.** Cut worms can be a problem for early spring plantings. Use paper collars sunk @ ½ inch in the soil around each plant. Control cabbage maggots by covering seedlings with row covers. Cabbage worms can be controlled with dipel or with row covers. Nevertheless, if you grow without pesticides, it is a good idea to soak your broccoli or kale in salted water before cooking or storing (cabbage worms will leave the plant & float to the surface. **Specific Growing Notes.** Cavolo Nero grows well at any time, but taste is even better than normal after a frost in the fall. They are extremely cold hardy and you can pick until late December or early January in the Northeast. If you give them some protection, you can pick them the entire winter. With Calabrese broccoli & Cauliflower of Sicily, you will get numerous side shoots-if you want to harvest side shoots, space at 24 inches since the plants get very large. Even with side shoot production, it is a good idea to make succession plantings of broccoli every six weeks or so. Romanesco broccoli and cauliflower do best if given a steady supply of moisture and are grown in a fertile well drained soil

41-2 **Cima di Rapa Quarantina.** Broccoli rabe. 28-33 days depending on weather. Earliest rape. Small plant; @ 10”. Spring, summer, fall. Pick as soon as head forms. Stores well in refrigerator. Space 4” and keep well watered for perfect growth. Outstanding cooked with pasta or use as side vegetable. See recipe below . @, 6000 seeds. **\$2.75**

41-2ME **Cima di Rapa Quarantina jumbo.** 100 gram (3.5 ounce) pack. **\$5.10**

41-4 **Cima di Rapa Sessantina.** Broccoli Rabe. Sessantina means 60 in Italian, but these are ready in 30-35 days. Similar to Quarantina but larger-12-14”. Spring, summer or fall. @6000 seeds Do not crowd. Space five or six inches & keep well watered. **\$2.75**

41-4ME **Cima di Rapa Sessantina. Jumbo Pack.** 100 grams (3.5 ounce) **\$5.10**

41-5 **Cima di Rapa Novantina.** Largest of the Rapes. 14-18”. Huge leaves and thick stems. Mature in 55 days or so (not 90) depending on weather. Grow spring, summer & fall. Hold the best of the rapes when mature, but try to pick when head forms. Like all rapes, they do send up seed stalks soon after the head forms. Space 6-7” Exc taste and texture. @6000 seeds **\$2.75**

41-5ME Cima di Rapa Novantina. Jumbo Pack. 100 gram pack (3.5 ounce) **\$5.10**

41-80 Cima di Rapa sel fasano, 40 day. NEW. From Bari. Very large plant, big heads. Exc. taste. Ready in 28 or so days depending on weather. Space 6”. Will form side shoots if you only pick the main shoot & leave it to regrow. **\$2.85.**

41-80ME Cima di Rapa sel fasano, 40 day. Large 3.5 ounce pack. \$5.40 [P.8]

41-81 Cima di Rapa sel fasano, 60 day. NEW. From Bari. Large plant, very good sized head. Pick center head and numerous large side shoots form. Great taste & texture. Space at least six inches. Keep well watered. **\$2.85**

41-81ME Cima di Rapa sel fasano, 60 day. 100 gram (3.5 ounce) pack. As above. **\$5.40**

41-82 Cima di Rapa Grossissima S. Martino. New. From Bari. Very large plant with a big central head. 55 or so days. Many side shoots if you harvest center head. Short stem; plant grows close to ground. \$2.95

41-8 Cima di rape maceratese. This rape does not form a head; grown for its leaves which are large and succulent and much more numerous than in the heading types. Nice tender stems.

Grows best in spring in fall but can be grown through the summer. Succession plant weekly for continuous harvest. 50-55 days. Outstanding with pasta. @4000 seeds **\$2.75**

110-10 Rapa da Foglia senza Testa. (Rape w/o head) Turnip Green. Early – 30 days. Jagged leaves with assertive flavor. Pick when small and tender. Mix with lettuce or chicory for a tasty salad. Tender. Cook as a side vegetable or with pasta. Grow anytime @4000 seeds. **\$2.75**

14-1 Chard Verde da Taglio-Green cut & come again. Thin stems, incredibly sweet & tender. Smooth leaves have mild spinach taste. Harvest outer leaves or cut entire plant(will regrow).

Cook like spinach. 55-60 days. (@ 600 seeds) **\$2.75**

14-1ME Chard Verde da Taglio, 100 gram pack (@ 4 oz.) **\$6.25**

14-1B Chard, Verde da Taglio, Organic Seed. Description as above. @ 450 seeds **\$3.25**

14-3 Chard, Verde a costa bianca-green & silver. Large head, huge leaves, thick stem.

Beautiful & great taste. Cook leaves like spinach, braise stems w/ olive oil, sprinkle w/ parmesan. Excellent for stuffing. 55-60 days @600 seeds **\$2.75**

14-3B Chard, Verde a costa bianca Certified Organic Seed. @ 450 seeds **\$3.25**

14-2 Chard, Bietola da Coste Bionda de Leone. Large head with huge leaves and thick stem.

Lighter green than costa bianca. Outstanding taste. @600 seeds **\$2.75**

14-98 Chard, Barese. From Puglia. Short plant with very thick white stems and dark green tops. Green leaf is smooth. Very pretty. Great for those who like to braise the stems plus eat the tops. Exc taste. **\$2.85**

14-15 Chard, Rhubarb (ruby) NEW for 2007. Deep red stems, green/purple blistered leaves. Nice colors. Grow throughout the year. 800 or so seeds. \$2.75.

Growing cima di rapa and chard. All prefer full sun and a loose relatively fertile soil. Begin planting cima di rapa as soon as soil can be worked. One seed per inch covered with ¼ inch soil. Thin to 1 plant 4-6" for quarantina, 6-8" for others (use thinnings in salad). Space rows at 12" Pick as soon as head forms; they will quickly send up a flower stalk. Stores well in refrigerator. Contrary to common wisdom, it actually grows better & larger in the summer. Make succession plantings every two weeks for continuous harvest. Grows spring, summer & fall. If you only harvest the central head, all cima di rapa will form side shoots. (Just grab the central head & snap it; you will get only the tender part. Yum.) Some chards form more & larger side shoots, especially the fasano types and the grossissima. **Chard.** Direct seed or transplants for early harvest. Sow from early spring through summer, 1 seed every 2" , ½ inch deep. Thin to one/6". Space rows 12-18" For early harvest, start transplants 5-6 weeks before set out date. Frost hardy & survives down to 20F or so. Suitable for winter gardens in milder areas. Harvest by picking outer leaves. For cut & come again types, you can cut the entire plant 1" above soil line & it will regrow. Holds 7+ days in the veg crisper of your refrigerator.

RECIPE. Orecchiette e Cima di Rapa. This is a classic from Puglia in the south of Italy and was provided to me by the Franchi agent in London. Cook about 1 lb cima di rape in slightly salted water. When almost done, remove with a slotted spoon, cool under running water, then drain in a colander. Add @ ½ pound orecchiette to the water you used to cook the cima di rapa and cook until @ ¾ done. Drain. Mince a clove of garlic & sauté briefly in 2 T or so olive oil. Roughly cut up 2-3 anchovies add them along with a pinch of red pepper flakes and cook for a few minutes more. Chop the cima di rape and add it to the pan, mixing it well. Add the drained pasta & ¼ cup or so of the water. Cook until most of the water is evaporated. You want a tablespoon or two left. Remove from the heat, add ½ cup or so of grated cheese and stir it in; the cheese & water make a slightly creamy sauce. Serve immediately. If you do not have cima di rape, use chard or kale or the side shoots from our Calabria broccoli. Still mighty good. [P.9]

50-1 Dente de Leon. Cultivated dandelion. Salad or cooking. Bitter sweet flavor Make succession plantings every 10-14 days. 28 days to baby size. 1.5 gram packet **\$2.75**

46-1 Crescione commune – Cress. Bright green spoon shaped leaves. Add a spicy tang to your salad. Sow thickly from late spring; cover with ¼ inch soil and keep well watered. 45 or so days to full size; 2000 plus seeds. **\$2.75**

140-6 Valeriana Verte de Cambrai For gourmet winter salad. Round leaves, soft tender texture with mild taste. Smaller head than Olanda. For full size heads (they make a perfect single salad), thin to six inches. Sow in fall or early spring. Overwinters in milder climates; survive in cold greenhouse anywhere. Broadcast sow 1" apart in bed, thin to 2". Germ in 10-14 days. Pick thinnings or entire plant when 2-3" high. @ 2000 seeds. **\$2.75**

140-3 Valeriana d'Olanda. (Corn salad, mache) For winter & spring salad. Larger leaves than Cambrai. Same great taste and cold resistance. Grow as above. @2000 seeds. **\$2.75**

140-3B Valeriana d'Olanda Certified Organic Seed. Descr as above. @1800 seeds. **\$3.25**

54-1 Erba Stella (Buckhorn or Minutina or pepper grass)Very cold hardy green for winter salad. Slender green leaves on a small plant; slightly bitter flavor. Mix with lettuce or other greens for the perfect winter salad. Grow spring or fall. Harvest entire plant or cut leaves **\$2.75**

140-99 Agretti, also known as Roscana, Barba di Fratte. This is very popular in Italy and has become the latest 'in vegetable' in fancy Italian restaurants. When mature(65 or so days) they are a 12" tall 'bush' that looks like a huge chive. Flavor is a bit bitter, a bit sourish with a hint of very tender & mild beet green. Braise them in some olive oil w/ garlic and serve as a side dish or boil them and dress with some olive oil. Grow spring only (maybe fall). 100 gram (3.5 ounce) box. Seed has limited lifespan; will not germinate after July/early August. **\$4.45**

140-99lb. Agretti. 500 gram (17.5 ounces). Descr. As above. **\$24.50**

120-50 Scuplit (Silene Inflata). This is one of those greens Italians call an 'aromatic' and is used to flavor salads, egg dishes, risotto. Mild flavor (arugula, tarragon?) with crunchy texture. Annual. Easy to grow. Direct seed from last frost date to early summer. Bury seeds ½", 1 seed inch, thin to 4". Pick at any size. Used only in Italy as far as I know. \$2.75

Growing Lettuce and Arugula. All prefer full sun and a loose fertile soil. Both are very cold hardy and can be planted as soon as you can work your soil. For full size lettuce, plant 1 seed every inch, covering with 1/8" soil. Space rows 12" apart. Thin to 1 every 10-12" (6" for baby lettuce). Water regularly. Start transplants inside 6 weeks before set out date, 2-3 seeds per cell and cover lightly. Thin to one per cell. Transplants can go outside 4 weeks before last frost. In early spring, row covers provide extra heat and protection from cold winds. Use paper collars if cutworms or root maggots are a problem. Make succession plantings every 3 weeks for a continuous supply. Harvest outer leaves or cut entire head. For cutting lettuce (you can use any variety as a cutting lettuce) broadcast seed on a smooth well prepared bed, trying to get seeds 1" apart. Tamp down or cover lightly w/ 1/8th inch soil. Water well. Begin harvesting when plants are 4-5" high by pulling entire plant, cutting 1" above soil line or by picking outer leaves. Make new plantings every three weeks. Lettuce will survive a good freeze (the younger the plant, the better they survive). Grow arugula as you would cutting lettuce. Cultivated arugula tastes best when less than six inches; turn under any bigger than that. Make succession plantings every 2 weeks for continuous supply. For wild arugula, harvest the entire plant or pick outer leaves. It will regrow but quality suffers after several pickings. Succession plant every 4 weeks or so. If you let wild arugula go to seed, it will form a perennial bed.

84-8 Lettuce. Romaine delle 7 lune. Pretty red flecks on deep green leaves. Loose head. Crisp. Good bolting resistance. 50-60 days Best in spring & fall. @ 4000 seeds **\$2.75**

84-13 Lettuce. Romaine Bionda Lentissima. Large lighter green head. Looks like it has been blanched. 55-65 days. Best in spring & fall. High bolting resistance. @ 5000 seeds **\$2.75**

84-4 Lettuce, Romaine. Bionda Ortolani. Large dark green head. Classic romaine. Best in spring/fall. 55-65 days. Good bolting resistance. @ 5000 seeds. **\$2.75**

86-33 Lettuce. Rossa di trento. Green/red open plant which will form a loose head. Early to mature. Soft sweet texture, almost like a butterhead. Good taste; best in spring and fall. Low bolting resistance. Impressive in 2004 spring trials. 50-55 days @ 4000 seeds **\$2.75 [P.10]**

86-38 **Lettuce Ubriconna – The Drunkard** Red outer leaves with green leaves inside. Crisp leaves, loose head when fully mature. 60 or so days. Best in spring and fall if growing to full size head or any time for cutting lettuce or baby heads. Best color in fall. @3800 seeds. **\$2.75**

78-29 **Lettuce Ciucca** NEW Light green with red outer leaves. Jagged edges. Heads up at full size or use as a cutting lettuce. Good resistance to heat. A very pretty & tasty lettuce. **\$2.75**

78-4 **Lettuce. Bionda da taglio liscia**-green cut & come again. Traditional cutting lettuce for salad, mesclun mix. Smooth, rounded light green leaves with a thin stem. Soft texture. Broadcast seed and cut when 4-6" high. Spring, summer, fall. 40 days @ 4000 seeds **\$2.75**

78-27. **Lettuce, Rossa ricciolini.** Red cutting lettuce with frilly leaves. 35 days for cutting. Broadcast seed. Cut when 4-6". Spring, summer, fall. @ 4000 seeds. **\$2.75**

78-14 **Lettuce Riccia Invernale**(frisee d'amerique) (curly winter). Open head, big red/green leaf with serrated edges. Best color in spring/fall. Cutting lettuce or grow to full size. @4000 seed. **\$2.75**

78-1 **Lettuce, Bionda ricciolini.** Cutting lettuce. Light green with frilly leaves. 35 days for cutting. Broadcast sow. Cut when 4-6" high. Spring, summer, fall. @4000 seeds. **\$2.75**

78-1B **Lettuce, Bionda ricciolini. Certified Organic Seed.** Description above. 5 gms, @ 2000 seeds. **\$3.25**

78-28 **Lettuce, Gentilina** NEW for 2007. I got this on the recommendations of several customers. Bright medium green, open head, very frilly very tender leaves. Good resistance to bolting. @ 4000 seeds. **\$2.75**

