

Lake Country School Seed Library Catalog

Table of Contents

Long Red Narrow Cayenne Pepper (hot)	2
Resilient Shishito Elongated Sweet Pepper	3
Peacevine Tomato	4
Goldie Slicing Tomato	6
Hopi Blue Flour Corn	8
Ruby-Gold Cascade Flint Corn	9
Oaxacan Green Dent Corn	11
Pennsylvania Dutch Butter Flavored Popcorn	12
Ho-Chunk Blue Squash	13
Painted Serpent Cucumber	15
Sugar Baby Watermelon	17
Minnesota Mini Cantaloupe	19
Sora Radish	21
Adriana Butterhead Lettuce	22
Arugula	23
Ultracross Collards	24
Genovese Basil	26
Trail of Tears Bean (Pole)	27
Honduran Small Red Bean (Bush)	28
Jade Bean (Bush)	29
Rattlesnake Master Pole Bean	30
Swedish Brown Beans (Bush)	31
Strike Shell Pea	32
Fish Eye Blackeyed Peas	33

Coming soon:

Delicata Squash, zinnias, sunflowers, cilantro, zucchini, Kakai pumpkin, and marigold

Long Red Narrow Cayenne Pepper (hot)

Description:

Capsicum annuum. Prolific red peppers grow 5-6" long. Dark green color matures to bright red. Peppers dry easily on screen or strung into ristras. Can also be blended in a food processor for crushed red pepper flakes. Plant in full sun. 75 days to maturity. Seed source: Lake Country Land School, with contributions from LCS community gardeners, 2023. Original Seed source [Fedco Seeds](#).



Where are peppers from?: Peppers are native to Mexico and Central America and were first domesticated by Indigenous people there. Click [here](#) for more information.

Seed starting directions:

Because peppers need a longer growing season than Minnesota summers allow, they need to be started indoors. A full spectrum grow light will produce the best results, in addition to a seedling heating mat, replicating the sunlight and warm soil of early summer. Start your peppers in mid-late March to be ready for transplant in late May, after the last frost. Plant seeds a ¼ inch deep in damp soil under a plastic cover to retain heat and moisture. Keep soil moist but don't over water. When seedlings reach 2" they can be transplanted into larger pots without the plastic cover. 'Harden off' outside during daylight hours (out of direct sun and wind) for several days before transplanting.



Garden planning for seed saving:

Peppers can easily cross pollinate across different varieties, so it's best to choose one variety to grow in a home garden if you plan to save seeds - unless you want to experiment with plant genetics!



Seed saving directions:

Pepper seeds are some of the easiest seeds to save. Harvest seeds from any ripe pepper. Set the seeds to dry completely out of direct sun on a plate or coffee filter. Label and store in a cool, dry location. It's important to confirm your pepper is an 'open pollinated' variety, to ensure that the seed you collect and grow will result in an edible pepper, just like the parent plant. Seeds saved from hybrid and GMO varieties may not result in success.

Resilient Shishito Elongated Sweet Pepper

Description: *Capsicum annuum* Shishito peppers are an amazing addition to a home garden. When green, they have a sweet and spicy tang that can be brought out by grilling or frying the whole peppers. As a surprise, usually one in ten plants produces a slightly spicier pepper than the other ones. Like with most spicy peppers, shishito gets sweeter when red. Our seed source for the LCS library is Fedco Seeds.



Information from Fedco Seeds: (65 days) Open-pollinated. An open-pollinated selection of the ever-popular shishito. The folks at Wild Mountain Seeds have been selecting for plants that produce early crops with larger fruits that will fill up your skillet. After three seasons of trials here in Maine, we're sold: they are early, prolific and delicious! Light green, thin walled and mostly mild—just like Takara, but about twice the size. Blister them in hot oil and sprinkle with salt for something to nibble on while you cook dinner. **Days to full-color maturity are from transplanting date.** *Capsicum* comes from the Greek word 'kopto' which means 'bite.'

Where are peppers from?: Peppers are native to Mexico and Central America and were first domesticated by Indigenous people there. Click [here](#) for more information.

Seed starting/growing directions from Fedco Seeds: **Culture:** Start indoors in March or April. **Minimum germination soil temperature 60°, optimal range 68-95°.** Set out in June. Very tender, will not tolerate frost, dislike wind, will not set fruit in cold or extremely hot temperatures or in drought conditions. Black plastic is highly recommended. Row cover improves fruit set in windy spots. Pick first green peppers when they reach full size to increase total yield significantly. Green peppers, though edible, are not ripe. Peppers ripen to red, yellow, orange, etc.

