



SEEDS *from* ITALY

2018 Catalog



Bringing you the best Italian seeds on the planet

Dear Italian Food Lovers,

We are happy to present our 2018 catalog for your garden planning. You will find more than 500 varieties of Italian heirloom vegetables, herbs, and flowers, imported from every region of Italy. Our seeds grow well in every part of the United States.

You can depend on Franchi seeds for high germination and robust plants. And Franchi seed packets are extremely generous; you won't find a better value for your money anywhere.



This year, we are shining a spotlight on herb seeds. We find that fresh herbs are the difference between good food and great food. No matter what size your garden, no matter where you garden, you can have herbs. There is no greater pleasure than slipping out the kitchen door to snip fragrant herbs for whatever is on the stove. We have put together an herb-starting guide, which gives you the specifics on how to start your own herb plants. You can find it, along with many other how-to articles, on our website, GrowItalian.com.

The past year has been an eventful one for us here at Seeds from Italy. We were outgrowing our space on the farm, so we built a new warehouse and office in town. Moving the business was a monumental undertaking but we are so glad we made the leap. Our new seed storage area allows us to maintain perfect conditions for storing our seeds, thus extending their viability. And our workspace is bright and efficient. We look forward to filling your orders quickly and cheerfully in 2018!

As we write this, our seeds are on a container ship crossing the Mediterranean. By the time you read this, they will have made their way across the Atlantic, gone through customs and inspections in New York Harbor, traveled by train to Kansas City and by truck to our location in Lawrence, Kansas. After their long journey, they will be eagerly awaiting spring and a space in your garden. Thank you for buying them!

Wishing you a successful and happy garden in 2018,

Dan, Lynn, Will and Laurel (and Raffaello, the office pup)



Seeds from Italy is the exclusive U.S. distributor for Franchi Seeds, Italy's oldest family-owned seed company. Our seeds are non-GMO, untreated, and mostly heirloom varieties grown and packed in Italy.

**Seeds from Italy, PO Box 3908, Lawrence, KS 66046
Phone: 785-748-0959 Fax: 785-748-0609
Email: seeds@growitalian.com**

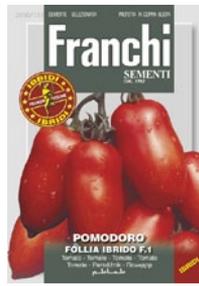
NEW for 2018



Purple Haze carrot
Page 20



Marvel of Italy pea
Page 40



Follia hybrid paste
tomato
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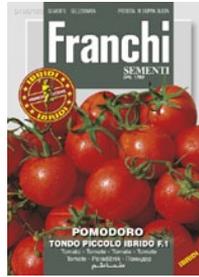
Black Cherry tomato
Page 46



Lima pole bean
Page 15



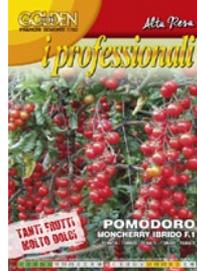
Trio of bush beans
Page 12



Caliendo hybrid
cherry tomato
Page 46



Costoluto di Parma
tomato
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Moncherry hybrid cherry tomato
Page 46



Lemon, Thai, and
Cinnamon specialty
basils
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**Please visit our website,
GrowItalian.com.**

- ✓ Find additional products not listed in this catalog.
- ✓ See more photos and read customer reviews.
- ✓ Get growing advice for our Italian vegetables.
- ✓ Order day or night in the secure online store.
- ✓ Find out if a product is in stock before you order.

Kitchen Towels from Tuscany

Imported from a historic fabric manufacturer in Florence, Italy, our kitchen towels are 100% linen, with charming designs. They are great for wiping glassware, wrapping pasta dough, and drying herbs because linen leaves no lint. These towels are welcome gifts year-round! Machine wash and dry. Approximately 20x27 inches. Check our website, GrowtItalian.com, for additional designs and current inventory. Please order by the full name. **\$16 each.**



"Aroma" Garlic



"Aroma" Onions



"Vegan" Carrots



"Vegan" Salad



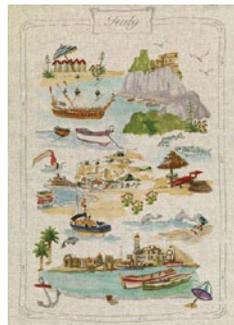
"Galline" Hens



"Papere" Ducks



"Tour of Italy" Cities



"Tour of Italy" Sea



"Dolce Vita" Red



"Dolce Vita" Mustard



"Best Friends" Cats



"Best Friends" Dogs

Garden Knives & Shears



Due Cigni of Maniago

Due Cigni (Two Swans) is a small manufacturer in Maniago, a town in northeastern Italy renowned for making steel blades for knives and scissors that are exported worldwide.

Runcola/ Billhook Knife (DC-3)

Stainless steel billhook knife with a wood handle. Larger, more substantial version of the red pocket model below. Billhooks are traditional cutting tools used widely in agriculture and forestry for cutting smaller woody material such as shrubs and branches. Folding, 7" long when open. **\$29.95**



Small Runcola/ Billhook Knife (DC-4)

A small billhook knife with a stainless steel blade and bright red plastic handle. Folding, 4.75" long when open. \$9.95



Small Gardening Knife (DC-2)

This small gardening knife is perfect for the gardener or farmer and fits easily into your pocket. The stainless steel blade folds conveniently into a beautiful wood handle. 6.25" long when open. **\$14.95**



Grafting Knife (DC-5)

Small black grafting knife with a sharp stainless steel blade. Raised nipple on the back of the blade for opening a slit in the bark of a grape or tree cutting when grafting. Solid, black plastic handle. 6.5" long. **\$21.95**



Harvest Shears (DC-6)



These high-quality garden shears are a pleasure to use and will provide many years of service. Perfect for vegetables, cut flowers including sunflowers, herbs, shrubs, grape vines, and other harvest and maintenance tasks. They weigh only 4.4 ounces, so your hands don't get tired out using them. At 7.5 inches long, they can be tucked in your back pocket. The hardened stainless steel blade features an easy one-handed locking and opening mechanism. The orange plastic handles are very comfortable and they're easy to find if you drop them in the grass or the garden. Designed by Due Cigni, made in Taiwan. **\$19.95**

Grape Shears (DC-1)

These stainless steel grape shears are small and will be out of the way, but there when you need them. Comes with a small black plastic case for your belt. Great gift for a gardener, flower grower, or anyone who spends a lot of time with plants.

\$16.10

phone: 785-748-0959

fax: 785-748-0609



Kitchen Tools

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.

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 apple sauce or peach puree. The body is made of polypropylene, the handle and roller of nylon, both food-safe. Strainer 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 Vegetable Slicer / Mandoline

Rigamonti Slicer “Sveltafetta” + Safety Fingers. Vegetable Slicer with finger protectors. Made of food-safe, non-toxic polypropylene, with a stainless steel blade. Works great!

Classic Mandoline (R-260) (non-adjustable) \$12.95

Mandoline with Adjustable Blade Thickness (R-230) \$15.95

Mezzaluna (DC-8)

A traditional tool for mincing herbs with a rocking motion. Mezzaluna means “half moon” for the curved shape of the blade. This is a high-quality, substantial, heirloom tool. Made in Italy by Due Cigni. 6.5” wide. **\$29.95**



Serrated Tomato Knife (DC-7)

The perfect knife for slicing tomatoes, with a serrated stainless blade and wooden handle. 8.75” long **\$10.95**



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 that are gentle and moisturizing. Wrapped in beautiful papers, they are great gifts or an affordable luxury for yourself.

Individual bars are 8 oz. — big enough to cut in half! Our most popular fragrances are listed below, and we have many others on the website. **\$10**

Fig & Almond Milk
Citron & Bergamot
Olive & Tangerine
Peach & Melon
Cucumber
Tuscan Lavender & Verbena



Gift Sets have six smaller 5.3 oz. bars and are packed in a clear box with a ribbon, as shown. **\$38**

Il Frutteto Gift Set (ND-7) — Six soaps: Citron & Bergamot, Fig & Almond Milk, Olive & Tangerine, Peach & Melon, Pomegranate & Black Currant, Red Grapes & Blueberry. **\$38**



Dei Colli Fiorentini Gift Set (ND-17) — Six bars with scents of the Tuscan hills: Poppy, Ginestra, Iris, Violet, Cypress and Lavender. **\$38**

Dolce Vivere Gift Set (ND-16)
Six beautiful gift bars, representing the Italian regions of Capri, Sardegna, Venezia, Portofino, Roma and Firenze. **\$38**



Romantica Gift Set (ND-18)
Six bars: Noble Cherry Blossom & Basil; Royal Lily & Narcissus; Tuscan Wisteria & Lilac; Florentine Rose & Peony; Wild Tuscan Lavender & Verbena; Fiesole Gillyflower & Fuchsia. **\$38**



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 January through April; Please check our website or call for availability before you order.

\$7.00 for 100 grams



Asparagus

Precoce d'Argenteuil (5-1)

Yes, you can start asparagus from seed! It will take an extra year to get production but it's the best way to get this 18th century variety. The stems are thick and the scales are very closely set and overlapping. It is often blanched (as shown in the photo) by hilling up soil around the emerging shoots. Without blanching, the stems are green with purple tips. Start seeds indoors on a heat mat 3 months before frost-free date. Grow plants in a nursery bed the first year, then transplant the crowns to a permanent spot the second year. 4 grams, approx. 200 seeds. **\$3.50**



Gift Boxes

Bestsellers Gift Box (GB-1)

Our Top 10 seed varieties in a handsome gift box decorated with this year's catalog cover illustration. A good selection of seeds for growing in every season. See our website for a list of included varieties. **\$31.50**

Bees and Butterflies Gift Box (GB-3)

Ten varieties of flowers and herbs that provide pollen and nectar for bees, butterflies, and beneficial insects. We selected varieties to provide blooms from early spring to fall, including several that make great cut flowers. Packed in a kraft gift box with a colorful illustration. **\$31.50**

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. Gift cards of \$50 or more come with a gift box and a free pack of seeds. Free shipping! Don't include the value of gift cards when calculating postage. We also have Electronic Gift Certificates on our website for last-minute gifts.

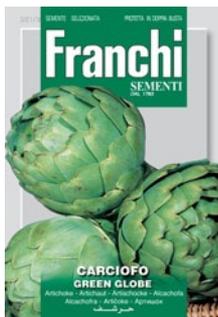
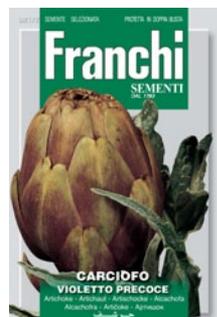


Artichoke & Cardoon

Perennial in Zone 7 or 8.

Artichoke Violetta (21-2)

Rich violet color and delicate taste. You may get some artichokes the first year if you are in a mild winter climate. Plants produce for at least three years. Shown at right. **\$3.50 for 3 grams**

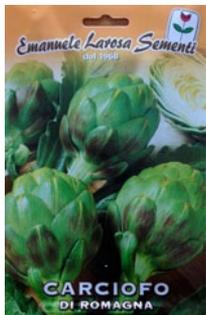
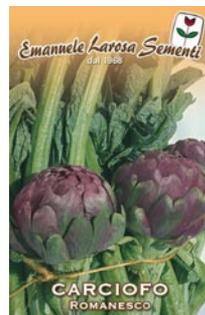


Green Globe (21-9)

A traditional, reliable green heritage variety. **\$3.50 for 3 grams**

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. **\$4.00 for 3 grams**



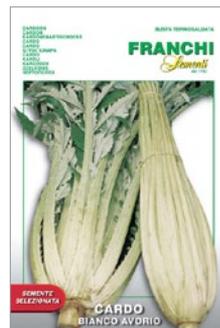
Roman (21-98)

Medium artichokes with a great taste. Comes from Puglia, site of an annual artichoke festival. Non-hardy perennial. Not Franchi seeds. **\$4.00 for 3 grams**

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.

\$3.50 for 5 grams



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

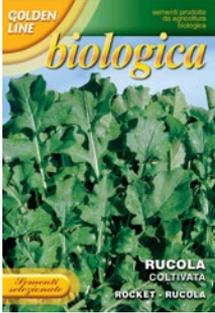
Traditional and rare variety with thick, curving ribs. Tasty and very ornamental. 110 days.

\$3.50 for 5 grams

Arugula (Rucola / Rocket)

Grown since Roman times, reputedly as an aphrodisiac, arugula's slightly spicy, nutty flavor makes it a popular salad green. In Italy, it is used on pizza after baking or wilted in pasta. Ischia, an island in the Bay of Naples, has a traditional digestif liqueur made from it called rucolino. Arugula is the easiest crop you can grow — just direct seed in full sun and within a few weeks you will be able to pick baby leaves for salads. It will regrow for a second cutting in cool weather, but runs to seed rapidly in hot summers. Replant it frequently for a steady supply — our huge packets provide plenty of seed! Arugula is cold tolerant and will grow well in winter, especially under row cover.

Approximately 550 seeds per gram.