78-17 **Lettuce. Lollo Rossa.** Classic red/green frilly loose leaf. Great taste, holds well. Harvest outer leaves or cut entire head. Can also use as a cutting lettuce. Spring, summer, fall. Good bolting resistance. @ 4000 seeds **\$2.75**

78-24B **Lettuce, Green Salad Bowl. Certified Organic Seed.** Light green crinkled leaves; loose head. Sweet taste. Productive. 50 or so days. High bolting resistance. Spring, summer, fall. 5 gram pack, @ 2000 seeds. **\$3.25**

78-25. **Lettuce, Red Salad Bowl.** Deep red crinkled loose leaf head. Nice sweet taste. Productive. Broadcast sow in beds for cutting lettuce or space 10-12 inches apart for full head (50 or so days). High bolting resistance. Spring, summer, fall. **\$2.75**

78-21 **Lettuce. Biscia Rossa.** Early. Crisp & crunchy loose leaf. Deep red tips, green below. Low bolting resistance. Spring and fall. @4000 seeds. **\$2.75**

79-1 **Lettuce, Regina di Maggio** May Queen. Beautiful and tasty butterhead lettuce. Large head, soft texture. Green with the edges of the leaves tinged with red. Typical butterhead texture and like most butterheads, prefers spring and fall, but will tolerate some summer heat. Low to moderate bolting resistance. My brother the farmer's favorite.. @ 4000 seeds **\$2.75**

79-1B **Lettuce, Regina di Maggio. Certified Organic Seed.** @ 2000 seeds. **\$3.25**

86-8B **Lettuce, Regina della Ghiacciaia (Ice Queen) Certified Organic Seed.** Crisp heading iceberg type; exc taste. High bolt resistance. 75 or so days. Year round. @ 2000 seeds. **\$3.25**

79-5 **Lettuce. Quattro Stagioni-4 seasons.** Butterhead. Red/green. Soft texture, sweet taste. Almost completely red in cool fall weather. 50-60 days. Best in spring & fall; low to moderate resistance to bolting. Very cold resistant. Great for baby heads. @ 4000 seeds **\$2.75**

79-36 **Lettuce, Rougette di Montpellier** (aka parella or pirat) French lettuce popular in Northern Italy. Small plant (six inches or so), mostly open with a small tight center head; makes perfect baby lettuce head. Red & green, with most intense red in early spring and esp. the fall. One of the most cold resistant varieties. Nice taste and texture. @ 4000 seeds **\$2.75**

78-9 **Lettuce Radichetta.** (aka catalogna,barba dei frati). Rustic country lettuce. Early & cold hardy. High bolt resistance. Open head, long thick stems, green serrated leaf. Lettuce taste but has texture and crunch of an escarole. For salads or cooking. Year round. @4000 seeds. **\$2.75**

78-99 Lettuce Cocarde French lettuce. Black seed. Open head, numerous leaves shaped kind of like an oak leaf with a long spear shaped point at end of leaf. Lightish green with tinges of red. Pretty plant, good taste & texture. Does well throughout the growing season. This was very impressive in the 2006 trial garden. **\$2.75**

78-19 **Lettuce Lingua di Canarino (Canary Tongue)** Light green, mild taste. 8" open head with notched leaves similar to oak leaf. 50-55 days. High bolt resistance. 4000 seeds. **\$2.75**

79-72 **Maravilla de Verano Canasta.** French Crisp. Exc taste and very crisp texture. Red outer leaves, green center. High bolt resistance. Grow year round.. @4000 seeds. **\$2.75 [P.11]**

79-76 Rouge Grenoblaise NEW Crisp head. Red & green leaves that hold very well & resist bolting. Makes a beautiful head. Leaves more frilly than canasta. Seed is hard to find. **\$2.75**

86-2 **Batavia Bionda Bordo Rosso.** French crisp type. Light green with a tinge of red on the outer leaves. Typical excellent taste and crisp texture of this type. Good bolting resistance. 55 or so days. @4000 seeds. **\$2.75.**

93-1 **Misticanza-mesclun mix.** 14 lettuce varieties for classic salad. Broadcast sow. Harvest when small (4-6"). @ 4000 seeds **\$2.75**

93-1 ME **Misticanza-mesclun mix.** As above. Jumbo pack (30 gram, @ 14,000 seeds. **\$4.55**

93-1 LB **Misticanza-mesclun mix.** As above. 500 gram bag. **\$26.50**

93-4 **Misticanza-4 seasons.** 14 lettuce, endive and chicory and a bit of erba stella. Broadcast sow. Harvest when small (4-6"). Spike salads or braise @ 5000 seeds **\$2.75**

93-4 ME **Misticanza-4 seasons.** As above. Jumbo pack (30 gram, @ 15,000 seeds). **\$4.55**

93-4LB **Misticanza-4 seasons.** Description as above. 500 gram (17 ounce tin). **\$26.50**

93-2 **Misticanza-spicy mesclun** -12 varieties. All radicchio & chicory mix. Use to spike salads or braise. @ 5000 seeds **\$2.75**

93-2 ME **Misticanza-spicy mesclun.** As above. Jumbo pack; 30 grams. **\$4.55.**

93-3 **Misticanza di indivie e scarole.** All endive mix. Mixture of frilly endive and escaroles (endive is just frilly open leaf escarole). Use for salads or braise. Broadcast sow. Harvest when small (4-6"). @ 4000 seeds **\$2.75**

93-8 **Misticanza Duet.** Frilly lettuce mix. Mix of red & green ricciolini. 5000 seeds. **\$2.75**

93-8ME **Misticanza Duet.** Lettuce mix as above. Jumbo pack. (15,000 seeds) **\$4.55**

115-1 **Rucola-Arugula.** Essential salad spike. Nutty, spicy slightly peppery. Very nice with pasta. This variety holds very well in the heat of the summer. Broadcast sow; harvest when 4-5" for best flavor. Succession plant for continuous harvest. 30-40 days. @4500 or so seeds **\$2.75**

115-1 ME **Rucola-Arugula.** As above. Jumbo pack, 30 gram. for the small grower or serious arugula lover. @ 15,000 seeds. **\$4.55**

115-1A **Rucola-Arugula.** As Above. 100 gram (3.6 ounce). @40,000 seeds. **5.95**

115-1LB **Rucola-cultivated arugula.** Description as above. 500 gram bag (17 ounces). **\$14.00**

115-1B **Rucola, coltivata Certified Organic Seed.** (cultivated arugula) **\$3.25 10 grams, 4000 or so seeds.**

115-6 **Rucola, Sel Ortolani.** Special selection cultivated arugula. Very high quality. More consistent taste & growth habit. Growers love it. 15 gram pack, @ 5000 seeds. **\$3.05**

115-3 **Rucola, sel Ortolani.** 100 gram pack. As above. (50,000 seeds). **\$6.95**

115-3 LB **Rucola, sel Ortolani.** Special selection arugula as above. 500 gram (1 lb) **\$17.50**

115-5 **Rucola-Arugula-Sylvetta** "Wild Arugula" Compared to regular arugula, it is slower growing (50 days), more deeply lobed leaves & more pungent 2 gm packet (5000 seeds) **\$2.75**

115-2 **Rucola-Arugula – Sylvetta Extra.** Restaurant quality wild arugula. Franchi Special Selection. @5000 seeds **\$3.05**

115-99 Rucola Sylvetta sel liscia (smooth) aka sel ulivo (olive). Smooth leaf variety very popular in Southern Italy. Leaf looks like an olive leaf. This variety is difficult to find & comes from a small company in Puglia. Same wild arugula taste & texture. Multiple cuts. @ 5000 seeds. **\$3.05**

RADICCHIO, CHICORY, ENDIVE & ESCAROLE. Chicory is a perennial (but usually grown as an annual) and endive/escarole is an annual. Both are closely related and often one is confused with the other. Red radicchio's are chicory, but some chicories are green. Some chicories make heads, some are open. For red chicory, the color is most intense red in cool weather. Any chicory can either be used as they grow (easiest) or forced. (Forcing means you dig up the plant in the fall, cut the root back to about 8", cut off the head, replant it inside in a pot (usually with moist peat moss) without light and in a few weeks you 'force' new growth that is sweet/bitter and blanched. Chicory has that bitter/sweet flavor that Italians love. While you can use chicory in salads, it is often cooked (fried or grilled) in Italy. Radicchio is an awesome ingredient in risotto.

Endives are annuals and are grown and used as is. They are less bitter than chicory. The endive category includes those with frilly leaves (sometimes called frisee) and the regular leaf [P.12]

(usually called escarole). Also, don't just use endive in salads. Cook them in soup, braise them or stuff them.

GROWING CHICORY & ESCAROLE. Heading chicory & full size escarole do best when they mature in the cool weather of fall. Grow cutting chicory & endive at any time (Simply broadcast seed trying to get it an inch or so apart, tamp down or cover lightly and water until it emerges in 3-5 days). Harvest by cutting it when it is four or more inches high. While it will grow back, for best quality succession plant for continuous harvest. Loose leaf chicories (puntarelle, brindisi, barba di frate) tend to mature in 60-90 days; heading escaroles tend to mature in 60-75 days; red chicories anywhere from 65 to 110 days, so check your specific variety. You can either direct seed or use five/six week old transplants. Set out so that they mature when the weather is turning cool. If direct seeding, 1 seed ¼ inch deep spaced every inch. Thin to one when you have 4-5 leaves. For green loose leaf chicory space 6-8"; 10-12 for heading chicories; make rows 12-16". **PLEASE NOTE.** Red heading chicories grow in a mass of loose leaves. Don't be fooled. Eventually inside that mass you will get a head forming. Most chicories will overwinter and in the spring send up new shoots which are perfect for spring salads. For grumolo types, if you plant them in the summer, they will make a head. Cut the head in the fall and you will get the rosettes the next spring; you can also plant them late in the year and the next year you should get rosettes.

RECIPE. Stuffed Escarole This is common all over southern Italy; one of my aunts (from Sicily) used to do these for Christmas Eve. Pick four large heads of escarole like bionda a cuore pieno or bubikopf & strip off the outer green leaves leaving the hearts (about half a pound each). Wash well & drain. For the stuffing, mince up a dozen or so good black olives from the Italian market, one tbsp capers, 4 anchovy fillets, an ounce of pine nuts, an ounce of raisins. Stuff the center of each head with some of the mixture & tie up with kitchen string. Put 3 or so tbsp olive oil in a heavy frying pan, add 3-4 peeled cloves garlic & a chili pepper. Cook until garlic is lightly browned. Remove garlic and hot pepper, add escarole and cook on low heat, turning frequently, until lightly browned on all sides. Cover & continue cooking until escarole is cooked (limp and translucent). This should take 30-35 minutes total. Serve & enjoy.

40-4 **Radicchio Rossa di Treviso 2.** An Italian classic. Upright red and white striped leaves with white stems. Good sized head. 90-105 days. Best for fall; use raw or cook as a vegetable. Spring planting only from transplants and even that is tricky; they tend to bolt if the weather gets too warm. Any time for baby salad leaves. @4000 seeds **\$2.75**

40-98 **Radicchio Rossa di Treviso Tardiva** Upright red and white striped leaves with white stems. 70-85 days. For those small fancy very white stem treviso types. @2500 seeds. **\$3.05**

40-53 **ME Radicchio Rossa Treviso sel Svelta.** Franchi Special selection. Stunning fancy Treviso type. Deep maroon leaves with very thick white stem. Striking appearance. Late. 12 Gm jumbo pack. **\$4.85**

40-13 **Radicchio Rossa di Verona.** (Red from Verona) Deep red leaves contrast nicely with white stem. Very nice round head. This is the type you often find for sale in supermarkets. 90 or so days. Space 12". @4000 seeds **\$2.75**

40-13B Chicory Rossa di Verona Certified Organic Seed. Description as above. @ 2000 seeds. **\$3.25.**

40-32 **ME Radicchio Rossa Verona sel Arca.** Franchi Special Selection. Deep maroon leaf with very thick white stem. Forms nice head which is a bit elongated. 12 gm Jumbo pack. **\$4.85**

40-68 **Radicchio Palla Rossa 3.** (Red Ball) Very dark red leaves, small white stems. Makes a nice round head. Can also be forced. Spring & fall. Early. 75-80 or so days. @4000 seeds **\$2.75**

40-58 **ME Radicchio Palla Rossa sel. Agena.** Franchi Special selection. Blood red leaves with very white stems which spread well into the red leaf. Extremely attractive. Round head. Best for fall growing. Jumbo pack (12 grams). **\$4.85**

40-64 **Chicory Orchidea Rossa-Red Orchid.** An early red chicory, 65-70 days. Round. Very attractive deep red/maroon rosette shaped head. The package picture does not do this justice. Easy to grow; heads up nicely. Very reliable. For spring (usually works) and fall planting. Any time for baby leaves for salad. @4000 seeds **\$2.75** [P. 13]

40-10 **Radicchio Pan di Zucchero-Sugarloaf.** Upright green variety with long tight head. Looks somewhat like a romaine lettuce. Easy to grow and head up. For spring and fall 85 or so days. Popular throughout Italy. For cooking or salads. @4000 seeds **\$2.75**

40-10B **Chicory Pan di Zucchero Certified Organic Seed. Description as above.** @2000 seeds. **\$3.25**

40-49 **ME Chicory Pan Zucchero sel Borca.** Franchi Special Selection. Reliable. Light green sugarloaf type. Large tight head. Best for fall. 12 Gram Jumbo packet. **\$4.75**

40-5 **Radicchio di Castelfranco.** Round, crunchy closed head. Variegated with beautiful red & light green markings. Lovely in the salad bowl. Usually ok in spring from transplants; fall best for full size plant; anytime for baby. 80-85 days. @4000 seeds **\$2.75**

40-23 **Radicchio di Chioggia.** Variegated. Dark red/white leaves with white stem. Forms nice round head. 75-80 days. @4000 seeds **\$2.75**

40-80 **Radicchio di Lusìa** Varigated. Light green leaves with red markings, white stems. Forms roundish head. Very pretty. 75-80 days. @4000 seeds. **\$2.75**

40-79 **Radicchio di Lusìa Tardiva** (late). Special Selection. Varigated. Light green & red leaves with white. Very white stems. Very fancy. 100+ days. **\$3.05**

40-39 **ME Chicory Bianca a Bergamo sel Franchi.** Franchi Special Selection from their hometown of Bergamo. Light green leaves with white stem. Forms a very nice round head. Pretty and tasty. 12 gram Jumbo pack. **\$4.85**