Saving Seed directions from Fedco : Saving pepper seed is easy! Remove the core of the fully ripe pepper (usually red or orange) and dry on a coffee filter. When dry, rake seeds off the core with a butter knife. To ensure true-to-type seed, grow open-pollinated varieties and separate by 30 feet. Use only the first fruits for seed; allow only 3–4 fruits per plant to grow and remove all others. Fewer fruits = larger seeds = greater seed viability. Later fruits often have germination rates of only 60%.

Peacevine Tomato

Description:

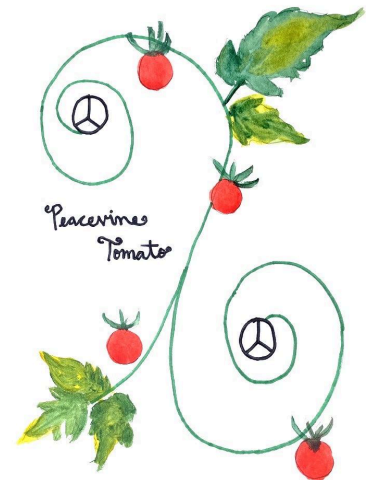
Lycopersicon esculentum. Produces an abundance of delicious cherry-red tomatoes. An open pollinated variety developed from the hybrid variety 'Sweet 100', by Dr. Alan Kapular of Peace Seeds. Contains very high levels of vitamin C and gamma-amino butyric acid, a natural nervous system sedative (hence the name). Indeterminate. Plant in full sun with a tomato cage for support. 78 days to maturity. Library seed source: Lake Country Land School, with contributions from LCS community gardeners, 2023. Source was [Fedco Seeds](#) in 2023.



Where do tomatoes come from? Tomatoes are native to South America and continue to grow wild in South and Central America. Indigenous people selected and domesticated tomatoes as early as 500 BC. See [here](#) for more information.

Seed starting directions:

Because tomatoes need a longer growing season than Minnesota summers allow, they need to be started indoors 6 weeks before the last frost. A full spectrum grow light (minimum of 2 ft as the seedling will grow!) will produce the best results, in addition to a seedling heating mat, replicating the sunlight and warm soil of early summer (75-85 degrees). Start your tomatoes in late March to be ready for transplant in late May, after the last frost. Plant seeds a ¼ inch deep in damp soil under a plastic cover to retain heat and moisture. Keep soil moist but don't over water. When seedlings have developed several leaves, they can be transplanted into 3-4" pots to support root growth. Utilize a light fan to create air currents and encourage stockiness. 'Harden off' outside during daylight hours (out of direct sun and wind) for several days before transplanting. Fertilize with compost as Tomatoes are heavy feeders. Staked plants should be spaced 24" apart. Caged plants should be spaced 36-48" apart in rows 60" apart.



Garden planning for seed saving:

Tomatoes are self-pollinating. While they don't usually cross-pollinate with one another, it is still possible. Older varieties are more likely to cross with newer varieties, as they have longer styles. If saving seeds, isolate different varieties by 10-20 feet if feasible. Planting squash between varieties can minimize crossing by distracting pollinators. Sunflowers and corn can also be utilized as a barrier.

Seed saving directions:

Tomato seeds require fermentation and a simple process called water winnowing to remove the gel coat that surrounds them. Select your best tomato when fully ripe and ready to eat. Set seeds aside in a glass jar and fill halfway with water. Allow the jar to sit until a white film develops on top (about 4-5

days). It should smell slightly fermented. Run tap water into the jar to agitate the seeds. Let the seeds settle and pour off the pulp. Repeat multiple times until the water and seeds are clear and free of pulp. Strain seeds and spread out on a coffee filter to dry completely out of direct sunlight. Label and store in a cool, dry location.

Goldie Slicing Tomato

Description: *Lycopersicon esculentum*. We are adding Goldie to the LCS Seed Library for 2024. We picked it because it is a dependable yellow/orange heirloom tomato for our climate. The big fruits have a low acidity and a complex fruity flavor. Also, since Minnesota has its own connection to the name “Goldie” we thought it a logical choice. Our seed source is Fedco Seeds. Go Gophers!

