

SEEDS *from* ITALY



Heirloom Italian Garden Seeds
2015 Catalog
www.GrowItalian.com

Benvenuto! Welcome to Seeds from Italy

FRANCHI

Sementi
dal 1783

Seeds from Italy is the exclusive mail-order distributor for Franchi Seeds, Italy's oldest family-owned seed company, since 1783. All of our seed is packaged in Italy (in beautiful, full-color packets) and a vast majority of our seed is

also grown in Italy, on family farms that have been doing business with the Franchi family for decades.

This year, we are bringing you 20 new varieties — new to the U.S., that is. Nearly all Franchi seeds are heirlooms, saved and passed down from one generation to the next for the simple reason that they taste great.

Here are a few other things we would like you to know about Seeds from Italy:

- None of our seeds are genetically modified (GMOs). We have signed the Safe Seed Pledge and we will never knowingly buy or sell GMO seeds. Plus, GMO seeds are banned in Italy.
- Most of our seeds are open-pollinated heirlooms. Those that are hybrids, or “Ibrido” are clearly marked as such. Organic seeds are called Biologica in Italian, and are certified by CCPB, recognized by IFOAM.
- Franchi seed packets are extremely generous by U.S. standards, making them a great value for home and commercial growers.
- Packet size is listed in the description, and in the center of the catalog you'll find a chart to translate grams to number of seeds.
- Italian seeds grow great in the U.S. We grow them here in eastern Kansas with amazing results, and we hear the same from gardeners all over the country.
- You'll find detailed information, including customer reviews and pictures, for all our products on our website, www.growitalian.com.
- Because of differences in European laws governing seeds, plus our superior packaging, our seeds are dated farther in the future than U.S. seed packets. The germination rate is guaranteed until that date or your money refunded.



An Italian gardener shows the colors at Salone del Gusto in Torino, Italy.

Seeds from Italy is a family business operated from our small farm. We love importing these seeds and sharing them with other passionate gardeners. We thank you for your business, and wish you a successful, abundant garden and memorable Italian meals!

Dan Nagengast & family



We made a trip to Italy in October 2014 to staff the Franchi Seeds booth at Salone del Gusto, the largest artisanal foods show in the world. Franchi was invited to exhibit because it is the caretaker of hundreds of heirloom Italian varieties -- the same varieties we bring to you in this catalog. After the show, we had the pleasure of visiting the Franchi Seeds facility in Bergamo. Franchi has a beautiful, clean factory with all the latest inventory control, packing, and seed testing equipment. But our favorite spot was the trial gardens behind the warehouse, where the company's gardeners test their seeds to make sure they are true to type. We are proud to be associated with a company that is dedicated to providing the very best quality seeds to gardeners all over the world.

Sign up for our free email newsletters

Approximately once per month, we send an email newsletter with sales, special offers, new products, contests, reader photos, and more. Don't miss out on the savings and the fun! Go to www.growitalian.com and in the left column under "Subscribe to our newsletter" enter your email address and first name.

Please visit our website, www.growitalian.com.

- ✓ Order day or night in the secure online store.
- ✓ Find new products as they become available.
- ✓ Read customer reviews for many of our varieties.
- ✓ Get growing advice for our Italian vegetables.
- ✓ You will never order something that is out of stock.

About our catalog cover

The cover art of tomatoes and a villa is from a series of agricultural landscapes by Sergio Bellotto, an illustrator in Milan. *istock/bellott*

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NEW this year



PARSNIP PASTINACA DUGI BIJELI (95-2)

Yugoslavian variety of parsnip producing large sweet roots. Ideal for roasting. Needs a good frost before lifting to ensure the best quality and flavor. 5 gram pack, approx. 750 seeds. **\$3.25**

PARSLEY ROOT BERLINER (108-4)

Large, sweet tapering roots like a Parsnip, but great parsley flavor. Add to your roasts. Sow from Mar - Aug. 9 gram pack, approx. 6000 seeds. **\$3.25**



RAPERONZOLO/ RAMPION (111-1)

Similar in looks and with the palatable, sweet taste of a parsnip. This is the plant that inspired the Grimm Brother's tale of Rapunzel. Boil the roots, or use them in salad like a radish. Young leaves can also be used in salad. Has a pretty, bell-shaped flower. 0.5 gram pack, approx. 800 seeds. **\$3.25**

ONION TONDA MUSONA (42-33)

A white Spanish style cooking onion, but stores well for a white onion. Good sized bulb. Intermediate Day. Sow Feb-Mar. 4 gram pack, approx. 1200 seeds. **\$3.25**



ONION RAMATA DI MILANO (43-3)

Very big, golden onion from Milan. Neither round nor long, but 'egg' shaped. Intermediate Day variety. Stores well. Sow Feb-March. 3 gram pack, approx. 1000 seeds. **\$3.25**

PEPERONCINO CILIEGIA PICCANTE (97-39)

Known to some as 'Satans Kiss'....beware. We use to carry this, and now they are back. This is a tasty, medium-hot, round, cherry chili. It loses about 60% of it's heat when cooked making it great stuffed with mozzarella and anchovies and then grilled. Good foliage and a compact plant. Suitable for container gardening. 0.2 gram packet, approximately 30 seeds. **\$4.15**



PEPERONCINO STROMBOLI (97-110)

Named for the famous island volcano. A hot chili pepper variety producing bunches of small, upward pointing green fruit that eventually turn orange. Good container plant. 0.4 grams, approx. 40-60 seeds. **\$4.15**

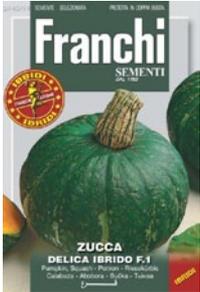


LETTUCE TESTA DI BURRO D'INVERNO (79-8)

Winter Butterhead Lettuce. Does well in colder temperatures. Rounded head with ample, rounded, tender, light green leaves that “melt in your mouth”. Will do well in winter-time if protected by a hoophouse or cold frame. 8 gram pack, approx. 6400 seeds. **\$3.25**

TOMATO POMONA F1 (106-15)

A good sized, F1 hybrid, mid-early tomato variety. They rival Beefsteak in size, with great flavor. This is a juicy tomato, ideal for use in salads. Indeterminate. 0.2 gram pack, approx. 60 seeds. **\$4.15**



ZUCCA DELICA IBRIDO F1 (145-14)

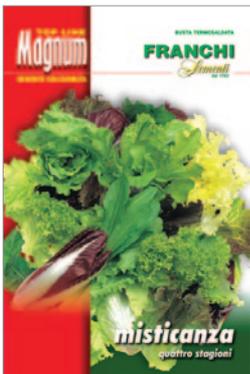
A hybrid pumpkin variety with great flavor. Round, uniform small to mid-sized fruit with dark green skin. Very sweet. Flesh is drier than some pumpkins, but in a good way. Good for both sweet and savory dishes. 1.5 gram pack, approx. 8-10 seeds. **\$4.15**

ORNAMENTAL PEPPER- PEPERONCINO ORNAMENTALE FIESTA (341-50)

Not grown for food. Compact bushy plant producing numerous multicolored ornamental chili peppers. 30 cm tall. Very beautiful container plant or in borders. 1 gram pack; approx. 150 seeds. **\$3.25**



Larger sizes for market farmers



Franchi Sementi makes “Magnum” and 100 gram packages specifically for market farmers and large-scale gardeners. Generous quantities of seed are packed in water-resistant, commercial-grade pouches. They provide a seed count several times greater than our already generous garden-sized packets. Misticanza (salad mix) packages include percentage breakdown by variety of the mix, along with germination rates for each. Visit our website, www.growitalian.com/larger-packets for the varieties currently available in these larger sizes.

Don't hesitate to call if you need even larger quantities or don't find what you want. Providing us with plenty of lead time will save you money as we can combine your order with others, or include your seeds in an ocean freight shipment.



FORGET-ME-NOT - NON TI SCORDAR DI ME - MYOSOTIS BLU (339-2)

Beautiful flower, approx. 30 cm tall with numerous small blue blooms. It is easy to cultivate and recommended for borders and flower beds. As it often self seeds, it is sometimes considered to be a perennial plant, but could be annual as well. 0.8 gram pack, approximately 200 seeds. **\$3.25**

LOBELIA NANA CRYSTAL PALACE (334-1)

Annual compact, bushy plant. Ideal for borders and flower-beds. The intensely blue and plentiful flowers are very showy. 0.3 gram pack, approximately 10,000 seeds. **\$3.25**

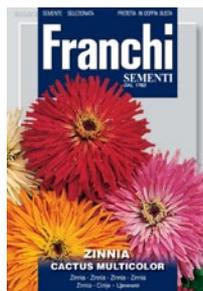


LARKSPUR- SPERONELLA DELPHINIUM MULTICOLOR (351-1)

Annual Larkspur flower about 90 cm tall, upright and easy to grow. Numerous flowers cover the upper part of the stem. Ideal for cutting and borders. Seed can overwinter in milder climates. 2.5 gram pack, about 750 seeds. **\$3.25**

ZINNIA CACTUS MULTICOLOR (358-2)

Annual plant about 70 cm tall, rustic and easy to grow. Flowers have ruffled petals, long and slender with vivacious colors. Makes a great cut flower in bouquets! Beautiful in borders. 3 gram pack, approx. 300 seeds. **\$3.25**



Ceramic Garden Markers

New for 2015. These ceramic garden markers are handmade in Italy by Francesca Tomasini, a ceramic artist in Bologna. As they are handmade, no two sets are exactly the same; each marker is slightly unique in its own way.



Garden Marker Set - Summer Vegetables (GM-1) \$44.00

Garden Marker Set - Spring Vegetables (GM-2) \$44.00

Garden Marker Set - Herbs (GM-3) \$44.00

Medicinal Herb Collection

New for 2015, these herbs have been traditionally used for medicinal purposes.



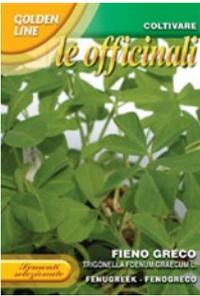
ALTHEA OFFICINALIS MARSHMALLOW (2-60)

This is a perennial plant belonging to the Malvaceae family. Intense green leaves, and a long stem which can reach 1m in height. The pale pink flowers are spread along the upper stem. Used in traditional medicine as a decongestant. 2.5 gram packet. **\$3.60**

CUMIN - CYMINUM (46-20)

Cumin is an annual herb from the Apiaceae family. It grows to about 30 cm tall in sunny places and has thin 'branches' of fine leaves. Small white or pink umbelliferous flower.

The seeds can be harvested when they start to change color. Cumin should be dried before use in a dry, airy place. Traditionally used as an antimicrobial and a mild stimulant. 10 gram pack. **\$3.60**



FENUGREEK (61-50)

Fenugreek (Trigonella Foeniculum) is an annual herb from the Fabaceae family. Each leaf is made up of a cluster of 3 grooved leaves on an upright stem. The white/lemon colored flowers grow at the base of the leaf. The oblong seeds are harvested at full maturity by cutting the whole plant, drying and thereafter separating the seed from the plant by thrashing and winnowing. Used traditionally as a tonic and digestive aid. 15 gram pack. **\$3.60**

HYSSOP - ISSOPO (76-1)

Hyssop/Issopo (Hyssopus Officinalis L.) is a perennial herbaceous plant belonging to the lamiaceae family. It is a brightly colored shrub, with a stem that is woody at the base, and from which grow a number of straight branches with leaves and bunches of pink, blue or more rarely, white fragrant flowers. Traditionally used in moderation as a digestive. 3 gram pack. **\$3.60**



VALERIAN OFFICINALIS (140-50)

A hardy perennial flowering plant from the Valerianaceae family. Grows to be about 50 cm tall with intensely green leaves and pale pink flowers. Essential oils in the Valerian root may attract cats in a similar way to catnip. Traditionally used in moderation for insomnia and bowel irritations. 0.75 gram pack. **\$3.60**

Kitchen tools from Rigamonti



Rigamonti Pietro & Figli is a family-owned company in northern Italy that sells smart, durable kitchen tools. They are made in Italy of food-safe red polypropylene and stainless steel, so they can be washed in the dishwasher. They come packed in boxes with instructions printed in English and Italian.

Please check www.growitalian.com for additional tools and current availability.



Rigamonti Velox Tomato Press with Square Bowl (R-67)

The quick and easy way to preserve your tomato bounty! Separates tomato seeds and skin from the pulp (passata). Works with other cooked fruits and veggies — great for making applesauce or peach puree. The body is made of polypropylene, the handle and roller of nylon, both food-safe. Wire mesh is stainless steel. A strong suction base keeps it steady while you turn the handle. Square bowl included. Dishwasher safe for easy cleanup. **\$46.95**



Rigamonti Parmesan Grater (R-40)

A handy little grater for hard cheeses such as Parmesan and Pecorino. You can store the cheese in the grater and when you want some on your food, just slide open the bottom and turn the handle. Made of the same food-safe polypropylene as the passata machine above with a stainless steel grater inside. **\$12.95**



Rigamonti Ricer (R-220)

For the best gnocchi, use this ricer instead of a wire or plastic masher. Put boiled potatoes or zucca (winter squash) in the hopper and lower the handle to push the veggies through the holes. You'll get the perfect consistency to mix with flour to roll into gnocchi. Makes great mashed potatoes, too! **\$31.95**



Rigamonti Vegetable Slicer/ Mandoline (R-260)

Rigamonti Slicer "Sveltafetta" + Safety Fingers. Vegetable Slicer with finger protectors. Made of food-safe, non-toxic polypropylene, with a stainless steel blade. Works great! **\$12.95**



Gift cards

Gift cards are available for \$25, \$50, \$75, and \$100. Tell us the name and address of the recipient, the amount, and whom we should say it's from. Let us know if you want us to send the gift card to you or the recipient. We'll send a catalog along with the gift card. Don't include the value of gift cards when calculating postage.

Kitchen towels from Tuscany



'Soupe' Kitchen Towels

Imported from Italy. 100% linen. Available in four colors, each featuring lovely illustrations of vegetables in that color range, with the botanical name below each group. Soupe Rosso (ST-Red) has tomatoes, peppers, and radishes. Soupe Verde (ST-Green) has peas, cabbage, cauliflower, and celery. Soupe Viola (ST-Purple) has onions, eggplants, and beets. Soupe Arancio (ST-Orange) has potatoes, winter squash, and carrots. The background of each is a natural linen color. Linen is especially good for drying glassware without leaving lint. Machine wash and dry. Approximately 20x27 inches. **\$15 each. Please specify color!**

Harvest Shears & Garden Gloves

Felco 300 (FS-1)

We have grown cut flowers commercially for more than 20 years, and have tried every type of shear on the market. The Felco 300, made in Italy, is far and away our favorite. It has the Felco quality sharp blade but is much lighter and less expensive than other Felco models. Strong enough to cut through sunflower stems but light enough that your hands don't get tired. Ours have lasted for many years. **\$19.95**



Atlas Nitrile gardening gloves (GG)

The most flexible gardening glove for safety and comfort. To determine size, use a tape measure to find the circumference of the widest part of your hand, excluding your thumb. XS (purple) 6"; S (aqua) 7"; M (mango) 8"; L (blue) 9" **\$6.95 — Please specify size when ordering!**



Gardener's Hand Soap (GP-1)

From Green Paradise in Bergamo, Italy, a soap for when you're done in the garden. It has rice bran and ground olive pits to scrub your hands clean, and olive oil to make them soft. Contains other botanical ingredients and a light olive fragrance. Wrapped in an eco-friendly package, not tested on animals. 6.35 ounce bar. **\$6**



Gardener's Cream (GP-2)

A rich hand cream to soothe and rehydrate your hands. Lightly scented. Not tested on animals. 3.4 fluid ounce tube. **\$9**

Soaps from Italy

Nesti Dante of Florence is one of the most famous soapmakers in the world, with 60 years experience creating luxurious, all natural vegetable soaps using artisanal methods. These are big bars of soap, so they last a long time and still retain their fragrance. Wrapped in exquisite papers, they are like small works of art worthy of gift-giving.



- Citron & Bergamot (ND-1) \$9**
- Fig & Almond Milk (ND-2) \$9**
- Olive & Tangerine (ND-3) \$9**
- Peach & Melon (ND-4) \$9**
- Pomegranate & Black Currant (ND-5) \$9**
- Red Grapes & Blueberry (ND-6) \$9**

Il Frutteto Gift Set (ND-7) — Six soaps, one of each variety above in smaller, 5.3 oz bars, packaged for gift giving. \$36



- Artichoke (ND-8) \$9**
- Carrot (ND-9) \$9**
- Cucumber (ND-10) \$9**
- Lettuce (ND-11) \$9**
- Pumpkin (ND-12) \$9**
- Tomato (ND-13) \$9**

Amorino Gift Set (ND-15) — Three scented natural soaps, wrapped in elegant papers with images of cherubs, are presented in a transparent box with an elegant ribbon. Each bar is square, and weighs 5.3 oz. Perfect for Valentine's Day or to say "I love you" any time. \$20



Gli Officinale — The Apothecary line, six natural soaps with therapeutic herbs. Square, 7 oz bars adorned with a bow (shown below).