Arugula Coltivata (115-1)

The basic species is super-fast to germinate and the regular packet contains well over 6,000 seeds for several succession plantings. **\$3.50 for 12 grams; \$5.80 for 35 grams; \$10 for 100 grams**

Arugula Coltivata — Certified Organic (115-1B)

\$4.00 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. **\$4.50 for 15 grams; \$11.85 for 100 grams**

Selvatica - Wild Arugula (115-5)

Compared to regular arugula, it is slower growing (50 days), has smaller, more deeply lobed leaves, and a more pungent taste. **\$3.50 for 2 grams \$5.10 for 5 grams; \$28.85 for 100 grams**

Selvatica - Wild Arugula - Certified Organic (115-5B)

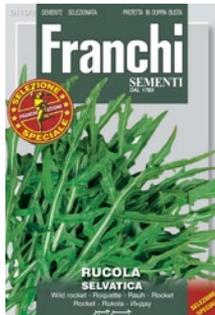
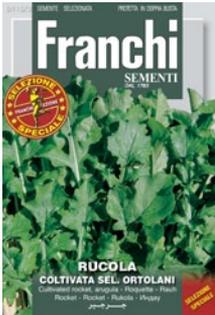
\$4.00 for 2 grams

Selvatica, Restaurant Quality (115-2)

A Franchi Special Selection — for market growers and gourmet chefs. **\$4.50 for 3 grams; \$17.75/40g; \$34.40/100g; \$55/500g**

Arugula Olive Leaf (115-4)

Olive-leaf shaped leaves. Growth is similar to wild arugula. Intensely aromatic, delicate, spicy, early and mid-sized. 3 grams. **\$4.50**



Borlotto Beans

Borlotto beans play a big role in Italian cuisine. They are delicious as fresh shell beans, or can be left to dry on the plant for winter soups and stews. Color is vibrant red and white, as shown at right, when beans are fresh, fading to dull reddish brown pods and tan beans when dried. Seeds are tan. 1 seed per gram.



Lamon Pole Type (55-18)

★ Brought from South America by Spanish explorers, in 1530 the Pope gave seeds to a priest in Belluno, a province in northern Italy. It has been grown there ever since and was granted special

geographic status in 1996. They are traditionally planted on May 3 and the traditional soups and stews are celebrated at the Lamon festival in late September. A vigorous grower and heavy producer, excellent taste, said to be more digestible than many dry beans. 75 days for fresh.

**\$3.50 for 35 grams; \$6.00/100g;
\$22.55/500g**

Lingua di Fuoco Pole Type (55-5) Lingua di Fuoco Bush Type (56-6)

“Tongue of Fire.” 65-70 days.

\$3.50 for 35 grams (pole type); \$3.50 for 50g (bush type); \$6.70 for 100g (either)

Lingua di Fuoco Bush Type — Certified Organic (56-6B)

\$4.00 for 40 grams

Stregonta Bush Type (56-18)

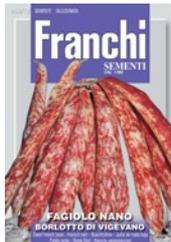
75 days to fresh shell.

\$10 for 180 grams

Borlotto of Vigevano Bush Type (56-12)

70 days to fresh shell.

**\$3.50 for 50 grams;
\$6.70/100g; \$16.65/500g**



Other shell beans

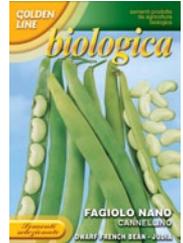
Cannellino (56-7)

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.

**\$3.50 for 50 grams
\$6.00 for 100 grams
\$22.55 for 500 grams**

Cannellino — Certified Organic (56-7B)

\$4.00 for 40 grams



Dolico - dall'occhio (56-8)



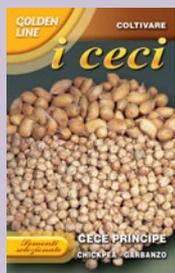
An Italian version of the black-eyed pea. Bush type sends up runners that produce clusters of 3 pods with 8-10 cream colored beans with black eyes. If you pick the beans before the beans swell, they are incredibly tender and sweet. Otherwise,

pick when pods turn light brown and eat as fresh shell beans or wait until they are dry for storage-type beans. 70 days. **\$6.95 for 100 grams**

Signora della Campagna (57-16)

Fresh eating bean from southern Italy. Pole type. Pick when pods are plump and green with red splashes. **\$6.95 for 150 grams**





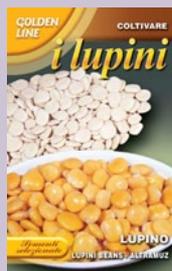
Ceci – Chickpea – Garbanzo Beans (36-50)

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.

\$5.00 for 100 grams; \$22.55 for 500 grams

Lupini – Edible Lupine Beans (87-50)

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. A detailed Lupini processing guide is available upon request. **\$5.00 for 100 grams**



Bush Beans

Bush varieties produce over a shorter period of time than pole beans, so succession planting is required for a long period of harvest. They do not require trellising.

Approximately 4-8 seeds per gram.

Trio of Yellow, Green, and Purple Beans (93-21)

A mixture of three dwarf French beans. **\$6.95 for 190 grams**



La Victoire (59-42)

★ French bean. 50-55 days. Beautiful, slim, tasty, very dark green bean. 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.

\$3.50 for 50 grams; \$6.00 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 unequaled for fresh eating and cooking, and the black seeds can be used as dried beans. Starts to produce in 55 days or less. **\$3.50 for 45 grams; \$6.00 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. **\$6.00 for 100 grams**





Boby Bianco (59-16)
Green French bean. 55 days. Make small plantings every 10 days for continuous harvest.
\$3.50 for 50 grams; \$6.00 for 100 grams

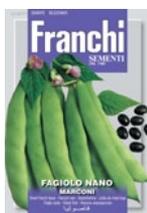


Merveille di Piemonte (60-25)
Snap bean, slightly curved, 5-7 inch long yellow pods streaked with violet. Beans turn solid yellow when cooked. Plant has heavy foliage and good production.

Excellent taste. **\$3.50 for 35 grams; \$6.00 for 100 grams; \$8.75 for 250 grams**



Brittle Wax (60-12)
Also called Brittle Beurre. Golden French type. Sweet & crisp. Good production. 55-60 days.
\$3.50 for 45 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. **\$3.50 for 40 grams; \$6.00 for 100 grams**

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. This is a customer favorite!

\$3.50 for 30 grams
\$6.00 for 100 grams
\$22.55 for 500 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. **\$6.00 for 100 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."
\$3.50 for 40 grams; \$6.00 for 100 grams



Purple King (59-77)

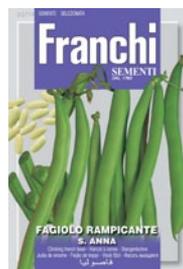
Plants produce abundantly and purple beans are easy to find among the leaves. Pods are stringless and meaty. Purple color turns green when cooked. **\$3.50 for 45 grams**





Meraviglia di Venezia (58-5)

★ Marvel of Venice. A climbing yellow Roma! Heavy producer of flat beans up to 10" with few strings and great flavor. **\$3.50 for 30 grams**
\$6.95 for 170 grams
\$22.55 for 500 grams



Santa Anna (57-4)
Deep green French bean. Pick at pencil size or smaller for best flavor and texture. **\$3.50 for 35 grams**
\$6.00 for 100 grams
\$22.55 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. **\$3.50 for 30 grams**
\$6.00 for 100 grams
\$22.55 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. **\$3.50 for 35 grams**
\$6.10 for 100 grams



Neckargold (58-16)
Climbing stringless yellow French bean with straight pod. **\$3.50 for 30 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. **\$3.50 for 25 grams**



Smeraldo (57-45)

Long, flat Roma type from Northern Italy. Pale green and stringless. Excellent taste & texture. Has a reputation for great production. **\$3.50 for 30 grams; \$6.95 for 170 grams**



Green Anellino (57-17)

A green version of the "shrimp bean." Anellino means "little ring". **\$6.10 for 100g; \$8.10 for 170 grams**



Spagna Bianco (55-6)

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). **\$6.10 for 100 grams; \$8.10 for 170 grams**



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. **\$6.00**

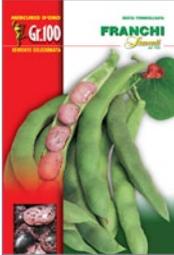
for 100 grams

See center section for # seeds per gram



Yard-long bean (57-31)

These long, skinny beans are popular in Italy. They are very crisp and have a good flavor. **\$3.50 for 20 grams; \$8.10 for 100 grams**



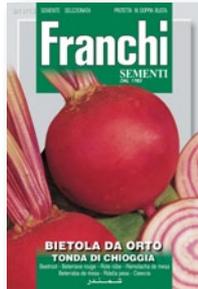
Spagna A Grano Bicolore (55-7)

Pole bean grows 7-8'. Fresh shell or dry beans. Flat pods 5-9" with 5-6 huge multicolored seeds. 80 days. **\$6.10 for 100 grams; \$8.10/175g**



Lima Bean (55-17)

A traditional Lima bean flavor for fresh eating. Flat, red speckled pods. **\$6.00 for 100 grams**



Beets

Chioggia (11-13)

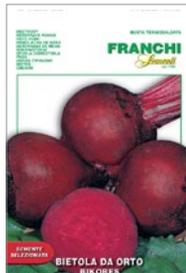
Named for the fishing town near Venice, Chioggia beets are red outside and red-and-white striped inside.

The sweetest beet you will ever eat. Tops are very nice braised like

spinach. **\$3.50 for 8 grams; \$5.80 for 30 grams; \$10.15 for 100 grams**

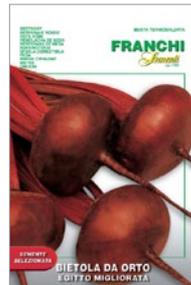
Bikores (11-18)

Round dark red beet; good solid color throughout the entire beet. Thin skin. Very sweet. Resists bolting. **\$3.50 for 7 grams**



Cylindra (11-14)

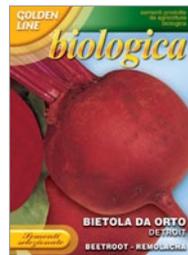
Long beet (5 x 2 inch) so you get lots of uniform-sized slices. 60 days. Sweet like most beets Italians favor. Tops are red/purple and of very good eating quality. **\$3.50 for 7 grams**



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.

\$3.50 for 7 grams; \$5.80 for 30 grams



Detroit — Certified Organic (11-10B)

An heirloom that is a standard for the home gardener. Dark red flesh, smooth skin, sweet flavor, 3" beets. **\$4.00 for 6 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. **\$3.50 for 6 grams; \$15.50 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. **\$3.50 for 7 grams; \$15.50 for 100 grams**



Fennel Montebianco (62-17)

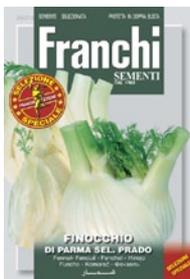
Mid size bulb. White & very round. Solid stalks. Very tasty & crisp. This variety seems to be a bit earlier than most of the other fennels. Like all fennel, it prefers the cool of

autumn, but will grow reasonably well in the spring and summer. **\$3.50 for 6 grams; \$15.50 for 100 grams**

Fennel of Parma sel. Prado (62-8)

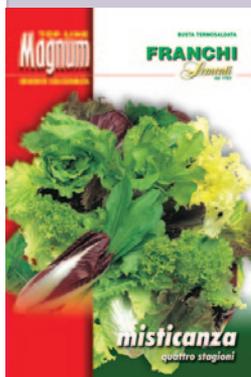
Franchi Special Selection variety. Round, white smallish head. Outstanding taste and texture.

\$4.50 for 8 grams



See center section for # seeds per gram

Good News for Market Farmers!



Franchi Seeds 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. Most “Magnum” packages are 28-30 grams of seeds; see the insert in the center of this catalog for converting grams to number of seeds.

Visit our website, www.growitalian.com 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. We frequently place special orders for farmers.

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.