Information from Fedco Seeds: (75 days) Open-pollinated. Indeterminate. Considered synonymous with Dixie Golden Giant. Deep orange beefsteak fruits, frequently bi-lobed, average 16–20 oz. Though reputed to be more than 150 years old, Goldie was introduced commercially in 1977 by Gleckler’s Seedsmen. We rate it as the best of all orange tomatoes, delivering its rich flavor with an extraordinary velvety texture. Often Roberta’s first large tomato to ripen. Erica Myers-Russo from CT advises, “Don’t harvest it until it has a distinct rosy blush” (on the bottom). Very productive. Will catface under cold or excessively wet conditions. Several people who grew our Heirloom Mix said Goldie was their favorite.

Seed starting and growing directions:

Because tomatoes need a longer growing season than Minnesota summers allow, they need to be started indoors 6 weeks before the last frost. A full spectrum grow light (minimum of 2 ft as the seedling will grow!) will produce the best results, in addition to a seedling heating mat, replicating the sunlight and warm soil of early summer (75-85 degrees). Start your tomatoes in late March to be ready for transplant in late May, after the last frost. Plant seeds a ¼ inch deep in damp soil under a plastic cover to retain heat and moisture. Keep soil moist but don’t over water. When seedlings have developed several leaves, they can be transplanted into 3-4” pots to support root growth. Utilize a light fan to create air currents and encourage stockiness. ‘Harden off’ outside during daylight hours (out of direct sun and wind) for several days before transplanting. Fertilize with compost as Tomatoes are heavy feeders. Staked plants should be spaced 24" apart. Caged plants should be spaced 36-48" apart in rows 60" apart.

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Goldie Tomato

a glass jar and fill halfway with water. Allow the jar to sit until a white film develops on top (about 4-5 days). It should smell slightly fermented. Run tap water into the jar to agitate the seeds. Let the seeds settle and pour off the pulp. Repeat multiple times until the water and seeds are clear and free of pulp. Strain seeds and spread out on a coffee filter to dry completely out of direct sunlight. Label and store in a cool, dry location.

Hopi Blue Flour Corn

Description:

Zea mays This is a strain saved from corn grown at the Land School in 2021. There was some interplanting with Oaxacan Green Dent Corn, giving this strain a multi-color nature. In processing the seeds, we tried to keep the dent corn separate. The original seed source for us was Fedco Seeds in 2021. This corn is great for grinding a fine cornmeal for cornbread.



Information from Fedco Seeds: (100 days) Open-pollinated. Precursors of this strain have been raised continuously for 800 years on the mesas of northern Arizona. Used by the Hopis to make ceremonial piki bread. Tall 9' plants produce large 8–10" ears of mostly 12 rows. The beautiful deep kernels are remarkably doughy even when fully dry and are easily ground into flour. Very drought-tolerant, with a long taproot. Dick Burnham of Talking Crow Organic Farm in western Massachusetts reports it is not just for flour, it is good to eat, "crunchy, corny and wholesome."

Where does Corn come from? Corn is a domesticated version of teosinte, a wild grass from Mexico. Indigenous plant breeders transformed the corn plant into the "amaizing" plant we have today.

Seed Starting Instructions from Fedco Seeds: *Untreated corn seed will not germinate in cold wet soil. Please be patient and wait till soil warms to at least 60° before sowing, or start seedlings indoors and transplant at 3–6" before taproots take off. **Minimum soil temperature 55°, optimal temperature range 65–85°.** Tender, will not survive frost. Heavy nitrogen requirements. **Days to maturity are from emergence after direct sowing; for transplants, subtract 20 days.***

Garden planning for seed saving: Corn is wind pollinated and therefore needs to be planted in a block to ensure pollination. Avoid cross pollination by not growing other corn that flowers at the same time anywhere near the corn you are trying to save seed from. **Hand pollination** is a useful strategy to ensure that kernels form on the cob, particularly for the small space gardener. Did you know that each individual kernel of corn exists because of the single silk strand attached to it? Each silk strand must come into contact with pollen in order for the corn kernel to form. [Review these basic step-by-step directions on hand pollination.](#)

Seed saving directions: Corn needs to be completely dry before storing for seed. Harvest and shuck the fully mature dry cobs at the end of the season. Divide the best cobs to save for seed. Hang the corn up in a mesh bag in a dry location to dry even further before shelling the corn off the cobs during the winter months. In order to avoid long-term genetic collapse of a strain of corn, save seeds from at least 200 distinct plants. To address the challenge of growing this many ears of corn in an urban garden, some gardeners will divide 200+ seeds of a single variety among a community of growers, sharing pollen and mixing the cobs after harvest.