- Calla & Rosemary (GLI-1) \$9**
- Camellia & Cinnamon (GLI-2) \$9**
- Strawberry Bush & Sage (GLI-3) \$9**
- Sunflower & Saffron (GLI-4) \$9**
- Ivy & Clove (GLI-5) \$9**
- Hydrangea & Rhubarb (GLI-6) \$9**



New! Green Paradise of Bergamo

Our new line of all-natural flower and fruit soaps is made in Bergamo, the home of Franchi Seeds. The soaps are wrapped in eco-friendly packaging produced exclusively for us. We sell these soaps individually and in sets. They are a perfect gift.

The Fiori Line

- Violetta (GP-3) \$5.75
- Passiflora (GP-4) \$5.75
- Rosa (GP-5) \$5.75
- Sweet Dream (GP-6) \$5.75
- Forget-Me-Not (GP-7) \$5.75
- Fiori di Cotone (GP-8) \$5.75

Fiori Gift Set (GP-9) - Six soaps, one of each variety above, packaged for gift giving. Shown at right. \$28



The Frutti Line

- Albicocca Apricot (GP-10) \$5.75
- Aranzia Rossa Orange (GP-11) \$5.75
- Fragola Strawberry (GP-12) \$5.75
- Mela Verde Green Apple (GP-13) \$5.75
- Limone Lemon (GP-14) \$5.75
- Uva Fragola Grape (GP-15) \$5.75

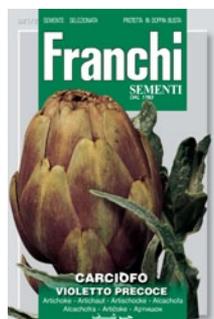
Frutti Gift Set (GP-16) - Six soaps, one of each variety above, packaged for gift giving. Shown at right. \$28



Artichoke & Cardoon

Artichoke Violetta (21-2)

Rich violet color and delicate taste. You may get some artichokes the first year depending on your climate. Plants produce for at least three years. Shown at right. **\$3.25**



Artichoke Green Globe (21-9)

A traditional, reliable green heritage variety. 10 grams. **\$3.25**

Artichoke Grosso Romanesco (21-99)

Big Roman. Very rich purple color with large, round heads and great flavor. Slightly later than Violetta. Non-hardy perennial; in the North, treat as you would a fig tree. Not Franchi seeds. **\$3.60**

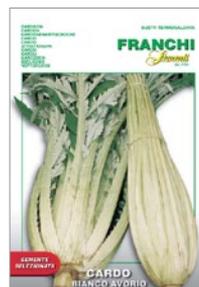


Artichoke Purple Roman (21-98)

Small, purple artichokes with a great taste. Comes from Puglia, site of an annual artichoke festival. Non-hardy perennial. Not Franchi seeds. **\$3.60**

Cardoon Bianco Avorio (22-1)

Cardoons are in the same species as globe artichokes, and have similar leaves and buds. They are grown primarily for their ribs, which look like celery but taste like artichokes. Plants are up to 6' tall and somewhat spiny. Bianco Avorio has thinner ribs than Gobbo di Nizza (shown below). 110 days. **\$3.25**



Cardoon Gobbo di Nizza 'Hunchback of Nice' (22-8)

Traditional and rare variety with thick, curving ribs. Tasty and very ornamental. 110 days. **\$3.25**

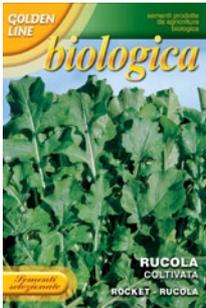
Asparagus



Precoce d'Argenteuil (5-1)

These are seeds, not roots, so it will take an extra year to get production. Easy to grow and rust resistant. This is a French heirloom variety developed in the 18th century from asparagus found growing around a 7th century convent. Earlier than most other varieties. **\$3.25**

Arugula (Rucola)



Cultivated (115-1)

Arugula/Rucola/Rocket. An essential ingredient in salads. It is nutty, spicy, and slightly peppery. **\$3.25 for 12 grams; \$5.40 for 40 grams; \$8.75 for 100 grams**

Cultivated — Certified Organic (115-1B)

\$3.60 for 10 grams

Ortolani, Market Grower (115-3)

A Franchi Special Selection of cultivated arugula. More consistent taste, color, growth habit. Ideal for market growers. **\$4.15 for 15 grams; \$11 for 100 grams**

Selvatica - Wild Arugula (115-5)

Compared to regular arugula, it is slower growing (50 days), has more deeply lobed leaves and a more pungent taste. **\$3.25 for 3 grams \$4.75 for 5 grams; \$25 for 100 grams**

Selvatica - Wild Arugula - Certified Organic (115-5B) \$3.60 for 2 grams

Selvatica, Restaurant Quality (115-2)

The finest selection of Wild Arugula. **\$4.15 for 3 grams; \$32 for 100 grams; \$115 for 500 grams**

Arugula Olive Leaf Franchi (115-4)

Olive-leaf shaped leaves. Wild arugula. Intensely aromatic, delicate, spicy, early and mid-sized. 3 gram pack; approx. 1,000 seeds. **\$4.15**

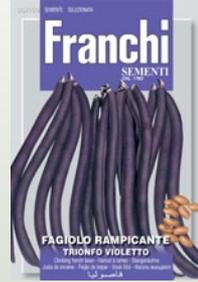
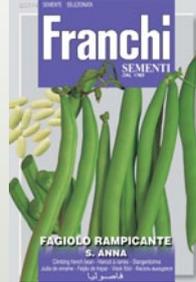
Wild Arugula Smooth Leaf (115-90)

Rucola Selvatica Sel. Liscia. Smooth-leafed wild arugula. Very aromatic, slow to bolt. Very smooth leaves forming a rosette. Not Franchi seeds. Sorry- this is not available in small packets. **50 grams \$42**



Rampicante (Pole) Beans

Our pole beans are vigorous heirloom varieties that need strong support from a trellis, tripod, or pole at least 7' tall. These are untreated seeds, so should not be planted until the soil has warmed up in spring. Pick often to keep the vines producing. Approximately 1 seed per gram.



Supermarconi (57-30)

★ The Roma bean you see in markets all over Italy. Can get to 10" and still be tender. Very meaty and flavorful.

\$3.25 for 30 grams
\$5.60 for 100 grams
\$21 for 500 grams

Meraviglia Venezia (58-5)

★ Miracle of Venice. A climbing yellow Roma! Heavy producer of flat beans up to 10" with no strings and great flavor.

\$3.25 for 35 grams
\$6.45 for 170 grams
\$21 for 500 grams

Santa Anna (57-4)

★ Deep green French bean. Pick at pencil size or smaller for best flavor and texture.

\$3.25 for 35 grams
\$5.60 for 100 grams
\$21 for 500 grams

Trionfo Violetto (57-24)

★ Purple French type bean, long, slim and crisp. Turns green when cooked. Should be picked when no thicker than a pencil.

\$3.25 for 30 grams
\$5.60 for 100 grams
\$21 for 500 grams





Bobis a Grano Nero (57-15)

This is the famous black-seeded Blue Lake type bean with a reputation for excellent taste. Round bean, no strings.

\$3.25 for 40 grams
\$6.10 for 100 grams

Garrafal Oro (57-9)

Flat roma type pole bean. Long, slightly curved flat bean with bronze colored seed. Has reputation for excellent taste. No strings. Good producer. Not Franchi seed.

\$3.60 for 50 grams

Smeraldo (57-45)

Long, flat Roma type from Northern Italy. Pale green and stringless. Excellent taste & texture. Has a reputation for great production. **\$3.25 for 40 grams; \$13 for 170 grams**



Spagna Bianco (55-6ME)

A pole bean that can be eaten whole or shelled fresh. Produces green flat pods 5-9 inches long with 5-6 huge white seeds. Makes great soup or the perfect contorno (vegetable side dish). **\$5.60 for 100 grams; \$13.25 for 250 grams**

Yellow Anellino (58-4)



Anellino beans are prized by chefs for their curved shape and beany flavor. Also called shrimp beans. The yellow variety, popular in Europe, is hard to find in the U.S.

\$3.25 for 35 grams

Trucchio Green Anellino (57-17)

A green version of the variety above. Anellino means "little ring". 100 gram box.

\$6.10



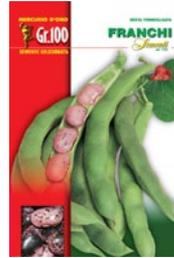
Stortino di Trento (57-41)

"Curved from Trent." Variegated green curved anellino with red/brown markings. Very attractive. Known for its good taste, favored by chefs. 100 gram box. **\$5.60**



Yard long bean (57-31)

These long, skinny beans are popular in Italy. They are very crisp and have a good flavor. 100 gram pack. **\$8.10**



Pole Bean Spagna A Grano Bicolore (55-7)

Pole bean grows 7-8'. Fresh shell or dry beans. Flat pods 5-9" with 5-6 huge multicolored seeds. 80 days. 100 gram pack. **\$6.10**



Pole Bean Coco Bianco (57-48)

Very productive. Long pod contains 14-15 white/green beans. Good for stews, casseroles, etc. 250 pack. **\$15.40**

Bean Neckargold (58-16)

Climbing stringless yellow French bean with straight pod. **\$3.25**



White Seeded Supermarconi (57-96)

Medium-sized and stringless. Some prefer the flavor over the more common black seeded Super Marconi. Not Franchi seed. **\$4.25 for 50 grams**

Nano (Bush) Beans



La Victoire (59-42)

★ French bean. 50-55 days. Beautiful, slim, tasty, very dark green bean; slimmer and darker green than Bobby Bianco. Good producer. Pick when no thicker than a pencil for best eating quality and to encourage more production. Wonderful in a summer bean salad or just steamed briefly, cooled and dressed with olive oil & parsley.

\$3.25 for 60 gram packet; \$5.60 for 100 grams

Rocquencourt (60-23)

★ Yellow French bean grown commercially since at least the 1930s and it remains popular throughout Europe. It has a smooth, buttery taste and stays crisp when cooked. It is unequalled for fresh eating and cooking, and the black seeds can be used as dried beans. Starts to produce in 55 days or less. Compared to Brittle Wax, Rocquencourt is a bit longer and slimmer and has a much more orange color.

\$3.25 for 40 gram packet; \$5.60 for 100 grams



Anellino di Trento (59-26)

Also called Anellino Marmorizzato. This is a curved bush anellino bean. Green with red/brown mottling. Roma taste. Very attractive bean. Northern Italian specialty.

\$5.60 for 100 grams



Bobby Bianco (59-16)

Green French bean. 55 days. Make small plantings every 10 days for continuous harvest.

\$3.25 for 60 grams; \$5.60 for 100 grams

Merveille di Piemonte (60-25ME)

Snap bean, slightly curved, 5-7 inch long yellow pods streaked with violet. Beans turn solid yellow when cooked. Plant has heavy foliage and good production. Excellent taste. **\$5.60 for 100 grams; \$8.10 for 250 grams**



Marconi (59-41)

Green Roma type 55 days. Good production on upright plant. Very crisp and tasty. Pick when small. Succession plant every three weeks for

continuous harvest. **\$3.25 for 40 grams; \$5.60 for 100 grams**



Brittle Wax (60-12)

Also called Brittle Beurre. Golden French type. Sweet & crisp. Good production. 55-60 days.

\$3.25 for 60 grams



Slenderette (59-76)

Slim, tasty very dark green bean. Good producer. Pick when no thicker than a pencil for best eating quality and to encourage more production.

\$5.60 for 100 grams

Slenderette — Certified Organic (59-76B)

\$3.60 for 40 grams

Vanguard (59-51)

Long, round, dark green bush bean. Tastes almost as good as a pole bean. We brought them in based on a customer's recommendation: "Best bean he had ever eaten." He was right. They are as good as they get. **\$3.25 for 35 grams; \$5.60 for 100 grams**

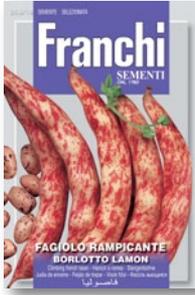
Bush Bean Nano Purple King (59-77)

A purple bush bean, early with straw-colored seed. Plants produce abundantly and purple beans are easy to find among the leaves. Pods are stringless and meaty. Purple color turns green when cooked. **\$3.25/45g**



Borlotto beans

Borlotto beans, also called cranberry beans, have mottled pods and speckled beans. Popular throughout Italy and indispensable to many soups and bean dishes. Use them as a fresh shelling bean or a dried bean. Pick when pods are plump and have a nice red and white color. Choose from bush, pole, and organic varieties.



Lamon (55-18)
★ A pole type from Venice. Brownish/white pods, cream colored beans with red flecks. Vigorous grower, heavy producer, excellent taste. 75 days for fresh shell.
\$3.25 for 35 grams
\$5.60 for 100 grams

\$21 for 500 grams

Lingua di Fuoco Bush Type (56-6)
Tongue of Fire. 65-70 days.
\$3.25 for 50 grams; \$5.60 for 100 grams

Lingua di Fuoco — Certified Organic (56-6B)
\$3.60 for 50 grams

Lingua di Fuoco Pole Type (55-5)
\$3.25 for 50 grams; \$6.25 for 100 grams

Stregonta Bush (56-18)
75 days to fresh shell.
\$9.40 for 250 grams

Borlotto of Vigevano Bush Type (56-12)
70 days to fresh shell.
\$3.25 for 60 grams;
\$15.50 for 500 grams

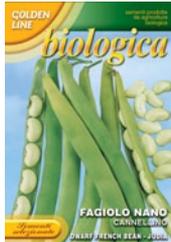


Other shell beans

Cannellino (56-7)
Cannellini beans are small white beans for soups and stews. Bush type. Easy to grow. 65 days. Pick when pods are full and have started to dry.

\$5.60 for 100 grams
\$21 for 500 grams

Cannellino — Certified Organic (56-7B)
\$3.60 for 30 grams

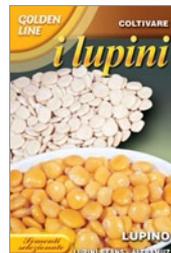


Dolico - dall'occhio (56-8ME)
An Italian version of the black-eyed pea. Bush type sends up runners that produce clusters of 3 pods with 8-10 cream colored beans with black eyes. If you pick the beans before the beans swell, they are incredibly tender and sweet. Otherwise, pick when pods turn light brown and eat as fresh shell beans or wait until they are dry for storage type beans. 70 days. \$6.45 for 100 grams; \$10.15 for 250 grams

Signora della Campagna (57-16)
Fresh eating bean from southern Italy. Pole type. Vigorous grower, heavy producer, excellent taste. Pick when pods are plump and have nice green color with red splashes. \$6.45 for 100 grams



Lupini (87-50)
Edible Lupine. A mid-early dwarf plant, produces numerous pods that mature in stages from the bottom branches up. Harvest as the flowers die. The beans are versatile in the kitchen, excellent in stews and soups. Often sold in brine jars and eaten like edamame. \$4.60 for 100 grams



We were unable to import fava beans this year.

Beets



Beet Chioggia (11-13)

★ Named for the fishing town near Venice, Chioggia beets are red outside and red-and-white striped inside. The sweetest beet you will ever eat. Tops are very nice braised like spinach. **\$3.25 for 9**

grams; \$5.40 for 30 grams; \$10.15 for 100 grams

Beet Bikores (11-18)

Round dark red beet; good solid color throughout the entire beet. Thin skin. Very sweet. Resists bolting. **\$3.25 for 8 grams**

Beet Cylindra (11-14)

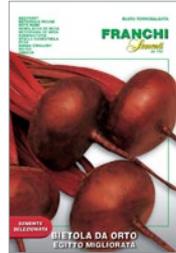
Long beet (5 x 2 inch) so you get lots of uniform-sized slices. 60 days. Sweet like most beets. Italians favor. Tops are red/purple and of very good eating quality. **\$3.25 for 8 grams**



Beet Egitto Migliorata (11-2)

"Improved Egyptian." Flat red beet shaped like a cipolla onion. Excellent taste. Very sweet beet; no earthy taste to these. Nice red tops. 55-60 days.