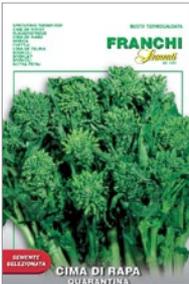
\$3.50 for 6 grams

Broccoli of Calabria — Certified Organic (25-23B) \$4.00 for 4 grams

Cavolo Brocolo 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 chili 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. **\$3.50 for 4 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. **\$3.50 for 12g; \$5.15 for 40g; \$6.80 for 100g.**

Cima di Rapa Sessantina (41-4)

60 days, but actually it is ready in 30-35 days. 12-14 inches high, fairly thick stem. Spring, summer, fall. **\$3.50 for 12 grams; \$5.15 for 50 grams; \$6.35 for 100 grams**

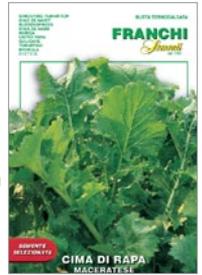


Cima di Rapa Novantina (41-5)

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. **\$3.50 for 12 grams; \$6.80 for 100 grams**

Maceratese (41-8)

Forms few heads; grown for its leaves which are large, succulent and more numerous. **\$3.50 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. **\$3.50 for 12 grams**

Cavolo Broccolo Spigariello Foglia Liscia (25-91) Smooth leaf. **\$4.55 for 10g; \$6.85 for 100g**

Cavolo Broccolo Spigariello Riccia (25-93) Frilly leaf. **\$4.55 for 10g; \$6.85 for 100 grams**

Cima di Rapa Sessantina Cima Grosso (41-97) **\$4.50 for 12g; \$6.70 for 100g**

Cima di Rapa Sessantina Riccia di Sarno (41-95) **\$4.50; \$6.70 for 100 grams**

Cima di Rapa Quarantina Cima Grosso (41-96) **\$4.50 packet, \$6.70 for 100g**

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 after frost. About 110 days. **\$3.50 for 8 grams**



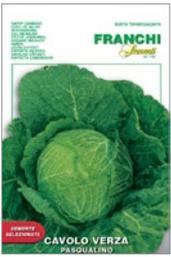
Cabbage Cuor di Bue Grosso (26-3)

Oxheart. Impressive conical head with tightly packed leaves. Early cabbage for spring or fall planting. Nice sweet taste. 65-75 days. **\$3.50 for 6g**



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. **\$3.50 for 6 grams**



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. **\$3.50 for 8 grams**



San Michelle (33-15)

Regional savoy type cabbage from Northern Italy. Green crinkly tender leaves with some red in the center. a striking plant. Large firm heads. For

spring or fall, best in fall. Good storage and will hold well in the ground during cold weather. 80-90 days. **\$3.50 for 6g**

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. **\$3.50 for 6 grams**



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. **\$3.50 for 8 grams**



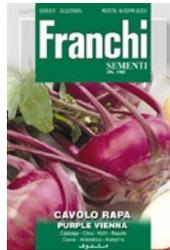
Penca Povia Verde (35-12)

Green cabbage from Portugal. Mostly open leaf with a small head. Leaves are tender and are used primarily for stuffing. 80 days from transplants. **\$3.50 for 6 grams**



Kohlrabi White Vienna (32-1)

Green leaves and bulbs, tender and sweet white flesh. 55-60 days. **\$3.50 for 6 grams**

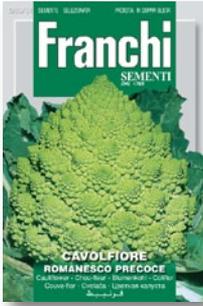


Kohlrabi Purple Vienna (32-3)

Green leaves and red skin, tender and sweet white flesh. 55-60 days. **\$3.50 for 5 grams**

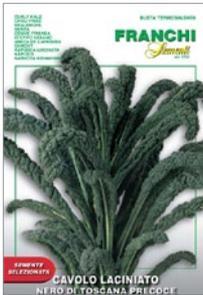
SEE CENTER SECTION FOR # SEEDS PER GRAM

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. 4 gram packet, about 1,000 seeds. **\$3.50**



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. Available in bulk; call for pricing.

\$3.50 for 6 grams; \$15.25 for 100 grams



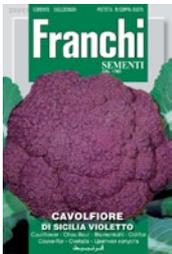
Cauliflower of Jesi (30-15)

Compact plant with a medium-sized white head. Very early at 65 days. The most commonly grown early white cauliflower in Italy. **\$3.50 for 3 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. **\$3.50 for 6 grams**



Cauliflower di Sicilia Violetto (30-29)

Regional from Sicily. Deep purple; turns green when cooked. Will form side shoots after you cut the main head. 80 days. Spring or fall. **\$3.50/4g**

Cauliflower of Macerata (30-30)

Light green regional variety. Compact medium-sized head. No need to blanch. 70-80 days. Spring and fall. **\$3.50 for 5 grams**



Carrots



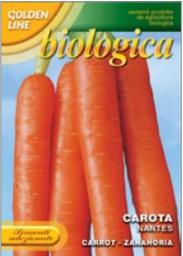
Nantes di Chioggia 2 (23-7)

★ Long 7-8 inch deep orange carrot from Chioggia region near Venice. Nice sweet taste and crisp texture. 75 days. **\$3.50 for 7 grams**



Pariser Market 4 (23-41)

Small, round carrot good in clay soil. Children love these little round carrots. **\$3.50 for 6 grams**



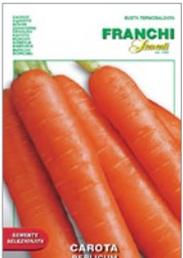
Nantes 2 - Certified Organic (23-7B)

\$4.00 for 4 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 it has a great flavor. **\$3.50 for 8 grams**



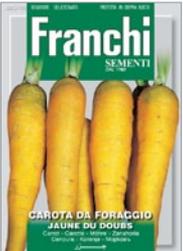
Berlicum 2 (23-15)

A very popular carrot. Long, crunchy with excellent taste. Good storage. 80 days to maturity. **\$3.50 for 7 grams**
\$6.50 for 20 grams



Flakkee 2 (23-13)

Conical shape does well in heavy soil. Excellent taste. Very crisp & tender. A very good all around carrot. **\$3.50 for 8 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. **\$3.50 for 6 grams**



Touchon (23-12)

An old French variety of superb quality and flavor ready in 65 days. Approx. 3,000 seeds. **\$3.50 for 8g**



Misticanza (23-42)

Three different colored carrots: yellow, white, orange. Eye-catching! **\$4.00 for 6 grams**



Purple Haze F1 (23-46)

Hybrid. Dark purple carrot with orange center. Long and tapering. Approximately 100 seeds. **\$4.00 for 0.2 g**

Chard



Chard Verde a Costa Bianca (14-3)

★ Green and white. 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. \$3.50 for 7 grams; \$6.50 for 30 grams; \$9.50 for 100 grams

Chard Verde a Costa Bianca — Certified Organic (14-3B)

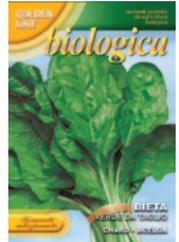
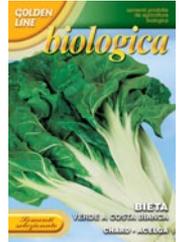
\$4.00 for 8 grams

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. \$3.50 for 7 grams; \$6.15 for 24 grams; \$8.85 for 100 grams

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

\$4.00 for 6 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. \$3.50 for 8 grams

Chard Rhubarb (14-15)

Deep red stems with green/purple blistered leaves. Beautifully colored and very hardy. \$3.50 for 8 grams



Mixed Colors (14-17)

Mix of three chards, ruby red, a yellow stem chard and one with white stems & green leaves. \$4.00 for 8 grams

Chard Barese (14-98)

Regional variety from a small southern Italy seed company. The preferred chard in Puglia. Very compact with smooth, bright green leaves and a thick white stem. Medium height. Not Franchi Seed. \$4.00



Celery, Celeriac & Root Crops



Celery Gigante Dorato 2 (124-19)

Light green, thin ribs. If you have never eaten real Italian celery, you are in for a real treat!

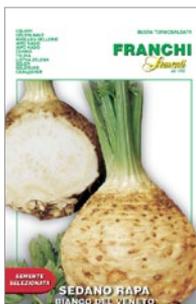
\$3.50 for 3 grams



Celery Verde Pascal (124-6)

Dark green ribs, incredibly popular variety in Italy. Approximately 6000 seeds in a packet.

\$3.50 for 3 grams



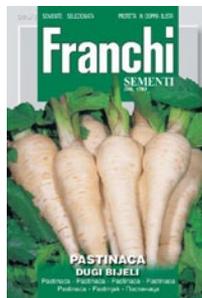
Celeriac del Veneto (125-4)

Celery root of the Veneto. Root is 3-4 inches across, fiberless, and tastes like celery. Grow as you would a celery. Stores easily, cook in soups and stews, or use in a salad. 95 days. **\$3.50 for 3 grams**

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

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. Approx. 750 seeds. **\$3.50 for 5 grams**



Parsley Root Berliner (108-4)

Large, sweet tapering roots like a Parsnip, but great parsley flavor. Add to your roasts. Sow from Mar - Aug. Approx. 6000 seeds. **\$3.50 for 9 grams**



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. 800 seeds. **\$3.50**



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Chicory, Radicchio, Endive & Escarole

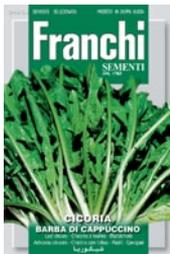
We love the slightly bitter flavor of plants in the chicory family. You can eat them raw in salads, but also use them in soups, gratins, or sauteed in olive oil. Chicory is one of our biggest categories because there are so many regional favorites — many are named for a city or region. This category includes leaf and heading chicories. You may find that some do better in your climate than others, so experiment!



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

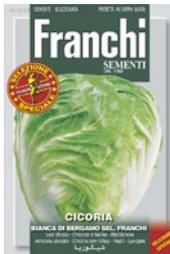
first; stems curl and become milder. Very popular with chefs of high-end Italian restaurants. **\$3.50 for 10 grams**



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.

\$3.50 for 12 grams



Chicory Bianca di Bergamo (40-39)

Franchi Special Selection from the company’s hometown of Bergamo. Light green leaves with white stem. Forms a nice round head. **\$4.50 for 4 grams**

Chicory Bionda a Foglie Larghe (40-25)

Light green cutting chicory. Tall, rounded leaves with no serration. Very nice sweet, mild taste. Ready to cut in 35 days when 3-5” tall. **\$3.50 for 10g; \$5.80 for 30g**



Chicory Rossa Italiana (40-86)

Red stem chicory. Tall plant with bright green leaves and red ribs. **\$3.50 for 10 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. **\$3.50 for 10 grams; \$15.50 for 100 grams**



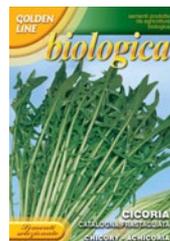
Chicory Catalogna Giant Chioggia (40-22)

Very large plant, thin stems with some leaves. 40 days for salad, 70-75 days to maturity. Best in fall. **\$3.50 for 10 grams; \$6.70 for 28 grams**



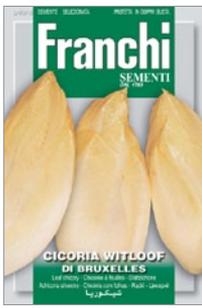
Chicory Catalogna Pugliese (40-9)

Tall, open, green leaf chicory, smaller than Giant Chioggia. Long white stems with serrated green leaves. Best in fall. **\$3.50 for 10g; \$5.80 for 25g**



Chicory Catalogna Frastagliata — Organic (40-81B)

A serrated leaf chicory, upright and crunchy. Has some heat tolerance. **\$4.00 for 6g**



Cicoria Witloof di Bruxelles (40-8)

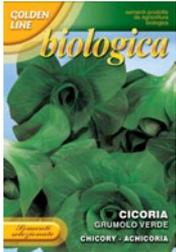
Belgian endive. In summer, plants develop deep taproots and rosettes of leaves on a short stem. In fall, they have a flower-like head. The plant is harvested and forced in cold storage. **\$3.50 for 12 grams**

Cicoria 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. **\$3.50 for 10g**

Cicoria 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 next spring. Or plant later in summer and you should get rosettes the following spring. **\$4.00 for 6g**

Cicoria Orchidea Rossa (40-64)

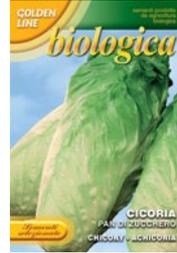


Red Orchid. One of the easiest red chicories to grow and one of the earlier at 75 days to maturity. Deep red rosette-shaped head. Best in fall, when color is deepest red. Use transplants in spring to get

it to maturity before summer heat arrives. Plant any time for baby leaves. **\$3.50 for 10g; \$15.50 for 100g**

Cicoria Pan di Zucchero Selezione Borca (40-49)

Sugar Loaf leaf chicory. Sweet, mild flavor. 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. **\$4.50 for 4g; \$6.70 for 12g; \$39 for 100g**



Cicoria Pan di Zucchero (40-10)

\$3.50 for 10 grams

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

\$4.00 for 7 grams

Cicoria 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. **\$3.50 for 10g; \$5.80/30g**

Cicoria Selvatica da Campo (40-12)

“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. **\$3.50 for 10g**



Cicoria Zuccherina di Trieste (40-18)

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

\$3.50 for 11 grams; \$6.70 for 30 grams; \$23 for 500 grams



Cicoria Zuccherina di Trieste — Certified Organic (40-18B) \$4.00/7g



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. **\$3.50 for 10 grams**

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.