HOPÍ BLUE
CORN

Ruby-Gold Cascade Flint Corn

Description: *Zea mays* We grew these seeds in the Land School Three Sisters garden in 2023. The variety is unique because it is multi-colored but each cob is a different color. We ground this corn dry with a hand-crank grinder and sifted the fine flour for cornbread. The coarse bits we used for oven polenta. Combine coarse corn meal with 5 parts water and put in a 350 degree oven for several hours until done. Stir occasionally and add butter and salt and cheese to taste.

Information from Fedco Seeds: (85 days) Open-pollinated. Breeder Carol Deppe brings us this very early and productive true flint corn with big seeds on medium-narrow cobs that dry down quickly. Superb for cornbread, johnny cakes and polenta. Ears, 8–12" long with 8–12 rows, are solid-colored but husking each one reveals a surprise: red, red-brown, dark red, orange-gold, maple-gold, gold or yellow! Interior kernel color is gold. Each color produces a different flavor of cornbread; red shades have a richer flavor, while yellows are milder. All colors are great! Carol's recipes can be found in her book The Resilient Gardener. She bred this corn by crossing Abenaki Calais with Byron Flint, selecting for a variety that could get growers through the good times and the bad. Does well even in downright cold summers. Good husk coverage provides protection against birds and corn earworms. Also beautifully ornamental. **OSSI. Breeder Royalties.** ①

Where does Corn come from? Corn is a domesticated version of teosinte, a wild grass from what is now Mexico. Indigenous plant breeders transformed the corn plant into the plant we have today. Corn is the foundation of many cultures in South, North, and Central America.

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Oaxacan Green Dent Corn

Description: This Variety came to the Land School via [Jordan Seeds](#), in Woodbury, MN. We planted it in 2021 and due to its location in the field next to the Hopi Blue Flour Corn, our strain likely has some mixing with the Hopi Blue.

Information from [Victory Seeds](#): 95 days — 'Oaxacan Green' dent corn is fairly early maturing for a dent-type corn and has its names suggests, produces ears ranging between seven to ten inches in length that are colored mostly in shades of green. Green colored corn kernels are actually fairly uncommon, making this variety popular with market growers who sell the dried ears for their ornamental value. Its stalks are vigorous and reach about seven feet in height. Reportedly, this variety originates from the Oaxacan region of Southern Mexico where it has been cultivated for centuries. The local people use it for corn flour and make it into tortillas and tamales.

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Pennsylvania Dutch Butter Flavored Popcorn

Description *Zea mays* This popcorn has become a Land School favorite. The seeds grown here were saved from the Land School Three Sisters Garden in 2022 and then saved again from the Land School gardens by the Lodge in 2023. Original seed source from Fedco Seeds.

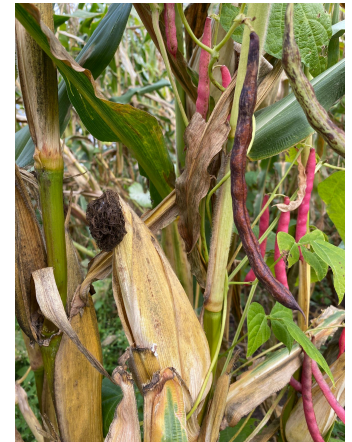
Information from Fedco Seeds (102 days) *Open-pollinated. Popcorn is so good on its own that you won't need to add any butter. Our tasters agreed that it was the best they'd ever tasted: creamy, buttery and delicious. Incredibly green and healthy 8' plants with very long dark green leaves set two 4–6" stocky ears per stalk, with 26–28 rows (occasionally 22) of fat creamy white kernels. Thanks to our friends at Southern Exposure Seed Exchange for enabling us to offer this pre-1885 Pennsylvania Dutch heirloom. SESE was the first to bring this variety to commerce, in 1988.*

Where does Corn come from? Corn is a domesticated version of teosinte, a wild grass from what is now Mexico. Indigenous plant breeders transformed the corn plant into the plant we have today. Corn is the foundation of many cultures in South, North, and Central America.