\$3.25 for 9 grams; \$5.40 for 30 grams



Fennel



Fennel Romanesco (62-5)

★ Classic fennel from Rome. Large head with thick, tightly wrapped stalks. Great taste. Try roasting it with olive oil. 85 days. **\$3.25 for 8 grams; \$13.50 for 100 grams**

Fennel Mantovano (62-6)

One of the larger fennels, this one has a round, very white bulb. Very sweet with a nice texture. 75-85 Days. Does best in fall. **\$3.25 for 7 grams; \$15.50 for 100 grams**



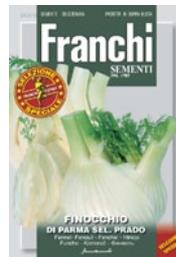
Fennel Montebianco (62-17)

Mid size bulb. White & very round. Solid stalks. Very tasty & crisp. This variety seems to be a bit earlier than most of the other fennels. Like all

fennel, it prefers the cool of autumn, but will grow reasonably well in the spring and summer. **\$3.25 for 7 grams; \$6.15 for 15 grams; \$13.50 for 100 grams**

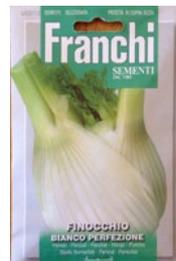
Fennel of Parma sel Prado (62-8)

Franchi Special Selection variety. Round, white smallish head. Outstanding taste and texture. **\$4.15 for 8 grams**



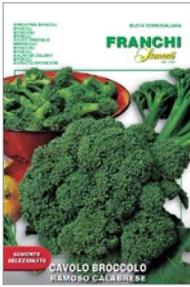
Fennel Bianco Perfezione sel Fano (62-12)

White Perfection. Good sized bulb. Sweet and crunchy. Half hollow stem. Best for fall plantings. 80-85 days. **\$3.25 for 8 grams**



See center section for # seeds per gram

Broccoli & Cima di rapa



Broccoli of Calabria (25-23)

★ Traditional variety from Southern Italy. Compact, early with a medium sized head 4-5 inches across. Vigorous producer of large side shoots after main head is cut. Good for spring and fall. 55-60 days.

\$3.25 for 5 grams

Broccoli of Calabria — Certified Organic (25-23B) \$3.60 for 4 grams

Cavolo Broccolo Spigariello Foglia Liscia (41-91)

\$4.55 for 10g; \$6.85 for 100g

Cavolo Broccolo Spigariello Riccia (41-93)

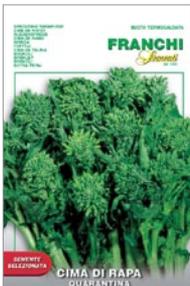
\$4.55 for 10g; \$6.85 for 100 grams

Cavolo Broccolo Spigariello Franchi (25-26)

Spigariello Neapolitan 'Friarielli' Brocoletti. One of the most sought after, iconic, and renowned vegetables in Italy. Fast growing, high quality, and great flavor.

Used traditionally on pizza in Naples, with olives and chilli in pasta dishes or just boiled and served with a dash of good olive oil. A cool climate brassica with a very long sowing window.

\$3.25 for 3 grams



Cima di Rapa Quarantina (41-2)

★ One of the earliest rapas at 28-33 days, depending on the weather. A small plant, 8-10" tall. Can be planted in spring as early as the soil can be worked.

Good for summer and fall. \$3.25 for 12g; \$5.15 for 50g; \$6.30

phone: 785-748-0959

for 100g.

Cima di Rapa Sessantina (41-4)

60 days, but actually it is ready in 30-35 days in our Massachusetts trial gardens. 12-14 inches high, fairly thick stem. Spring, summer, fall. \$3.25 for 12 grams; \$5.15 for 50 grams; \$6.35 for 100 grams



Cima di Rapa Novantina (41-5)

Largest head of the three cima di rapa. Very assertive taste. Although the name means 90 days, we find it's ready in 50-55 days.

\$3.25 for 12 grams; \$6.35 for 100 grams

Maceratese (41-8)

Does not form a head; grown for its leaves which are large, succulent and more numerous.

\$3.25 for 12 grams



Rapa da Foglia Senza Testa (110-10)

Rapini. Essentially a turnip plant that doesn't produce a bulb, grown for the delicious leaves with assertive flavor. Pick when small and tender. Very early - 30-40 days.

\$3.25 for 12 grams

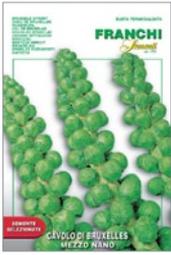
Cima di Rapa Cinquantina (50 Day) Cima Grossa (41-81)

Broccoli Raab, 50 days. Sel. Fasanese. Lots of leaves and large head. Best for fall planting. Not Franchi seeds. 100 gram packet. \$6.45

Cima di Rapa Sessantina Cima Grosso (41-97) \$4.25 for 12g; \$6.25 for 100g
Cima di Rapa Sessantina Riccia di Sarno (41-95) \$4.25; \$6.25 for 100 grams
Cima di Rapa Quarantina Cima Grosso (41-96) \$4.25 packet, \$6.25 for 100g
Cima di Rapa Quarantina Riccia di Sarno (41-80) \$4.25 packet, \$6.25 for 100g

fax: 785-748-0609

Brussels Sprouts, Cabbage & Kohlrabi



Brussels Sprouts Mezzo Nano (24-2)

Brussels Sprouts, half long. Open pollinated variety. A tall plant and a good producer of tasty sprouts. Taste improves once frosted. About 110 days. **\$3.25 for 6 grams**

Verza Mantovano (33-19)

Green Savoy type cabbage with thin crinkled leaves and a sweet taste. 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. **\$3.25 for 6 g.**

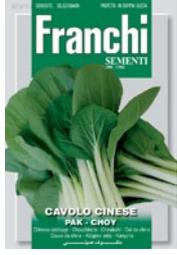


Cabbage Cuor di Bue Grosso (26-3)

Oxheart. Impressive conical head with tightly packed leaves. Early cabbage for spring or fall planting. Nice sweet taste. 65-75 days. **\$3.25 for 6g**

Pac Choi Chinese Cabbage (35-10)

One of the few non-Italian origin vegetables popular in Italy. Thick white stems and tender leaves. Does best in fall and spring. **\$3.25 for 8 g.**



Cabeza Negra 3 (29-5)

Also known as Cavolo Cappuccio. Solid red smooth leaf cabbage. Large head, good taste. 85 days Best color if planted for fall harvest. **\$3.25 for 6 grams**

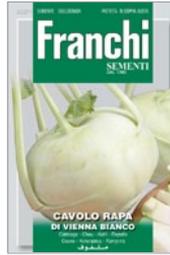
Penca Povia Verde (35-12)

Green cabbage from Portugal. Mostly open leaf with a small head. Leaves are tender and are used primarily for stuffing. 80



Savoy Verza Pasqualino (33-1)

Green, crinkly, tender leaves. Good sized head. 10 days earlier than other savoy. Good storage and holds well in the ground during cold weather. 70-80 days. **\$3.25 for 6 grams**



days from transplants. **\$3.25 for 6 grams**

Kohlrabi White Vienna (32-1)

Green leaves & bulbs, tender sweet white flesh. 55-60 days. **\$3.25 for 6 g.**



St. Michelle (33-15)

Regional savoy type cabbage from Northern Italy. Green crinkly tender leaves with some red in the center. Very striking plant. Large firm heads. For spring or fall, but best for fall. Good



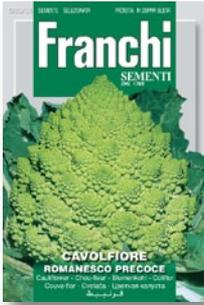
Kohlrabi Purple Vienna (32-3)

Green leaves and red skin, tender sweet white flesh. 55-60 days. **\$3.25 for 5 grams**

storage and will hold well in the ground during cold weather. 80-90 days. **\$3.25 for 6 grams**

SEE CENTER SECTION FOR # SEEDS PER GRAM

Cauliflower & Kale



Romanesco (30-51)

★ Also called Broccoli Romanesco, but Franchi classifies it as a cauliflower. Widely grown heirloom from Rome. Light green, long pointed heads have florets arranged in spirals. Very beautiful and unusual. Sweet nutty taste. Requires fertile soil and frequent, even watering to grow well. 90 days. Best for fall planting. Does not form side shoots. 5 gram packet, about 1,200 seeds. **\$3.25 for 5 grams**

Cauliflower of Jesi (30-15)

Compact plant with a medium-sized white head. Very early at 65 days. The most commonly grown early white cauliflower in Italy. **\$3.25 for 3.5 grams**



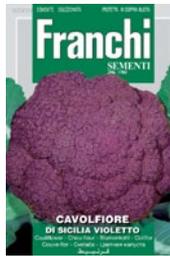
Kale Cavolo Nero Lacinato (35-7)

★ The most popular kale grown in Italy. Wrinkled dark green (almost black) leaves with a smooth edge. Excellent taste; improves after a frost. Essential ingredient in the famed Tuscan soup Ribollita. Very hardy. Usually lasts until January in Zone 5 gardens; will last all winter in zone 6b and higher. 60 days. **\$3.25 for 6 grams; \$14.25 for 100 grams**



Cauliflower di Sicilia Violetto (30-29)

Regional variety from Sicily. Deep purple; turns green when cooked. Will form side shoots after you cut the main head. 80 days. Spring or fall. **\$3.25 for 4 grams**



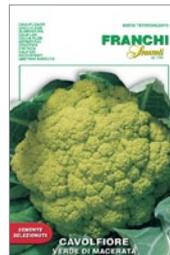
Kale Smooth Green Leaf (35-11)

Smooth-leaf green kale from Portugal. Big plant, good taste. Franchi agent in Portugal claims it is *the best kale*. **\$3.25 for 6 grams**



Cauliflower of Macerata (30-30)

Light green regional variety. Compact medium sized head. No need to blanch. 70-80 days. Spring and fall. **\$3.25 for 4 grams**



Agretti

(140-99) Also known as Salsola Soda, and Roscano, this annual with long, chive-like foliage is a delicacy sought after by chefs. It's often braised in olive oil and served with seafood. Agretti is rare because the seed has very short viability — you must sow it within 90 days of receipt. Available only in winter; Please check our website or call for availability before you order. **\$6**



Carrots



Nantes di Chioggia 2 (23-7)

★ Long 7-8 inch deep orange carrot from Chioggia region near Venice. Nice sweet taste and crisp texture. 75 days. **\$3.25 for 8 grams**
\$6.15 for 20 grams



Chantenay (23-37)

French heirloom famous for its sweet 'carrotty' flavor. Crunchy and bright orange. Does well in heavy soil. Not a beautiful carrot but, then, what you are interested in is taste.

\$3.25 for 10 grams



Nantes 2 - Certified Organic (23-7B)

\$3.60 for 6 grams

Berlicum 2 (23-15)

A very popular carrot. Long, crunchy with excellent taste. Good storage. 80 days to maturity.

\$3.25 for 10 grams
\$6.15 for 20 grams

Flakee 2 (23-13)

Conical shape does well in heavy soil. Excellent taste. Very crisp & tender. A very good all around carrot. **\$3.25 for 8 grams**,
\$6.15 for 20 grams



Jaune du Doubs (23-40)

Yellow carrot from Doubs, France, dating from the 16th century. 80+ days. Long conical root (6-12 inches) with very little central core. Very sweet. **\$3.25 for 6 grams**



Touchon (23-12)

An old French variety of superb quality and flavor ready in 65 days. Approx. 4,000 seeds. **\$3.25 for 8g**



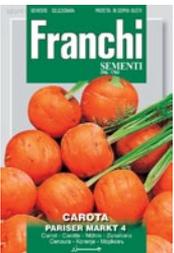
Misticanza (23-42)

Three different colored carrots: yellow, white, orange. Eye-catching! **\$3.60 for 8 grams**



San Valerio (23-10)

A long tapering variety from Northern Italy. Approx. 4,000 seeds. **\$3.25 for 10g**

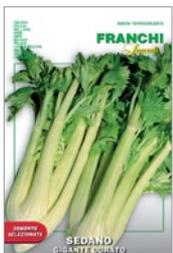


Pariser Market 4 (23-41)

Small, round carrot good in clay soil. Children love these little round carrots. **\$3.25 for 8 g.**

Growing Guides to all our vegetables can be found on our website:
www.growitalian.com

Celery, Celeriac & Chard

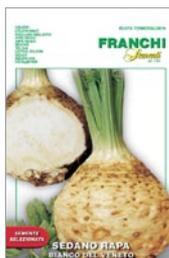


Celery Gigante Dorato 2 (124-19)

Light green, thin ribs.
\$3.25 for 3 grams

Celery Verde Pascal (124-6)

Dark green ribs. \$3.25 for 3 grams



Celeriac del Veneto (125-4)

Celery root of the Veneto. Root is 3-4 inches across, fiberless, and tastes like celery. 95 days. \$3.25 for 4 grams



Chard Verde a Costa Bianca (14-3)

★ Green and silver. Large head, huge leaves, thick white stem. Beautiful & excellent taste. Cook leaves like spinach, braise stems with olive oil, sprinkle with parmesan. 55 days. Spring, Summer, Fall. \$3.25 for 8 grams; \$6.15 for 30 grams; \$8.85 for 100 grams

Chard Verde a Costa Bianca — Certified Organic (14-3B) \$3.60 for 8 grams

Chard Verde da Taglio (14-1)

★ Green cut & come again. Very thin stems, incredibly sweet & tender leaves. Harvest outer leaves or simply cut the entire plant as it will regrow. Tastes as good as spinach. Spring, summer & fall; will overwinter in zone 5 in an unheated greenhouse or with some protection. \$3.25 for 8 grams; \$6.15 for 30 grams; \$8.85 for 100 grams

Chard Verde de Taglio — Certified Organic (14-1B)

\$3.60 for 8 grams



Bionda di Leone (14-2)

This chard has the very large leaves and thick stem of Verde a Costa Bianca, but the leaves are a lighter green. Excellent taste. \$3.25 for 8 grams

Mixed Colors (14-17)

Mix of three chards, ruby red, a yellow stem chard and one with white stems & green leaves. \$3.60 for 8 grams



Chard Rhubarb (14-15)

Deep red stems with green/purple blistered leaves. Beautifully colored and very hardy. \$3.25 for 8 grams

Chard Barese (14-98)

Regional variety from a small south Italian seed company. The preferred chard in Puglia. Very compact with smooth leaves, bright green with a thick white stem. Medium height. Not Franchi Seed. \$4.40



Chickpea — Garbanzo Beans

(36-50 ME)

Neither peas nor beans, chickpeas are annual legumes that require a long growing season, but relatively cool weather. The plants grow small, 1-inch pods with one or two beans in each.

\$4.60 for 100 grams; \$21 for 500 grams

Chicory, Radicchio, Endive & Escarole

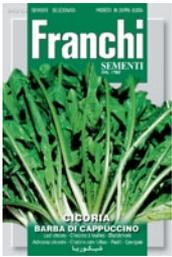
Italians love the slightly bitter flavor of plants in the chicory family. They eat them raw in salads, but also use them in soups, gratins, or sauteed in olive oil. Chicory is one of Franchi Sementi's biggest categories because there are so many regional favorites — many are named for a city or region. Many chicories form heads and most endives are loose leaf — but there are exceptions in both categories. You may find that some do

better in your climate than others, so experiment! See our Growing Guide online at www.growitalian.com.



Chicory Catalogna Puntarelle (40-21)

★ Chicory Catalogna Puntarelle. Tall open plant, white stems and thin green leaves. It is mostly stem with very little leaf. Technique is to soak it in cold water first; stems curl and become milder. Very popular with chefs of high-end Italian restaurants. Amazing in a salad. **\$3.25 for 10 grams; \$14.45 for 100 grams**



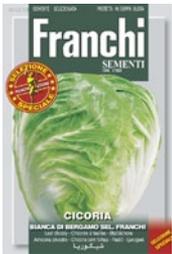
Chicory Barba di Cappuccino (40-65)

“Monks’ Beard.” Long thick stems are white on the bottom and green above. Green leaves with serrated edges. 70-75 days. **\$3.25 for 12 grams**



Chicory Catalogna Brindisina (40-46)

This chicory is grown for its stems. It has a small, almost frilly leaf with very thick stem that comes together almost as a bulb. Very nice in salads. 75-80 days. **\$3.25 for 10 grams; \$14.45 for 100 grams**



Chicory Bianca a Bergamo (40-39ME)

Franchi Special Selection from the company's hometown of Bergamo. Light green leaves with white stem. Forms a nice round head. **\$4.15 for 4g; \$6.10 for 12g**



Chicory Catalogna Giant Chioggia (40-22)

Very large plant, thin stems with some leaves. 40 days for salad, 70-75 days to maturity. Best in fall. **\$3.25 for 10 grams; \$6.25 for 28 grams**



Chicory Bionda a Foglie Large (40-25)

Light green cutting chicory. Tall, rounded leaves with no serration. Very nice mild taste. Ready to cut in 35 days when 3-5" tall. **\$3.25 for 10g; \$5.40 for 30g**

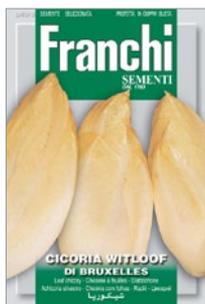


Chicory Catalogna Pugliese (40-9)

Tall, open, green leaf chicory, smaller than Giant Chioggia. Long white stems with serrated green leaves. Best in fall. **\$3.25 for 10g; \$5.40 for 25g**

Chicory Catalogna Frastagliata — Certified Organic (40-81B)

A serrated leaf chicory, upright and crunchy. Has some heat tolerance. **\$3.60 for 7g**



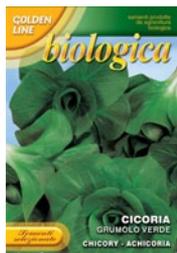
Chicory Witloof di Bruxelles (40-8)

Belgian endive. In summer, plants develop deep taproots and rosettes of leaves on a short stem. In fall, they have a flower-like head. The plant is harvested and forced in cold storage. **\$3.25 for 10g**



Chicory Grumolo Bionda (40-27)

Light green grumolo type for fall growing. Initial growth is an elongated head with large, rounded leaves. After harvesting, leave the root in the ground. In spring you will get the beautiful grumolo rosette. **\$3.25 for 10g**



Chicory Grumolo Verde — Certified Organic (40-2B)

Dark green head with rosette. In spring, 30 days to baby, 50 days to full size. If grown for fall harvest, initial growth is a head with large rounded

leaves. After cutting, leave the root and crown and you will get the rosettes in the spring. Or plant later in summer and you should get rosettes the following spring. **\$3.60 for 7g**



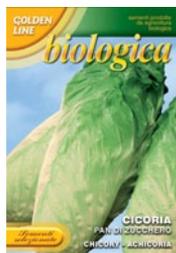
Chicory Orchidea Rossa (40-64)

Red Orchid. One of the easiest red chicories to grow and one of the earlier at 75 days to maturity. Deep red rosette-shaped head. Best in fall, when color is deepest red. Use

transplants in spring to get it to maturity before summer heat arrives. Plant any time for baby leaves. **\$3.25 for 8g; \$14.45 for 100g**

Chicory Pan di Zucchero Selezione Borca (40-49)

Sugar Loaf leaf chicory. Upright, light green variety with large, long and very tight head. Reliable. Best for fall, but will work in the spring from transplants. Easy to grow and easy to head up. **\$4.15 for 4g; \$6.10 for 12g; \$36 for 100g**



Chicory Pan di Zucchero (40-10)

\$3.25 for 10 grams

Chicory Pan di Zucchero — Certified Organic (40-10B)

\$3.60 for 7 grams



Chicory Spadona (40-1)

Cutting chicory for salads. Long leaves with very thin, almost non-existent, stem. Leaves are rounded and smooth without any

serration. 30 days to early cutting. Will regrow after cutting but it is just as easy and the quality is higher if you succession sow. Will take frosts. **\$3.25 for 12g; \$5.40/30g**



Chicory Selvatica da Campo (40-12)

Selvatica da Campo means "Wild of the fields." This chicory has thin white stems with green serrated leaves. It is an open plant that grows close to the ground, with wild chicory taste.