40-72 **Radicchio Rossa Verona Tardiva.** Grumolo Type. Solid red, open plant with large tender leaves & just the right amount of radicchio bitterness. Loose open head; rosettes form the next spring after head is cut, so don't pull the roots after you harvest. Pretty enough to be a decorative plant in the flower garden. @4000 seeds **\$2.75**

40-27 **Chicory Grumolo bionda.** Light green grumolo type. For fall growing. Initial growth is an elongated head with large rounded leaves. After cutting, leave the root. In spring you will get the small round rosette of the grumolo type. 70-80 days. @4000 seeds **\$2.75**

40-2B **Chicory Grumolo Verde Certified Organic Seed.** Dark green grumolo type. Grow in fall. @2000 seeds **\$3.25**

40-25 **Chicory Bionda a foglie larghe.** Light green cutting chicory. For salads. Tall rounded leaves with no serration. Nice mild taste. Broadcast sow; grow spring, summer, fall. 40-45 days. 10 grams, @ 4500 seeds. **\$2.75**

40-25 **ME Chicory Bionda a foglie larghe.** As above. Jumbo pack, 30 grams. **\$4.65**

40-1 **Chicory, spadona.** Cutting chicory for salads. Long leaves with very thin stem. Leaves are rounded and smooth without any serration. Fast grower. Ready in @ 40 days. Grow any time. Best to broadcast sow. @4000 seeds **\$2.75**

40-18 **Chicory Zuccherina di Trieste.** Cutting chicory. Heart shaped light green leaves with almost no ribbing and very small stems. Mild. Fast growing., @ 40 days. Will regrow after cutting. Broadcast sow. Grow at any time. @4000 seeds **\$2.75**

40-18 **ME Chicory Zuccherina di Trieste.** As above. 30 Gram Jumbo pack. **\$4.65**

40-21 **Chicory, Catalogna Puntarelle.** Tall open plant, white stems & thin leaves for classic Roman salad. Space 4-6"; best in fall. Amazing in salads where you eat the stems (soak first in cold water & they curl up nicely. 60-65 days. @4000 seeds **\$2.75**

40-46 **Chicory, Catalogna Brindisina.** Primarily grown for the thick center stems it shoots up when mature. This is one of the 'asparagus' chicories. 85 or so days for full size. If picking for greens, harvest in 40 days or so. Great in salads. space 10" for full size. 4000 seeds. **\$2.75**

40-99 **Chicory Galantina.** Sometimes called asparagus chicory. Grown for stems. Very thick center stems (larger than brindisina) with tiny notched leaves on top. 85-100 or so days. Pick as baby or grow to full size. Use in salad or cook. Nice crunchy taste. @3000 seeds. **\$2.75**

40-9 **Chicory Catalogna Pugliese.** Tall open green leaf chicory. Long white stems with a fair amount of serrated green leaves. Cook or eat fresh in salad. Best for fall. 75-80 days to full size. Broadcast sow for baby; space 6" for full size. @4000 seeds **\$2.75**

40-65 **Chicory Barba di Cappuccino (Monks Beard).** Tall open green leaf chicory. Long with thick very white stems & green serrated leaves. Stems a bit thicker than pugliese above. Grow in fall for full size, anytime for baby. Space 6". 75 days. 4000 seeds. **\$2.75** [P.14]

40-22 **Chicory Catalogna gig. di Chioggia.** A country chicory grown primarily for its stems. Large plant, thin stems with some leaves. Larger plant than Pugliese which it resembles. Cut as baby for salad or full size for cooking. Best in fall. 80 days. @4000 seeds **\$2.75**

40-12 **Chicory, Selvatica da Campo (Wild of the fields).** Wild chicory. Thin white stems with green serrated leaves. Open plant that grows close to the ground. Real 'wild' chicory taste. Early, @ 55-60 days. Space @ 6-8". @4000 seeds **\$2.75**

40-17 **Cicoria da radice di soncino. Root chicory.** Large leaves with long cylindrical white root. Flesh is very sweet and tender. 90-100 days. Direct seed in early summer for fall harvest. Space 8-10 inches. @4000 seeds **\$2.75**

40-92 Cicory Rossa Italiana Tall open chicory, deep red in color. Long red stems with serrated leaves. Cook or eat in salad. Any time. 60-80 days, depending on harvest size. **\$2.85**

75-4 **Endive Cuor d'oro-Golden Heart.** Early, full head. Frilly leaves. Grows best in cool weather. 70-75 days. Big plant; space 12". To blanch heart, tie leaves up with twine 10-12 days before harvest or cover with a pail or pan. @4500 seeds.. **\$2.75**

75-1 **Endive Riccia Pancalieri.** Large full head, frilly leaves. Bright green with large ribs & golden heart. Grows best in cool weather. 70-75 days. Space 14 or so inches. Blanch as above. Cook like escarole or use in salads. @4500 seeds. **\$2.75**

75-10 **Endive Riccia Romanesco da taglio.** Cutting chicory. 40-50 days. Thin serrated dark green leaves with classic endive taste and texture. Broadcast seed. Harvest at 4-6". Simple to grow and good resistance to bolting. Will work at any time throughout the growing season. Perfect for that Roman salad you remember. Can also be cooked. @4500 seeds. **\$2.75**

75-95 **Endive Riccia Louviers.** Frisee type. Heirloom French variety with fine green leaves, white stems and yellow center. Large plant, semi erect. Blanches well; it actually self blanches. This was very impressive in the trial garden and made some memorable salads. **\$2.85**

75-96 **Endive Ricciutissima Frisee.** Very fine leaf 'frisee' type endive. Tender. Lightish green outer leaves, golden center. Blanches well. Really good taste. Will work in tunnels or hoop houses. This is the closest I have grown to the fine high end frilly 'frisee' you find at \$6.00 per pound. I was very impressed with this in 2006 trials. **\$3.05**

121-3 **Escarole Verde a Cuore Pieno** - Green full Heart. mid season, full head. Dark green leaves, nice crisp white stems. Best grown in fall for full size head. Very big plant; space 14-16". 70-75 or so days. Blanch as above. Wonderful cooked (see recipe) but also good in salads, soups, etc. Try it stuffed. 60-70 days. @4500 seeds. **\$2.75**

121-2 **Escarole, Bionda Cuore Pieno** (Blond Full Heart) Lighter color than Green full heart; looks like it has been blanched. Like most escaroles, it does best in fall if you are growing a full sized head, although you can grow at any time for salad 70-75 days. @4500 seeds. **\$2.75**

121-5 **Escarole Cornetto Bordeaux.** Large upright (almost heading type) with full white ribs. Like most escaroles/endives, it does best in fall if you are growing a full sized head, although you can grow at any time for salad. 75 or so days. Space 12-14" @4500. **\$2.75**

121-8 **Escarole. Bubikopf 3.** Full head. Slightly lighter green with heavier leaves than verde a cuore pieno. Slightly earlier. Does better in heat than other escaroles; will usually work in the summer. Very large plant. 65-70 days Same great escarole taste. @4500 seeds. **\$2.75**

121-99 **Escarole, Cardoncella barese (little cardoon from Bari)** Regional variety from Bari. This was the star of the escarole trials. Tall plant (18"), open with very long thick stems and very large serrated leaves. Small 'scarolas' grow off the main stem. Crunchy & good taste. Very distinctive. Great for those who love escarole stems. Can also harvest immature for 'mild dandelion greens' @4000 seed. **\$2.85**

121-98 **Escarole Cento Foglie (100 leaves)** From Bari. Open escarole with lots of thinnish white stems and green leaves. Thick bottoms. Delicate. Tasty. Good to cook but also perfect for salad. Also good to grow for baby greens. Big plant. **\$2.85**

GROWING ZUCCHINI & WINTER SQUASH. Wait until soil has warmed up well, at least to 65F. Direct seed or use 4-5 week transplants. For zucchini, Sow 4-5 seeds in a 7-8" circle ½ inch deep; thin to 2-3 plants. Space 3-4 feet with rows at 6 feet. Ready in 50-55 days; 40-45 days for transplants. Pick when small, no more than 4-6" for best taste and quality. [P.15]

Make a second planting @ 6 weeks after the first and remove the 1st planting when these are ready. Bees are needed for pollination. Start transplants 3-5 weeks before set out, 3-4 seeds per 4-6" pot, thin to 2. Set out carefully. For winter squash, space 2-3 feet, rows 7-8". Harvest by cutting stem and curing in field a week or so. Store at 55F if possible. Use row covers when plants are small to protect zucchini and winter squash from cucumber beetles & squash bugs. Try zuchetta types if squash bugs are a real problem.

RECIPE. Zucchini & cherry tomato salad. This is really simple and very good. Pick three or four very small zucchini (4-5"). Boil in water 3-4 minutes, remove & cool. Chop into ½" dice. Cut up a few cups of very ripe cherry tomatoes. Mix. Add a bunch of basil torn into rough pieces. Add salt & pepper. Add some really good olive oil & wine vinegar. Let marinate on the counter for an hour or more. Serve with some really good toasted bread or just by itself.

146-40 **Zucchini. Albarello of Sarzana**-Little Tree of Sarzano. Light green with white speckles. Some ribbing. Delicate flavor. Large plant, good producer over long season; seems to resist powdery mildew. Pick when small (3-7 inches). Many blossoms for cooking. Blossoms hold well on fruit-usually up to five or so inches. 50-55 days @40-50 seeds. **\$2.75**

146-2 **Zucchini. Striato d'Italia (Italian Striped).** Dark green with light green stripes, small ribs. Excellent taste, many flowers, large plant. Produces over a long season. Space rows 6' apart. Pick when small. 55 days @45-55 seeds. **\$2.75**

146-10 **Zucchini Genovese.** Light green. No ribbing. Exc. flavor. Large plant, good producer. Pick when small (3-7"). Many blossoms for cooking. 50-55 days. @45-55. **\$2.75**

146-10B **Zucchini, Genovese Certified Organic Seed.** @ 30-35 seeds. **\$3.25**

146-36. **Zucchini, Verde d'Italia (Green of Italy).** Medium green w/white speckles. Ribbed. Large plant. Exc taste and production over a long season. Many flowers. @45-55 seeds. **\$2.75**

146-41 **Zucchini, Bolognese** Short thick fruit, almost halfway between a typical zucchini and a round one. Medium green with light speckling. No ribs. Same great taste and texture as all Italian zucchini. This is the favorite zucchini of the Franchi sementi agent in London. Pick when very small. 55-60 days. @45-55 seeds. **\$2.75**

146-11 **Zucchini, Romanesco.** Medium grey/green fruit with very prominent ribs. Very large plant. Outstanding nutty taste. Exc. producer of flowers for cooking. @45-55 seeds. **\$2.75**

146-54 **Zuchetta rugosa friulana (wrinkled from Friuli).** Light yellow fruit are very 'warty'. Great taste. Large plant will run five or six feet. Huge production of flowers (I counted 23 male flowers one day. This is the most common zucchini found in the markets of Venice. **\$2.75**

146-52 **Zucchini Lunga Fiorintino.** Long, ribbed, lightish green with speckles. Fruit are a bit square. Hold flowers well & taste good Highly recommended by a customer. **\$2.75**

146-99 **Lungo Bianco di Sicilia (Long white Sicilian).** Light green fruit, almost white. They will grow quite long (8-10") and stay thin. Some ribbing when large, none when small. Very early. Good producer. Plant is a bit of a runner, so space hills at four feet. This produces enormous quantities of male flowers for cooking. Will climb a trellis. Really nice taste and texture. A fixture in the Seeds from Italy garden. 40-45 or so seeds. **\$2.75.**

146-81 **Zucchini San Pasquale.** NEW From Bari. Green ribbed fruit which are a bit long. Early. Bushy compact plant does not run. Good producer of good tasting fruit. **\$2.85**

146-17 **Zucchini. Tondo di Piacenza.** (Round of Parma) 55 days. Round dark green zucchini from Northern Italy. Stuff, slice or cook on grill or fry. Pick when baseball size or smaller @45-55 seeds. **\$2.75**

146-18 **Zucchini Tondo Nizza (Round of Nice).** 55 days. Similar to Piacenza, but light green with very thin skin. Pick when baseball size or smaller before it begins to darken in color. Stuff, slice or cook on grill or fry. @45-55 seeds. **\$2.75**

146-70 **Zucchini da Fiori NEW 2007.** Zucchini bred to produce flowers. You may get a few small fruit, but mostly you get lots & lots of very large flowers for cooking. Plant is a runner (like most which produce many flowers) so give 5 feet or so between hills. **\$3.09**

146-42 **Zuchetta. Tromba d'Albenga** This is a zuchetta type. Fruit are long, curved with a bulb at the end. Excellent choice if squash bugs are a problem in your garden. Pick young (8-12") and use as zucchini or let grow larger and roast. Growth habit is more like a winter [P.16]

squash/pumpkin than a zucchini so leave plenty of space; they will run 20-25 feet. Keep hills at least 6 feet apart. Will run along a fence nicely. 65-75 days. @ 30-35 seeds. **\$2.75**

146-43 **Zuchetta Serpente di Sicilia Serpent of Sicily**. Sometimes called cuccuzi. This has a similar growth habit to Zuchetta Tromba d'albenga with incredibly prolific & long vines. Long light green fruit will grow three feet long with amazing curves. White flowers. Fruit grown on fences are straighter. This plant is much favored by southern Italians. Pick fruit small (10-12 inches). Pinch growing tips and saute them; very nice. About 75-80 days. 20-22 seeds. **\$3.05**

145-12 **Winter Squash, Piena di Napoli**. Shaped like a butternut, but with grey/green skin & yellow flesh. Fruits tend to be larger than a butternut (will get 20 pounds or so) Very delicate flavor. Stores well. 100 days. Great for gnocci. , @ 18-26 seeds. **\$2.75**

145-2 **Winter Squash, Marina di Chioggia**. Very old variety from near Venice. 4-5 lb round grey/green knobby skin with sweet orange flesh. Essential for great soup, gnocci, roasting. Good keeper. 105 days. @ 18-26 seeds **\$2.75**

145-2B **Pumpkin, Marina di Chioggia** Certified Org Seed. Descr as above. **\$3.25**