\$3.50 for 10 g; \$6.70 for 30 g; \$23 for 500 g



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. **\$3.50 for 10 grams; \$6.70 for 30 grams**



Escarole Bubikopf 3

(121-8) Similar to Green Full Heart but with more serrated leaves. Resists tip burn. 50-60 days. **\$3.50 for 10g**



Endive Cuor d'Oro (75-4)

"Golden Heart." Nice sized head, loose leaves, green with gold center. **\$3.50/10 g; \$6.70/30 g; \$23 for 500 grams**



Escarole Bionda a Cuore Pieno (121-2)

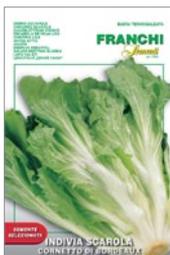
"Blond Full Heart." Much lighter than Green Full Heart, especially if blanched. **\$3.50 for 10g; \$6.70 for 30g**

Escarole Bionda a Cuore Pieno Certified Organic \$4.00 for 7 grams



Endive Riccia Pancalieri (75-1)

Larger and later than Cuor d'Oro. Bright green frilly leaves with large ribs, golden heart. **\$3.50/10g; \$23 for 500 grams**



Escarole Cornetto di Bordeaux (121-5)

Large, upright heading type, white ribs and green leaves. **\$3.50 for 10g; \$6.70/30g**

Endive Riccia Pancalieri Certified Organic (75-1B) \$4.00/7g

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. **\$4.50 for 7 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. **\$4.50**

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. To achieve bright color, must be harvested and forced. Best in fall for heads; anytime for baby leaves. Use in salads or cook as a vegetable. **\$3.50/10g; \$14/100g**



Radicchio Variiegata di Castelfranco (40-5)

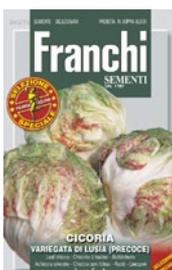
Round crunchy open head. Beautiful red and light green markings. Fall planting is best for full-size plant, anytime for baby. Easy to grow and consistent in producing a

nice head. **\$3.50 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.

\$3.50/10g; \$5.80/30g



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

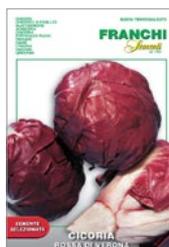
A variegated heading chicory with light green and white leaves with red markings. Very fancy. **\$4.50/4g; \$39/100g**



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. Compact long heads. Best color if harvested and forced.

110 days. **\$4.50/4g; \$39/100g**



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.

\$3.50 for 10 grams; \$14 for 100 grams

Radicchio Rossa di Verona — Certified Organic (40-13B) \$4.00 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. **\$3.50 for 9g**



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. **\$3.50 for 10g; \$14 for 100g**

SEE CENTER SECTION FOR # SEEDS PER GRAM



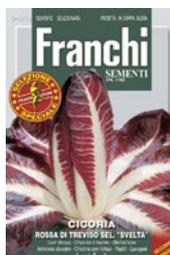
Radicchio Palla Rossa 3 (40-68)

The greatest color contrast of the red radicchios. It is fairly easy to grow in that it consistently forms nice heads. 75-80 days. **\$3.50/7g; \$14/100g**



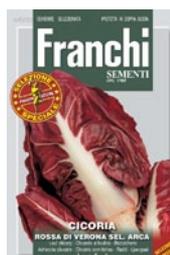
Radicchio Palla Rossa sel Agena (40-58)

Franchi Special Selection similar to the variety above, for the specialty grower. **\$4.50 for 4 grams; \$6.50 for 12g \$36 for 100g**



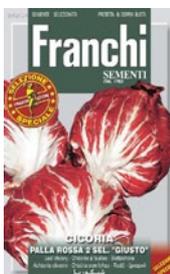
Radicchio Rossa Treviso sel Svelta (40-53)

Franchi Special Selection for the specialty grower or lover of stunning radicchio. 95-100 days. Needs cold weather to color up properly. Jumbo pack. **\$6.50 for 12 grams; \$36 for 100 grams**



Radicchio Rossa Verona sel Arca (40-32)

Franchi Special Selections. In addition to stunning color, this forms a nice tight head. Appropriate for the specialty trade. 85 days. **\$6.50 for 12 grams; \$36 for 100g**



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. **\$4.50 for 4 grams;**

\$6.50 for 12 grams; \$36 for 100 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. **\$4.50 for 4 grams; \$6.50 for 12g**

Cicoria Palla Rossa sel Melot (40-69)

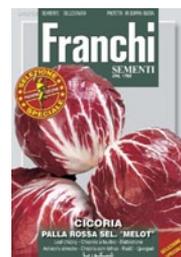
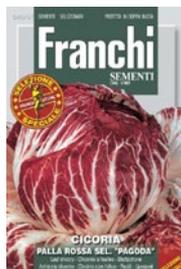
Mid-early with a large, compact head. Not resistant to frost. Sow mid July- end August and harvest Oct-Nov. **\$4.50 for 4 grams; \$6.50 for 12 grams**

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. Not Franchi seed. **\$4.50 for 6 grams; \$9.95 for 100g**

Cicoria Galantina Puntarelle Sel. Larosa Tardiva (40-98)

Galantina Tardiva. Late version of the Galantina variety above. From Southern Italy. Not Franchi seed. **\$4.50 for 6 grams; \$9.95 for 100g**



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Cucumbers



Beth 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. Best harvested at 5-6 inches long. Approximately 150 seeds/pack **\$3.50; \$28 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. **\$3.50/4g; \$28/100g**



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, and light green with some ribbing. 65-70 days. Approximately 90 seeds. **\$3.50**



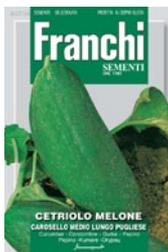
Lungo Verde Ortolani (37-7)

Long, dark green cucumber grows to 10". Excellent taste. Crisp. Very Productive. Trellis for straightest fruit. Approximately 150 seeds. **\$3.50**



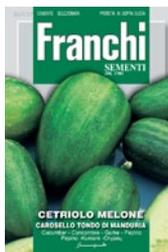
Marketmore (37-29)

The standard for fresh eating, Marketmore produces fruits 8-9" long with dark green flesh in about 70 days. A great slicer! Approximately 180 seeds. **\$4.00**



Cucumber Melon Half Long of Puglia (37-36)

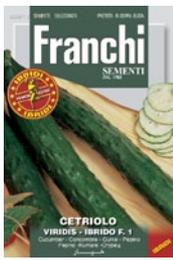
Green cucumber/melon type that Italians favor. Early, productive, very nice taste. Pick before they lighten up in color. 70-100 seeds. **\$3.50 for 3 grams**



Cucumber Melon Tondo Liscia Manduria (37-37)

Similar to Half Long of Puglia, except more rounded. 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. 70-100 seeds. **\$3.50 for 3 grams**

SEE CENTER SECTION FOR # SEEDS PER GRAM



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. Approximately 35 seeds.
\$4.50 for 1 gram



White Wonder (37-32)
 Bianco Primaticcio is a white cuke, 4-5" long, early, productive over a long season. Seems to have some resistance to wilt spread by cucumber beetles. Nice taste; use fresh or pickle. 55-60 days. Approx. 150 seeds.
\$3.50

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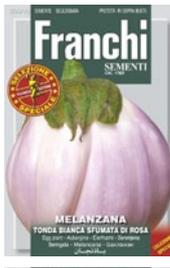


Carosello Barese (37-99)
 Light green, oval cucumber melon from Bari. White flesh, 4" long. Not Franchi seed. Approximately 180 seeds.
\$3.70 for 6 grams

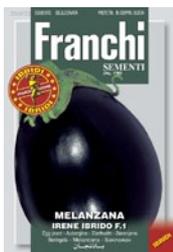
Eggplant



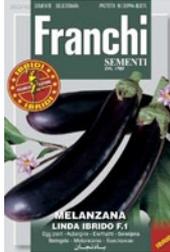
Violetta Lunga 2 (90-1)
 ★ "Long Purple." 8-inch-long, rustic, deep purple eggplant. Grown all over Italy. Classic rich eggplant taste. Good producer, reliable. 70 days. Approx. 600 seeds.
\$3.50 for 3 grams



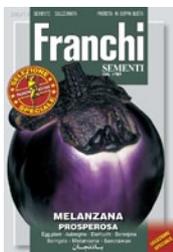
Tonda Bianca Sfumata di Rosa (90-43)
 Also called Romanesca. Big, very round eggplant; 3-4" wide & 4-5" long. White/pink color. Creamy, non-bitter flesh, few seeds. Often used in eggplant parmesan. 80 days. Approx. 600 seeds.
\$4.50 for 3 grams



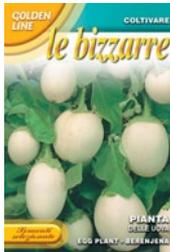
Irene F1 (90-50)
 Formerly called Primato. One of our few hybrids. Large, shiny, purple traditional shaped fruit 5" across and 7" long. Great flavor. Approx. 40 seeds.
\$4.50 for 0.2 gram



Spany/Linda F1 (90-49)
 Hybrid. A lovely eggplant, very long, slim and purple with a slight curve. Great taste, tender skin.
\$4.50 for 0.2 gram, approx. 40 seeds.

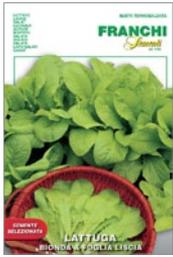


Prosperosa (90-15)
 Franchi Special Selection. Large, round, lavender-purple fruit. Beautiful and tastes as good as it looks. Good producer. 70-78 days.
\$4.50 for 3 grams, approx. 600 seeds; \$31 for 50 grams



Pianta delle Uova (343-10)
 White egg-shaped fruit. Bush plant, 2-3' across.
\$4.00 for 1 gram, approx. 150 seeds.
Violette di Firenze (90-98)
 Large, round, & violet to pink with heavy ribbing. Not Franchi seeds.
\$3.70 for 3 grams, approx. 600 seeds.

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.

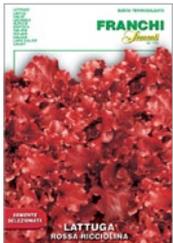
\$3.50 for 9 grams



Bionda Ricciolina (78-1)

Fast-growing light green cutting lettuce with frilly leaves. **\$3.50 for 10 grams**

Bionda Ricciolina — Certified Organic (78-1B) \$4.00 for 5 grams



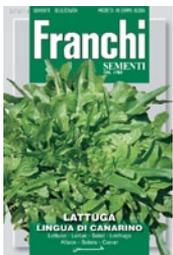
Rossa Ricciolina (78-27)

Red frilly cutting lettuce. Soft texture; nice taste. 35 days to cutting size **\$3.50 for 9 grams**



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. **\$3.50 for 6 grams**



Catalogna Lingua di Canarino (78-19)

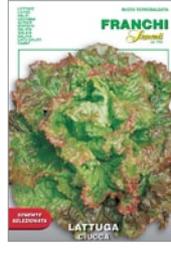
“Canary Tongue.” Light green, 8” open head with notched leaves. 50-55 days. High resistance to

bolting. **\$3.50 for 10 grams**



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. **\$3.50**



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. **\$3.50 for 4 grams**



Gentilina (78-28)

Bright medium green, open head, very frilly, tender leaves. Good resistance to bolting. **\$3.50 for 6 grams**



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. **\$3.50 for 5 grams**



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. **\$3.50 for 5 grams**



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. \$3.50 for 8 grams



Red Salad Bowl (78-25)

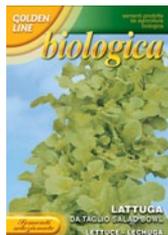
Fast-growing, deep red looseleaf with red crinkly leaves. 35 days to cutting size, 55 days to full size. \$3.50 for 5 grams

Misticanza



All Lettuce (93-1)

14 lettuce varieties for salad. Includes cutting lettuces, romaines, Four Seasons, Rossa di Trento and others. \$3.50 for 10g; \$4.50 for 30g; \$6.25 for 50g



Salad Bowl — Certified Organic (78-24B)

Light green crinkled leaves. 50 days. \$4.00 for 5 grams

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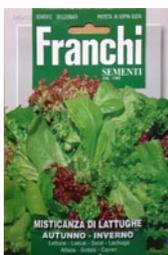
Duet da Taglio (93-8)

A mix of frilly red and green Ricciolina for cutting. \$3.50 for 10g; \$4.50 for 30g



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. \$3.50 for 10 g; \$6.70 for 28 g; \$10 for 100 g



Autumn/Winter mix (93-15)

An all-lettuce mix of cold-tolerant varieties for sowing in fall or growing in a hoophouse into winter. \$3.50 for 10g



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. \$3.50 for 10g; \$5.35 for 28g; \$6.70 for 50g



Endive & Escarole (93-3)

A good cold weather mixture of 10 or more endives and escaroles. Outstanding salad mix either by itself or mixed in with some lettuce mix. \$3.50 for 10g; \$6.70 for 30 grams



Tuscany Mix (93-27)

Tuscan Salad Mix. An assortment of lettuces suitable for picking young for a fresh salad. \$3.50 for 8 grams

Lettuce - Batavian & Butterhead



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. **\$3.50 for 8 grams;**

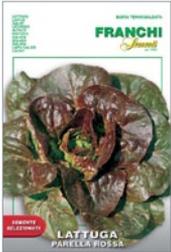
\$5.80 for 20 grams



Regina di Maggio (79-1)

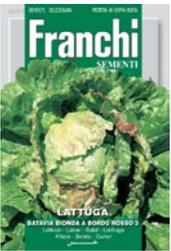
"May Queen." A beautiful and tasty butterhead, green with red blush. Large heads, soft texture. **\$3.50 for 8 grams**

Regina di Maggio — Certified Organic (79-1B) \$4.00 for 5 grams



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. **\$3.50 for 8 grams**



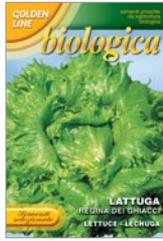
Batavia Biondo (86-2)