\$3.25 for 12g



Chicory Zuccherina di Trieste (40-18)

Heart-shaped, light green leaves with almost no ribbing and very tiny stems. 30 days to cutting size.

\$3.25 for 11 grams; \$6.25 for 30 grams

Chicory Zuccherina di Trieste — Certified Organic (40-18B) \$3.60 for 7g

Radicchio Rossa di Treviso (40-4)

★ The classic Italian Radicchio. Upright with red and white striped leaves with large pure white stems. 90-100 days. Best for fall planting if you want mature heads. Plant anytime for baby leaves for salad. Use in salads or cook as a vegetable.

\$3.25 for 10 grams; \$13 for 100 grams



Radicchio Variiegata di Castelfranco (40-5)

Round crunchy closed head. Beautiful red and light green markings. Fall planting is best for full-size plant, anytime for baby. Easy to grow and

consistent in producing a nice head. **\$3.25 for 9 g; \$13 for 100g**

Radicchio di Chioggia (40-23)

One of the easier radicchios to grow. It has a dark red outer leaf with white markings and a nice white stem. Color becomes more intense the cooler the weather. Early, 75-80 days.

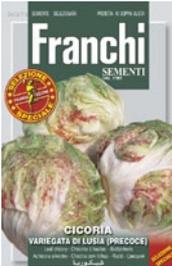
\$3.25/11g; \$5.40/30g



Radicchio Variiegata di Lusia Early (40-78) and Late (40-79)

A variegated heading chicory with light green and white leaves with red markings. Very fancy.

\$4.15/4g; \$36/100g



Radicchio Treviso 4 Tardiva (40-60)

Tardiva means late. An Italian favorite from Northern Italy and the first Italian vegetable to be issued with DOP status like Champagne. Compact long heads. 110 days.

\$4.15/4g; \$36/100g



Radicchio Rossa di Verona (40-13)

Deep red leaves contrast nicely with a white stem and tight head. The type you usually find in the supermarkets. 80 days.

\$3.25 for 12 grams; \$13 for 100 grams



Radicchio Rossa di Verona — Certified Organic (40-13B) \$3.60 for 7g

Chicory di Chiavari (40-14)

Root chicory from Liguria. Long cylindrical white root. Direct seed in early summer for fall harvest. Space 8-10" apart. **\$3.25 for 11g; \$6.25 for 28g**



Radicchio Rossa Verona Tardiva Grumolo Type (40-72)

Red Grumolo. Tardiva means late. Medium sized head with wide red leaves with white central rib.

Open head when young; if grown for fall harvest, will make a small dark



red head. If cut in fall, but the root left in the ground, in spring you will get regrowth with little grumolo rosettes. If sown late in summer, in spring it will usually make new rosettes. **\$3.25 for 10g; \$13 for 100g**

SEE CENTER SECTION FOR # SEEDS PER GRAM



Escarole Verde a Cuore Pieno (121-3)

★ "Green Full Heart." Very large, loose-leaf head, yellow heart with dark green outer leaves. Must be tied to blanch the heart 10-12 days before harvest. Best for fall. **\$3.25 for 10 g; \$6.25 for 30 g**

Endive Romanesca da Taglio (75-10)

★ A cutting endive from Rome, perfect for the salad you remember having there. Thin serrated dark green leaves with classic endive taste and texture. Easy to grow and harvest. **\$3.25 for 10 g; \$6.25 for 30 g**



Endive Ruffec (75-98)

Heirloom. Large head, very fine frilly leaves, large white stems. 75 or so days. Great cooked or in salads. Best for fall. Not Franchi seed. **\$4.15 for 8 grams**

Escarole Cardoncella Barese (121-99)

A very distinctive escarole from Bari in Puglia. Tall open plant that looks more like a leaf chicory than traditional escarole. Long thick stems. Not Franchi seed. **\$4.15**

Red Stemmed Chicory

Cicoria Rossa Italiana. Looks wild! Requires rich, well-tilled soil. The packet says it is an excellent forcing variety. Take the well developed plants out in the fall, bunch the leaves and remove secondary roots. Then put in a cooler, closed tub or dark basement and cover lightly with soil. Not Franchi seed. 8 gram packet. **\$4.15**

Misticanza di Indivie e Scarole (93-3)

A mixture of 10 or more endives and escaroles. Outstanding salad mix either by itself or mixed with lettuces. Cut when 3-5 inches tall although you can also pull plants, leaving space for individual plants to grow to full size. **\$3.25 for 10 grams; \$6.25 for 28 grams**



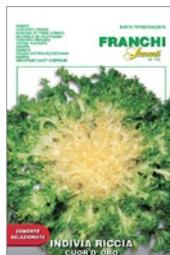
Escarole Bionda a Cuore Pieno (121-2)

"Blond Full Heart." Much lighter than Green Full Heart, especially if blanched. You cannot have chicken soup without it. **\$3.25 for 10g; \$6.25 for 30g**



Escarole Cornetto di Bordeaux (121-5)

Large, upright heading type, white ribs and green leaves. **\$3.25 for 9g; \$6.25/30g**

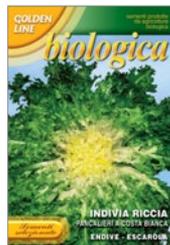


Escarole Bubikopf 3 (121-8) (not shown)

Similar to Green Full Heart but with more serrated leaves. Resists tip burn. 50-60 days. **\$3.25 for 10g**

Endive Cuor d'Oro (75-4)

"Golden Heart." Nice sized head, loose leaves, green with gold center. **\$3.25/10 g; \$6.25/30 g**



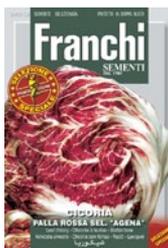
Endive Riccia Pancalieri Certified Organic (75-1B)

Larger and later than Cuor d'Oro. Bright green frilly leaves with large ribs, golden heart. **\$3.60/7g**



Radicchio Palla Rossa 3 (40-68)

The greatest color contrast of the red radicchios. It is fairly easy to grow in that it consistently forms nice heads. 75-80 days. **\$3.25/7g; \$13/100g**



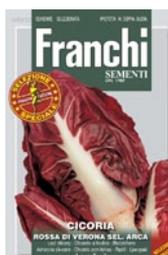
Radicchio Palla Rossa sel Agena (40-58ME)

Franchi Special Selection similar to the variety above, for the specialty grower. **\$4.15 for 4 grams**
\$6.10 for 12 grams



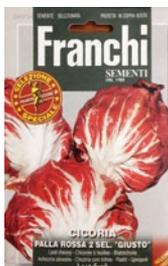
Radicchio Rossa Treviso sel Svelta (40-53ME)

Franchi Special Selection for the specialty grower or lover of stunning radicchio. 95-100 days. Needs cold weather to color up properly. Jumbo pack. **\$6.10 for 12 grams; \$36 for 100 grams**



Radicchio Rossa Verona sel Arca (40-32ME)

Franchi Special Selections. In addition to stunning color, this forms a nice tight head. Appropriate for the specialty trade. 85 days. **\$6.10 for 12 grams**

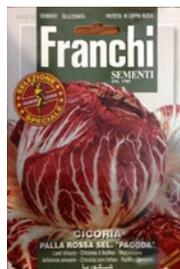


Cicoria Palla Rossa Giusto (40-54)

Very early variety with beautiful white marbling on the red leaf. Sow May-July and harvest until the end of Sept. **\$4.15 for 4 grams**

Cicoria Palla Rossa sel Pagoda (40-57)

Red Ball radicchio with intense white veins. Crunchy leaves with a pleasant bitter taste which adds color, texture, and a different flavor to your salad bowl. Sow from Aug - Sept. **\$4.15 for 4 grams**



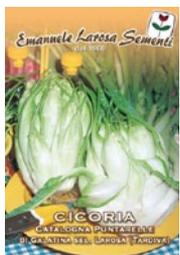
Cicoria Palla Rossa sel Melot (40-69)

Mid-early with a large, compact head. Not resistant to frost. Sow mid July- end August and harvest Oct-Nov. **\$4.15 for 4 grams**



Chicory Galantina (40-99)

Sometimes called asparagus chicory. Grown primarily for the stems. Stems are very thick with tiny notched leaves on top. 90-100 days. Use in salad or cook. 8 gram pack. Not Franchi seed. **\$4.15 for 6 grams**



Cicoria Galantina Puntarelle Sel. Larosa Tardiva (LAR 40-99)

Galantina Tardiva. Late version of the Precoce stem chicory. From Southern Italy. Not Franchi seeds. **\$4.15 for 6 grams**



SEE CENTER SECTION FOR # SEEDS PER GRAM

Cucumbers



Beit Alpha (38-16)

★ Mideast type cucumbers have a very thin skin, absolutely no bitterness, are mild, productive over a long season, one of the earliest to produce, and should go until a frost. In short, they are one of the best all-around cucumbers available. Approx. 100 seeds. \$3.25; \$26 for 100 grams



Piccolo di Parigi (38-2)

★ Green pickler 3-4 inches long. One of the first cucumbers to produce fruit and produces over a long season. Use fresh or for pickles. Approx. 150 seeds. \$3.25/5g; \$26/100g



Cucumber Melon Tortarello Abruzzese (37-39)

★ Italians love melon cucumbers. Picked small, they taste like a cucumber. Allow them to ripen more and they turn yellow and get sweeter. This one is long (10-11"), mild, prolific, light green with some ribbing. 65-70 days. Approx. 100 seeds. \$3.25



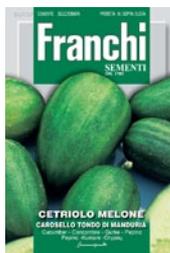
Lungo Verde Ortolani (37-7)

Cucumber Lungo Verde degli Ortolani. Long, dark green cucumber grows to 10". Excellent taste. Crisp. Very Productive. Trellis for straightest fruit. Approximately 150 seeds. \$3.25



Cucumber Melon Half Long of Puglia (37-36)

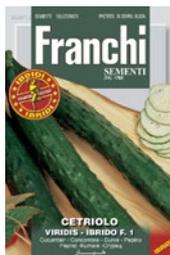
Green cucumber/melon type that Italians favor. Early, productive, very nice taste. Pick before they lighten up in color. 70-100 seeds. \$3.25 for 3 grams



Cucumber Melon Tondo Liscia Manduria (37-37)

Similar to Half Long of Puglia, except completely round. Covered with 'down' typical of this type, which rubs off easily. Pick when green

and it has a really nice cucumber taste; allow to ripen more and they turn yellow and a bit sweeter. Early, productive, very nice taste. 55 days. \$3.25 for 3 grams



Viridis F1 (39-13)

One of our few hybrids. A "European type" cucumber, 12-14" long. Dark green, sweet, crispy and no bitterness. 65 days. Grow on trellis for

long, straight fruit. \$4.15 for 1 gram



White Wonder (37-32)

Bianco Primaticcio is a white cuke, 4-5" long, early, productive over long season. Seems to have some resistance to wilt spread by cucumber beetles. Nice taste; use fresh or pickle. 55-60 days. \$3.25 for 5 grams

Carosello Barese (37-99)

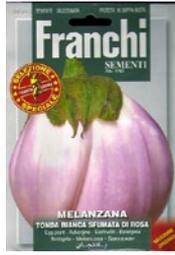
Light green, oval cucumber from Bari. White flesh, 4" long. Not Franchi seed. \$3.70 for 6 grams

Eggplant

Violetta Lunga 2 (90-1)

★ “Long Purple.” 8-inch-long, rustic, deep purple eggplant. Grown all over Italy. Classic rich eggplant taste. Good producer, reliable. 70 days.

\$3.25 for 3 grams



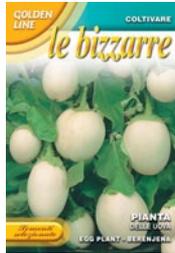
Tonda Bianca Sfumata di Rosa (90-43)

Also called Romanesca. Big, very round eggplant; 3-4" wide & 4-5" long. White/pink color. Creamy, non-bitter flesh, few seeds. Often used in eggplant parmesan. 80 days. **\$4.15 for 3 grams**



Spany F1 (90-49)

Formerly called Linda. Another hybrid. A lovely eggplant, very long, slim and purple with a slight curve. Great taste, tender skin. **\$4.15 for 0.2 gram**



Pianta delle Uova (343-10)

White egg-shaped fruit. Bush plant, 2-3' across. **\$3.60 for 0.75 gram**

Violette di Firenze (90-98)

Large, round, & violet to pink with heavy ribbing.

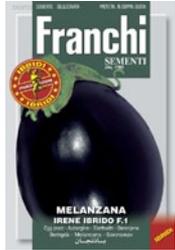
Not Franchi seeds. **\$3.70 for 3 grams**



Irene F1 (90-50)

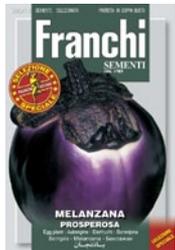
Formerly called Primato. One of our few hybrids. Large, shiny, purple traditional shaped fruit 5" across and 7" long. Great flavor.

\$4.15 for 0.2 gram



Prosperosa (90-15)

Franchi Special Selection. Large, round lavender-purple fruit. Beautiful and tastes as good as it looks. Good producer. 70-78 days. **\$4.15 for 3 grams; \$28 for 50 grams**



Valeriana (Mache)

Valeriana, also known as mache, corn salad, or lamb's lettuce, is an enormously popular salad green across Europe, and no wonder! It has a delicate, sweet, nutty flavor and crisp texture that combines with lettuces, vegetables and fruits for mixed salads. Or it can be eaten alone, simply dressed with good olive oil, wine vinegar, salt and pepper. Valeriana can be grown all winter in the southern U.S. and coastal California, spring and fall in the north. It is a great crop for growing in an unheated greenhouse/hoop-house or under low tunnels. It will survive a Zone 5 winter under row cover.

Valeriana Verte de Cambrai (140-6)

Forms a small head with large round leaves. In Italy they often serve a salad made up of a single head. 70-80 days. **\$3.25 for 4 grams; \$10.15 for 30 grams**

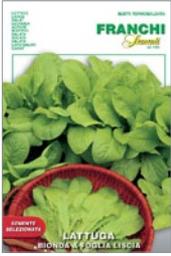


Valeriana d'Olanda (140-3)

Larger leaves than Cambrai, same texture and taste. Equally cold hardy. 70-80 days. **\$3.25 for 4 grams; \$10.15 for 25 grams**



Lettuce - cutting & looseleaf



Bionda a Foglia Liscia (78-4)

Green cutting lettuce for salad. Rounded leaf. Nice taste. Regrows quickly after cutting, but still succession plant since quality is lessened after several cuts. 40 days.