145-13 **Winter Squash Padana**. Old variety from NW Italy. Pumpkin shape. 5-10 lbs. Tasty and pretty with alternating vertical grey/green and orange ribs. Sweet dry orange flesh. Use for Halloween, then for soup, gnocchi, roasting. Keeps well. 105 days @ 18-26 seeds **\$2.75**

145-1 **Winter Squash Quintale seme Giallo**. Orange pumpkin shaped winter squash. Fruit run @15-20 lbs and keeps symmetrical shape Sweet dry orange flesh. Use as Halloween pumpkin, then for soup, gnocchi, roasting. Keeps well. 105 days @ 18-26 seeds **\$2.75**

145-7 **Winter Squash Berrettina Piacentina**. Round grey/green heirloom pumpkin from Northern Italy. Tasty yellow/orange flesh. 3-5 Pound fruit. 105 days. 5 gram packet. **\$2.75**

145-15 **Winter Squash Butternut Rugosa (wrinkled butternut)**. Very very large butternut type. Ribbed with 'wrinkled' skin. Very tasty. 100 or so days. @ 20-25 seeds. **\$2.75**

145-99 **Muscade de Provence** Flat, heavily ribbed brownish orange skin. Very sweet flesh. Excellent storage variety. Five-ten pound fruit. Largish pack. **\$3.05**

145-98 **Rouge vif d'étampes (aka Cinderella)** French heirloom. Flat red/orange skin, heavily ribbed. 15" diameter, average 15-20 lbs. Very good taste. For pie, risotto, soup. **\$3.05**

145-19 **Winter Squash collection**. Assortment of winter squashes. Packet includes Padana, Marina di Chioggia, Quintale, Piena di Napoli, Tromba d'Albenga, Serpente di Sicilia, and four or five others plus a really nice bottle gourd. 20 gram packet. **\$4.55**

GROWING TOMATOES, PEPPERS & EGGPLANT. Start tomato transplants 6-7 weeks before set out date which is after the last frost date when the soil is good and warm. Eggplants and peppers can be started 8-10 weeks before setting out. There are numerous ways to start seedlings, but this works as well as any. Fill a container with seed starting mix or home made seed starting mix. Wet it well. Scatter seeds lightly (1/2 inch apart) and cover with a quarter inch of vermiculite (if you can find it) or some more potting soil. Do not cover with plastic or use a cover. Put in a warm place. Peppers and eggplant especially need warmth (80-85F or so) to germinate well; they will rot in cold soil. Tomatoes need 75F or so to germinate quickly. It is best to use a heating pad or a homemade heat box. Seeds should be up in five to 10 days, but sometimes it takes longer. As soon as they poke through the soil, put them under fluorescent lights. Keep them 2-4 inches from the light and provide light for 15-16 hours a day. An inexpensive timer is nice to have. The basic shop light you find at Home Depot for \$10.00 provides excellent light; you do not need fancy grow lights.

You can start to give them a little fertilizer after the first two weeks. As soon as they get their first set of true leaves (they are usually @ 2 inches tall), transplant them. It is easier to do if the soil is a bit dry. Stick something alongside the plant to loosen it (a small knife, screwdriver, etc) and use it to remove the seedling. Hold the seedling by the leaves, not the stem. Transplant into individual pots (or six packs). Tomatoes can be buried almost up to the leaves; the stem will make more roots. Peppers and Eggplant should be planted a little deeper, but not much. Larger pots (4") grow healthier transplants.

About a week before setting the plants into the garden, begin acclimating them to the outside. Put them outside in a sheltered (from wind and sun) location for a few hours. Gradually [P.17]

increase the amount of time they are out. If possible, transplant on a cloudy day, but this is not critical. Tomatoes can be buried deeper (up to the top leaves if you want) but peppers and eggplants should be set only a little deeper than they were in your pot. If the tomatoes got a bit too tall (leggy), you can plant them by digging a trench, laying the tomato in it, and turning the end up, tamping down the soil. [Space peppers and eggplants 16-18 inches apart in rows at least that far apart. If any peppers or eggplants have flowers, remove them before transplanting (unopened flower pods are ok to keep). For tomatoes, space two feet apart if you are going to use cages. If you are going to prune and tie to an individual stake, space 16-18 inches. Make two foot diameter tomato cages from concrete reinforcing wire; they are ugly but work extremely well. Space peppers 12-18", eggplant 18". Both benefit by support with a small stake.

RECIPE. This recipe is from Mary Ann Esposito, host of the PBS show Ciao Italia. She grows a lot of our vegetables in the Ciao Italia garden. This recipe is from her book, Ciao Italia in Tuscany.

Black Cabbage Soup Ribollita SERVES 8

Ribollita is a classic Tuscan soup. The word means to reboil as in make this soup one day and reheat it the next. The key ingredients are fresh or dried cannellini beans and cavolo nero or black tuscan cabbage with sturdy dark green elongated leaves. This hearty soup is usually served over slices of thick toasted bread.

Soak the beans overnight. I like to add the salt and pepper after the soup is cooked. I also like to add Parmesan cheese rinds to the soup as it cooks, but this is optional.

1 cup dried white beans	1 large sprig fresh rosemary
2 tablespoons Colavita? Extra Virgin Olive Oil	1 medium onion, diced
1 tablespoon fresh chili pepper, diced	4 carrots, diced
2 stalks celery, diced	2 potatoes, peeled and diced
1 small zucchini, diced	6 plum tomatoes, diced
1 pound kale, stemmed, washed and torn into pieces	
6 cups hot water	1/2 pound green beans cut into thirds
1 tablespoon celery salt	8 slices toasted bread
1 tablespoon salt	Grinding black pepper

Put the beans in a bowl and cover them with 3 cups of cold water. Allow them to stand overnight. The following day drain the beans and transfer them to a 2-quart pot. Cover the beans with 6 cups of water and cook them for about 45 minutes or until tender. Drain the beans. Puree half of them and set all the beans aside.

Heat the olive oil in a large soup pot. Add the rosemary, onion, chili pepper, carrots, and celery. Cook over medium heat until the vegetables begin to soften. Stir in the potatoes, zucchini, kale, and tomatoes. Cook 2 minutes. Stir in the whole beans.

Pour in the water and the pureed beans and stir all the ingredients well. Add the cheese rind if you have one. Cover the pot, reduce the heat to simmer and cook for 25 minutes. Uncover the pot, stir in the green beans and cook 5 more minutes. Stir in the celery salt, salt, and pepper. Taste for seasoning.

Toast the bread slices then place one in each of 8 soup bowls. Ladle the soup over the bread and serve. Pass additional olive oil to drizzle on top.

106-16 **Tomato. San Marzano 2**. Indet. 79 days. Classic Italian Plum tomato for sauce/salad. Large (5-7 ounce) fruit & large plant. Heavy producer. Stake or cage. Space 24 inches. at least 200 seeds. **\$2.75**

106-16B **Tomato, San Marzano II Certified Organic Seed @ 200 seeds. \$3.25 [P.18]**

106-94 **San Marzano Redorta.** 85 days. Franchi Special Selection. Very large (9-12 ounce) San Marzano plum. Meaty, heavy producer. Large plant. Outstanding taste; good enough for fresh eating also. Indeterminate. A standby in the Seeds from Italy garden. @ 75 seeds. **\$3.05**

106-113 **Tomato, Astro F1.** Determinate Plum. 3' high. VFN. Very Early. Heavy producer of 4 ounce plum tomatoes for sauce, canning. Grow in containers. **\$3.05**

106-116 **Scatolone (san marzano gigante) NEW 2007** Indeterminate. Very large paste type, kind of a variation on San Marzano. Big pear shaped fruit. Suitable for sauce, but also good enough tasting for fresh eating. Heavy producer. 80 or so days. 400+ seeds. **\$3.05**

106-50 **Tomato. Principe Borghese.** Small Indet 72 days. Small plum (2 oz). Prolific. Tomatoes set on clusters of 7-10 tomatoes. They hold on the vine for a long time. Used in Italy to make sun dried or oven dried tomatoes. Good in salads also. @250-300 seeds. **\$2.75**

106-52 **Tomato Roma VF** Plum tomato primarily for sauce. Meaty with very little water. Indeterminate. 75 or so days. @300 seeds. **\$2.75**

106-90 **Tomato Fiaschette di manduria** From Puglia. Determ. deep red plum with a bit of a nipple at end. Productive. Good taste. Thrives in dry conditions. For sauce, canning. **\$2.75**

106-105 **Tomato Rio Grande.** Another American tomato adopted by the Italians. Determinate. 70-75 days. Heavy producer of meaty somewhat roundish plum type tomatoes. For sauce or fresh eating. Are said to do well in warmer areas. Impressive in 2006 trials. @ 350 seeds. **\$2.75**

106-69B Tomato, Ace 55VF Certified Organic Seed. Indet. Round red fruit @ six ounces. Productive. Good taste & disease resistance. 70 or so days. **1 gram pack, @ 150 seeds. \$3.25**

106-24 **Tomato. Cuor di Bue-Oxheart.** 6-12 oz. Beefsteak type. Some heart shaped, some round. Meaty. Real tomato taste. Deep pink skin, dark red flesh. Good producer. Early, 65-70 days. For fresh eating but makes excellent sauce also. Indeterminate. at least 200 seeds. **\$2.75**

106-18 **Tomato. Costuluto Fiorentino.** Large heirloom beefsteak type from Florence. Red, 10-11 ounces. Some ribbing and somewhat flat. Early and prolific. Good taste. For fresh eating but is an excellent cooking tomato. Perfect quick sauce. Early. At least 250 seeds. **\$2.75**

106-283 **Costuluto Genovese VF** Indeterminate. Mid season (75-80 days). Vigorous, high producing, brilliant red fruit are 8-10 ounces, somewhat flattened and have pronounced ribs. Exc. taste. This selection has resistance to fusarium & vert. wilts. Also makes a very good sauce. @ 300 seeds. **\$3.05**

106-99. **Tomato Palla di Fuoco (Fire Ball)** Medium sized (8-12 ounce) heirloom beefsteak type. Dark red, Perfect round shape. Excellent taste. Very heavy producer & relatively early. Good reviews from this tomato last year. @ 250 seeds. Not Franchi seed. **\$2.75**

106-25 **Tomato Marmande.** Old French variety. Semi-determinate. Heavy crops of 6 ounce tasty red fruit. Very nice taste. 75 or so days. Stake or cage, at least 250 seeds. **\$2.75**

106-411 **Tomato, St. Pierre.** Old French round beefsteak. Medium size, deep red, early, great tasting tomato. This was the first full sized tomato to ripen in the Seeds from Italy Garden this year. Exc producer, even in poor weather. Staple in French markets. @ 100 seed **\$2.75**

106-17 **Tomato Marglobe.** Old American heirloom variety popular in Italy. Indeterminate. Good producer of 4-6 ounce deep red juicy fruit. Excellent taste. Good disease resistance. Marglobe is the ancestor of many of today's hybrid tomatoes. @300 seeds. Stake or cage. **\$2.75**

106-02 **Tomato Maremmano.** Traditional variety from Tuscany. Determinate. Small round red fruit @4 oz. Very early & heavy producer. Fruit ripen in clusters. Exc. for canning, passata, fresh sauce. Good taste also, esp for such an early tomato. First rate utility tomato. **\$2.85.**

106-64 **Tomato Pantano.** Old variety from Northern Italy. Indet. Huge plant. Excellent producer of 12 ounce somewhat flattened red beefsteak types. Pick some under ripe for the green shoulders Italians prefer. Slight ribbing. Sweet & juicy with very nice texture and taste. Early for a tomato this large. They showed good disease resistance in the 2003 trials (worst tomato growing weather in 10 years) A garden standby. 70 days @ 300 seeds. **\$2.75**

106-72 **Tomato Montecarlo, F1** Indet. . VFN. Mid-Season. Vigorous producer of intense red, 12-14 oz. perfectly shaped fruit. Exc. disease resistance. Great taste. **\$3.05**

106-107 **Tomato Red Pear,** Franchi Special Selection. Indet. Old North Italian variety specially selected by Franchi Sementi. Pear shaped(pear as in like a comice pear). Red skin, deep red flesh and fruit often have heavy ribbing. Huge (8-18 oz fruit.) Very heavy **[P.19]**

producer of excellent tasting dense beefsteak type tomatoes. Early for such large fruit-70 or so days. @ 100 seeds. Taste is as good as any heirloom I have every grown. **\$3.05**

106-67 **Tomato Lilliput fl.** F1 hybrid. Red cherry. Very heavy crops of one inch round cherry tomatoes. Clusters of 15-25. Determinate @3' tall. Fruit hold well on plant & resist cracking. Good commercial potential. Can be grown in a container. Early. Approx 60 seeds. **\$3.05**

106-14 **Tomato, Red Cherry.** Indeterminate open pollinated red cherry. Early. Prolific. Good tasting fruit. \$2.75

106-97 **Tomato, Da Inverno a grappoli (winter grape).** From Puglia. Semi - Determinate red cherry. Heavy producer of very good tasting & sweet fruit two ounce fruit that hold well. Very early; they were the first to ripen this year in the garden. These are big tomatoes (not the Santa you find in the winter) and could be used to make dried tomatoes. They are a first rate salad tomato. Will work in a container. **\$2.75**

106-63 **Tomato, Golden Boy F1** Indeterminate hybrid. VFN Heavy producer of medium sized (8 oz.) golden yellow fruit with outstanding taste. 80 or so days. \$3.05

90-1 **Eggplant Violetta Lunga-long Purple.** Long, narrow 8 inch rustic purple eggplant. Grown all over Italy. Classic rich eggplant taste. 65-70 days. @ 350 seeds **\$2.75**

90-15 **Eggplant Prosperosa** Franchi Special Selection. Large round fruit. White on top, pink to purple on bottom. Beautiful & tastes as good as it looks. 70-78 days Black plastic mulch increases rate of growth. @250-275 seeds. **\$3.05**

90-38 **Eggplant Gitana (renamed Linda).** F1 Special selection. Very long (8-10") very slim purple eggplant with a slight curve. Excellent producer. Outstanding taste. @25 seeds **\$3.05**

90-99 **Rotonda Bianca Sfumata di Rosa (Romanesca)** Big very round eggplant;3-4 inches wide, 4-5 inches tall. White with pinkish fading. Lovely fruit. Excellent taste. 80 or so days. **\$3.05**

90-98 **Violette di Firenze.** (aka Sicilian) Very large violet/pink round fruit with ribbing. Heavy producer. Excellent flavor. 250 or so seeds. **\$3.05**