French crisp lettuce. Light green with a tinge of red on outer leaves. Typical excellent taste. High resistance to bolting. **\$3.50 for 8 grams**



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. **\$3.50 for 4 grams; \$5.80 for 12 grams**



Regina dei Ghiacci — 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 **\$4.00 for 5 grams**



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. **\$3.50 for 4 grams**



Ubriacona (86-38)

"The Drunkard." Loose head when mature, green leaves inside, red leaves outside. **\$3.50 for 8 grams**



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. **\$3.50 for 6 grams**

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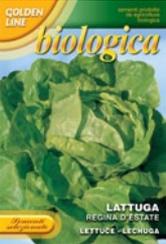
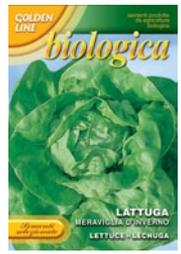


Rossa di Trento
(86-33)

Green with red tips, loose head. Early; 55 days to maturity. Low bolting resistance, so best for spring and fall. **\$3.50 for 7g; \$5.80 for 20g**

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

'Winter Marvel.' Early, compact head resistant to low temperatures. Good for fall plantings into winter. **\$4.00/5g**



Regina d'Estate
— Certified Organic
(79-15B)

Mid/late with green closed head. Somewhat heat tolerant. Recommended for summer harvest. **\$4.00 for 5 grams**

Testa di Burro
d'Inverno (79-8)

Winter Butterhead Lettuce. Rounded head with ample, rounded, tender, light green leaves that "melt in your mouth". **\$3.50 for 8 grams**



SEE CENTER SECTION FOR # SEEDS PER GRAM

Resistente (79-18)

Franchi Special Selection, resistant to bolting. **\$4.50 for 5 grams**



Lettuce — Romaine



Bionda degli Ortolani (84-4)

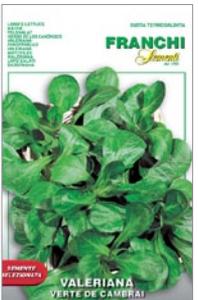
A classic romaine lettuce with a large tight head and dark green, crunchy leaves. **\$3.50 for 6 grams; \$6.10 for 15g**

Bionda Lentissima a Montare 4 (84-13)

Large, fairly tight head, and bright green leaves. Classic romaine taste and texture. **\$3.50 for 6 grams**



Valeriana (Mache)



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. **\$3.50 for 4 grams;**



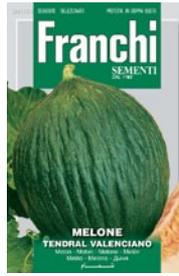
Valeriana d'Olanda (140-3)

Larger leaves than Cambrai, same texture and taste. Equally cold hardy. 70-80 days. **\$3.50 for 4 grams; \$10.15 for 25 grams**

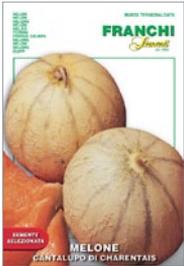
Melons



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. **\$3.50/4g**



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. **\$3.50/175 seeds**



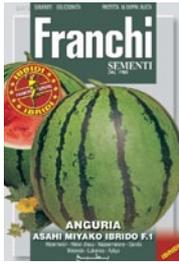
Charentais (91-5)
A European favorite, with sweet orange flesh and thin skin. Fairly easy to grow. Ripe when small pointed leaf on stem where attached to fruit becomes pale in color. 90 days. **\$3.50/4g**



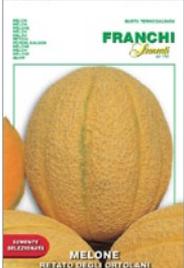
Zatta (91-28)
Not the most beautiful, but one of the tastiest. Italians call it *brutto ma buono* - "ugly but good." Orange and green skin with scales, but great tasting orange flesh. 85-90 days. **\$3.50/100 seeds; \$24.95/100g**



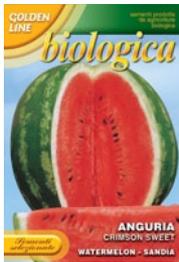
Rampicante Zuccherino (91-7)
"Climbing Sugar." 2-2.5 lb. melon with very sweet salmon-orange flesh. Will grow on the ground but also climbs a trellis very well. 65-70 days from transplants, 80 days from direct seed. **\$3.50/3g**



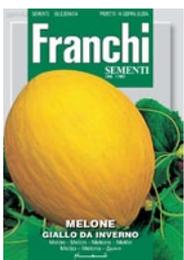
Watermelon Asahi Miyako F1 (3-5)
This is a hybrid and the seeds are hard to get and very expensive. Melons are small, 5-8 pounds, with very sweet red flesh and light green skin. About 20 seeds per pack. **\$4.50**



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. **\$3.50 for 4grams**

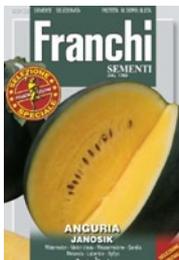


Watermelon Crimson Sweet — Certified Organic (3-6B)
Very sweet, bright red flesh, dark green skin with stripes. Oval fruits, 15-25 pounds. **\$4.00 for approx. 35 seeds**



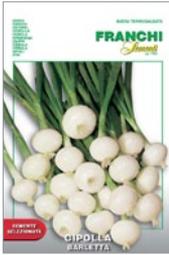
Retato Degli Ortolani — Certified Organic (91-3B) \$4.00/80 seeds

Giallo da Inverno (91-43) Consistent and productive. White, sweet, perfumed melon with a smooth yellow skin. A good storage melon. **3.50 for 5 grams**



Watermelon Janosik (3-32)
A yellow baby watermelon from Poland. Very sweet. A Franchi Special Selection. **\$4.50 for approx. 70 seeds.**

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. **\$3.50/3g; \$35/100g**



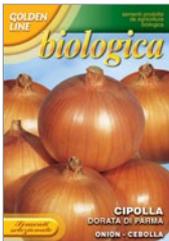
Borettana (43-2)

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. **\$3.50 for 2.5 grams; \$35 for 100 grams**



di Genova (42-5)

Also called Bassano. Mild red cipollo type, flatter than Savona. Will grow 2 inches across, but can be picked younger. Long day type. **\$3.50 for 2.5 grams; \$35 for 100 grams**



Density - formerly Dorata di Parma — Certified Organic (43-21B)

Mid/late, large round golden bulb with white flesh. Long keeper. **\$4.00 for 3 grams**

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. **\$3.50 for 3g;**



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. **\$3.50/4g; \$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. **\$3.50/2.5g**



Tropea Rossa Tonda (43-22)

This is one of the most famous onions in Italy, celebrated at 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. **\$3.50**

for 4 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 hoop-house. **\$4.50 for 5 grams**





Tonda Musona (42-33)

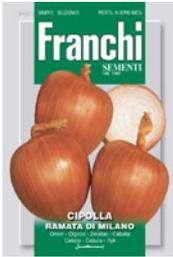
A white Spanish-style cooking onion; stores well for a white onion. Good sized bulb. Intermediate Day. Sow Feb-Mar. Approx. 1200 seeds. **\$3.50 for 4 grams**



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. Approximately 1200 seeds. **\$3.50 for 4 grams; \$5.80 for 12 grams**

Tonda Musona — Certified Organic (42-33B) \$4.00



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. Approx. 1000 seeds. **\$3.50 for 2.5 grams**



Leek Porro di Delft (107-12)

Leek of Delft, named for a city in Holland. This variety is shorter but fatter than Giant Winter. **\$3.50 for 6 grams**

Leeks: 320 seeds per gram. Onions: 310 seeds per gram

Grow your own onion & leek plants

Onions and leeks are easy to grow from seed, but they do take more time than many vegetables. Start them indoors in late winter, about 10 weeks before the frost-free date. Seed in a pot or deep flat and cover with 1/4" of soil. Water well and cover to keep moist. Place in a warm spot, such as the top of the refrigerator or on a heat mat. Onion and leek seed can take more than a week to germinate. Remove the cover as soon as the seeds germinate, and mist the emerging seedlings frequently.

When onion seedlings are about 5" tall, cut off the tops with scissors to keep the plants from falling over. Cut again in a few weeks if necessary. Don't cut leek seedlings.

Transplanting onions: Two to four weeks before the final frost date, you can plant the onions into the garden. Make a furrow about an inch deep. Carefully remove the onion seedlings from their container when the soil is moist. Separate the young plants into clumps of four. Plant the clumps in the furrow, with about 6 inches between each group of plants. Cover the roots completely and water well. Keep soil evenly moist because onions have shallow roots and dry out quickly.

Transplanting leeks: Separate into single plants and plant them 4-8" deep.

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. 225 seeds. **\$3.50**



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. **\$3.50**



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. **\$3.50**



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. **\$3.50**



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. **\$3.50 for 1.5 grams; \$34.40 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. **\$3.50**



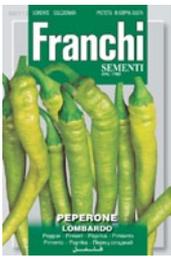
Giallo d'Asti (97-1)

"Yellow from Asti." Classic large, square yellow pepper from Piemonte. Big fruit, excellent production, sweet taste. 60-65 days green, 80-90 days yellow. 225 seeds. **\$3.50**



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. 225 seeds. **\$3.50**



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. **\$3.50**



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. **\$4.50**



Padrone (97-38)

Produces a large quantity of 2-3" green peppers. Most are sweet when picked under 2" but they get hotter as they get bigger. **\$3.50 for 1g, approx. 150 seeds; \$22 for 50g**



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. **\$4.50**



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. **\$3.50 for 1.5 g, \$34 for 50 g**



Peperoncino Picante Calabrese (97-115)

Also known as "Devil's Kiss." Small, 1" to 2" diameter, round hot pepper. Moderate heat. Use fresh, dried, or pickled. 350 seeds. **\$3.50; \$22 for 50 g**



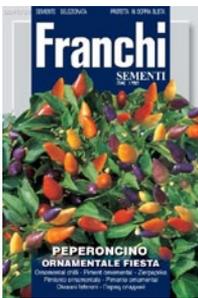
Giallo di Cuneo (97-72)

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. 300 seeds. **\$3.50**



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. **\$4.50**



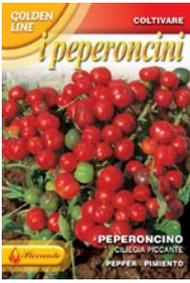
Ornamental Pepper-Fiesta (341-50)

Very hot - NOT for food. Compact bushy plant producing numerous multicolored ornamental chili peppers. Very beautiful container plant or in borders. 1 gram pack; approx. 150 seeds. **\$3.50**



Dolce di Bergamo (97-8)

Sigarette di Bergamo, the "Cigarette of Bergamo." A long, thin sweet pepper. Ideal for grilling. Approx. 300 seeds. **\$3.50**



Peperoncino Ciliegia Piccante (97-39)

Known to some as 'Satan's Kiss'...beware. This is a tasty, medium-hot, round, cherry chili. It loses about 60% of its heat when cooked, making it great stuffed with mozzarella and anchovies and then grilled. Good foliage and a compact plant. Suitable for container gardening. Approximately 30 seeds. **\$4.50**

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. **\$4.50**

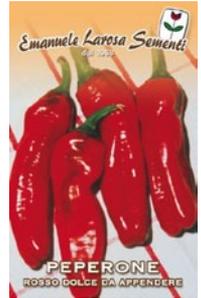


Marconi Rosso (97-95)

9-12" by 3" sweet pepper with three lobes, pointed ends, deep red when ripe. 80 days from transplants. Big plants. Not Franchi seeds. Approximately 400 seeds. **\$3.70**

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. Approximately 300 seeds **\$3.70**



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. Not as red as pictured. Approx. 60 seeds. **\$3.50**

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, or window boxes. Sometimes you get fruit the first fall, always the second year. 600-800 seeds. **\$4.50**



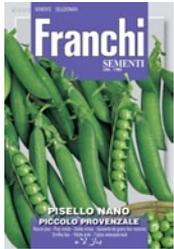
Fragola di Bosco

(63-3) Woodland or wild strawberry. Produces small, fragile, intense berries. Produces fruit in early summer. No runners. Approximately 1200 seeds. **\$4.00**

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. **\$3.50 for 60 grams; \$6.00 for 100 grams.**



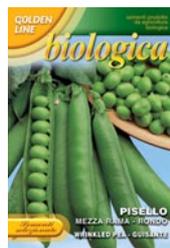
Piccolo Provenzale (101-2)
Dwarf rustic country-style pea grows about 36" high. Very tiny, incredibly sweet peas, 6-8 per pod. A memorable experience cooked with pancetta. 55-60 days. 60 gram packet. **\$3.50**



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. **\$3.50 for 60g; \$6.00 for 100g**



Marvel of Italy (101-9)
Bush pea, very productive, with many peas per pod. **\$6.95 for 185 g**



Mezza Rama Rondo — Certified Organic (104-9)
Wrinkled peas, non-edible pods. The largest of our pea varieties. **\$4.00 for 40g**

Spinach



All packets are approximately 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. **\$3.50/13g; \$7.25/40g; \$10.15/100g**



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. **\$3.50/13g; \$7.25/40g; \$10.15/100g**

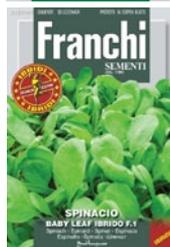


Gigante d'Inverno (127-9)
Very large, pointed, glossy dark green leaves. Resistant to cold, a good choice for fall planting or to overwinter for early spring. Very productive.