\$3.25



Bionda Ricciolini (78-1)

Fast-growing light green cutting lettuce with frilly leaves. \$3.25

Bionda Ricciolini — Certified Organic (78-1B) \$3.60



Rossa Ricciolina (78-27)

Red frilly cutting lettuce. Soft texture; nice taste. 35 days to cutting size \$3.25

Biscia Rossa (78-21)

Early. Crisp and crunchy looseleaf. Deep red tips, green below. Like most early lettuce, it has a low/moderate bolting resistance, so grow in spring and fall. Also makes a nice cutting lettuce if sown thickly. \$3.25



Catalogna Lingua di Canarino (78-19)

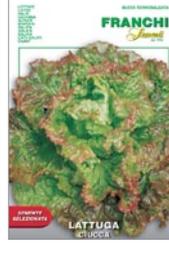
“Canary Tongue.” Light green, 8” open head with notched leaves. 50-55 days. High resistance to bolting. \$3.25/12g; \$18.95/100g



Frisee d'Amerique (78-14)

Also called American Bruna. Use as cutting lettuce or grow to full size open head lettuce. Leaves are red and green with serrated edges. Best color in cool weather.

\$3.25



Ciucca (78-29)

Light green in center, red on edges. Heads up at full size, but makes an excellent cutting lettuce when young. Good resistance to heat. \$3.25



Gentilina (78-28)

Bright medium green, open head, very frilly, tender leaves. Good resistance to bolting. \$3.25



Lolla Rossa (78-17)

Classic red and green frilly loose leaf that can be used as a cutting lettuce. Leaves are light green at bottom, red at top. Holds well in heat or cold. \$3.25



Lolla Bionda (78-23)

Solid green version of the classic frilly loose leaf. Great taste, holds well in summer heat or cold. Around 50-55 days. 5 gram packet. \$3.25



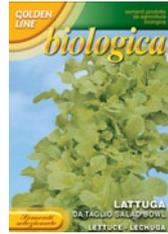
Radichetta Barba Dei Frati (78-9)

“Monk’s Beard.” Rustic lettuce with long, thick stems and green serrated leaves. Early and cold hardy with good resistance to bolting. It has a non-bitter lettuce taste with the crunch of escarole. \$3.25



Red Salad Bowl (78-25)

Fast-growing, deep red looseleaf with red crinkled leaves. 35 days to cutting size, 55 days to full size. \$3.25



Salad Bowl — Certified Organic (78-24B)

Light green crinkled leaves. 50 days. \$3.60

Misticanza — Salad Mixes



Misticanza (Mesclun) All Lettuce (93-1)

14 lettuce varieties for salad. Includes cutting lettuces, romaines, Four Seasons, Rossa di Trento and others. \$3.25; \$4.25 for 30g; \$5.85 for 50g



Misticanza - All Chicory (93-2)

12 varieties include Spadona, Treviso, Castlefranco, Verona. Make succession plantings every 2-3 weeks for continuous harvest. Transplant some for full headed fall cutting. \$3.25 for 10 grams; \$6.25 for 28 grams



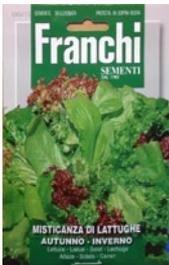
Misticanza Duet da Taglio (93-8)

A mix of frilly red and green Ricciolina for cutting. \$3.25; \$4.25 for 30g



Misticanza Quattro Stagioni (93-4)

“Four Seasons Mix.” 14 varieties of endive, chicory, radicchio, and lettuce for the perfect salad mix. Direct seed every 14 days all season for a continuous supply of tender baby greens. \$3.25/8g; \$5.35/28g; \$6.25/50g



Misticanza Autumn/Winter mix (93-15)

An all-lettuce mix of cold-tolerant varieties for sowing in fall or growing in a hoophouse into winter. \$3.25



Misticanza Lattughe Toscana (93-27)

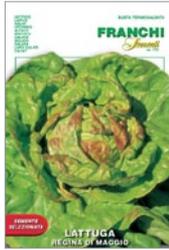
Tuscan Salad Mix. An assortment of lettuces suitable for picking young for a fresh salad. 10 gram packet. \$3.25

Butterhead & Batavian



Quattro Stagioni (79-5)

"Four Seasons." Creamy green head with red tips; deeper color in cold weather. An excellent choice for winter hoop-house growing. 50-58 days. \$3.25; \$5.40 for 20 grams

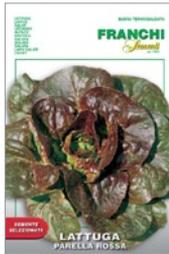


Regina di Maggio (79-1)

"May Queen." A beautiful and tasty butterhead, green with red blush. Large heads, soft texture. \$3.25

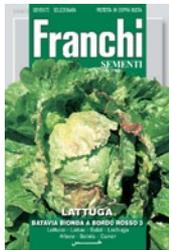
Regina di Maggio — Certified Organic (79-1B)

\$3.60



Parella Rossa (79-36)

Also called Rougette de Montpellier or Pirat. French lettuce popular in Northern Italy. Small plants (6" across) perfect for baby lettuce heads. Very cold resistant; low/moderate resistance to bolting in summer. \$3.25



Batavia Biondo (86-2)

French crisp lettuce. Light green with a tinge of red on outer leaves. Typical excellent taste. High resistance to bolting. \$3.25



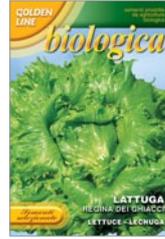
Lettuce Resistente Franchi (79-18)

Mid-late, good sized firm heads with crunchy green leaves. Resistant to bolting. 10 gram packet. \$4.15



Maravilla de Verano Canasta (79-72)

French crisp type with typical excellent taste and crisp texture. Red outer leaves, green center. Great in heat. Very high resistance to bolting. \$3.25; \$5.40 for 12 grams



Regina delle Ghiaccio — Certified Organic (86-8B)

Crisp leaf type. You can pick them before they head up or after; same great taste and texture. Usually works well during summer \$3.60



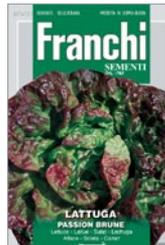
Rouge Grenobloise (79-76)

Hard-to-find French crisp type. Big heads with high resistance to bolting in summer, but also tolerates cold. Beautiful lettuce with crisp texture. \$3.25



Ubriconna (86-38)

"The Drunkard." Loose head when mature, green leaves inside, red leaves outside. \$3.25



Passion Brune (79-31)

Heirloom French butterhead lettuce introduced in 1855. So beautiful! Light green inside, red tips. Spring and fall in the North, winter in the South. \$3.25



Rossa di Trento (86-33)

Green with red tips, loose head. Early; 55 days to maturity. Low bolting resistance, so best for spring and fall. \$3.25/7g; \$5.40/20g; \$22/100g

Lettuce — Romaine

★ **Bionda degli Ortolani (84-4)**

A classic romaine lettuce with a large tight head, dark green crunchy leaves. 65 days. Like all romaines, it does best in spring and fall. Can grow in summer for baby lettuce, and even head lettuce in cooler climates. \$3.25; \$5.40 for 15g

Bionda degli Ortolani — Certified Organic (84-4B) \$3.60



Bionda Lentissima Montare 4 (84-13)

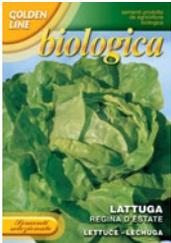
Large, fairly tight head, leaves bright green. Classic romaine taste and texture. 55-60 days. Best for spring and fall, but will take some summer heat. \$3.25



Bionda delle Sette Lune (84-8)

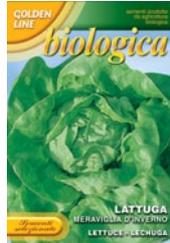
Deep green leaves flecked with red for a very nice appearance. Loose head, good romaine taste. 55-60 days.

\$3.25



Lettuce Regina d'Estate "Summer Queen" — Certified Organic (79-15B)

Mid/late with green closed head. Somewhat heat tolerant. Recommended for summer harvest. Sow March - July. \$3.60



Lettuce Meraviglia d'Inverno — Certified Organic (79-2B)

'Winter Marvel.' Early, compact head resistant to low temperatures. Good for fall plantings into winter. \$3.60



Italian onions on display at Salone del Gusto 2014 in Torino, Italy.

Onions & Leeks



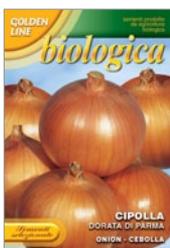
Barletta (42-1)
Small white onion, no more than 3/4 inch in diameter. Early. Great with peas in the spring. Pickle, use on skewers, whole in soups and roasted. Direct seed and use thinnings in salads or use transplants. **\$3.25/3g; \$32/100g**



Borettana (43-2)
Light yellow very flat cipolla type onion. Not as dark a skin as Piatta of Bergamo. Good fresh or cooked. 2 inches in diameter. Long day type. **\$3.25 for 3 grams; \$35 for 100 grams**



di Genova (42-5)
Also called Bassano. Mild red cipolla type, flatter than Savona. Will grow 2 inches across, but can be picked younger. Long day type. **\$3.25 for 3 grams; \$31 for 100 grams**



Parmesan cheese and Parma ham. **\$3.60 for 5 grams**

Density - formerly Dorata di Parma — Certified Organic (43-4B)
Mid/late, large round golden bulb with white flesh. Long keeper. Pair it with other specialties from Parma such as



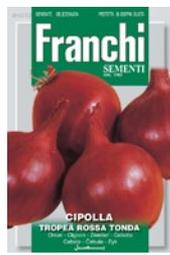
Piatta di Bergamo (43-1)
From the hometown of Franchi Seeds. Small, very flat brown/red cipolla type onion. Medium/long day. For cooking or salads. **\$3.25 for 3g; \$35/100g**



Rossa Lunga di Firenze (42-23)
“Long of Florence.” 4-inch long, narrow red onion. Wider in middle than the ends. Mild, sweet taste. Medium/long day type. Mid season harvest. **\$3.25/5g; \$35/100g**



Rossa Savonese (42-26)
“Savona.” Mild reddish pink, somewhat flat onion. Medium/long day type. Mid season. Great in salads, pick young for skewers. **\$3.25/3g**

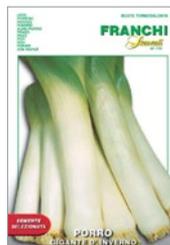


Tropea Rossa Tonda (43-22)
This is one of the most famous onions in Italy and is the central point of a food festival, the Onion Festival of Tropea in July. Medium/long day type, mid season. Round, red/pink on outside, becomes white in the center. If

picked as baby, it is all white. Very sweet. **\$3.25 for 5 grams; \$35 for 100 grams**

Cipollotto da Mazzi (42-34)
Bunching onion. Very fancy Franchi Special Selection. Very long white stalk and bulb. 60-65 days. Great taste. Grow in spring, or in fall in a hoophouse. **\$4.15 for 5 grams**

Leek Gigante d'Inverno (107-23)
Giant Winter Leek. Large storage type leek.



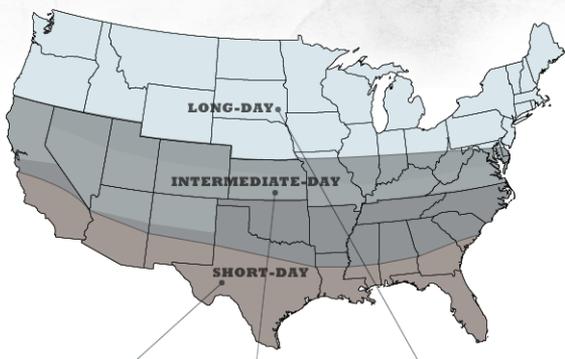
Big plant, blue/green tops, white bottoms with a bit of a bulb at the end. 120 days or so. Cold resistant. Approximately 1000 seeds. Best to grow from transplants started 8-9 weeks before set-out date. **\$3.25 for 4 grams; \$5.40 for 12 grams**

Onion & Leek Plants

Onions and leeks are easy to grow when you start with field-grown plants.

We have three Italian varieties of onions, one storage onion, two samplers and one variety of leeks. Bunches have about 5 dozen plants. They are shipped separately from your seed order, at the time that is right for your location based on your zip code. Shipment begins the first week in January for southern states and run through the middle of May. Ordering deadline is April 15. If you order by mail, please specify delivery date after you consult the recommended date at <http://www.growitalian.com/onion-shipment/>

Onion Plants



Choose from these varieties and samplers:

Boretta Cippolini

(LO43-2). A long day variety that does best in the north, forming 2" flattened sweet onions great for skewers and fresh eating.

Red Marble Cippolini

(LO43-9). An intermediate-long day variety, which can be grown anywhere except southern California, south Texas, and the deep South. Red, flattened, sweet.

Highlander (LO1-1). New for 2015; replaces Big Daddy. A large, slightly flat yellow globe onion. Sweet. Reaches 3-4".

Rossa Lunga di Firenze (LO43-23). An intermediate-long day variety, which can be grown anywhere except southern CA, south TX, and the deep South. Torpedo shape, red, sweet.

Short Day Sampler (OS1-1). A mix of 3 varieties: Texas 1015 Y Super Sweet, Texas Early White, and Red Creole.

Intermediate Day Sampler (OS2-1). A mix of 3 varieties: Candy, Red Candy Apple, Superstar.

Lancelot Leeks (LL-1). The easiest leek to grow in every location. Not affected by day length, so they will continue to grow as long as you continue to hill them up.



Lunga di Firenze and Boretta Cippolini

**\$14.95 for 1 bunch; \$25.95 for 3 bunches;
\$54.95 for 10 bunches; \$72.95 for 30 bunches. (\$85.95 for leeks)**

Multiple bunches must be of the same variety.

Garlic for planting

Garlic is available only in the fall, because that's the best time to plant it. Please check the website for varieties beginning in September and sign up for our email newsletter so you will be notified when garlic arrives.

Peppers & Peperoncini

In Italian, Peperone is a sweet pepper and Peperoncino is a hot pepper. Franchi's wide selection of peppers reveals their importance in Italian cooking. The square, thick-walled bell peppers are used for stuffing, frying, and roasting. The long "bull's horn" types with thin walls are fried and grilled. Hot peppers are often pickled as well as used to spice up dishes.

All peppers require warm soil and hot weather to thrive, so don't rush them. Start seeds 6-8 weeks before the average last frost, and set them out two weeks after the last frost when warm weather has arrived. If they start to flower before you plant them, pick off the buds so the plants will not be stunted. SEED COUNTS ARE APPROXIMATE.



Carmagnola Rosso (97-27)

Large red sweet bell type with slight taper at the end. Thin skin, thick walls and very sweet. Good producer. Approx. 280 seeds. \$3.25



Corno Giallo (97-14)

Yellow bull's horn type, 8" long, 2" wide. Very sweet pepper with thin skin and thick walls. Ideal to stuff, fry or grill. Bears heavily. 60 days green, 75-85 days to color. 225 seeds. \$3.25



Corno di Toro Rosso (97-7)

Red bull's horn type. 8" long, 2"-3" wide. Very sweet pepper with thin skin and thick walls. Brilliant red when ripe. Ideal to stuff, fry or grill. Bears heavily. 65 days green, 75-85 days red. 225 seeds. \$3.25



Dolce Italiano (97-114)

A bull's horn pepper, smaller than Corno Rosso. Widely used in Italy. Sweet, thin skin. Pick green or when red ripe. Productive. 300 seeds. \$3.25



Peperone Friggitello (97-101)

A 5" long frying pepper from Naples. Brilliant cherry red when ripe. Very productive, mid-season pepper. Heavy foliage prevents sunscald. 225 seeds.

\$3.25; \$32 for 50 grams



Goccia d'Oro (97-34)

An excellent frying pepper. 6" long with a thin skin. Very pretty yellow, turns to red when full ripe. Prolific, relatively early. 150 seeds. \$3.25



Giallo d'Asti (97-1)

"Yellow from Asti." Classic large, square yellow pepper from Piemonte. Big fruit, excellent production, sweet taste. 200 seeds. 60-65 days green, 80-90 days yellow. 200 seeds. \$3.25



Quadrato d'Asti Rosso (97-2)

"Square Red from Asti." Asti is famous for its peppers and this is another classic. Very large, productive pepper, 80-85 days to red ripe. Roast, remove skins and serve as an appetizer. 200 seeds.