90-97 **Bianca a uovo (white egg).** White egg shaped and sized fruit on a very bushy plant which is 2-3 feet across. Best flavor when picked about the size of a jumbo egg. Taste/texture described as mushroom like. Does well in wide variety of climates. Will work in pots. **\$3.05**

97-7 **Pepper Corno di Toro Rosso-Horn of the Bull.** 8-12" long pepper, thin skin, thick walls, sweet. Thick walls, thin skin. Brilliant red when ripe. Ideal to stuff, fry, grill or roast. Try it in peperonata @175 seeds. **\$2.75**

97-99 **Pepper Corno di Toro Giallo** 8-12" long pepper, thin skin, sweet. Thick walls, thin skin. Bright yellow when ripe. Ideal to stuff, fry, grill or roast. @150 seeds. **\$2.75**

97-1 **Pepper, Giallo d'Asti (Yellow from Asti)** Asti peppers are the most famous in Italy. mid season, 80 or so days. Enormous square yellow pepper. Beautiful and very sweet. Roast on a grill, remove skin, and slice. @ 200 seeds **\$2.75**

97-72 **Pepper, Cuneo** Another very good pepper from the Piemonte. Yellow/gold when ripe. Big, round, 4 lobes, very thick walls & thin skin with great flavor. Has a bit of a pointed end. Productive, mid to late season.. Did very well in 2005 trials. @200 seeds. **\$2.75**

97-2 **Pepper, Quadrato d'Asti Rosso (Square red pepper from Asti).** Asti is famous for its peppers and this is a classic. Very large red pepper. Thick walls and sweet flesh. Productive. 80-85 days. Big plant; space 16-18 inches. You can stuff them, cook in peperonata or roast them and remove the skins to serve as an appetizer @200 seeds. **\$2.75**

97-27 **Pepper Carmagnola Rosso.** Very early, @ 65 days. Large red sweet bell type, somewhat pointed on the end. Thick walls, thin skin. Slightly smaller & earlier than Asti. Good producer. Ideal to roast, stuff, fry, grill. @175 seeds. **\$2.75**

97-16 **Pepper Lombardo.** 5" long, ½ inch thick green pepper with thin skin; red or red/yellow when ripe. Prolific and early. Exc. frier but also makes excellent pickler. @175 seeds. **\$2.75**

97-39 **Pepper, Bacio di Satana (Satan's Kiss; Cilega)** Franchi special selection. Round cherry type chilli pepper. Very hot. Can be pickled, dried or eaten fresh. Stuff them with a clove of garlic and pickle them. The less fertile the soil, the hotter the pepper @200 seeds **\$3.05**

97-11 **Pepper Picante Cayenna.** (aka Goat Horn Pepper) Franchi Special Selection. Classic long slim hot chilli pepper . 4" or so. Brilliant red when ripe. @150 seeds. **\$3.05 [P.20]**

97-40 **Pepper, Red Cherry.** Round hot pepper. Small (1-1.5 inch) round fruit become deep red when ripe. Meaty fruit with good flavor. Can use fresh (nice taste) or dry for seeds or pickle it. Very early extremely productive compact plant. Good foliage cover. **\$3.05**

97-97 **Topepo Rosso Picante (calabrese).** From Calabria. Hot version of the Topepo Rosso. This is the pepper you see pickled in Italian markets. Good sized pepper (1.5-2" across). Can use fresh, but this is what you pickle and use to cook pork in the winter. Productive. **\$2.85**

97-41 **Pepper, Etna.** Hot pepper. Early. Compact plant produces large number of cone shaped fruit which grow upwards. Bright red when ripe. Works in a container. **\$3.05**

97-86 **Pepper, Cornaletto calabrese picante.** Calabrese hot version of the goat horn pepper. Fruit are deep red and 5-6 inches long. Nice warm taste(actually, pretty hot). Productive. **\$2.85**

97-85 **San Salvatore Piccante.** From Calabria. Hot sheep nose pepper from Calabria. Good size pepper, longish and slightly tapered at the end. Excellent for pickling, stuffing or just drying & using over the winter. **\$2.95**

97-87 **Pepper, San Salvatore.** NEW 'Sheepnose' pepper from Calabria. Pretty ugly pepper but it is sweet with thin skin and very nice taste. Fruit @ 5" and kind of pointed. Bright red when ripe. @ 350 seeds. **\$2.85**

97-114 **Pepper, Dolce Italiano.** (Sweet Italian). Longish pepper, @ 6-7" and 1 ½" at top with a pointed end. Smaller than corno rosso but much earlier. Mid early. Pick either green or red ripe. Good fryer. Very productive with thin skin. Did very well in 2006 trial garden. **\$2.75**

97-34 **Pepper, Goccia d'Oro (drop of gold).** Exc frying pepper. Long, sweet, light green with thin skin and fairly thick walls. Yellow or red/yellow when ripe. @75 days. Did very well in the 2003 trials; it made an awesome pepper, onion & potato dish. @ 150 seeds. **\$2.75**

97-89 **Pepper Corno di Capra (goat horn).** 6-7" long frying pepper from Bari, @ 1 ½ inch at the top and tapering to a point. Shaped like a horn. Bright red when ripe. Thin skin & very sweet. Very,very productive. Mid season. Just a great pepper. **\$2.85**

97-98 **Pepper Friggitelto (aka Friariello or Napoletano).** Sweet light green frying pepper from Naples; brilliant red when ripe. 5" long, 1" wide. Very thin skin disappears when you cook it. Early to Mid season. Very productive. Very heavy leaf cover protects fruit from scalding. Standout in 2005 & 2006 trial garden. @250 seeds. **\$2.75**

97-88 **Friariello Barese.** Barese variant of the traditional south Italian frying pepper. mid season. Good producer of 4-5" thin skin peppers. **\$2.85**

97-38 **Pepper, Padrone.** From Galacia in Spain. Popular frying pepper. Small, 2"x3" green with thin skin. Sweet when young; become spicy when they mature. @ 150 seeds **\$2.75**

97-91 **Pepper, Topepo Rosso.** (red top, sometimes called Christmas Pepper). Round red pepper, @ 2" wide, 2 inch high. Sweet. Eat fresh, roast, or pickle(this is the type pepper you see pickled in Italian delis) Try stuffing with cheese and roasting. @150 seeds. **\$2.75**

RECIPE. Potatoes, pepper & onions When I was a kid, this was always one of my favorites. While not for folks on a diet, it is really not all that bad in the calorie department. For two people, cut up two waxy potatoes (if you have something right out of the garden, perfect) into similar sized slices (I leave the skin on & make the slices about 1/8" by 1/4". Seed & slice up the long way some peppers (if you grew one of the frying peppers like friariello, they are perfect; otherwise any pepper will do). Cut up a cup or so of onion in fair sized slices. If you have a little zucchini or two, perfect. Put 2-3 tablespoons of olive oil on the bottom of a heavy pan, add the peppers, onions & potatoes. Cook on medium heat until they get browned some (ten minutes?) Turn from time to time with a spatula. Lower the heat, add the zucchini if you are using them. Cook a bit more, then put on a cover and cook until done. Add salt & pepper. With a salad from the garden, this is a perfect summer meal.

127-20 **Spinach, Merlo Nero (Black Bird).** Bright green, crinkly leaves. Sweet. 40-45 days. Like all spinach, does well only in cool weather so plant in spring and fall. A late fall crop will normally winter over for a very early (as in Easter) spring spinach crop. Sow one seed every inch, ½ inch deep in rows 12" apart. Thin to 1 every 4-5 inches (use thinnings in salad). Make fresh plantings every 10 days. @ 1000 seeds.**\$2.75**

127-13 **Spinach, Matador.** Dark green, smooth leaves. Excellent taste. 47-50 days. @1000 seeds. **\$2.75**

[P.21]

127-9 **Spinach, Gigante d'Inverno (winter giant) NEW** Very large glossy dark green leaves which are pointed. Resistant to cold. Large plant, exc taste & texture, heavy production. @ 1000 seeds. Late summer & fall planting or to winter over. **\$2.75**

127-18 **Spinach America.** . Dark green, crinkly leaves. Nice taste. Overwinters if planted in late fall for an early spring crop. **\$2.75**

127-18B **Spinach America Certified Organic**@ 750 seeds. Organic. Descr as above. **\$3.25**

RECIPE. "Jumped Greens." This is courtesy of Faith Willinger, author of "Red, White & Greens, -The Italian Way with Vegetables". This was the first Italian cookbook I ever bought and was the inspiration to me starting Seeds from Italy. The only way I could find the seeds I needed was to import them from Italy. This recipe works for spinach, but also any other green like chard, cima di rapa, beet tops, etc. Wash 1-2 pounds of greens well. Remove any bruised leaves, thick stems, etc. Drain in a colander. Bring a big pot of water to boil, add some salt, add the greens and cook til done (3-5 minutes depending on the green). Remove with a slotted spoon, cool under running cold water and squeeze out excess water. Save a cup of the cooking water. Roughly chop the greens. Add 2 T good olive oil to a pan on moderate heat & add 2-3 cloves chopped garlic. Cook until garlic begins to turn color, add a pinch of red pepper flakes. Add the greens and ¼ cup of the water used to cook the vegetables. Raise heat to high and cook 3-4 minus, stirring well until most of the water evaporates. Serve immediately or later at room temperature. You may give a little drizzle of olive oil if you want. You can also use these as the basis of a pasta dish.

11-13 **Beet, Chioggia.** Round red beet with alternating white/red stripes inside. The sweetest beet you will ever eat. Even people who do not like beets love these. 55 or so days. Plant from mid-spring. 1 seed every inch, ½ inch deep; space rows 7-8"; thin to 1 every 3-4". Pick anytime after they are 2-3 inches in diameter. Try and keep tops covered with soil to prevent corkiness and to ensure best color. Make succession plantings every 2-3 weeks. **\$2.75**

11-13ME **Beet Chioggia.** Jumbo pack – 30 gram (1 ounce Plus). Descr as above. **\$3.95**

11-2 **Beet Egitto migliorata** (Improved Egyptian). Very flat solid red beet. Hard to find. Sweet & no dirt taste. Nice tops. 55-60 days. **\$2.75**

11-14 **Beet, cylindra.** Long (5") round beet. Tasty. 55 or so days. Nice tops. **\$2.75**

110-1 **Turnip, Rapa di Milano Colletto Viola (violet top from Milan).** The most popular turnip in Italy. Flat, red/purple top above soil line, white bottoms. Nice tops. Excellent taste and texture. Very sweet taste. Grow year round. 60 days or so. @ 3500 seeds. **\$2.75**

110-4 **Turnip, Bianca Lodigiana.** Solid white turnip. Great taste & very pretty. **\$2.75**

Growing Carrots. Deep & loose soils make for the straightest roots. Sow from early spring through mid-summer. Sow 1" apart in rows wide enough for your hoe, covered with ½" soil (or broadcast seed trying to space seeds 1" apart). Keep moist until seeds germinate (7-21 days). Thin to 2" or so apart. Weed well until carrots grow enough to shade out weed growth. Keep well watered.

23-21 **Carrot Nantes di Chioggia 3.** Nantes type from near Venice. Heartless, tender and crunchy. This is a very sweet carrot. 75 days. @ 3000 seeds.. **\$2.75**

23-7B **Carrot, Nantese di Chioggia Certified Organic Seed.** Descr as above. 2000 seeds **\$3.25**

23-41 **Carrot, Pariser Market 4.** 55-60 days. Small round specialty type carrot. Tender and crunchy. Fairly early. Grow as above. @ 3000 seeds.. **\$2.75**

23-15 **Carrot Berlicum 2.** Deep orange. Long tapered root. Excellent taste. 75 or so days. **\$2.75**

23-13 **Carrot Flakee 2.** Conical shape; works well in heavy soils. Crisp & tender. Excellent taste. An excellent all around carrot. @ 3000 seeds. **\$2.75**

23-40 **Carrot, Jaune du Doubs NEW for 2007.** Heirloom variety from France. Yellow. Long conical root (6-12 inches) with very little central core. Exc. taste; very sweet. Appears to have some resistance to carrot fly. @ 4000 seeds. **\$2.75**

GROWING CUCUMBERS & MELONS. Do not plant until the temperature has warmed up and settled-after last frost date. For direct seeding, plant 5-6 seeds @ one inch deep in a circle @ eight inches in diameter. Thin to 2-3 plants. Growing cucumbers on a trellis [P.22]

(sow 1 seed/2", thin to 6") will keep your long cucumbers such as our Viridis or Abruzzo straight and they are easier to find. For melons, consider using black plastic mulch for added heat (and weed control). You can start both of these as transplants, but like squash, these resent having the roots disturbed so be careful when transplanting. Sow two or three seeds per cell in six packs, thinning to one before transplanting. Protect from cucumber beetle damage with lightweight row cover that will keep most of the beetles at bay until the plants get larger and the beetles leave for the year. You can also spray with an organic pesticide such as rotenone, although the remay cloth works very well. Pick cucumbers regularly to encourage continued production.