Seed Starting Instructions from Fedco Seeds: *Untreated corn seed will not germinate in cold wet soil. Please be patient and wait till soil warms to at least 60° before sowing, or start seedlings indoors and transplant at 3–6" before taproots take off. **Minimum soil temperature 55°, optimal temperature range 65–85°.** Tender, will not survive frost. Heavy nitrogen requirements. **Days to maturity are from emergence after direct sowing; for transplants, subtract 20 days.***

Garden planning for seed saving: Corn is wind pollinated and therefore needs to be planted in a block to ensure pollination. Avoid cross pollination by not growing other corn that flowers at the same time anywhere near the corn you are trying to save seed from. **Hand pollination** is a useful strategy to ensure that kernels form on the cob, particularly for the small space gardener. Did you know that each individual kernel of corn exists because of the single silk strand attached to it? Each silk strand must come into contact with pollen in order for the corn kernel to form. [Review these basic step-by-step directions on hand pollination.](#)

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Ho-Chunk Blue Squash

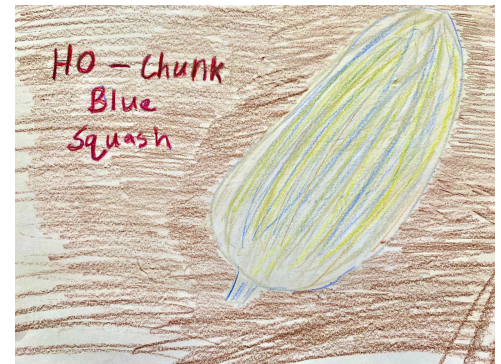
(Commonly known as Sibley Squash).

Description: *Cucurbita maxima* We grew this squash as part of the 2022 Land School Three Sisters Garden. They can be big blue torpedoes and store for a long time. The name “Sibley” comes from a plant breeder of the same name as the Minnesota settler that so many places are named after, but when we learned that the squash is linked to the Ho-Chunk Nation (formerly known as the Winnebago), we decided to change the name of our strain in honor of the original plant breeders. Open pollinated. 100 days to maturity.

Information from [Fedco Seeds](#): (100 days) Open-pollinated. Also known as *Pike’s Peak*. Among the very best for flavor, this once-revered brown-seeded heirloom first surfaced in the Missouri River watershed in the 1830s and is similar to kindred varieties found among the Winnebago tribe. Some of our seed is from Hiram Sibley, whose great-great-great-grandfather of the same name introduced it to commerce in 1887 through his seed company in Rochester, NY. Present-day Hiram has been growing it in Maine in recent years, selecting for trueness to type, taste and adaptability, and providing us with our stock seed. Vigorous 12–15' vines produce slate-blue obpyriform 1' long fruit weighing 6–8 lb, once described by Michael Pollan as “pinched in both ends and bulging at the waist.” Liberty, Maine, gardener Jake Kennedy adds that these fetching fruits resemble baby seals hauled out on a ledge. Famous New England seedsman James J.H. Gregory called it “magnificent” and Goldman rates it “the best of the bananas,” a group she calls “top tier.” Ours was rich, moist, flavorful and sweet, though we sampled it in October, too soon. The quintessential storage squash, not coming into its own until January after its orange flesh has dried and sweetened. Brought on board the Slow Food Ark of Taste.

Where are squash originally from?: It is believed that squash originated as wild plants in the central part of what is now Mexico. There are 20 different species of squash grown today and cultures from all of the Americas were growing squash at the time of European contact. More information [here](#).

Seed Starting and Growing Instructions from Fedco Seeds: *May be direct-seeded or transplanted. Minimum germination temperature 60°, optimal temperature range 70–90°. Direct seeding: Sow 4–5 seeds per hill when weather has warmed after danger of frost. Allow 4–6' between hills. Thin to 3 best plants. Transplanting: Start indoors three weeks before setting out. Do not disturb the roots. Transplant 30" apart. For either method, use wire hoops and row covers to hasten maturity and reduce insect*



damage. Tender, not frost hardy. Heavy nitrogen feeders. Excessive heat and/or drought can prevent blossom set, reduce yields. Winter squash can take one or two light frosts on the vine. To improve flavor and storage, field cure for at least 10 days after harvest, covering if hard frost threatens. Store under proper conditions, at least 50° and 60–70% relative humidity in a place with good air circulation.