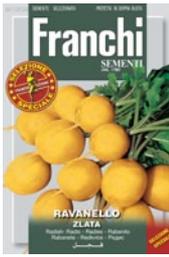
Merlo Nero (127-20)
"Black Bird." Crinkly, bright green leaves on big plants. It can be planted in fall to overwinter for an early spring crop. **\$3.50/13g; \$7.25/40g; \$10.15/100g**

\$3.50/13g; \$7.25/40g; \$10.15/100g
Gigante d'Inverno — Certified Organic (127-9B) \$4.00/12g



Spinach Hybrid Baby Leaf (127-47)
Small, smooth leaves for salads. **\$4.50 for 10 grams**

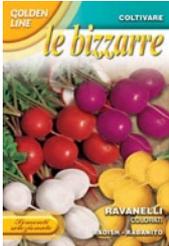
Radish



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.

900 seeds. **\$4.50/10g; \$16.65/100g**



Radish Mix (112-39)

Formula mix of round radishes of different colors: red, white, yellow and purple. Beautiful! 25-35 days. 1200 seeds.

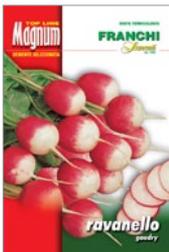
\$4.00 for 15 grams



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.

\$3.50/12g; \$5.65/35g

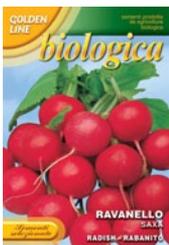


Radish Gaudry 2 (112-3)

Small round salad radish with a red neck and white base. Slow to go woody. Sow Feb-Jun and Sept-Oct. Approx. 3000 seeds.

\$5.65 for 35 grams

Gaudry — Certified Organic (112-3B) Approx. 1000 seeds. **\$4.00/10g**



Saxa 2 — Certified Organic (112-11B)

Small, round red radish with nice taste. Approx. 900 seeds. **\$4.00 for 8g**

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. Approx. 1000 seeds. **\$3.50 for 12 grams**



Candela di Ghiaccio (112-10)

A white companion to Candela di Fuoco, above. Long, slender roots have a nice flavor and crunch. 35-38 days. Approximately 1000 seeds. **\$3.50 for 12g**



Flamboyant 3 (112-25)

4-inch long dark pink radish with white tips. Very mild flavor and excellent texture. Approximately 1000 seeds. **\$3.50 for 12g**



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. Approx. 1200 seeds. **\$3.50 for 15 grams; \$5.80 for 30 grams**



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. Approx. 1200 seeds. **\$3.50 for 12g**



Scorzoner & Salsify



Scorzoner (122-1)
Long tender roots with very fine texture. Really nice taste. Stores well. A very underappreciated vegetable. 120 days. Grow like parsnip. Approx. 400 seeds. **\$3.50 for 5 grams**



Scorzobianco (123-2)
White Salsify. Long white roots. Taste similar to scorzonera but flesh not quite as fine. 120 days. Stores very well. Approximately 400 seeds. **\$3.50 for 5 grams**

Turnip



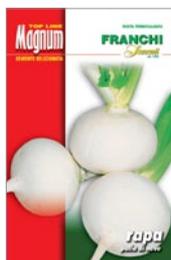
Bianca Lodigiana (110-4)
“White from Lodi” province, which is just south of Milan. A very pretty turnip with excellent taste. Turnips are a major vegetable in Northern Italy. Approx. 5000 seeds. **\$3.50 for 12 grams; \$5.80/40g; \$8.85/100g.**



Mezza Lunga Bianca Colletto Viola (110-9)
Cylindrical turnip about 4” long. Good for slicing. Nice taste. Approx. 5000 seeds. **\$3.50 for 12 grams**



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. Approx. 5000 seeds. **\$3.50/12g**



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. 15,000 seeds. **\$5.65 for 36 grams**



Vegetable Slicer / Mandoline

Make short work of hard vegetables such as turnips, carrots, and fennel with the Rigamonti Vegetable Slicer / Mandoline. A super-sharp blade makes extra-thin slices for salads and gratins. A nubby plastic shield grabs the vegetables while it protects your fingers.

Classic Mandoline (R-260) \$12.95
Mandoline with Adjustable Blade Thickness (R-230) \$15.95

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

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 35 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. **\$4.50**



Costoluto Fiorentino (106-18)

“Ribbed from Florence.” Indeterminate. 80 days. You see this type of tomato at markets all over Italy. The fruits are large, in the range of 10 to 12 ounces. They are slightly flattened and deeply ribbed. The flavor is excellent. Use them for fresh eating, stuffing, and cooking. Large, vigorous plants. 300 seeds. **\$3.50**



Costoluto di Parma (106-121)

“Ribbed from Parma.” Indeterminate. From the region of Emilia-Romagna, these tomatoes are bright red, flattened, and deeply ribbed. They are renowned for their old-fashioned tomato flavor. Fruits weigh about 7 ounces. 300 seeds. **\$3.50**



Cuor di Bue (106-24)

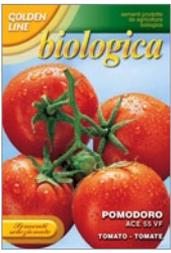
“Oxheart.” Indeterminate. 70 days. Oxheart tomatoes are popular heirlooms that have slightly green shoulders, a sign of great flavor. Fruits are medium sized, about 5 ounces each. The smooth skin and heart shape make them great for cooking, because they are easy to peel. Pop them whole into the freezer, store in freezer bags and when you want to use them, peel by running under warm water. Meaty, deep red flesh and a real tomato taste. Very large, vigorous plants. 300 seeds. **\$3.50**

Ricciolo F1 (106-125)

A hybrid beefsteak tomato that is similar to our super-popular Red Pear. Market farmers have told us they prefer it because it is earlier and more uniform than the Open Pollinated Red Pear. 20-22

seeds. **\$4.50**





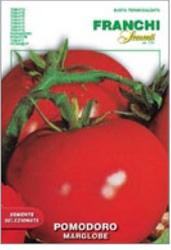
Ace 55 VF — Certified Organic (106-69B)

Indeterminate, a good producer of round red 6 oz fruit with excellent taste. Superior disease resistance. 250 seeds. 70 days. **\$4.00**



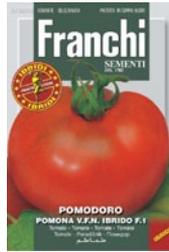
Pantano (106-64)

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. **\$3.50**



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. **\$3.50**



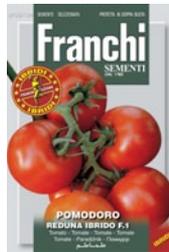
Pomona F1 (106-15)

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. **\$4.50**



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. **\$3.50**



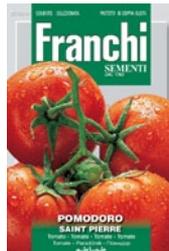
Reduna F1 (106-104)

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. **\$4.50**



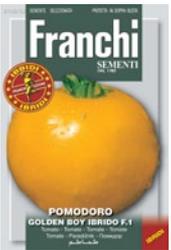
Montecarlo F1 (106-72)

Indeterminate hybrid. A vigorous producer of perfectly round, very red fruit weighing 14 oz. Good disease resistance. Mid-season. 75 seeds. **\$4.50**



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. **\$3.50**



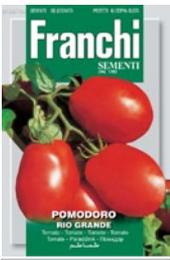
Golden Boy F1 (106-63)

Mid season (70-80 days) indeterminate hybrid. A Franchi special selection. Heavy producer of round, very sweet, golden yellow fruits weighing 8-9 oz. 50 seeds. **\$4.50**

Serrated Tomato Knife (DC-7)

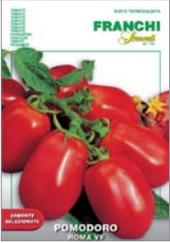
The perfect knife for slicing tomatoes, with a serrated stainless blade and wooden handle. 8.75" long. **\$10.95**





Rio Grande (106-105)

Determinate. Also called Toboga. The tomatoes form in clusters and seem to do well in weather extremes, both hot and cold. Good disease resistance. 500 seeds. **\$3.50**



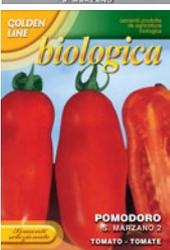
Roma VF (106-52)

Determinate. Well-known Italian plum tomato for sauce and canning. Good sized plant with 4-5 oz fruit. Good disease resistance. 375 seeds. **\$3.50**



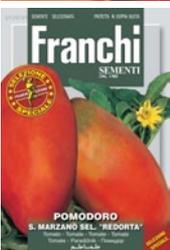
San Marzano 2 (106-16)

Indeterminate. Classic Italian plum tomato for sauce and canning. Large fruit (5-6 oz). Good disease resistance. 250 seeds. **\$3.50**



San Marzano 2 — Certified Organic (106-16B)

Same as above, in certified organic seed. 250 seeds **\$4.00**



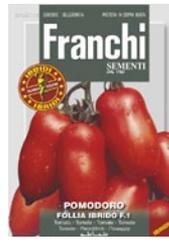
San Marzano Redorta (106-94)

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. **\$4.50**



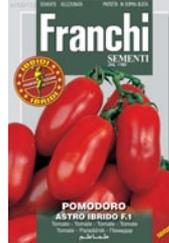
Scatolone 3 (106-116)

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. 250 seeds. **\$3.50**



Follia F1 (106-112)

Indeterminate hybrid, 130 days. Upright, vigorous, tall plant bearing clusters of long, oval fruits, each weighing 5 ounces. Recommended for fresh eating. Resistant to Fusarium and Verticillium. 60 seeds. **\$4.50**



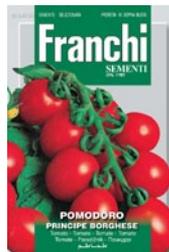
Scipio F1 (106-113)

Also 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. 60 seeds. **\$4.50**



Lilliput F1 (106-67)

Determinate hybrid. Heavy crops of small, round cherry tomatoes. Fruit sets in clusters of 25 or so and holds well on the vine. Grows to about 3 feet tall. Can be grown in a container. 60 seeds. **\$4.50**



Principe Borghese (106-50)

Indeterminate. 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. 375 seeds. **\$3.50; \$22/50g**

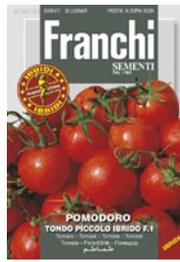


Red Cherry (106-111)

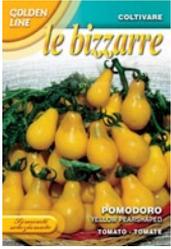
Determinate. A prolific, open-pollinated red cherry tomato. Produces many small, sweet, oblong “pomodorini.” Good for containers. 60 days. 350 seeds. **\$3.50**



Muscato F1 (106-119)
Also called Piccolo Dattero Ibrido or Datterino. Indeterminate hybrid. Early, vigorous, heavy producer of very sweet, deep red grape tomatoes. Resists cracking. Approx. 30 seeds. **\$4.50**



Tondo Piccolo F1 (106-120)
Also called Caliendo. Determinate hybrid cherry tomato. Good leaf cover prevents sunscald. Good fruit set at high temperatures. 10-14 fruits per cluster. Each fruit weighs about 2 ounces. High sugar content. About 60 seeds. **\$4.50**



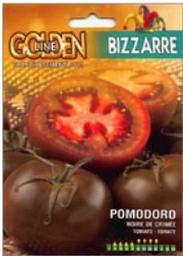
Yellow Pear (106-117)
Indeterminate, early, yellow pear-shaped cherry tomato. A very heavy producer with bright yellow color and sweet flavor. Somewhat resistant to cracking. 500 seeds. **\$4.00**



Moncherry F1 (106-129)
Indeterminate hybrid from Franchi's new "Professional" series. Early, 70 days to maturity. Long trusses loaded with 12-15 small cherry tomatoes on each truss. Fruits weigh about 3/4 ounce each. Good disease resistance. About 50 seeds. **\$4.50**



Black Cherry (106-124)
Determinate. Small plants, good for containers, produce bountiful crops of the sweet dark tomatoes known as black cherry, though they are actually dark reddish-purple. 150 seeds. **\$4.00**



Noire de Crimée / Black Krim (106-123)
Indeterminate. 70 days. A famous heirloom variety from the Crimean. Fruits are purple when ripe and have an excellent flavor. 125 seeds. **\$4.00**



Soft Tie
A foam-covered wire for trellising indeterminate tomatoes and tying up other delicate plants. 26 feet in a packet. **\$3.49**



Rigamonti Velox Tomato Press (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. Cooks love this little machine! Read the customer reviews at GrowtItalian.com. **\$46.95**

Regional Favorites from Other Seed Companies

These are not Franchi seeds.