\$3.25



Lombardo (97-16)

Long, slim, very sweet frying pepper; red, yellow or orange when ripe. Peppers are 5-6" long, 3/4-1" wide. Very thin skin. Good for pickling or drying. 225 seeds. 70 days. **\$3.25**



Peperoncino Peppino F1 (97-113)

Early hybrid. Produces slightly flat, round fruit which are bright red when ripe. Mild taste. Up to 2 inches across. Good for fresh eating, drying or very good to pickle. 30 seeds. **\$4.15**



Padrone (97-38)

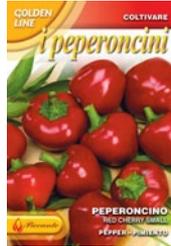
An interesting pepper, produces a large quantity of small (1.5-2" by 2-3") green peppers which are very sweet and mild. Some are pointed, some are more blocky. Produces fruit early to mid-early



Peperoncino Picante Cayenna (97-11)

Classic long, slim hot chili pepper; also called goat horn pepper. Red when ripe. Very hot. High production. Use fresh or dry. 60-65 days green, 80 days red. 400 seeds. **\$4.15**

in the season. Excellent frying pepper. Most are sweet when picked under 2" but they get hotter as they get bigger. Not a large plant; set out on 12-14 inch centers. **\$3.25 for 1g, approx. 150 seeds; \$22 for 50g**



Peperoncino Picante Calabrese (97-115)

Also known as "Devil's Kiss." Small, 1"-2" diameter, round hot pepper. Moderate heat. Use fresh, dried, or pickled. 300 seeds. 85 days. **\$3.25**



Topepo Rosso (97-91)

Also called Christmas pepper, this is the type you see pickled in large jars in Italian delis. Round, 2" x 2". Sweet. 200 seeds. **\$3.25**



Peperoncino Etna (97-109)

Early. Hot pepper, bright red when ripe. Compact plants have a large number of upward-facing, cone-shaped fruits. Great for containers, and very ornamental. 30 seeds. **\$4.15**

Giallo di Cuneo (97-72)

Large, square pepper from Piemonte, which has the reputation for the best peppers in Italy. Big, round, very thick walls and thin skin with great flavor. Has a bit of a pointed end. Very productive. Color is brilliant yellow/gold. 280 seeds. **\$3.25**

Marconi Rosso (97-95)

9-12" by 3" sweet pepper with three lobes, pointed ends, deep red when ripe. 80 days from transplants. Big plants. Not Franchi seeds. **\$3.70 for 3 grams**

Rosso Dolce Appendere (97-82)

Frying pepper from Southern Italy. 6" long, lobed ends, thin skin, very sweet. Bright red when ripe. Use red or green. Dries very well for winter use. Not Franchi seeds. **\$3.70 for 3 grams**



Peperone Dolce Bergamo (97-8)

Sigarette di Bergamo, the "Cigarette of Bergamo." A long thin sweet pepper. Ideal for grilling. Approx. 260 seeds. **\$3.25**

Peas



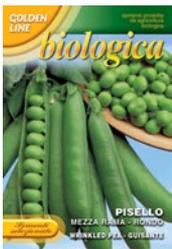
Carouby (105-1)
Also called Gigante Svizzero, this is an edible pod (mangiatutto) pea. It is an old French variety that is very sweet. It has a very long harvest period, holding better than snow peas. **\$3.25 for 60 grams; \$5.60 for 100 grams.**



Piccolo Provenzale (101-2)
Dwarf rustic country-style pea grows about 36" high. Very tiny, incredibly sweet peas, 6-8 per pod. A memorable experience cooked with pancetta. 55-60 days. 70 gram packet, (about 2.5 ounces). **\$3.25**



Telefono (100-1)
Climbing pea grows 5-6 feet. Large pods with 7-10 peas per pod. Excellent taste and high production. Grow on trellis, fence, etc. 62-68 days. **\$3.25 for 70g; \$5.60 for 100g**



Mezza Rama Rondo — Certified Organic (104-9)
Wrinkled peas, non-edible pods. **\$3.60 for 40g**

SEE CENTER SECTION FOR # SEEDS PER GRAM

Spinach

All packets are 15g, approx. 1000 seeds



America (127-18)
Dark green crinkly leaves. Sweet taste. Good resistance to bolting, but like all spinach requires cool weather so plant in spring or fall. Late fall crop will normally overwinter. 40 days. **\$3.25/15g; \$7.25/40g; \$10.15/100g**



Gigante d'Inverno (127-9)
Very large, pointed, glossy dark green leaves. Resistant to cold, a good choice for fall planting or to overwinter for early spring. Very productive. **\$3.25/13g; \$7.25/40g; \$10.15/100g**



Gigante d'Inverno — Certified Organic (127-9B)
\$3.60/12g



Matador (127-13)
A smooth-leaf spinach with excellent taste. Pick at the baby stage for salad mix in 30 days. 50 days to full size. **\$3.25/13g; \$7.25/40g; \$10.15/100g**

early spring crop. **\$3.25/13g; \$7.25/40g; \$10.15/100g**

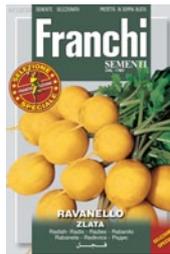
Spinach Riccio d'Asti (127-1)
Small-mid sized, rounded, crinkly leaves. **\$10.15 for 100 grams**

Radish & Turnip



Candela di Fuoco (112-9)

Very long, deep red radish— looks like a Christmas candle. Beautiful and tasty. Direct seed in spring & again in the fall. 35-38 days. \$3.25



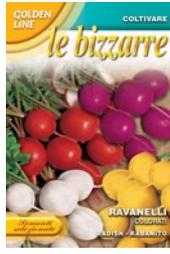
Zlata (112-36)

An heirloom from Poland, the name means “Gold.” However, it’s not as yellow as the photo shows -- most soils make it more of a golden brown. Round if you thin it to 2-3”, cylindrical if you don’t thin. It’s slow to get woody. \$4.15; \$15.50/100g



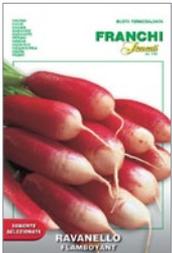
Candela di Ghioccio (112-10)

A white companion to Candela di Fuoco, above. Long, slender roots have a nice flavor and crunch. 35-38 days. \$3.25



Radish Mix (112-39)

Formula mix of round radishes of different colors: red, white, yellow and purple. Beautiful! 25-35 days. \$3.60



Flamboyant 3 (112-25)

4-inch long dark pink radish with white tips. Very mild flavor and excellent texture. \$3.25



Ramolaccio (114-2)

Black Spanish radish, dating from the 16th century. Black skin, white flesh, 2-3” diameter. Crisp and pungent. This is a winter storage type — plant so they are ready to pull just before the weather turns very cold. 60 days. \$3.25



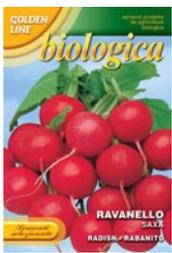
Rapid Red 2 Sanova (112-29)

A classic red, round radish with good color on the skin and pure white flesh. Slow to go woody. Extra fast - 26-29 days. \$3.25; \$5.40 for 30 grams



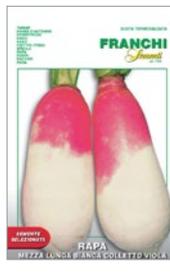
Turnip Bianca Lodigiana (110-4)

“White from Lodi” province, which is just south of Milan. A very pretty turnip with excellent taste. Turnips are a major vegetable in Northern Italy. \$3.25; \$5.40/40g; \$8.85/100g.



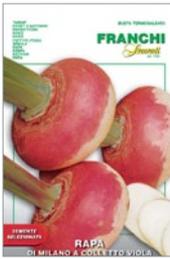
Saxa 2 — Certified Organic (112-11B)

Small, round red radish with nice taste. \$3.60



Turnip Lunga Viola a Foglia Frastagi (110-9)

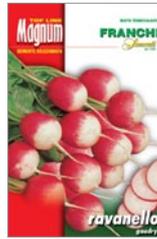
Cylindrical turnip about 4” long. Good for slicing. Nice taste. \$3.25



Turnip Rapa di Milano Colletto Viola (110-14)

“Violet Top from Milan.” Color is more purple than red — a traditional turnip, great for long storage. Greens are sweet and mild. 60 days.

\$3.25 for 12 grams



Radish Gaudry 2 (112-3)

Small round salad radish with a red neck and white base. Slow to go ‘woody’. Sow Feb-Jun and Sept-Oct. Large packet. Approx. 1800 seeds.

\$5.25



Radish Burro Gigante (112-34)

Giant Butter Radish, heirloom originally from Sardinia. Quick to maturity and large; it rarely splits. Stays mild. Good early spring or late fall. Large, 35 gram packet.

\$5.25



Turnip Palla di Neve (110-5)

Snowball Turnip. An heirloom globe-shaped turnip with mild, sweet taste. Pure white flesh. Harvest at tennis ball size in 5 to 8 weeks. Tops make nice greens. 40 gram packet.

\$5.25

Scorzonerà & Salsify



Scorzonerà (122-1)

Long tender roots with very fine texture. Really nice taste. Stores well. A very underappreciated vegetable. 120 days. Grow like parsnip.

\$3.25



Scorzobianco (123-2)

White Salsify. Long white roots. Taste similar to scorzonerà but flesh not quite as fine. 120 days. Stores very well.

\$3.25



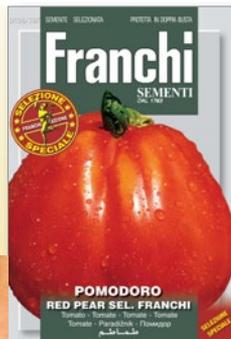
A vegetable garden within the walls of the old city in Bergamo, Italy.

Tomatoes

The Italian word for tomato is *pomodoro*, and the only way to get real Italian *pomodori* is to grow them yourself from seed. We have 29 authentic varieties from every part of Italy. They are mostly heirlooms that have been passed down through the generations because they taste so good. A few varieties are modern hybrids (though not GMOs, of course — GMOs are banned in Italy). Hybrids, called *Ibrido* in Italian, are marked **F1**.

Tomato Red Pear sel. Franchi (106-107)

★ Our bestselling tomato is an old northern Italian variety specially selected by Franchi Sementi. This is not the small pear-shaped tomato called Red Pear by U.S. seed companies. This is a beefsteak tomato with vertical ribs. The fruits are big — 8-18 ounces — and meaty with few seeds. Flavor is excellent. It receives rave reviews from customers on our website. Growers from Vermont to southern California and every place in between say it grows well for them. Indeterminate plants produce heavily over a long period. 250 seeds. 70-75 days to maturity. **\$4.15**



A display of Italian tomatoes at Salone del Gusto 2014 in Torino, Italy.



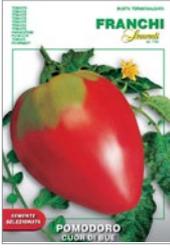
Costoluto Fiorentino (106-18)

“Ribbed from Florence.” Large heirloom beefsteak type. Indeterminate. Fruits are 12-16 oz and slightly flattened. Large, vigorous plant with good production. 250 seeds. 80 days. **\$3.25**



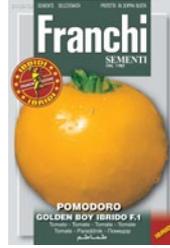
Montecarlo F1 (106-72)

Indeterminate hybrid. A vigorous producer of perfectly round, very red fruit weighing 14 oz. Good disease resistance and great taste in a mid-season tomato. 75 seeds. **\$4.15**



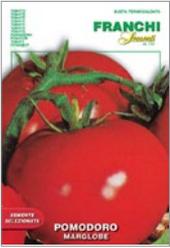
Cuor di Bue (106-24)

“Oxheart.” An heirloom beefsteak type shaped like a heart, 7-9 oz fruits. Meaty, deep red flesh and a real tomato taste. Indeterminate. Very large, vigorous plants. 300 seeds. 70 days. **\$3.25**



Golden Boy F1 (106-63)

Mid season (70-80 days) indeterminate hybrid. A Franchi special selection. Heavy producer of round, very sweet, golden yellow fruits weighing 8-9 oz. 65 seeds. **\$4.15**



Marglobe (106-17)

Indeterminate. Good producer of 6-7 oz. deep red, juicy fruit. Excellent taste, good disease resistance. Very uniform and perfect. Marglobe is the ancestor of many of today's hybrids. 325 seeds **\$3.25**



Pantano (106-64)

Indeterminate heirloom. Tall beefsteak tomato from Rome - vigorous and productive with large, semi-scalloped fruits with few seeds and tasty, thick flesh. Fruits of 6-7 oz. 325 seeds. **\$3.25**



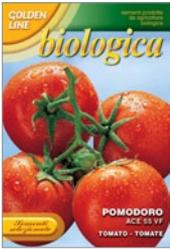
Marmande (106-25)

A French heirloom very popular in Northern Italy. Semi-determinate. Heavy crops of 7-8 oz fruit. Reputation for good fruit set in cool weather. 325 seeds. 75 days. **\$3.25**



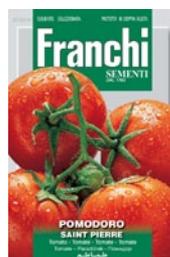
Reduna F1 (106-104)

Indeterminate hybrid, on-the-vine clusters. Fruits weigh about 5 oz and have great flavor. A good producer over a long season. Approximately 60 seeds per pack. **\$4.15**



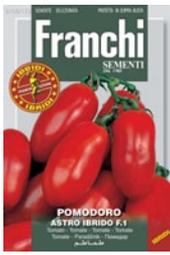
Ace 55 VF — Certified Organic (106-69B)

Indeterminate, a good producer of round red 6 oz fruit with excellent taste. Superior disease resistance. 250 seeds. 70 days. **\$3.60**



St. Pierre (106-41)

Indeterminate heirloom renowned for its super flavor. Excellent producer mid-season, even in poor weather. 75-80 days to maturity. A staple of the markets in France. 500 seeds. **\$3.25**



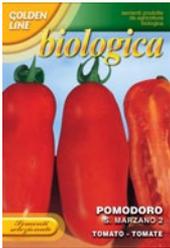
Scipio F1 (106-113)
Formerly called Astro. A hybrid determinate, it grows to about 3 feet. A prolific producer of early 4 oz plum tomatoes. Great taste for sauces or canning. It can be grown in a pot or container. 50 seeds. **\$4.15**



Rio Grande (106-105)
Determinate. The tomatoes form in clusters and seem to do well in weather extremes, both hot and cold. Good disease resistance. 500 seeds. **\$3.25**



Roma VF (106-52)
Determinate. The standard Italian plum tomato for sauce and canning. Good sized plant with 4-5 oz fruit. Good disease resistance. 375 seeds. **\$3.25**



San Marzano 2 (106-16)
Indeterminate. Classic Italian plum tomato for sauce and canning. Large fruit (5-6 oz). Good disease resistance. 250 seeds. **\$3.25**



San Marzano 2 — Certified Organic (106-16B)
250 seeds **\$3.60**

San Marzano Redorta (106-94)
Indeterminate. Named for a mountain in the Alps near Bergamo, this strain of San Marzano is considerably larger than San Marzano 2. Fruits 10-12 oz. Indeterminate. 125 seeds. 80 days. **\$4.15**

Scatolone 3 (106-116)
Indeterminate. The name translates as “carton;” it is said to be a good choice for picking pink and storing in a carton to ripen. From Lazio. **\$3.25**



Lilliput F1 (106-67)
Heavy crops of small, round cherry tomatoes. Fruit sets in clusters of 25 or so and holds well on the vine. Determinate grows to about 3 feet tall. Can be grown in a container. 60 seeds. **\$4.15**



Principe Borghese (106-50)
The variety grown for drying. Fruits are the size of an egg and very meaty. Pull the plant up at the end of the season and hang in a garage, and you can pull tomatoes as they ripen over the next month or two. Great for oven roasting. Indeterminate. 375 seeds. 75 days. **\$3.25; \$22/50g**



Red Cherry (106-111)
Determinate. A prolific, open-pollinated red cherry tomato. Produces many small, sweet, oblong “pomodorini.” Good for containers. 60 days. 400 seeds. **\$3.25**



Yellow Pear (106-117)
Indeterminate, early, yellow pear-shaped cherry tomato. A very heavy producer with bright yellow color and sweet flavor. Somewhat resistant to cracking. A favorite with children! **\$3.60**





Muscato F1 (106-119)

Also called Piccolo Dattero Ibrido. Indeterminate grape tomato. Early, vigorous, heavy producer of very sweet deep red fruit. Resists cracking and stores well. VFN. Good for home and commercial growers. Not Franchi seed. Approx. 50 seeds. **\$4.15**

Regional Favorites from other seed companies

These are not Franchi seeds.

Costoluto Genovese sel Valente (106-283)

Indeterminate. A vigorous, high producing plant with brilliant red fruit of 8-10 oz. Fruits are somewhat flattened and have pronounced ribs and excellent taste. Resistance to fusarium & verticillium. 75-80 days. **\$4.15**

Sorento (106-98)

Indeterminate. Large with pink skin and red fleshy fruit. It has very few seeds, little water, excellent taste. Regional favorite from southern Italy. 750 seeds. **\$4.15**

Tondo Liscio (106-289)

"Large smooth." Indeterminate with round, large red fruits with few seeds. **\$4.15**

Fiaschetto di Manduria (106-90)

"Flask of Manduria." Determinate. Early, very productive. It has a reputation for doing well in dry conditions. Red plum tomato, best for sauces and canning. **\$4.15**

Maremmano (106-02)

Heirloom from central Italy. Determinate. Small (3 oz) red fruit in clusters. Excellent taste for fresh eating or canning. **\$4.15**

Ponderosa sel Oro (106-86)

Indeterminate. A golf ball-sized tomato, yellow/red on the outside, red/yellow inside. Amazing production. Holds forever on the vine. Good taste; very nice salad tomato. Keeps well into winter. **\$4.15**

A Grappoli d'Inverno (106-97)

A grape-shaped Determinate red cherry, producing loads of great tasting sweet fruit. Tomatoes hold well on the vine and after they're picked. The variety does well in a pot or container and is a good candidate for hanging and drying on the plant. 4 gram packet, approximately 1,400 seeds. **\$4.15**

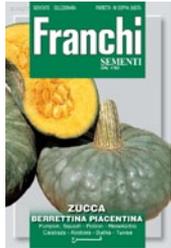
Belmonte (LAR 106-285)

Heirloom from Calabria. Very large pink fruit, ruffled at stem end. Great taste, good producer, with a wonderful reputation. Mid-season. **\$4.15**



Zucca (Winter Squash)

Zucca are the hard-shelled storage squash varieties, including pumpkins, that are very popular in northern Italy. Their sweet flesh is used in gnocchi, ravioli, and soups, and can be baked or sauteed for a vitamin-rich contorno. Most are 100-105 days to maturity. 7 to 15 seeds per gram.