Garden planning for seed saving: Squash is insect pollinated and will easily cross pollinate with other varieties of the same species (including your neighbor's). You will need to grow only one variety of each species and/or learn to hand pollinate. Winter squash has three species of the genus *Curcubita*, including *Cucurbita maxima* (Kabocha, Hubbard, Ho-Chunk Blue, Buttercup, Etc.), *Cucurbita pepo* (Acorn, Zucchini, most Pumpkins, Crookneck Squash, Delicata, Spaghetti, Patty Pan, Etc.), and *Cucurbita moschata* (Butternut, Musque de Provence pumpkin, Calabacita, Etc.). They will not cross pollinate between species.

Seed saving directions: Squash seeds are relatively easy to save. Choose the best squash from the patch to save seeds from. Cut the squash in half and scoop out the seeds (cook and eat the rest!). Separate the seeds from the stringy flesh of the seed cavity. You can rinse the seeds in water. Thoroughly dry the seeds on a screen and store in a dry location.

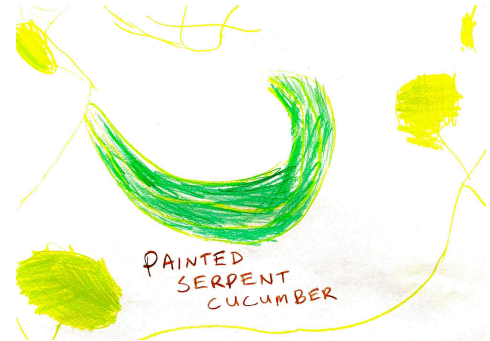
Painted Serpent Cucumber

Description: *Cucumis melo var. Flexuosus*. The Painted Serpent cucumber was the star of the Land School Seed Garden in 2023. We could make a cucumber salad for many people out of one cucumber. These long cucumbers are actually closer related to melons than typical cucumbers, and they have a distinct sweetness. We had a hard time saving seeds in 2023 because the sweetness of the mature fruit drew many critters to eat the flesh and seeds before we could harvest the seeds. The seeds in the 2024 library are Fedco Seeds from 2023. 58 days to maturity. Open pollinated.



Information from Fedco Seeds: (55 days from transplant)

Open-pollinated. Bite into the snake that doesn't bite back. Also known as Armenian Cucumber or Snake Melon, native to Armenia and brought to Italy in the 15th century. William Woys Weaver says, "This is one of the oldest of our heirlooms, yet one of the most neglected by our gardeners," oft exhibited but seldom eaten. Yet its flavor surpasses that of cucumbers, excelling in salads and stir-fries without bitterness or burps. Slender slightly fuzzy flexuous fruits delicately coil like a serpent with alternate light and dark green stripes. Culture like the melon it is, starting indoors in individual pots and transplanting into a low tunnel. Will grow up to 30" but best eaten at 8–18". Straighter if trellised. Never grew well on CR's central Maine clay, but a prolific producer in his sandy Colrain, MA, soil, beginning as early as July 26 one warm, dry season.



Where are cucumbers from?: Geneticists trace the origins of melons and cucumbers to the hot valleys of southwest Asia, in what is now Iran, India, and Pakistan.

Seed Starting and Growing Tips from [Fedco Seeds](#): *May be started indoors for early production, or direct-seeded when soil has warmed. Minimum germination soil temperature 65°, optimal range 65–95°. Very tender, will not survive frost. Direct seed 3" apart thinning to 1' apart in rows 4–6' apart or 6 per mound in hills 4' apart thinning to 3 best plants. For transplants: once seedlings have 1–2 true leaves, about 3 weeks old, plant 1' apart in rows 4–6' apart. Cucumbers require good fertility and regular rain or irrigation for abundant yields. Without adequate water, fruits will be misshapen and bitter. Pick cukes frequently for best production, or else the plants shut down. Make sure to remove blimps to the compost pile.*

Garden Planning for Seed Saving: Cucumbers and melons will easily cross pollinate with any variety in the same species. Either grow only one variety of each species or learn to hand pollinate (or take your chances with random crosses).

Seed Saving for Melons and Cucumbers (From Fedco): *Saving cucumber seed is easy! Take that big yellow cuke that got away and save it for seed. Scoop out the guts of overripe fruit and ferment it in an uncovered container for a few days. A moldy gross cap to the slurry means the seeds are ready to rinse and dry. To ensure true-to-type seed, grow only one open-pollinated variety per season.*

Sugar Baby Watermelon

Description: Sugar Baby is a standard round small red-fleshed icebox watermelon. The smaller watermelons are good for northern gardens and will mature dependably in our summers. Our seeds were sourced from [Jordan Seeds](#) in Woodbury, MN in 2023. The seeds in the 2024 packets were grown in the Land School seed garden and processed in the fall of 2023.