37-32 **Cucumber bianco primaticcio**. White, 4-5", early, productive over long season & has some resistance to diseases transmitted by cuke beetles. Nice fresh, great pickle. Very early. @200 seeds **\$2.75**

38-2 **Cucumber Piccolo di Parigi**. Green pickling type. Early, productive over a long season, excellent taste. Holds very well on the vine; was an amazing producer in the 2003 trial garden. Was still making cukes in October. @200 seeds, **\$2.75**

38-16 **Cucumber, Beth Alpha**. Mid-east type. Excellent all round cuke. Early, productive over long season, mild. Thin skin, wonderful taste with no 'bitter ends'. Pick when 4-5". This was the first to ripen in the 2003 trial garden. @200 seeds. **\$2.75**

37-7 **Cucumber Lungo Verde Ortolani**. Long (10") dark green cuke. Exc production and very nice crisp sweet taste. Trellis for straightest fruit. @ 125 seeds. **\$2.75**

39-13 **Cucumber, Viridis fl.** Hybrid, "european type" cucumber. Long (12-14 inches) and slim. Dark green skin. Sweet, crispy and no bitterness. Sixty-five or so days. This has received many positive comments from growers. Grow on trellis for long straight fruit. @35 seeds **\$3.05**

37-39 **Cucumber Tortarello Abruzzese**. Long (10-11") cuke/melon type from Abruzzo. Mild, prolific, light green with ribs. 65-70 days. Grows straightest on trellis. @ 180 seeds. **\$2.75**

37-36 **Cucumber, 1/2 long of Puglia**. Green cucumber/melon type that Italians favor.. @5" long. Early, productive. Nice taste. Sow 5-6 seeds/hill spaced 4" apart after soil is very warm (end of May). @200 seeds. **\$2.75**

37-37 **Cucumber Melon Tondo Liscia Manduria**. From southern Italy. Round cucumber/melon type. Productive. Exc taste. 200 seeds. **\$2.75**

37-99 **Cucumber Melon Barese**. Probably the most well known of the Barese cuke/melons. Thick (sort of oval in middle), light green skin @ 4 inches long. White flesh. Mild sweet taste, prolific. **\$2.85**

37-91 **Cucumber/Melon Barese Scopatizzo**. Thick (sort of oval in middle, dark green skin @ 4 inches long. White flesh. Mild sweet taste, prolific. Grow on trellis or on the ground **\$2.85**
GROWING CELERY. You need to keep your plants well watered and well fertilized throughout the growing season. Start transplants 10-12 weeks before setout date. Broadcast seeds in a flat, cover w/ 1/8" soil. Germ best 70-75F (14-21 days); when seedlings have 2 true leaves, transplant to individual containers and grow on at 60-65F. Set out when warm, @ 2 weeks after last frost spacing 6" apart, rows 12-14". For a milder taste, you can blanch with cardboard, hilling dirt, etc. several weeks before harvest.

124-19 **Sedano Gigante Dorato 2 Celery**. 85 or so days. If you are used to Florida celery and have never eaten good Italian celery, you are in for a real taste treat. This variety has a large head with very tender sweet stalks. Golden yellow **\$2.75**

124-6 **Celery Verde Pascal** 85 or so days. Dark green pascal type. Outstanding taste. Grow as above. **\$2.75**

125-4 **Sedano R. Bianco Veneto - Celeriac, white of venice**. 110 or so days. Grown for its root which is 3-4 inches in diameter, completely fiberless and tastes like celery. Stores well (store them as you would a carrot). Cook (soups, stews, or use them in salads). @ 90-95 days. **\$2.75**

GROWING ONIONS. Prefer fertile & well drained soil. Transplants or dir seed. Most Italian onions are long day (grow best above 38 degrees north). For direct seeding, as soon as soil can be worked, 1-2 seeds/inch 1/2" deep and thin to 1 per 4 inches (or plant 3-4 seeds every 4" and thin to one. For transpl, start 8-10 weeks before set out date; sow in a flat spacing seeds 1/2" and transplant. Alternative is 5-6 seeds in a cell, thin to 3-4. Put out clumps every six or seven inches spacing rows at 10" or so. Keep onions well weeded and provide plenty of water; they have shallow roots. Harvest when the skins develop and the tops begin to fall over. Pull some for baby onions.

[P.23]

42-26 **Onion. Savona**. Mild pink/red flattish onion. Medium/long day type. Mid-season. @1200 seeds. Sweet. Great in salads, pick young for skewers. 5 gram packet **\$2.75**

42-23 **Onion, Long of Florence**. Long narrow red onion, fatter in middle than on the ends. Medium/long day type. 5-6" long. Nice on skewers. @1200 seeds **\$2.75**

43-1 **Onion, Piatta of Bergamo**. Small very flat red/brown cipolla type onion. Some people in the US refer to it as candy stripe. Medium/long day type. Mid season. These are the fancy imported pickled onions you see. @1200 Seeds **\$2.75**

43-22 Onion, Tropea rossa tonda (red round onion of Tropea). From Calabria. Round red/pink outside, lighter toward center. White when picked as baby. Incredibly sweet & tender. One of the most famous onions in Italy; certainly the only onion which is the central point of a food festival (the onion festival of Tropea in July). Medium long day type. mid season. 5 grams. 1000+ seeds. **\$2.75**

43-2 **Onion, Boretana**. Light yellow flat cipolla type onion. Grow from transplants or direct seed. Big onion. Stores very well. @ 900 seeds **\$2.75**

42-1 **Onion, Barletta**. Small white onion; @ 1" across. Very early. Great with peas in the spring. Does well direct seeded. Direct seed a few weeks before average date of last frost. Keep well weeded. @ 1200 seeds. **\$2.75**

42-5 **Onion, Genovese**. Back again after a crop failure the previous year. Sometimes called bassano. Mild dark red salad onion. Good size. Medium/long day type, mid season. Short storage. Use in salads or pick young for skewers @ 1200 seeds. **\$2.75**

42-99 Lampascioni (muscari, pampascioni) 'wild onions from puglia'. NEW. Walnut sized bulb, which is actually the bulb of a wild hyacinth, [muscari comosum], not an onion. Taste has that slightly bitter taste that Italians love. People wax eloquent over the taste of lampascioni fried in olive oil, stewed, etc. As usual, they are the center attraction of their own food festival in Puglia. Winter hardy for sure to zone 6; mulch in colder areas. **\$3.25**

53-1 **Cipollina –spring onions**. Annual. Direct seed in early spring or use transplants (scatter some seeds in a 4" pot in early spring). Transplant entire group. Essential for salads, soups, & flavoring or garnishing just about anything. **\$2.75**

42-34 **Cipollotto da Mazzi**. Extra fancy bunching onion/scallion; Franchi Special Selection. Very long white stock. 60-65 days. Direct seed spacing seed 1/2". Did well in 2005 trial garden, even in a difficult growing year. Very nice taste. Grow in spring & fall. **\$3.05**

107-23 **Leek, Gigante d'Inverno**. (Giant winter leek) Large plant, blue green upper, white bottoms with a bit of a bulb. Cold resistant. Use transplants. 1000 seeds @115 days. **\$2.75**

112-9 **Radish Candela Fuoco** Very long, eight", deep red radish. Beautiful. Direct seed in early spring and again in fall. 1-2 seeds/inch, thin to one every 2-3 inches. @ 1400 seeds. **\$2.75**

112-10 **Radish Candela Ghiaccio**. Very long, 8-10 inch, white radish. Stunning, especially in contrast with Candela Fuoco. 15 gram packet. @ 1400 seeds **\$2.75**

112-25 **Radish, flamboyant 3**. Long (4 inch) red radish with white tip. Pretty & @ 1400 seeds **\$2.75**

112-29 **Radish, rapid red sanova**. Intense red round radish. Nice sweet taste. @ 1400 seeds **\$2.75**

112-11 Radish Saxa Certified Organic Seed. Intense solid red round radish. Nice taste. A bit smaller than rapid red. @700seeds **\$3.25**.

112-36 **Radish zlata**. Round yellow radish (from Poland). Deep yellow skin, purplish stems & white flesh. Mild taste. Avail. In bulk for market growers. **\$3.05**

114-2 **Ramolaccio**. Black skin, white flesh winter radish. Storage type. For fall planting; @ 60 days. Radish is @ 2" in diameter, round, crisp and spicy. @ 1200 seeds. **\$2.75**

GROWING CARDOON & ARTICHOKE. Plants prefer full sun and a fertile light soil (mostly for drainage purposes, especially in the winter). Start plants in early spring. Put 2-3 seeds in a pot, thin to one (cut extra plants with a scissors. Set plants out after all danger of frost is past, spacing 30-36". Set out carefully since cardoons & artichokes resent transplanting. If direct seed, 3-4 seeds every 2 feet, thin to one. Space rows 3 feet. 2 weeks before harvest, blanch by wrapping stem with paper and tie it with string, similar to the way you would blanch celery. If winter temperatures fall below 20F, mulch heavily to prevent ground from freezing. [P. 24]

Harvest artichokes by cutting well back along the stem with a sheers (the stems taste excellent). Will produce for 3-4 years. A percentage of all are rogues.

22-8 **Cardoon, Gobbo di Nizza**(hunchback of nice) Thick almost spineless ribs. Curved. Cardoons are kind of like a giant artichoke only you eat the stems rather than the flowers. They grow up to six feet tall. 110 days. @100 seeds. **\$2.75**

22-1 **Cardoon, Bianco Avorio**. Thinner ribs (compared to Gobbo di Nizza) but still quite meaty. Straight plant with some spines. Makes a beautiful ornamental in the perennial garden. @110 days. @100 seeds. **2.65**

22-9 **Cardo Selvatico (Wild Cardoon) NEW** Wild cardoon from Sicily. Smaller than cultivated cardoon, very flavorful & hardy. Multiple stalks. **\$3.25**

21-2 **Artichoke, Violetta** Rich violet/purple color. Smallish, oval & slightly elongated chokes. Delicate taste. Grow as cardoon above. 5 gram packet @ 100 seeds. **\$3.05**

21-98 **Artichoke Violetto Pugliese sel. Francesino**. Regional variety from Puglia Smallish purple/green artichoke. Long stems. Very nice flavor. As usual in Italy, it is the star of its own artichoke festival in the fall. **\$3.05**

21-99 **Artichoke Grosso Romanesco**. (Big Romanesco). Rich purple color. Big round heads. Excellent taste. Slightly later than violetta. @100 seeds. **\$3.05**.

5-1 **Asparagus Precoce d'Argenteuil**. Early asparagus. Large light green stocks with purplish scales. This is the only way I can bring in European asparagus (no transplants allowed). **\$3.05**

122-1 **Scorzonerà –Black or Spanish Salsify**. Long tender roots with fine texture. @ 120 days. Exc. Taste; stores well. Grow like parsnip. A very underappreciated vegetable. Use for soups, side vegetable. Exc roasted with other winter vegetables. Stores well. **\$2.75**

123-2 **Scorzobianco. Salsify**. Long white roots. Similar taste to scorzonera. **\$2.75**

GROWING FENNEL. Fennel prefers light fertile soil. It has a tendency to go to seed during the hottest part of the summer, so it is best grown in the spring and fall. Sow in early spring or mid-summer, 1-2 seeds/inch planted ½” deep. When plants are 3” or so high, thin to one every 6-7 inches. Keep well watered and try not to check its growth. Harvest when bulbs swell. Transplants can be used if you are careful (they tend to bolt if roots are disturbed too much.). Sow 2-3 seeds per cell, snip extras with scissors, and transplant trying not to disturb roots. You can eat it raw, braise it by itself in a little olive oil (quite heavenly), cook it with other vegetables as a contorno, etc.

62-12 **Fennel Bianco Perfezione Sel Fano** (White Perfection) Good sized bulb. Sweet, crunchy. Half hollow stems. Does best in fall @1300 seeds **\$2.75**

62-8 **Fennel of Parma Sel Prado** Franchi special selection. White, very tender. Smaller head than Perfezione sel Fano. Great taste & texture @1300 seeds **\$3.05**

62-5 **Fennel, Romanesco**. Classic fennel from Rome. Very large head with thick tightly wrapped stalks. Bulbs are pure white and tender. Good taste. Roast with olive oil. @1200 seeds **\$2.75**

62-6 **Fennel, Montovano**. Large rounded head. Very white bulb and deep green stalks. Good sized head. One of the earliest to mature. Very nice sweet taste. Spring and fall. @1300 seeds **\$2.75**

62-17 **Fennel Montebianco**. Mid size rounded head, very white bulb. Solid stalks. Early. Tasty and crisp. A few weeks earlier than others. Like most fennel, it does best in spring and fall, although this will take some hot weather. @1300 seeds. **\$2.75**

62-17B **Fennel Montebianco Certified Organic Seed**. Description as above. @ **1000 seeds. \$3.25**

62-18 **Wild Fennel**. Does not make bulbs. Use leaves for flavoring salads and main courses. More intense taste than bulb fennel. Beautiful flowers. 65-70 or so days. Seed spring-summer; broadcast seed, 1 seed every 2 inches. Germ in 7-10 days. Thin to 5-6”, (eat thinnings). Grows 36-38”. Perennial in warmer areas; in north will usually reseed. @1200 seeds. **\$2.75**

Herbs

8-1 **Anise**. Annual. Full sun. Start seeds inside 10 weeks before last frost; set outside carefully trying not to disturb root spacing 6”. Plants needs lots of heat (black plastic helps). **[P.25]**

Can use leaves in salads. Beautiful white umbrella shaped flowers in late summer. For seeds, cut stems, hang plants and collect seeds when dry. Use with cookies or make anisette like my grandfather used to. **\$2.75**

16-1 **Borragine (Borage)** Annual. Italians use leaves in salads or cook. Cucumber like taste. Direct seed early spring; need light to germinate. Do not bury seed. Easy to grow. **\$2.75**

18-1 **Camomilla (camomile)**. 4-12” high. Space 15”. Easy to grow. Lovely yellow flowers. Needs well drained soil. Scatter seeds (don’t cover) in spring. For tea or just enjoy the lovely flowers. **\$2.75**

20-2 **Cappero (Capers)** No more pickled capers; make your own salt cured capers. Beautiful plant. Mature caper bushes can grow three feet high and spread four or five feet. Require dry heat and intense sunlight. 20f kills plant; grow in pots or greenhouse in North. Tricky to germinate, so refer to growing instructions enclosed with seed packets on how to germinate & grow. **\$2.75**

44/1 **Coriandolo (Coriander)**. Popular herb in Italy, especially up north. This variety is slow to bolt. Easy to grow in pots or the garden. Broadcast seed 1-2” apart, ½ inch deep. Very cold resistant. Make succession plantings every three weeks or so for a constant supply. **\$2.75**

124/26 **Sedano di Monte**. Mountain celery or wild celery. (This is lovage) Grows somewhat like parsley. Great celery taste without the hassle of growing celery. Essential for the perfect battuto for sauces. You can either grow in pots and then transplant (or just leave them in a six inch pot) or scatter in a well prepared bed in the garden. Cover with 1/2 inch soil and keep well watered until germination. Grow & harvest like parsley. **\$2.75**

54-11 **Erba Gatto Catgrass** Greens for the cat in the family. Grow in the garden or inside in pots. Very hardy. Cats love to nibble on it; succession plant. **\$2.75**

62-18 **Wild Fennel**. Does not make bulbs. Use leaves for flavoring salads and main courses. More intense taste than bulb fennel. Beautiful flowers. 65-70 or so days. Seed spring-summer; broadcast seed, 1 seed every 2 inches. Germ in 7-10 days. Thin to 5-6”, (eat thinnings). Grows 36-38”. Perennial in warmer areas; in north will usually reseed. @1200 seeds. **\$2.75**