Costoluto Genovese sel Valente (106-283)

Indeterminate. A vigorous, heavy producer 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. Approximately 750 seeds. **\$4.50**



Tondo Liscio (106-289)

Indeterminate. Round, large, smooth red fruits with few seeds. 750 seeds. **\$4.50**



Fiaschetto di Manduria (106-90)

"Flask of Manduria." Determinate. Early, very productive. Does well in dry conditions. Red plum tomato, best for sauces and canning. 750 seeds. **\$4.50**

Maremmano (106-02)

Determinate. Heirloom from central Italy. Small (3 oz) red fruit in clusters. Excellent taste for fresh eating or canning. 750 seeds. **\$4.50**



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. 750 seeds **\$4.50**

A Grappoli d'Inverno (106-97)

Determinate. A red grape tomato, 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. 3 gram packet, approximately 750 seeds. **\$4.50**



Ciliegino (106-21)

Vigorous indeterminate from Southern Italy. Small bright red fruits in clusters. Disease resistant. Very flavorful. Approximately 750 seeds. **\$4.50**

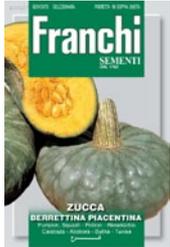
Licatese (LAR 106-42)

Listed as semi-determinate. Grow to 3-5'. Medium sized, flat and slightly ribbed fruit. Delicious flavor and excellent for fresh use. 750 seeds. **\$4.50**



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.



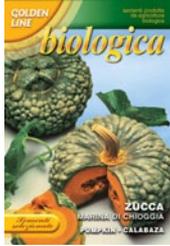
Berrettina Piacentina (145-7)

A round grey/green heirloom squash from Northern Italy weighing 3-5 pounds. Tasty yellow/orange flesh. **\$3.50 for 4 grams; \$16.65 for 100g**



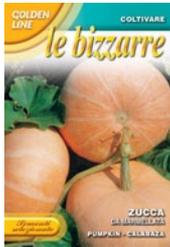
Butternut Rugosa (145-15)

Very large butternut type. Ribbed with wrinkled, bumpy skin. Very tasty and a good keeper. **\$3.50 for 5 grams; \$16.65 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. **\$3.50 for 4g**



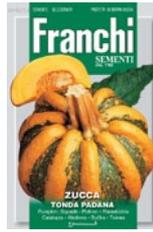
Marmellata (145-27)

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. **\$4.50 for 4 grams**



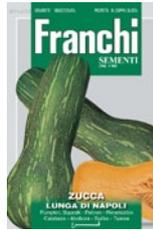
Moscade de Provence (145-18)

A French heirloom, flattened with heavy ribs, 5-10 pounds. Very sweet flesh. Excellent storage. **\$4.50 for 4 grams; \$16.65/100g**



Padana (145-13)

Also called Americana Tondo. The orange flesh is sweet and dry. 4-5 pound fruits hold well in storage. **\$3.50 for 4g; \$16.65 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 gnocchi. **\$3.50/4g; \$16.65/100g**



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. **\$4.50/3g**



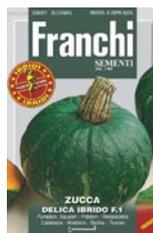
Quintale seme Giallo (145-1)

Bright orange, pumpkin-shaped winter squash. Fruits run 5 pounds and up. Sweet, dry, orange flesh. **\$3.50/4g**



Winter Squash Collection (145-6)

Many of the Zucca varieties listed above plus Serpent of Sicily (next page) and several zucchini. **\$5.80/20g**



Delica F1 (145-14)

A hybrid pumpkin with great flavor. Round, uniform small to mid-sized fruit with dark green skin. Very sweet. 1.5 gram pack, approx. 8-10 seeds. **\$4.50**

Zucchini (Summer Squash)

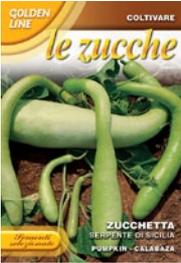


Zucchini Striato d'Italia (146-2)

★ "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. **\$3.50 for 8g; \$5.80 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. **\$4.50 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. **\$3.50 for 3 grams**



Alberello di 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. **\$3.50 for 7 grams; \$12.50/100g**



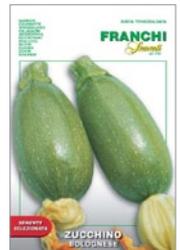
Zucchetta Rugosa Friulana (146-54)

"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. **\$3.50/4g; \$16.65/100g**



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. **\$3.50/7g; \$12.50/100g**



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. **\$3.50/5g**



Gold Rush F1 (146-45)

Hybrid. Upright bush variety with intense yellow fruits. Suitable for greenhouse or outside. **\$4.50 for 3 grams.**



phone: 785-748-0959

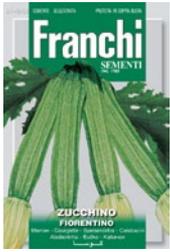
fax: 785-748-0609



Genovese (146-10)
From the Geno area. Light green fruit, no ribbing. Very nice flavor. Large plant, good producer of many fruits and blossoms. 55 days. Approx. 45 seeds. **\$3.50/7g; \$11.95/100g**

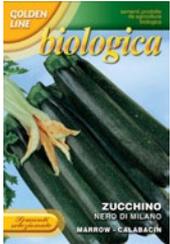
Genovese — Certified

Organic (146-10B) \$4.00/5g



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. **\$3.50/10g**

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. **\$4.00/5g**



Lungo Bianco (146-46)
Long, light green zucchini from Sicily. **\$3.50/7g; \$12.50/100g**



Romanesco (146-11)
From Rome, a good producer of grey/green fruit with prominent ribs. Produces many flowers over a long season. **\$3.50/7g; \$12.50/100g**



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. **\$3.50/4g**



Tondo di Piacenza (146-17)
“Round of Piacenza,” where these baseball-sized zucchinis are traditionally stuffed with Parma ham and Parmesan cheese and roasted. 55 days. **\$3.50/10g; \$12.50/100g**



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. **\$3.50/8g**



Verde d'Italia (146-36)
“Green of Italy.” Medium green fruit with white speckles and medium sized ribbing. Many flowers. 55 days. **\$3.50/10g**



da Fiore / San Pasquale — Edible Flower (146-57)
Bred to produce lots of very large flowers for cooking. Pick often to prevent fruit set and encourage more blossoms. **\$4.50/4g**

Novadiamant 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 hoophouse. **\$4.50/4g**

HERBS

Basil



Italiano Classico (13-2)

Our most popular variety is the sweet basil from Genoa. Fusarium tested. Huge packets contain more than 3000 seeds to allow you to direct seed early and often! **\$3.50 for**

6g; \$6.75/20g; \$10.50/50g; Italiano Classico — Certified Organic (13-2B) \$4.00 for 3 grams



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. **\$3.50 for 8g; \$18 for 100g**



Lettuce Leaf (13-3)

Large leaves and mild taste. Use to stuff, put on a sandwich, or wrap a slice of tomato with mozzarella cheese. **\$3.50 for 6g; \$6.75 for 20g**



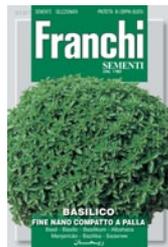
Mixed Basil (13-15)

A mix of 12 types of basil, including all those on this page. **\$4.00 for 12 grams**



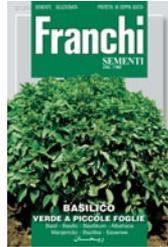
Dark Opal (13-5)

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. **\$3.50/4g**



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. **\$3.50 for 3 grams**



Verde Piccole Foglie (13-4)

Small, round plant with small leaves and intense flavor. Beautiful appearance; a good choice for containers. **\$3.50 for 3 grams.**



Thai Siam (13-9)

Anise flavored and somewhat spicy. Small, narrow leaves, purple stems, and pink-purple flowers. A good choice for containers. **\$4.00/1.5g**



Cinnamon (13-12)

Thin, serrated green leaves with contrasting purple stems and lavender flowers. Can grow to 3 feet tall, making it a good cut flower. **\$4.00/5g**



Lemon (13-13)

Extremely fragrant with citrus flavor. Narrow green leaves and white flowers. Nice in bouquets. **\$4.00/5g**

Basil 'Tigullio' (13-7)

Real Ligurian basil from near Portofino. **\$4.00 for 12 grams.**

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 many areas. Packet has about 5,000 seeds.

\$3.50 for 12g packet; \$6.70/36g; \$10.75/100g
Gigante d'Italia — Certified Organic (108-2B)

\$4.00 for 8 grams

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. **\$3.50 for 12 grams; \$5.80/40g**

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. **\$3.50 for 8 grams**



Anise (8-1)

Lovely plant that 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. **\$3.50**



Borage (16-1)

A great bee plant! Hardy annual with edible blue flowers. Leaves are used in salad, egg dishes, and for tea. Direct seed in early spring; do not cover seeds as they need light to germinate. **\$3.50**



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. **\$3.50**



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. **\$3.50**



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. **\$3.50**



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. **\$3.50**



Cilantro/Coriander (44-1)

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.

\$3.50



Garden Cress (46-1)

Great in salad mix or as a garnish. Easy to grow throughout the year. Succession plant every few weeks.

\$3.50



Dandelion (50-1)

Early, upright, deep green plants. Great bitter/sweet flavor beloved by Italians. This is a real dandelion (similar to the kind you find in your lawn). If you are looking for your grandparents' 'cicoria', check green chicories.

\$3.50



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.

\$3.50



Wild Fennel (62-18)

Grown for leaves and seeds; does not make bulbs. Great for flavoring fish, soups, and sausage. Seeds are superior to cultivated fennel. Beautiful flowers, 30-40 inches tall, useful in bouquets.

**\$3.50 for 4g;
\$34.40/100g**



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.

\$3.50



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.

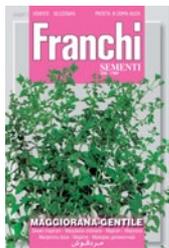
\$3.50



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.

\$3.50



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.

\$3.50



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.

\$3.50

For detailed growing information about herbs, please visit our website: www.GrowItalian.com.



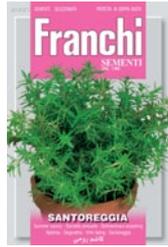
Peppermint (92-1)
Perennial. Easy to grow from seed. Assertive flavor. In the Piemonte, they make a great mint syrup with this. **\$3.50**



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. **\$3.50**



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. **\$3.50**



Summer Savory (120-1)
Annual. Small leaves with intense flavor used in many cuisines. Italians use it with zucchini, beans and in salads. **\$3.50**



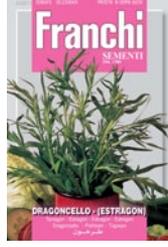
Rue (117-1)
A hardy perennial with many culinary and medicinal uses. Loves hot, dry, sunny areas. Slow to germinate, and requires light. **\$3.50**



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. **\$3.50**



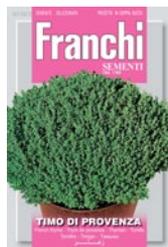
Sage (119-1)
A hardy perennial with purple flowers the second year. Prefers soil with fairly high pH. Assertive flavor used in Tuscan herb mixes. **\$3.50**



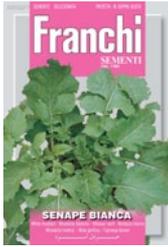
Tarragon (52-1)
Tarragon is one of the more useful culinary herbs; it heightens flavors of other herbs. This is not French tarragon, but similar to the more common Russian tarragon. **\$3.50**



Sculpit (120-50)
Widely used in Italy, but not anywhere else. An aromatic to flavor salads, egg dishes, and risotto. Flavor is a combination of arugula, tarragon, chicory and other herbs. Easy to grow annual. **\$3.50**



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. **\$3.50**



Senape Bianca - White Mustard (3006-1)
Annual. Small leaves with a mustardy flavor. In southern Italy, people use it like cima di rapa. **\$3.50**

For detailed growing information about herbs, please visit our website: www.GrowItalian.com.

Medicinal Herb Collection



Angelica (3-60)

A biennial plant cultivated for its sweetly scented edible stems and roots. Like several other species in the family Apiaceae, its appearance is similar to several poisonous

species and should not be consumed unless it has been identified with absolute certainty. Used in traditional medicine as a cold and cough relief. **\$4.00**



Althea Officinalis - Marshmallow (2-60)

A perennial up to 3 feet tall, with pale pink flowers. Used in traditional medicine as a decongestant. 2.5 gram packet.

\$4.00



Cumin (46-20)

Annual, 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. Traditionally

used as an antimicrobial and a mild stimulant. **\$4.00**



Fenugreek (61-50)

Fenugreek (*Trigonella Foenum Graecum*) 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. **\$4.00**



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. **\$4.00**



Stevia (128-20)

A tender perennial, but grown as an annual in most of the U.S., stevia is grown for its extremely sweet leaves that can be dried for teas, baking, or other recipes where a sweetener is needed. 8 seeds. **\$4.00**



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. **\$4.00**

Medicinal Herb Sampler (MHS-1)

8 different medicinal herb seed varieties for the price of 6. Includes Angelica, Althea Marshmallow, Cumin, Fenugreek, Hyssop, Valerian, St. John's Wort, and Rue. **\$24**

For detailed growing information about herbs, please visit our website: www.GrowItalian.com.