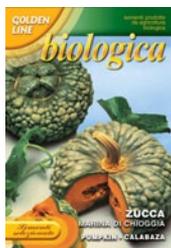
Berrettina Piacentina (145-7)

A round grey/green heirloom squash from Northern Italy weighing 3-5 pounds. Tasty yellow/orange flesh. **\$3.25 for 4 grams; \$15.50 for 100g**



Butternut Rugosa (145-15)

Very large butternut type. Ribbed with wrinkled, bumpy skin. Very tasty and a good keeper. **\$3.25 for 5 grams; \$15.50 for 100g**



Marina di Chioggia (145-2)

Old variety from near Venice. 4-5 pound round fruit, grey/green knobby skin with sweet orange flesh. Excellent keeper. **\$3.25 for 4g**



Marmellata (145-27)

Also known as Jaune Gros de Paris. Widely used in Italy to produce pumpkin jam & preserves. It has a yellow skin, extremely sweet orange flesh. **\$4.15 for 4 grams**



Moscade de Provence (145-18)

A French heirloom, flattened with heavy ribs, 5-10 pounds. Very sweet flesh. Excellent storage. **\$4.15 for 4 grams;**

\$15.50/100g



Padana (145-13)

Also called Americana Tondo. The orange flesh is sweet and dry. 4-5 pound fruits hold well in storage. **\$3.25 for 4g; \$15.50 for 100g**



Lunga di Napoli (145-12)

Shaped like a butternut, but with grey/green skin and yellow flesh. Fruit tend to be larger than a butternut (up to 30 pounds). Great for gnocci. **\$3.25/5g; \$15.50/100g**



Rouge Vif d'Etamps (145-21)

Also called Cinderella, a large winter pumpkin that can weigh 15-20 pounds and be 15" diameter. Orange fruits are flat and heavily ribbed. **\$4.15**



Quintale seme Giallo (145-1)

Bright orange, pumpkin-shaped winter squash. Fruits run 5 pounds and up. Sweet, dry, orange flesh. **\$3.25**



Winter Squash Collection (145-6)

Many of the Zucca varieties listed above plus Serpent of Sicily (next page) and a bottle gourd. **\$5.40**



Spaghetti Squash (146-53)

Flesh forms spaghetti-like strands that can be used just like the pasta. Steamed or sauteed, it is a great addition to salads. **\$3.25/4g**

Zucchetta & Zucchini

Zucchetta is a vigorous, vining type of squash, sometimes called “the garden gorilla of Italy.” One plant can produce up to 20 squash, each up to 3 feet long. If trellised, the squash will be straight; if left on the ground, they will curl.

Zucchini are the familiar summer squash. Every region has its favorite, from the ball-shaped variety from Turin to the dark-skinned variety preferred in Milan.

Fiori di Zucca — squash blossoms — are important in many regional cuisines. All squash produce flowers, and the male flowers can always be cut for cooking. We also offer Zucchini ‘San Pasquale’, a variety that is an especially prolific producer of flowers. Zucchini and Zucchetta range from 2 to 10 seeds per gram, depending on size.



Zucchini Striato d'Italia (146-2)

★ “Italian Striped.” Our bestselling zucchini by a mile and one of the most commonly seen in Italian markets. Dark green fruit with light green stripes and small ribbing. Excellent taste, many flowers, large plant. Does well in cool weather. 55-60 days. **\$3.25 for 10g; \$5.40 for 20g; \$13.40 for 100g**



Zucchetta Serpent of Sicily (146-43)

★ Also called Cucuzza (sometimes pronounced *gagootza*), this plant is technically in the gourd family but it resembles Zucchetta in growth habit and flavor. The huge vining plants need strong support, and will provide heavy shade if grown on an arbor. If fruits fall off at a few inches long, the flowers need to be hand pollinated. Fruit up to 36 inches long are still tender. Peel it, cut it in half lengthwise and remove the seeds, then slice and saute with onions, garlic, and tomatoes. The tips of the vines (*tenerumi*) also can be cooked. Extremely popular with Seeds from Italy customers. **\$4.15 for 6 grams**

Zucchetta Tromba d'Albenga (146-42)



Long, curved fruits with a bulb at the end have a firmer texture and nuttier flavor than zucchini. They can be used like zucchini when small, 6-10", or roasted like winter squash when larger. 75 days. **\$3.25 for 5 grams**



Albarello of Sarzana (146-40)

“Little Tree of Sarzano.” Light green zucchini with white speckles. Some ribbing. Large plant, good producer over a long season; seems to have some resistance to powdery mildew. Many blossoms

for cooking. 50-55 days. 45-60 seeds. **\$3.25 for 10 grams; \$11.95/100g**



Zucchetta Rugosa Friulana (146-54)

“Wrinkled from Friuli.” These produce an abundance of light yellow, “warty” fruit. Ugly but they taste good and the flowers hold well. The most common zucchini in the markets of Venice. **\$3.25/5g; \$15.50/100g**



Bolognese (146-41)

Short, thick fruit, almost halfway between a typical zucchini and a round one. Medium green with light speckling. No ribs. 55-60 days. 50-60 seeds. **\$3.25/8g; \$11.95/100g**

phone: 785-748-0959

fax: 785-748-0609

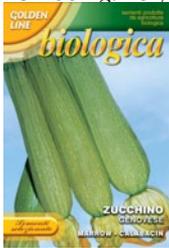


Custard White (146-49)

An heirloom white patty pan, 5" diameter, scalloped edges with fine white flesh. It has a bush habit and stays small. Heavy producer. \$3.25/5g

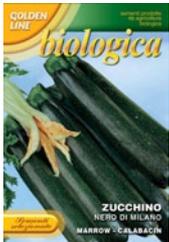
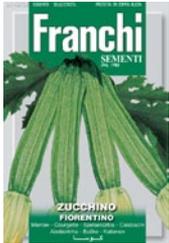
Genovese (146-10)

From the Genoa area. Light green fruit, no ribbing. Very nice flavor. Large plant, good producer of many fruits and blossoms. 55 days. Approx. 45 seeds. \$3.25/10g; \$11.95/100g



Genovese — Certified Organic (146-10B)

Lunga Fiorentino (146-52)
"Long of Florence." Long, ribbed, light green fruit with speckles. Fruit is a bit square. Reputation is that it holds flowers well. A very heavy producer with good taste. This came highly recommended by several customers who requested it. \$3.25/10g



Nero di Milano — Certified Organic (146-1B)

'Black of Milan.' A very dark green skin, making it look almost black. Regionally found in the Lombardy area. Productive plant with open, bush habit making it easy to harvest. 45 days. \$3.60/6g



Lungo Bianco (146-46)

Light green zucchini from Sicily. \$3.25/8g; \$11.95/100g



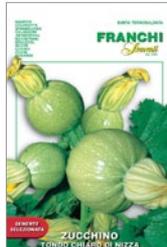
Romanesco (146-11)

From Rome, a good producer of grey/green fruit with prominent ribs. Produces many flowers over a long season. \$3.25/10g; \$11.95/100g



Tondo di Piacenza (146-17)

"Round of Parma," where these baseball-sized zucchinis are traditionally stuffed with Parma ham and Parmesan cheese. 55 days. \$3.25/10g; \$11.95/100g



Tondo di Nizza (146-18)

"Round of Nice." Similar to Piacenza but light green rather than dark green. Very thin skin, so handle carefully. Pick when no larger than a baseball before the skin begins to darken. 55 days. \$3.25/8g



Verde d'Italia (146-36)

"Green of Italy." Medium green fruit with white speckles and medium sized ribbing. Many flowers. 55 days. \$3.25/10g

San Pasquale — Edible Flower (146-81)

A ribbed Zucchini from Southern Italy. You may get a few small fruit, but mostly you get lots of very large flowers for cooking. Not Franchi seed. \$4.15/6g

Striato Pugliese (146-82)

Striped Zucchini from Puglia. Long, cylindrical with light and dark green stripes. Not Franchi seeds. \$4.15/8g

Novdiamant F1 (146-29)

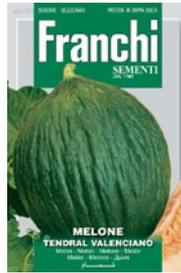
Hybrid. Long smooth fruit, dark green with some speckling. Good production, early & vigorous with a bush growth habit. Suitable for field and hoop house. \$4.15/4g

Melons

Melons require heat and a regular supply of water. Don't plant until the soil has warmed to at least 65°F and nighttime temperatures are above 50°F. In the North, you may have to grow melons on black plastic mulch. They can be direct seeded, but starting them inside will give you a 2-week headstart. In Italy, melons are eaten as an appetizer with Parma or other ham as well as in desserts.



Ananas (91-15)
Ananas means pineapple in Italian and this melon has the aroma of pineapple. Large fruit on a vigorous and productive plant. Netted melon with yellow sweet flesh. 90-95 days. **\$3.25/4g**



Tendral Valenciano (91-23)
A Spanish melon with dark green skin and white, sweet flesh. 4-4.5 lb. melons. 95 days from transplants, 105 from direct seed. **\$3.25/5g**



Charentais (91-5)
A European favorite, with sweet orange flesh and thin skin. Fairly easy to grow. Ripe when small pointed leaf on stem where attached to fruit becomes pale in color. 90 days. **\$3.25/4g**



Zatta (91-28)
Not the most beautiful, but one of the tastiest. Italians call it brutto ma buono - "ugly but good." Orange and green skin with scales, but great tasting orange flesh. 85-90 days. **\$3.25/3g; \$24.95/100g**



Rampicante Zuccherino (91-7)
"Climbing Sugar." 2-2.5 lb. melon with very sweet salmon-orange flesh. Will grow on the ground but also climbs a trellis very well. 65-70 days from transplants, 80 days from direct seed. **\$3.25/3g**



Watermelon Asahi Miyako F1 (3-5)
What! A Japanese melon in an Italian Seed catalog? Must be good. A California melon grower reports it is one of the sweetest and best melons he has grown. This is a hybrid and the seeds are hard to get and very expensive. 75-85 days. Melons run 5-8 lb. About 20 seeds per pack. **\$4.15**



Retato Degli Ortolani (91-3)
A netted melon with sweet orange flesh. This is a favorite for eating with Parma ham. 80 days to maturity. **\$3.25/4g**



Watermelon Janosik (3-32)
A yellow baby watermelon from Poland. Very sweet. A Franchi Special Selection. **\$4.15/5g**

Rhubarb & Strawberries



Rhubarb (109-1)

Yes, it can be grown from seed. In areas with warm winters, start seed in summer, plant out in fall and harvest the following year. In the north, it's hardy to Zone 4, so should be started inside in spring, planted

outside in summer, and left to overwinter in the ground, with minimal harvest until the third year. When grown under optimum conditions, rhubarb can live 15 years. Approx. 60 seeds. **\$3.25**

Strawberry Quattro Stagioni (63-1)

"Four Seasons." Also called Alpine strawberry, it produces year-round in the south, all growing season in the north. A European type — small, delicious, intense flavor and fragrance. Set out 9-10 week-old transplants in the garden, rock gardens, window boxes. Sometimes you get fruit the first fall, always the second year. **\$4.15**



Fragola di Bosco (63-3)

Woodland or wild strawberry. Produces small, fragile, intense berries. Produces fruit in early summer. No runners. **\$3.60**

Seed collections

Franchi makes three gift-boxed collections from Tuscany, Venice, and Rome. Each box is printed on all four sides with typical scenes from the area. The Rome and Venice gift boxes have six packets of seeds each, and the Tuscany box has five packets of seeds. Varieties are specialties of the region. Details at www.growitalian.com.

Seeds of Rome Gift Collection (Gift-R) \$21.25

Seeds of Venice Gift Collection (Gift-V) \$21.25

Seeds of Tuscany Gift Collection (Gift-T) \$19.20



Basil is a trendy ingredient in desserts and drinks such as this new Italian soda.

HERBS

Basil

This Italian essential is so easy to grow! You can direct seed it or start seeds indoors and transplant outside after the weather gets warm. Basil is very cold-sensitive, so don't rush it. The best basil is young and tender, so succession plant it all season long. As basil grows, pinch out the flower stalks. Store stems of basil in a glass of water, like a bouquet, on the kitchen counter. When you use basil fresh, tear the leaves instead of cutting them because contact with metal turns basil black. 600 seeds per gram.



Italiano Classico (13-2)

★ Our most popular variety is the sweet basil from Genoa. It used to be called Genovese, but the region of Genoa got an Indicazione Geografica Protetta (IGP) trademark that limits the use of the name Genovese to basil grown in a certain area of Liguria. Since basil seed is not grown there, Franchi can't call the variety Genovese even though it's the same strain that made pesto famous worldwide. Whatever it's called, it's the best. **\$3.25/6g; \$6.35/20g; \$9.90/50g; \$15.50/100g.** Call for larger sizes.

Italiano Classico — Certified Organic (13-2B) \$3.60



Bolloso Napoletano (13-8)

Big leaf basil but unlike most big leaf types, this one has very intense flavor and aroma. Dark green wrinkled leaves as big as your hand.

\$3.25 for 8g; \$15.50 for 100g



A Foglie di Lattuga (13-3)

"Lettuce Leaf." Large leaves and mild taste. Use to stuff, put on a sandwich, or wrap a slice of tomato with mozzarella cheese. 75-80 days from direct seed. **\$3.25 for 6g; \$6.35 for 20g**

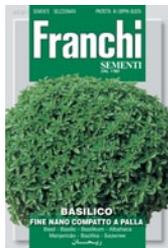


Dark Opal (13-5)

Similar in size and growth habit to classic basil.

Good aroma and flavor and a great ornamental.

A bed of red basil, classic basil and lettuce leaf basil is quite pretty. **\$3.25/4g**



Fine Nano Compatto a Palla (13-1)

Formerly Greco a Palla. Bush variety with a naturally round shape great for containers. It has small, bright green leaves. The flavor is intense and holds up well in tomato dishes.

\$3.25 for 5g; \$28.50/100g



Verde Piccole Foglie (13-4)

Small round plant. Small leaves with very intense flavor. Beautiful looking plant. Does well in pots.

\$3.25/5g; \$15.50/100g

San Valentino (13-6)

From Abruzzo, this is the kind favored in southern Italy. A large-leaf basil with light green, blistered leaves. Not Franchi seeds. **\$3.70/5g; \$11.50 for 50g**

Parsley



Gigante di Napoli (108-2)

★ Giant of Naples. Very large flat-leaf variety from Naples with incredible flavor. Start from seed or transplants. Leaves grow back stronger after cutting. 75-80 days. Very cold hardy. Will overwinter in most areas. Packet has about 5,000 seeds.

\$3.25 packet; \$6.25/50g; \$9.90/100g
Gigante d'Italia — Certified Organic (108-2B)
\$3.60/10g

Parsley Commune 2 (108-1)

Smaller leaves and slightly more intense flavor than Gigante di Napoli. 75-80 days from seed, 50 days from transplants. Will overwinter in most areas.