7-1 **Aneto - Dill**. Hardy annual. Use to flavor fish, salads, whatever. Sow in late spring - through mid summer in sunny sheltered location. 1-2 seeds/inch. Thin to one plant every 8 inches. Dill does not transplant well. If you let it go to seed, will self sow next year. **\$2.75**

36-1 - **Chervil**. Annual. Excellent with fish, potatoes, in soup. Easy to grow. 70 or so days from transplants. Transplants or direct seed. Direct seed in late spring, 4-5 seeds every six inches, then thin. Grows 18-24 inches tall. **\$2.75**

52-1 **Dragoncello - Tarragon**. Heightens flavors of other herbs. Goes well with tomatoes. Grows about 3 feet high. Start seeds in early spring inside in 4” pots and plant out in a sunny location with well drained soil. Space at 12”. Does better with poor soil. **\$2.75**

89-1 Maggiorana Gentile - Sweet Majoram. Tender Perennial. Up to 2 feet high. Really robust majoram flavor. Perennial in warmer areas; treat as an annual in the north. Start seeds inside in early spring. Plant out around last frost date. For those who can grow it as a perennial, divide plant every few years for best flavor. **\$2.75**

92-1 Menta Piperita (Peppermint). Ment. Perennial. Easy to grow from seed. Start in pots or direct seed in rich soil. Cover seed with 1/8th inch fine soil & keep well watered. Prefers some shade. Assertive flavor. **\$2.75**

94-1 **Origano Perenne**. Real oregano, not the puny stuff you find in garden centers. Large highly flavored leaves. Sow seeds early in spring, plant out after last frost date. Space at 12 inches. **\$2.75**

119-1 **Salvia Officinale - Sage**. Robust flavor. Just what you need to cook with your fresh borlotti beans. Start seeds in early spring. Plant out after last frost date in sunny location. Prefers soil with fairly high Ph. Space about 20 inches apart. Flowers second year. **\$2.75**

120-1 **Santo Reggia** (Satureja hortensis). Annual. Small leaves with intense flavor. Use with beans, salads, zucchini. Space 10-15 inches (25-30 cm) **\$2.75**

3006-1 **Senape Bianca**. (white mustard) Annual. Small leaves with a mustardy flavor. Use in salads. In southern italy, folks cook it like broccoli rabe. Use as a side dish, combine with pasta, etc. **\$2.75**

132-2 **Timo di Provenza - French thyme.** Essential herb for the Italian kitchen. Perennial. 12 inches high. Start seeds in early spring inside, transplant out after last frost date. Space 10" apart in a well drained soil. Sunny location or partial shade. **\$2.75**

116-1 **Rosmarino - Rosemary.** While frequently grown from cuttings, rosemary will do well grown from seed. It is slow to germinate and requires 14-21 days @ 60 or so degrees to germinate. Packs have instructions on how to germinate & grow and overwintering outside in the north. **\$2.75**

87-1 **Lavenda Vera - True lavender.** Perennial. Lovely blue flowers; plant 24" or so w/ compact growth habit. For drying, crafts, oils. Grows in just about any well drained soil. Full sun. Hardy zone 5-9. Start seeds inside in spring in pots; soak overnight for faster germ. Slow to germinate; takes up to 3 weeks. Plant outside spacing 12-18". **\$2.75**

1-11 **Sorrel** Annual herb. Slightly sour apple/lemon taste for flavoring salads. Easy to grow. Start 8 weeks before setout, 2-3 seeds/cell, thin to two. Set out in part shade. Keep cut. **\$2.75**

120-50 **Scuplit (Silene Inflata).** Annual. 50 days or less. 6-7" plant, long olive shaped leaves. In Italy used as an 'aromatic' to flavor salads, egg dishes, risotto. Flavor a bit like a mild combination of arugula, tarragon, chicory & other herbs. Easy to grow. Direct seed from last frost date to early summer. Bury seeds ½", I seed inch, thin to 4". Pick at any size. Widely used in Italy, but not anywhere else. **\$2.75**

54-1 **Erba Stella.** (aka Minutina, buckhorn, pepper grass). Aromatic. Very cold resistant. Use to spike salads. Plant early in spring and throughout the growing season and after 1st frost in fall. Will survive a zone 5 winter with some protection. Bitter taste favored by Italians. Sow seed every inch, thin to 4 inches. **\$2.75**

GROWING PARSLEY. Prefers full sun & loose fertile soil. Slow to germinate (7-21 days); soaking overnight helps. Direct seed or transplant. For transpl, sow 6-7 seeds in a 4" pot, cover ½ inch. Thin to one or set entire pot outside from early spring on. Space 12". For direct seed, 1 seed/inch, ½ inch deep with rows 12-18". Thin to 6". Harvest by picking outer leaves. Grow plenty; you can use it in everything. If you cook with parsley, make sure to add some more when you finish cooking.

108-2 **Parsley Gigante di Napoli.** Large flat leaf variety from Naples with incredible flavor. More flavor and much larger leaves than you would get from regular parsley seed. 75-80 days. Slow to germinate (up to 2-3 weeks) so keep moist and be patient. Cold hardy and will overwinter in most areas, especially with a mulch. 3-4000 seeds.. **\$2.75**

108-1 **Parsley Prezzemolo Comune 2.** Flat leaf type parsley. Smaller leaves than Gigante di Napoli. Intense flavor. Grows a bit closer to the ground. Regrows quickly. @3500 seeds **\$2.75**

108-2B **Parsley, Giant of Italy - Certified Organic Seed.** Large flat leaf type, similar to Gigante di Napoli. @2400 seeds. **\$3.25**

GROWING BASIL. Prefers full sun and fertile well drained soil. Space 8-10 inches. Direct seed or transplant. Tender annual. Start seeds in 4" pot 6-7 weeks before last frost date. Scatter 7-8 seeds & cover lightly. Up in 5-10 days. Transplant into individual cells or thin to 2-4 plants and set entire pot outside when soil is good & warm and weather settled. For direct seed, sow 6-7 seeds every 10", thin to 1,2or 3 plants. Space rows 16". Harvest by picking tops. Make a second planting mid-summer. Grows well in large pots. For market growers, sow in rows, 2-3" apart or broadcast seed and pull entire plant for harvest. Grow plenty of basil. Use any extra for pesto, drying, etc. For winter basil, try putting in blender with some water, pulverize, freeze in ice cube containers & store in freezer in a plastic bag. Start some in pots in late summer and bring inside before frost.

13-2 **Basil Genovese.** (renamed Italiano Classico due to a dispute with Genoa over naming rights. Classic basil from Genoa used for sauces, pesto & just about everything else. Intense aroma & flavor. Big plant. Dark green leaves. Succession plant. 3000+ seeds. **\$2.75**

13-2B **Basil, genovese** Certified Organic Seed. @3000 seeds. **\$3.25**

13-3 **Basil Lettuce leaf.** Very large leaves and mild taste. Lighter green, smooth leaf. Use to stuff, put on a sandwich, wrap a slice of tomato with mozzarella cheese. 75-80 days from direct seed. @3000 seeds. **\$2.75**

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13-4 **Basil, verde piccole foglie.** Small round plant, small leaves with very intense flavor @3000 seeds. **\$2.75**

13-1 **Basil, fine verde palla-greco** Greek Basil. Tiny 'mouse ear leaves'. Intense green color & intense taste. Small round beautiful bushy plant. @3000 seeds. **\$2.75**

13-5 **Basil Violetto Aromatico.** Red basil. Large dark red leaves, nice pungent flavor. Plant similar in size to Genovese basil. @ 2800 seeds. **\$2.75**

13-9 **Basil Napoletano Bolloso (Blistered Leaf from Naples)** Large leaf basil with dark green blistered leaves from southern Italy. Very tender leaves. Unlike most big leaf types, the flavor and aroma is very intense. This was a real hit in the 2003 trial garden. @2500 seeds. **\$2.75**

13-6 **Basil San Valentino.** From Abruzzo. Large leaf basil with light green blistered leaves which will get five or six inches long. Very intense aroma and flavor. Use for cooking, pestos, etc. Very impressive in 2006 trial garden. **\$2.85**

13-99 **Sicilian Basil. DiSerenti strain** from Sicily. Similar in size to Genovese, but leaf is a bit lighter and slightly blistered. Sweet with no 'clove' taste. Very intense flavor. Vigorous plant. Packs are small (500 or so seeds) and are limited in quantity. **\$2.75**

FRUIT – see cucumber section for growing information on melons.

91-5 **Melon. Charentais.** Classic European melon. 90 days. Sweet orange flesh, thin skin. **\$2.75**

91-28 **Melon Zatta.** (in Italy it is called bruto ma buono, ugly but good). 3-4 lb melon with orange & green ribbed outer skin, but very sweet orange flesh. Use with ham, or just by itself. Mid to late season. **\$2.75**

91-3 **Melon Retato degli ortolani.** 3-4 pound netted melon with orange flesh. 80 or so days. Said to be the melon to eat with Parma ham. Grow as above. pack has about 100 seeds. **\$2.75**

91-7 **Melon rampicante zuccherino. CROP FAILURE. NOT AVAILABLE IN 2007.** 2-2 1/2 pound melon with very sweet salmon-orange flesh. Early: 65-70 days from transplants, 80 or so days from direct seed. Will grow on the ground or on a trellis or along a fence. Nice with parma ham. More than 100 seeds **\$2.75**

91-15 **Melon Ananas. Pineapple melon.** Large fruit on a vigorous and productive plant. Melons are netted and flesh is yellow with perfumed, sweet flesh. Late. 100 or so days from direct seed. @ 100 seeds **\$2.75**

91-23 **Melon Tendral Valenciano** Oval fruit. Dark green skin, sweet white flesh. 4 to 4 ½ pounds. Late. 105 days from direct seed, 95 days from transplants. 100 seeds **\$2.75**

3-5 **Watermelon Asahi Miyako hybrid fl.** A Japanese melon sold by an Italian seed company! There is a reason for this. A California grower told me this is the sweetest melon he has ever grown. Stores extremely well. Melon is early - 70-80 days, round, about 7-8 pounds and green with light stripes. 1 gram pack has about 20 seeds. **\$3.05**

3-32 **Watermelon Janosik.** NEW. Yellow watermelon from Poland. Dark green skin, bright yellow flesh. @ 4-5 pounds. Very sweet. Franchi special selection. **\$3.05**

63-1 **Fragola Quattro Stagioni (4 seasons Strawberry).** Alpine Strawberry. Delicious, intense tasting aromatic small red strawberries of the European type. Do well in the garden, in rock gardens, window boxes. Do not make much in the way of runner. Space 4-5". You may get fruit the first fall, always the second year. **\$3.05**

63-2 **Fragola di Bosco (woodland strawberry)NEW 2007** European wild strawberry. Produces small, fragile intense tasting berries. Produces fruit in early summer (July usually). No runners. These are a real taste treat. **\$3.05**

109-1 **Rhubarb.** NEW Perennial suitable for areas with cooler springs. Divide every four years or so in early spring when leaves are 6-8". Easy to grow. No pests bother it. Use for making sauces, with strawberries. Plant this year for next year harvest. **\$2.75**

Mushrooms We have four types of dried Italian mushroom spawn which, depending on the variety, are sown on to logs, straw or compost. They come in 100 gram packs and the spawn are dried, and they remain dormant until activated. This gives them a long storage life. With each packet, you receive detailed instructions on how to grow, harvest and cook them.

999-40 **Funghi Pratailo-Cultivated button mushroom.** These are grown in horse manure compost. Mushrooms can be harvested in 25-40 days. **\$10.95**

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999-41 **Funghi Pioppino (Pholiota Aegerita)**. In Italy, these are usually found under poplar trees, hence their name (Pioppe = Poplar). Can be sown onto straw or logs, preferably poplar but any hardwood will work. You will begin to get mushrooms 30-40 days after sowing and will produce for 3-6 months or so. **\$10.95**

999-42 **Fungo Dell'Oro (Pleurotus Cornucopiae or Golden Mushroom)**. These are sown onto clean straw. **\$10.95.**

999-43 **Funghi Pleurotus (Pleurotus Ostreatus or Oyster mushroom)**. Like Pioppino, these can be sown onto straw or logs. **\$10.95**

GIFT CERTIFICATES. We also have gift certificates available in **\$15, \$25 and \$50 amounts and can send them to a third party. There is no shipping charge and we include a catalog with each certificate. Make sure you do not include the amount in the total for shipping charges on the order form.**

999-80, \$15.00 Gift Certificate; **#999-81,**\$25.00 Certificate; **#999-82** \$50.00 Certificate

FLOWERS While you may not think flowers when you hear Italian seeds, flowers are very much a part of the Italian landscape. Every house and apartment has potted flowers and every 'orto' has flowers growing. This selection includes both annuals and perennials (sometimes they are biannuals which reseed themselves). Like all Franchi seeds, the flower selections come in generous sized packets.