FLOWERS

Good for the soul — and the veggies!

Flowers are beautiful, of course, but they also attract native bees, butterflies, beneficial insects and birds — important allies in the food garden. Many vegetables, including squash, cucumbers, and melons, won't set fruit unless they are pollinated by insects. Many other crops, especially tree fruits, nuts, and berries, also depend on bee pollination. Tomatoes, eggplant, and peppers yield better when pollinators are present. Flowers also attract beneficial insects such as syrphid flies, which pollinate flowers and feed on the pests that would otherwise damage your crops. See our new Growing Guide to Flowers at GrowItalian.com.

Varieties that are good cut flowers are marked with this symbol: ✂



Bees and Butterflies Gift Box (GB-3)

Ten varieties of flowers and herbs that provide pollen and nectar for bees, butterflies, and beneficial insects. We selected varieties to provide blooms from early spring to fall, including several that make great cut flowers. Packed in a kraft gift box with a colorful illustration of bees in a meadow. **\$30.00**



Achillea — Yarrow (300-40) ✂

Pale yellow yarrow with tall stems for cutting. Blooms in early summer. **\$3.50**



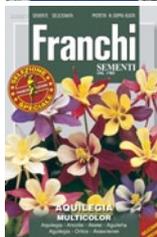
White Alyssum (301-2)

The best flower for attracting beneficial insects to protect your vegetables. Direct seed in early spring. Reseeds. **\$3.50**



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. **\$3.50**



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. **\$4.50**



Golden Alyssum (301-1)

Perennial, just 4-6" tall, which can be grown in partial shade. Start seed indoors and transplant out after frost. **\$3.50**



Aster Princess Mix (304-10) ✂

Annual, 20 inches tall, fluffy double flowers in mixed pastel colors. **\$3.50**



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. **\$3.50**



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. **\$3.50**



Calendula Single Orange (309-3) ✂

A stunning shade of orange for bedding or cutting. Petals can be sprinkled on salads. **\$3.50**



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. **\$3.50**



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. **\$3.50**



Plumed Celosia (312-2) ✂

A tall heat-loving variety for bedding or cutting. Fluffy plumes of red, orange, yellow will bloom all summer. **\$3.50**



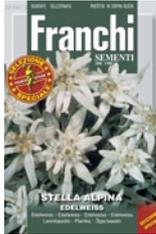
Cobeas Scandens Climbing Mix (313-55)

Annual, easy to grow bell shaped flowers. Vines can grow 8’ tall. Ideal for pergolas and walls. Sow Mar-Jun. **\$3.50**



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. **\$3.50**



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. **\$4.50**



Flax Sky Blue (333-51) ✂

An ornamental flax. Annual plant 20” tall. Upright, rustic and easy to grow. Ideal for flower beds and vases. Sow Mar-May. **\$3.50**



Flax White (333-50) ✂

An ornamental flax, 20” tall. White petals with red centers. Charming and rustic. **\$3.50**



Forget-Me-Not (339-2)

Myosotis. Beautiful early spring flower, approx. 12” tall with numerous small blue blooms. It is easy to cultivate and recommended for borders and flower beds. Self-seeds readily. **\$3.50**



Foxglove (317-20) ✂
Digitalis. Tall spikes of bell-shaped florets in vibrant pastels. Blooms the second year. Be careful if you have kids or pets - plants are toxic. **\$3.50**



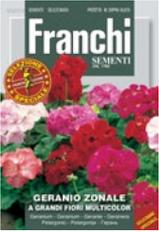
Gypsophila — Baby's Breath (331-1) ✂
Annual, pink and white airy flowers make a great filler for bouquets. **\$3.50**



Gaillardia — Blanket Flower (324-2) ✂
Perennial that blooms the first year. Daisy-like flowers of red and yellow, 24" tall. Good for cutting and wildflower meadows. **\$3.50**



Hollyhock Mixed Colors (301-20)
Perennial. A double variety, up to 4' tall. Direct seeding recommended. Prefers full sun/partial shade. **\$3.50**



Geranium Zonale (327-2)
Annual, mixed colors, blooms spring to fall. For decorating balconies and terrazzas. The easiest way to get enough plants to make your house look like Italy! **\$4.50**



Larkspur (351-1) ✂
Annual. Flowers about 36" tall, upright and easy to grow. One of the prettiest and earliest flowers for cutting or back of the border. Direct seed in fall in northern half of U.S. **\$3.50**



Gerbera Hybrid (328-1)
Cheerful bright flowers on 24" stems. Tender perennials, they can be grown in pots and brought inside in winter. **\$4.50**



Lobelia Crystal Palace (334-1)
Annual compact, bushy plant. Ideal for borders and containers. The intensely blue and plentiful flowers are very showy. **\$3.50**



Godetia (330-1) ✂
Satin flower. Early summer blooms, vivid shades of pink, peach, and coral. A stunning cut flower. **\$3.50**



Lunaria (362-1) ✂
Self-seeding biennial grown for the seed pods. Peel off the outer layers for a silvery translucent "coin" for winter bouquets. **\$3.50**



Gomphrena (330-50) ✂
Globe amaranth. Bubbly flowers in a mix of pinks, white, and orange. Stems branch, producing many flowers. Good for cutting, bedding, drying. **\$3.50**



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. **\$3.50**



Margheritina — Lawn Daisy (336-4)

The small white daisy seen all over Europe in lawns and meadows. A perennial, it blooms the first year. **\$3.50**



Malva (336-25) ✂
A biennial, 24" tall, with spikes of open pink-to-lavender blossoms striped with dark red. An utterly charming, cottage garden favorite. **\$3.50**



Marigold Giant (353-2) ✂
A nice formula mix of giant marigolds, 16" tall. Great for bedding or cut flowers. Marigolds are thought to repel pests in the garden. **\$3.50**



Marigold Dwarf (353-3)
Small, mounding plants that are great for edging or bringing a splash of brilliant color to the garden. **\$3.50**



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. **\$3.50**



Morning Glory Blue (333-2)
The original and still the prettiest morning glory, blue as a summer sky. Grow along a fence or trellis. **\$3.50**



Morning Glory Mix (333-1)
A show-stopping mix of blue, pink, purple. **\$3.50**



Nasturtium Dwarf (340-1)
Brightly colored red, yellow, and orange flowers, round leaves, all edible as well as beautiful. This is the mounding variety, perfect for edging a flower bed or tucking into a container. **\$3.50**



Nasturtium Climbing (340-2)
Bright red, yellow, and orange flowers on cascading plants. Grow them on a sloped garden bed, or let them spill out of a pot. Edible flowers and leaves. **\$3.50**



Nicotiana (352-60)
Flowering tobacco. Tall, nodding flowers in a mix of colors. Fragrant in the evening. **\$3.50**



Nigella (340-50) ✂
Love in a Mist. Small flowers of pink, blue and white surrounded by airy foliage. The flowers are followed by striped, puffy pods that are great for drying. **\$3.50**



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. **\$3.50**



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 after blooming. 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. **\$3.50 for 2 grams**

California Mixed Colors (319-2)

Same species as above, but a larger packet. **\$4.50 for 5 grams**

Shirley Poppy (341-1)

Papaver rhoeas — A cultivar of the wild poppy with softer colors and double flowers. **\$3.50**

Rhoas Single Red (341-2)

Papaver rhoeas. Known as corn poppy or Flanders poppy, the brilliant red poppy blankets farm fields and roadsides across Europe. **\$4.00**

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. **\$4.00**



Saponaria (349-1) ✂

A little-known hardy annual that blooms in spring, along with larkspur and nigella. Tall stems are smothered in tiny pink flowers. **\$3.50**



Statices (352-1) ✂

An annual statices in a mix of bright and pastel colors. The clusters of papery flowers are perfect in cut flower bouquets. Or you can hang them upside down to dry for winter decorations. **\$3.50**



Snapdragon (307-1) ✂

A tall snapdragon for cut flowers in a mix of bright and pastel colors. In Italian, it's called Bocca di Leone or "Lion's mouth." Start early for the best blooms in spring. **\$3.50**



Verbena (354-1)

An annual flower with rounded clusters of small flowers in lively colors. Grows to about 12" tall, so it's perfect in flower beds. **\$3.50**

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. **\$3.50**



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. **\$3.50**



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. **\$3.50**



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. **\$4.00**



Tall Yellow (329-4)

Girasole Alto Giallo a Fiore Pieno. Traditional sunflower with brown center and golden ray petals reaches 5-6' tall. **\$3.50**



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. **\$4.00**



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. **\$4.00**



Tall Evening Sun (329-12)

Dark petals and a dark center make this Golden Line selection a stand-out for the garden or cut flowers. **\$4.00**



Orange Sun (329-8)

An unusual tall variety with fully double golden flowers 5-6" across. Absolutely beautiful in the garden or the vase. **\$4.00**



Color mixes ✂

Summer annuals in color mixes. Seed your favorite color and see what comes up! Every mix contains different varieties. **\$3.50 each.**

Pink (322-3)

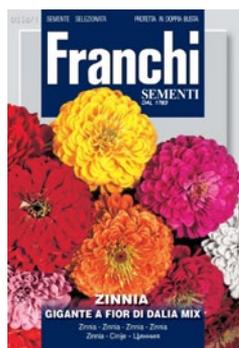
Blue (322-2)

White (322-6)

Yellow (322-5)

Zinnia Cactus-Flowered (358-2) ✂

Annual plant about 27" tall, rustic and easy to grow. Flowers have slender, ruffled petals in vivacious colors. Makes a great cut flower in bouquets! Beautiful in borders. 3 gram pack, approx. 300 seeds. **\$3.50**



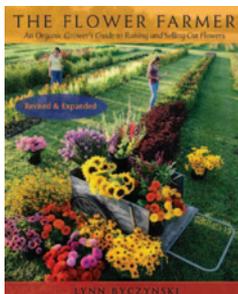
Zinnia Giant Dahlia-Flowered Mix (358-1) ✂

★ A customer favorite and the best variety in our trials. A great cut flower that also attracts butterflies and finches. Direct seed several times during the summer for a long season of colorful blooms. 36-48" tall, mixed colors. **\$3.50**



Zinnia Thumbelina (358-10)

A dwarf zinnia that is perfect for edging beds or growing in pots. Starts to bloom at only 3" tall and matures at 6-8" tall by 10" wide. Remove spent flowers to keep plants blooming all summer. **\$3.50**

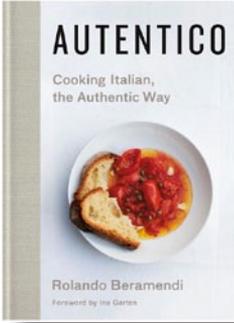


The Flower Farmer

Seeds from Italy's owners, Dan and Lynn, were market farmers for 25 years. Lynn's book, *The Flower Farmer*, is widely considered essential reading for anyone who wants to grow cut flowers for profit or pleasure. It provides detailed cultivation information for more than 100 kinds of flowers, with insight into growing flowers to sell. Get started in a profitable, enjoyable business! Order a signed copy of *The Flower Farmer* at a 20% discount. Reg. \$35, now **\$28** for Seeds from Italy customers.

Books about Italian food

After you have grown all those luscious Italian vegetables, how will you use them? Get inspired with a great cookbook! These are our current bestsellers, and we add new books to our website as they are published throughout the year. www.growitalian.com/books



Autentico: Cooking Italian, the Authentic Way

Autentico is an introduction to the true flavors of Italy. From the bright notes of fresh olive oil to the hearty warmth of slow-cooked ragú, **Rolando Beramendi**, importer and connoisseur of the finest ingredients from Italy, has crafted a perfect guide to authentic Italian food. Unlike many Italian cookbooks, Autentico goes far beyond pasta. In a world where culinary shortcuts, adulteration, misleading labeling, and mass production of seemingly “authentic” food rule, Beramendi has kept centuries-old culinary traditions alive. Colored by the choicest ingredients from the shores of Italy and beyond, the pages of Autentico offer a rich taste of the Italy’s history, brought to life in the modern kitchen. **\$35.00**



Italian Moms: Spreading Their Art to Every Table

Tried-and-true Italian food from a mom who knows what it means to cook from the heart. In her debut cookbook, **Elisa Costantini** gathers recipes for the authentic dishes she has made for her own family and friends for years. These are meals that Elisa learned to cook as a child at home in Abruzzo. Costantini’s rustic, authentic recipes call for only fresh, simple ingredients available at local markets. Her clear writing allows even novice cooks to bring the old-world charm of the Italian countryside to their home dining room tables. **\$29.95**

Books make great gifts! We can send books directly to your recipient, gift-wrapped and with a personal message. See our website or call for details.

Retail Racks

If you own a retail garden shop, market, or farm store, you may be interested in our wholesale program. Our big, colorful seed packets and attractive metal rack create an eye-catching display. Please get in touch for details. Call us at **785-748-0959** or email seeds@growitalian.com



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