\$3.25/12g; \$5.40 for 40g

Parsley Nano Ricciuto (108-3) A 12 inch, curly leaved, dark green Italian parsley. Good pot plant for indoor use. Harvest continually. Can be eaten fresh, dried, or frozen. Parsley is slow to germinate, but will do so reliably. **\$3.25/8g; \$5.40/35g**



Anise (8-1)

Lovely plant needs lots of heat and full sun. Start seeds indoors 10 weeks before last frost; set outside when weather is warm and settled, trying not to disturb roots. Space 6". Flowers in late summer. For anise seeds, cut stems, hang & collect seeds when dry. **\$3.25**



Borragine — Borage (16-1)

Hardy annual with edible blue flowers. Leaves in salad, egg dishes, for teas. Direct seed in early spring; do not cover seeds as they need light to germinate. **\$3.25**



Camomilla — Camomille (18-1)

Camomille. Low growing plant, 4-10", with pretty daisy-like flowers. Very hardy perennial; will function as a groundcover. Easy to grow. Scatter seeds in early spring. **\$3.25**



Cappero - Capers (20-2)

Capers are the flower buds on a bush that grows to 3' x 5'. The shrubs are quite pretty and aromatic. They require dry heat and intense sunlight to flourish. Will be killed by temperatures below

20°F. In the north, bring them inside in the winter and treat them like rosemary. Seeds may be challenging to start, but instructions are included. **\$3.25**



Cerfoglio — Chervil (36-1)

Annual herb with a sweet anise flavor. Easy to grow from direct seeding or transplants. Grows best in cool weather. Harvest leaves before it flowers. **\$3.25**

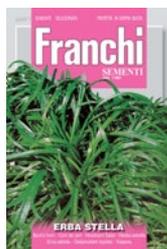


Erba Cipollina — Chives (53-1)

Tasty tender onion flavor useful in many dishes. Chives are an easy-to-grow perennial that will have beautiful purple flowers in spring its second year. Direct seed or transplant. **\$3.25**



Coriandolo — Coriander (44-1)
Cilantro. This variety is slow to bolt, very cold resistant, and easy to grow. To direct seed, scatter seeds in a well prepared bed and cover lightly with soil. **\$3.25**



Erba Stella — Buck Horn/Minutina (54-1)
Small plant with rosette of slender green leaves. Extremely cold hardy, can be grown all winter. Great crunchy texture for winter salads. **\$3.25**



Crescione Comune — Garden Cress (46-1)
Great in salad mix or as a garnish. Easy to grow throughout the year. Succession plant every few weeks. **\$3.25**



Lavanda Vera — Lavender (87-1)
Perennial in Zones 5-9. 24" high plant with compact growth habit. Use for drying, crafts, oils. Full Sun. Seed takes up to 3 weeks to germinate. **\$3.25**



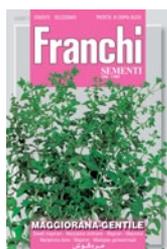
Dente de Leon — Dandelion (50-1)
Early, upright, deep green plants. Great bitter/sweet flavor beloved by Italians. This is a real dandelion (the kind you find in your lawn). If you are looking for your grandfather's 'cicoria', check green chicories. **\$3.25**



Sedano di Monte — Lovage (124-26)
A wild relative of celery that grows somewhat like parsley. Has a really intense celery taste, but easier to grow. Great flavor for the perfect battuto for a sauce. Direct seed in early spring, or just grow in a large pot. **\$3.25**



Aneto — Dill (7-1)
Hardy annual. Popular with new potatoes, fish, and salads. Sow in spring through mid summer in sunny, sheltered location. Dill does not transplant well. **\$3.25**



Maggiorana Gentile — Marjoram (88-1)
Perennial in warmer areas; treat as an annual in the north. Start seeds inside in early spring. Plant out around last frost date. **\$3.25**



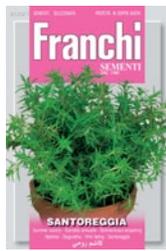
Finocchio Sylvatico — Wild Fennel (62-18)
Grown for leaves and seeds; does not make bulbs. Great for flavoring fish, soups. Seeds are superior to cultivated fennel. Beautiful flowers, 30-40 inches tall, useful in bouquets. **\$3.25 for 4g; \$32/100g**



Origano-Perenne — Oregano (94-1)
Real Italian oregano, not the puny stuff you find in garden centers. Large, highly flavored leaves. Start inside, plant out around last frost date. **\$3.25**



Menta Piperita — Peppermint. (92-1)
Perennial. Easy to grow from seed. Assertive flavor. In the Piemonte, they make a great mint syrup with this. **\$3.25**



Santoreggia — Summer Savory (120-1)
Annual. Small leaves with intense flavor used in many cuisines. Italians use it with zucchini, beans and in salads. **\$3.25**



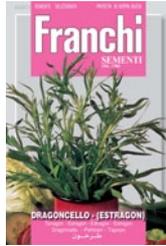
Rosmarino — Rosemary (116-1)
While frequently grown from cuttings, rosemary will do well grown from seed. It is slow to germinate and requires 14-21 days at 60°F. Hardy in zones 8-10 and may survive below 20°F if mulched. To be safe, bring in a mother plant each fall to propagate next year. **\$3.25**



Acetosa — Sorrel (1-1)
Lemon-flavored leaves add a tang to many spring dishes. Easy to grow as an annual. Can be grown in part shade. **\$3.25**



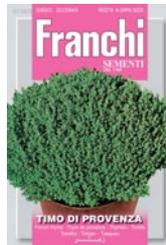
Salvia Officinale — Sage (119-1)
A hardy perennial with purple flowers the second year. Prefers soil with fairly high pH. Assertive flavor used in Tuscan herb mixes. **\$3.25**



Dragoncello — Tarragon (52-1)
Tarragon is one of the more useful culinary herbs; it heightens flavors of other herbs. This is not French tarragon, but similar to the more common Russian tarragon. **\$3.25**



Silene Inflata — Sculpit (120-50)
Widely used in Italy, but not anywhere else. An aromatic to flavor salads, egg dishes, risotto. Flavor is a combination of arugula, tarragon, chicory and other herbs. Easy to grow annual. **\$3.25**



Timo di Provenza — French Thyme (132-2)
French thyme. A perennial herb. It stands about 12 inches high. Start seeds in early spring inside, transplant out after last frost date. Sunny location or partial shade. **\$3.25**



Senape Bianca - White Mustard (3006-1)
Annual. Small leaves with a mustardy flavor. In southern Italy, people use it like cima di rapa. **\$3.25**



St. John's Wort (75-50)
Hypericum. A yellow-flowering perennial herb from Europe. Has extensive creeping rhizomes. Reputed to be an herbal treatment for depression. 10 gram packet. **\$3.25**

Erba Gatto — Cat Grass (54-13)
Not the rye grass typically found in American cat grass. It is a bit finer and cats seem to like it. Grow in pots inside. Ready for munching in 35-40 days or so after seeding. **\$3.25**

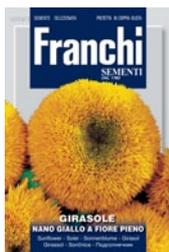
FLOWERS

Sunflowers



Girasole Ornamentale Multicolor (329-1)

★ A mix of tall, branching sunflowers in a range of colors and bicolors. Excellent for cut flowers or the back of the garden, where their cheerful blooms will last for weeks. These can reach 5-6' tall and attract bumblebees, butterflies and goldfinches when left to go to seed. Sunflowers should be direct seeded at 3-4 seeds per foot, thinned to one per foot. They are heavy feeders, so provide fertile soil or supplemental compost. 90 days to bloom. **\$3.25**



Dwarf Yellow Double (329-2)

Girasole Nano Giallo a Fiore Pieno. Fluffy, fully double flowers, 4" across. Grown in the garden, they'll reach 30"; in pots, shorter. 70-80 days. **\$3.25**



Dwarf Sunspot (329-3)

Beautiful, unusual sunflower with green centers and yellow petals. It reaches only 36" tall in the garden, even shorter in pots. **\$3.25**



Dwarf Paquito Mix (329-5)

Franchi's Golden Line. A mix of dwarf sunflowers selected for a wide range of colors, from golden to darkest red, some solid, some bicolors. 36" tall. **\$3.60**



Tall Yellow (329-4)

Girasole Alto Giallo a Fiore Pieno. Traditional sunflower with brown center and golden ray petals reaches 5-6' tall. **\$3.25**



Tall Red Sun (329-6)

Franchi's Golden Line. A tall, branching sunflower with dark red petals and brown centers. Like all tall sunflowers, it needs at least a foot of space and fertile soil to achieve its full potential. **\$3.60**



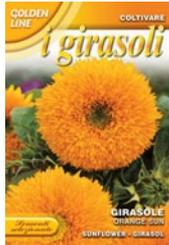
Tall Lemon Leopold (329-7)

Formerly called Moonshine. Franchi's Golden Line. A tall variety with brown centers and light yellow petals presents a more delicate look than most sunflowers. **\$3.60**



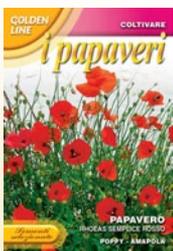
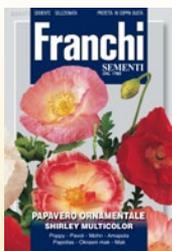
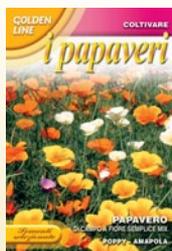
Tall Evening Sun (329-12)

Orange petals and a dark center make this Golden Line selection a stand-out for the garden or cut flowers. **\$3.60**



Orange Sun (329-8)

An unusual tall variety with fully double golden flowers 5-6" across. Absolutely beautiful in the garden or the vase. **\$3.60**



Poppy

Poppies are beloved wildflowers in Italy and are easy to grow in U.S. gardens. They need light and cold to germinate, so scatter them on the soil in late winter. Most will reseed. Pictured above from left to right:

California Mixed Colors (319-1)

Eschscholtzia californica — Easy to grow annual, about 16 inches tall. Semi-double and single blooms of cerise, carmine, red, orange and yellow. **\$3.25 for 2 grams**

California Mixed Colors (319-2)

Same species as above, but a larger packet. \$4.15 for 5 grams.

Shirley Poppy (341-1)

Papaver rhoeas — A cultivar of the wild poppy with softer colors and double flowers. **\$3.25**

Rhoeas Single Red (341-2)

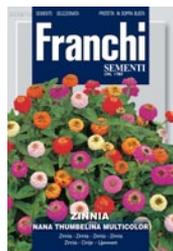
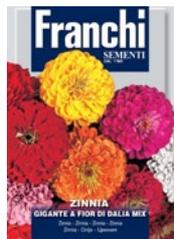
Papaver rhoeas. Known as corn poppy or Flanders poppy, the brilliant red poppy blankets farm fields and roadsides across Europe. **\$3.60**

Glaucum Red (341-4)

Papaver glaucum. Known as the Turkish poppy, it has large, bright red flowers 3" across with inner petals that stick up, giving it a tulip appearance. **\$3.60**

Zinnia, Giant Dahlia-Flowered Mix (358-1)

★ A customer favorite and the best variety in our trials. A great cut flower that also attracts butterflies. Direct seed several times during the summer for a long season of colorful blooms. 36-48" tall, mixed colors. **\$3.25**



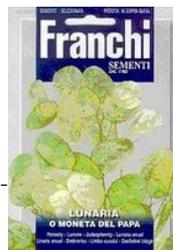
Zinnia, Thumbelina (358-10)

A dwarf zinnia that is perfect for edging beds or growing in pots. Start to bloom at only 3" tall and matures at 6" tall by 10" wide. Remove spent flowers to keep plants blooming all summer. **\$3.25**



Lunaria (362-1) Known in Italy as Lunaria o Moneta del Papa, which translates as the Pope's money (because he is not allowed to carry any!) This widely

grown plant has purple flower clusters atop tall, strong stems. Produces flat seed pods as flowers decline. Pods dry to a dirty-looking tan color. But peel off the outer layers of the seed pod and inside is a silvery, translucent structure that makes a beautiful winter bouquet. Biennial that will self-seed if you leave some of the seed pods in the garden. **\$3.25**





Ageratum (300-1)
Tall stems, clusters of fuzzy blue flowers. A great cut flower that sets off the hot colors of summer flowers like zinnias.
\$3.25



Golden Alyssum (301-1)
Perennial, just 4-6" tall, it can be grown in partial shade. Start seed indoors and transplant out after frost.
\$3.25



White Alyssum (301-2)
The best flower for attracting beneficial insects to protect your vegetables. Direct seed in early spring. Reseeds.
\$3.25



Aquilegia Mix - Columbine (302-1)
Pretty mix of delicate flowers with very long spurs. Perennial. Prefers light shade and moist soil, but will do well in sun if given plentiful water. **\$4.15**



Aster Princess Mix (304-10)
Annual, 20 inches tall, fluffy double flowers in mixed pastel colors.
\$3.25



Bella di Notte — Four O'Clocks (306-1)
Pretty mix of bell-shaped flowers that open in the evening. Very fragrant. Dig the tuberous roots, store inside over the winter. **\$3.25**



Calendula Doppia Fiesta (309-1)
Double Multicolor. Frost-tolerant annuals in beautiful mix of colors. For cut flowers, edible petals, and medicinal uses. 22-24" tall. **\$3.25**



Calendula Single Orange (309-3)
A stunning shade of orange for bedding or cutting. Petals can be sprinkled on salads.
\$3.25



Campanula - Canterbury Bells (310-1)
Mix of purple, white & pink bell-shaped flowers that grow on 2-3' spikes. Easy to grow from seed, blooms the second year.
\$3.25



Crested Celosia (312-1)
Interesting flowers that bloom all summer no matter how hot it gets. A great dried flower, just cut and hang upside down. Reds, pinks, yellow, bicolors.
\$3.25



Plumed Celosia (312-2)
A tall heat-loving variety for bedding or cutting. Fluffy plumes of red, orange, yellow will bloom all summer.
\$3.25



Cosmos (316-1)
Old-fashioned favorite, single flowers in shades of pink plus white on tall stems with lacy foliage. Great for cut flowers or borders.
\$3.25



Gaillardia — Blanket Flower (324-2)

Perennial that blooms the first year. Daisy-like flowers of red and yellow, 24" tall. Good for cutting, meadows.

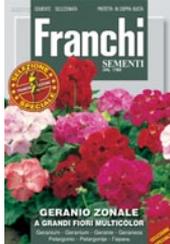
\$3.25



Margheritina — Lawn Daisy (336-4)

The small white daisy seen all over Europe in lawns and meadows. A perennial, it blooms the first year.

\$3.25



Geranium Zonale (327-2)

Annual, mixed colors, blooms spring to fall. For decorating balconies and terrazzas.

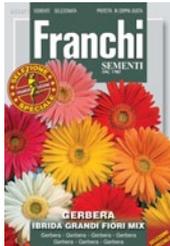
\$4.15



Marigold, Giant (353-2)

A nice formula mix of giant marigolds, 16" tall. Great for bedding or the veg garden, as marigolds are thought to repel pests.

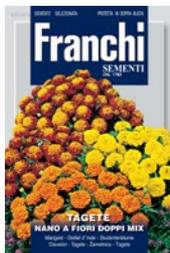
\$3.25



Gerbera Hybrid (328-1)

Cheerful bright flowers on 24" stems. Tender perennials, they can be grown in pots and brought inside in winter.

\$4.15



Marigold, Dwarf (353-3)

Small, mounding plants that are great for edging or bringing a splash of brilliant color to the garden.

\$3.25



Gomphrena (330-50)

Globe amaranth. Bubbly flowers in a mix of pinks, white, orange. Stems branch, producing many flowers. Good for cutting, bedding, drying.

\$3.25



Marigold, Lemon Gem (353-6)

Lacy foliage with many bright yellow blossoms. Edible petals. Long blooming, so excellent for beds, borders or containers. 8-10" tall.

\$3.25



Gypsophila — Baby's Breath (331-1)

Annual, pink and white airy flowers make a great filler for bouquets.

\$3.25



Nigella (340-50)

Love in a Mist. Small flowers of pink, blue and white surrounded by airy foliage give way to striped pods that are great for drying.

\$3.25



Margherita Gigante (336-1)

Giant Daisy. A perennial that can be grown in partial shade. Large white daisy flowers on 24" stems. A great garden plant or cut flower.

\$3.25



Hollyhock mixed colors (301-20)
 Perennial. A double variety, up to 4' tall. Direct seeding recommended. Prefers full sun/partial shade. 1 gram pack. **\$3.25**



Nasturtium, Dwarf (340-1)
 Brightly colored red, yellow, and orange flowers, round leaves, all edible as well as beautiful. **\$3.25**



Cobeia Scandens Climbing Mix (313-55)
 Annual, easy to grow bell shaped flowers 250cm tall. Ideal for pergola's and walls. Sow Mar-Jun. **\$3.25**



Nasturtium, Climbing (340-2)
 Large plant with numerous red, yellow, and orange flowers. Look great on a fence or anywhere they will cascade. Edible. **\$3.25**



Ornamental Flax (333-51)
 Flax Ornamental Sky Blue- Annual plant 50cm tall. Upright, rustic and easy to grow. Ideal for flower beds and vases. Sow Mar-May. **\$3.25**



Rudbeckia-Gloriosa Daisy Mix (347-50)
 A 24-30" tall flower for gardens or long-lasting cut flowers. Yellows and red bicolors. A tender perennial, it can be grown as an annual in the North. **\$3.25**



Morning Glory, Blue (333-2)
 The original and still the prettiest morning glory, blue as a summer sky. Grow along a fence or trellis. **\$3.25**



Edelweiss — Stella Alpina (128-10)
 The beloved Alpine flower, great for U.S. rock gardens. 3-6" plants with starry white flowers, tough and easy to grow in gravelly soil. **\$4.15**



Morning Glory Mix (333-1)
 A show-stopping mix of blue, pink, purple. **\$3.25**



Foxglove (317-20)
 Digitalis. Tall spikes of bell-shaped florets in vibrant pastels. Blooms the second year. Be careful if you have kids - plants are toxic. **\$3.25**



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