128-10 **Stella Alpina (alpine star)**, also known as **Edelweiss**. Special Selection. Perennial. 3-6" with white star flowers which bloom in late spring and early summer.. Favorite for rock gardens. Tough & easy to grow. Plant in gritty (gravel) soil with lots of lime at 12" space. Mulch with gravel/rocks to promote drainage since it does not like moist conditions. **\$3.05**

301-1 **Alisso Nano Corbeille d'Or. Golden Alyssum.** 4-6" Perennial. 55-60 days. Space at 4-8 " Pref full sun to partial shade. 1 gram packet. Direct seed in spring or start 6 weeks before set out. Blooms begin in @ 60 days. Will reseed and regrow in following years. **\$2.75**

301-20 **Althea Rosea a Fiori Doppi Mix Hollyhock.** Perennial. 90 days. Direct seeding recommended. Sow when soil temperature is above 60 (several weeks after last frost date usually). Sow a seed every few inches in rows and thin to one seedling every 10-12 inches. Will grow 40-48 inches high. Prefers full sun/partial shade. **\$2.75**

302-1 **Aquilegia Mix (Columbine).** Franchi Special Selection. Perennial. Lovely delicate multicolored flowers. Prefer light shade & moist soil. Nice in a rock garden or a wooded setting. Set seeds out in garden in spring, uncovered. Space 12". If growing transplants, sow in pots, put pots in refrigerator a week or two, then grow at 70 degrees. **\$3.05**

304-10 **Astro Princesse Multicolor Aster, multicolor mix.** Annual. Full sun/partial shade. Grows 20 inches high. **\$2.75**

306-1 **Bella de Notte Mix – (Four O'Clocks).** Mix of Red, yellow, pink, white bell shaped flowers which open in evening. Incredibly fragrance. 2' tall. Space 9". Dir seed or transpl. Begin to bloom in mid summer. Dig roots in fall, store in cool/dry place, plant in spring. **\$2.75**

310-1 **Campanula Mix – Canterbury Bells.** Purple, white & pink bell shaped flowers grow on 2-3' spikes. Long lasting flowers; blooms spring to early summer. Easy to grow from seed. Sow outside in spring/early summer. One seed per inch set on surface; thin to 6-12". Foliage 1st year, flowers 2nd. If started indoors 6-8 weeks before set out, may bloom 1st year. **\$2.75**

309-1 **Calendula Mix.** Grow for flowers or to eat. Full/partial sun. Start 6-8 weeks before last frost, space transpl 8-10"; direct seed ¼ inch deep 2 weeks before last frost and thin. **\$2.75**

316-1 **Cosmea Grandiflora Multicolor - Giant cosmos, mixed colors.** Annual (usually reseeds itself the next year). 90 days. Germ in 7-10 days at 75 F. Direct seeding recommended. Sow when soil temperature is above 60 Prefers full sun/part shade **\$2.75**

319-1 **Digitale Multicolor Foxglove** Biannual, acts like a perennial. 150 days. Prefers full sun/part shade. 36-40 inches high. Self seeds. Direct seeding is recommended. **\$2.75**

324-1 **Gaillardia Aristata Mix.-Blanket Flower.** Perennial. Daisy like flower, red petals with yellow tips. 24-30". Easy to grow. Sow early spring on surface or no more than 1/8" deep. Thin to 15". Blooms the 1st year. Deadhead & they bloom until frost. Work well from transplants. Bees love the flowers and as a bonus will pollinate your veggies. **\$2.75 [P. 29]**

328-1 **Gerbera Hybrid Mix –Transvaal Daisy** Tender perennial. Winter hardy zones 8-11. Beautiful daisy like flowers in red, white, yellow, pinks on long stems. Ideal for cutting. 24" high. For transplants, sow seeds in flat, sharp end down. Do not completely cover as they need light to germinate. 15-20 days to germinate at 70F. Space 12". Can grow in pot. In colder areas bring inside during the winter. You can also propagate them from cuttings. **\$3.05**

329-1 **Girasole Ornamentale Multicolor. Giant sunflower mix** Annual. A really lovely mix of tall sunflowers. 90-110 days. Prefers full sun, fertile soil. Plants grow 55-60 inches high. Direct seed preferred. Space 12 inches. 5 gram packet. **\$2.75**

329-2 **Girasole Nano Giallo a fiore pieno Dwarf yellow sunflower.** Pretty yellow shaggy 4" flowers with four to seven flowers per plant. Suitable for beds or pots. Final height depends on how you grow them. If you grow them in six inch pots, they will be much smaller than if grown in a bed. 70-80 days. 5 gram pk **\$2.75**

329-3 **Girasole Nanissimo Sunspot.** Dwarf sunflower. Pretty yellow sunflower with yellow center. 36-40 inches, but final height depends on how you grow them. If you grow them in six inch pots, they will be much smaller than if grown in a bed.. 90 or so days. Full sun, fertile soil. 5 gram pack. **\$2.75**

329-4 **Girasole Alto Giallo Fiore Pieno.** Tall yellow sunflower. Traditional sunflower, yellow petals, brown center. Five to six feet tall. 90-110 days. 5 gram pack. **\$2.75**

329-6 **Girasole, Red Sun** NEW for 2007 Tall, deep red sunflower with dark brown center. Five to six feet tall. 90-100 days. 5 grams. **\$3.05**

329-7 **Girasole, Paquito mix. NEW for 2007** Formula mix of dwarf sunflowers. Lovely selection. Yellow, pinkish, red, red with yellow tips. 36" or so depending on how grown. **\$3.05**

329-8 **Girasole, Evening Sun Tall. NEW for 2007** Orange/red petals with brown center. Five to six feet tall. 90-100 days. 5 grams. **\$3.05**

329-9 **Girasole, Lemon Leopard** NEW for 2007 Tall. Pale yellow petals with lightish brown center. Five to six feet tall. 90-100 days. 5 grams. **\$3.05**

331-1 **Gypsophila Elegens Mix– Babysbreath.** Annual. Mix of small dainty pink & white flowers on slender stems. For cut or dried flowers. 14-24". Easy to grow and quick to bloom. Full sun. Surface sow in spring; germinates in 10-14 days @ 70 degrees. Space 12". **\$2.75**

333-2 **Ipomea Blu Blue Morning Glory** A really pretty blue morning glory. Annual. Full sun. Plant along fence or trellis. Nick seeds or soak. Direct seed after last frost ½ inch deep, 2-3 seeds every foot & thin to one. Prefers poor soil and tolerates very dry conditions. **\$2.75**

333-1 **Ipomea Multicolor Morning Glory, mixed colors** Annual. Pink, red, blue & white flower mix. Grow as above. **\$2.75**

336-1 **Margherita Gigante Giant Daisey** Perennial. 90 days. 24 inches high. Direct seed or transplant. Full sun/partial shade. **\$2.75**

340-1 **Nasturzio nano multicolor (Dwarf Nasturtium)** Annual. 55-65 days. Full sun or partial shade. Direct sow 2-3 seeds, thin to one at 10-12" spacing. Does well in poor soil (too much fertilizer promotes excess leaf growth). Tolerates dry conditions. Eat flowers & leaves. **\$2.75**

340-2 **Nasturzio rampicante multicolor (Climbing Nasturtium).** Annual. 55-65 days. Climbing nasturtium. Huge leaves, lots of flowers. Great along a fence or in pots on decks or balconies where they will cascade. Eat flowers & leaves. Full/part sun. Direct sow 2-3 seeds, thin to one at 10-12" spacing. Does well from transplants. Tolerates dry conditions. **\$2.75**

341/1 **Papavero Ornamentale Shirley Mix (Poppy mix)** 65-70 days. Annual. Prefers direct sun. 2 gram packet. **\$2.75**

341/9 **Red Poppy.** This is the red poppy you see wild all over Italy. It is really beautiful. Annual. 65-70 days. Direct sun. Sow seeds in fall or early spring. Usually reseeds itself the following year. **\$3.05**

347-50 **Rudbeckia – Gloriosa Daisey Mix.** Nice mix of traditional yellow black eye susan to reds and browns. Huge five inch flowers. Start indoors 8-10 weeks before last frost; surface sow. Transpl after last frost, 12-18" spacing. Can direct seed 2 weeks before last frost. Flowers from July to 1st frost. **\$2.75**

358-1 **Zinnia dalia Multicolor** Annual. Dalia type flowers. Pretty assortment. 75-80 days from seed. These make huge plants; this year these were 40 inches high. Full/part sun. space 12" Direct seed (2-3 per foot, thin to one) or from 6 week transplants. **\$2.75 [P. 30]**

358-3 **Zinnia Gigante California**. NEW. Annual. Dalia type flowers. Assorted colors. Early. These make enormous plants and huge flowers. Very impressive in 2006 trials. \$2.75
 359-1 **Zucchetto Ornamentale Assortimento Ornamental squash assortment**. Mixed ornamental gourds & squash. 55-65 days. Annual. Direct seed recmd. Full sun. **\$2.75**
 360-1 **Zuchetta Ornamentale a Fungo (mushroom)**. Ornamental squash mix. Mostly orange squash. Some delightful shapes. The Franchi agent in California (who is a pumpkin grower) says this is the best mix she has ever seen. Annual. Direct seed. **\$2.75**
 353-2 **Giant Marigold Mix (Tagete Gigante)**. Nice formula mix of giant marigolds. 60 or so days. 16" height. Big flowers. Direct seed or transplants. Sow @ last frost date, 2-3 seeds every 12" and thin to one. For transpl, start 6 weeks or so before set out date, 1 seed/cell covered with 1/8" soil. Set out at 12-14" spacing @ last frost date. @400-500 seeds. **\$2.75**
 353-6 **Tagete Lemon Gem (Marigold, Lemon Gem)**. Lacy foliage with numerous blossoms with lovely petals. Edible. Long blooming. Exc for beds, borders or containers. 8-10" high. 60 days. Dir. seed in spring, space at 6-10 inches. Start transplants 6-8 weeks before setout. **\$2.75**.

Kitchen Tools & Accessories from Rigamonti Pietro of Lecco (just up the road from Franchi Sementi).. These are relatively inexpensive and work incredibly well.

999-93 **Passata Machine**. The perfect device to process your tomatoes and a variety of other vegetables & fruit). Simply put the tomatoes in the top, turn the handle (it works either right or left), and it will separate the tomato pulp (passata), from the skin and the seeds. This item can pulp many fruits and. It can process about 125 pounds of tomatoes in 1 hour, separating the peel from the flesh. Polypropylene body, nylon roller and handle. Screens are 18/c stainless steel. Suction base of pure rubber with high resistance nylon moving parts. Dishwasher safe. Complete with square passata collection bowl. **\$33.95**

999-94 **Herb Chopper**. Place the fresh herbs in the collection box, turn the handle and the machine will do the rest. Made from Polypropylene and stainless steel. Chops Onions, Parsley, basil, tarragon, sage, rosemary, mint, cherry tomatoes, peppers, coriander, walnuts and almonds for sweets. This is a really nifty device. Dishwasher safe. **\$13.95**

999-95 **Cheese Grater**. Grate any hard cheese. Simple and effective. Fits easily in the hand; no more scraping the tips of your fingers on that metal grater. Crank handle either right or left. Cheese stores inside and is ready to grate. Simple to clean. **\$13.95**

999-96. Meat Mincer. From Rigamonti Pietro. Made of high density polypropylene with stainless steel cutters. Mince meat, prepare your own sausage mix. This has attachments to stuff sausage, make pasta and biscuits. Simple to use & easy to clean. Dishwasher safe. The usual Rigamonti bulletproof construction. A nice tool. **\$27.95**

GARLIC FROM ITALY. I have found a way legally to bring in garlic bulbs from Italy. They will be available every September and October. This year I plan on having three varieties: Red from Sulmonella (a hardneck from Abruzzo); Berrentina Piacentina (a big white hardneck from Tuscany) and Rosso Francese, a huge purple softneck. I put them on the web site, usually at the beginning of September. For those of you without internet access, call me in late August. I can take an order on the telephone.

BULK SEED Anything in the catalog, plus another several hundred items that I do not carry are available in bulk. If you do not see something you are looking for, contact me and I can probably find it.

At present, I stock cultivated & wild arugulas, lettuce and four seasons mix, fava beans, many pole beans, spinach, chard, broccoli rabe, escarole & a few other items. Items not listed in the catalog need to be ordered from Italy. Prices in general are very competitive. I normally do a DHL shipment every two weeks during the busy season. [P. 31]

However, Franchi is pretty busy in January and February, so it takes a while for orders to get packed. Figure on six weeks in January and February and 3-4 weeks at other times for an order to get here.

Shipping cost from Italy is included in the price; you pay actual domestic shipping cost from Boston to you. Heavy packages are shipped DHL or FEDEX; small packages usually go US Mail. For specific quotes, call 781 721 5904 or fax inquiries to 612 435 4020. Email is seeds@growitalian.com

To order, call (781 721 5904) or fax (612 435 4020) in your order. If you order bulk seeds, I need to have a valid credit card number. I will not charge the card until I ship the order. Alternatively, you can pay in advance by check, though I prefer credit cards.

Prices below are for 1/2 kilogram (17 ounce) quantities. You can get smaller amounts, although there is a small surcharge. For quantities greater than five kilograms, there are additional discounts. If you have internet access, go to the web site [www.growitalian.com], click on seeds, then on bulk seed pricing. Each variety is listed separately.

Pea Provenzale, 6.40; carouby, 7.10; telefono, 7.25
 Regular Bush Beans. 6.65; bush shell beans, 6.85; cannellini, 7.45; marconi, 6.95
 Pole Beans (including Trionfo Violetto, Supermarconi[roma], and Meraviglia Venezia are \$17.50. Pole bean price includes most borlotti beans. Yard long beans are \$26.00; Fava beans are \$11.80 (they need to be imported under a special permit which drives costs up)
 Beets: chioggia, 18.50; migliorata or eggito, 18.50; cylindria, 17.00.
 Broccoli calabrese, 32.00; romanesco cauli, 32.00; spigariello, \$78.
 Nantes Carrot is \$16; Paris Market is \$25;berlicum & flake are 16; jaune du doubs is 26.00.
 Chicory. Most standard chicories like treviso, rossa verona are \$32. Red Orchid is 58; most special selections like palla rossa sel agena, treviso svelta, etc are \$110; galantina is 46; puntarelle is 34.50. Other green cutting chicories are 32. .
 Savoy Cabbage is \$30. cuor di bue is 22.
 Cima di Rapa is \$14.80; the fasano types are 16.40; grossima is 17.30
 Onions are 45 for barletta & genovese; 55 for firenze, tropea rossa & borretana; bergamo is 75
 Fennels are 48 except for sel prado which is 68.00
 Escarole: Bordeaux & full green heart are 35; bubikopf & bionda cuore pieno are 38; cardoncella is 47. Endives are \$34 except for ricciutissima which is 49.00
 Lettuce is mostly \$28 with some higher. Romaines are 31; grenoblaise, ciuccia & canasta are \$58. Lettuce Mix, Chicory Mix, Four Seasons Mix & Escarole/Endive Mix are 25.40
 Melons are \$55-65. Peppers are mostly \$135 with some higher. Padrone is \$250.
 Radish are \$13-\$16, but zлата is 47.
 Cultivated arugula is \$14. Special Selection cultivated arugula is \$17.50. Wild Arugula (Selvatica) is \$80, and \$110 for special selection. Olive leaf arugula is \$140.
 Celery is \$55 for Dorato, \$100 for celeriac.
 Spinach is \$12.50.
 Winter squash range from \$40-\$60; zucchini are \$18.50.
 Kale (cavolo nero, lacinato) is \$36.00
 Basil. Genovese is \$24.50. Lettuce leaf and Napoleatano are \$29; piccolo foglia & purple, & greek basil are \$68.
 Parsley. \$16.50 for both flat leaf varieties.