Information from [Ujamaa Seeds](#): *Citrullus lanatus*. Like other small watermelons, the Sugar Baby is considered an 'icebox watermelon' because it fits easily in a refrigerator or a picnic cooler. These small melons don't need a ton of space or time to ripen. Sugar baby watermelons weigh in at 6 to 15 pounds and measure 6 to 10 inches across. This size melon is easy to consume—in its entirety—at a picnic or family supper. The 'Sugar Baby' variety is an heirloom watermelon that is native to Oklahoma and introduced by Woodside Seed Company in 1955.

Where are watermelons originally from? ([Ujamaa Seeds](#)): Watermelons have a history going back 5,000 years to Africa. ([See National Geographic article](#)). Watermelons were first cultivated in Africa before spreading north into Mediterranean countries and, later, to other parts of Europe. The transatlantic slave trade was the main vehicle by which the watermelon made its way to the New World. Before it became a racist stereotype in the Jim Crow era, watermelon once symbolized black self-sufficiency. After the Civil War, free black people grew, ate and sold watermelon—the fruit became a symbol of freedom.

Seed starting and growing tips from [Southern Exposure Seeds](#): Culture of watermelon is similar to Muskmelon (Cantaloupe). Direct sow in small mounded 'hills' in full sun after danger of frost. Space 12-18 in. apart in rows 6-8 ft. apart. Vines require anywhere from 36-100 sq. ft. of vine space per hill, depending on variety. Don't disturb vines while fruit is ripening or else fruit may ripen unevenly. When planted in good soil under good environmental conditions, melons will do well, but are not as consistent producers as some other crops. The fruit weights we list are for what the variety can achieve given ideal conditions. Harvest: For most varieties, fruit is mature and most desirable during a 10-14 day period. It may take some experience to tell when a watermelon is ripe. There are four methods commonly used to determine peak harvest stage: (1) The spot where the fruit touches the ground turns yellow. (2) Look for the presence of a dried-up tendril on the portion of the vine nearest the fruit. (3) The rind feels slightly rough and ridged, and has a dull, opaque appearance, whereas immature fruits are smoother and glossier. (4) When a watermelon is ripe, it will have a hollow sound when you thump it with your knuckles: The melon sounds more like your chest when it is ripe; when green, it sounds more like your head; when over-ripe, it sounds more like your stomach. Mark Twain described it this way: "A ripe melon says 'punk' when thumped, a green one says 'pink' or



'pank'." Culinary: Watermelon seeds are edible, have a nutty taste, and are commonly sold as a snack in some parts of the world. Seeds that mature to black are easier to eat than white seeds.

Garden planning for seed saving: Isolate varieties by at least 1/8 mile for home use, or 1/2 to 1 mile for pure seed. Watermelon can cross with other melons and cucumbers. Distance plants accordingly if saving seed.

Seed saving: Watermelon seeds are easy to save. Separate from the pulp, rinse, and dry thoroughly before storing.

Minnesota Mini Cantaloupe

(Commonly known as Minnesota Midget. Lake Country Seed Library has changed the name to a respectful alternative)

Description: *Cucumis melo*. (60-75 days) This attractive, small-fruited muskmelon has very flavorful flesh and an ultra-thin rind. An extra-early producer, the vines grow many small melons, ideal for lunchboxes and general snacking. Bred by the University of Minnesota at St. Paul in 1948. Capable of producing two crops—an excellent choice for northern gardeners. Vines seldom over 3' long; suitable for growing in containers. Round 4" fruits have thick golden-yellow flesh that is edible to the rind and deliciously sweet. Resistant to fusarium wilt.

Where do melons originate from? Cantaloupes, like cucumbers, are believed to have been domesticated from wild plants growing in the hot valleys of what is now Northern India and Iran.

Seed Starting and Growing Information from Fedco Seeds: *Melons are a tender crop with high nitrogen requirements. They love heat, cannot stand frost, and may be damaged by night temperatures below 40°.*

*Though they require some extra fussing, the results are worthwhile. **Start indoors in early May** (later if the spring is slow to warm) in plastic or peat pots, 2 or 3 seeds to a pot. **Minimum germination soil temp 60°, optimal range 75–95°.** Melons resent transplanting but will take if their roots are not disturbed. Prepare hills in advance with liberal amounts of well-rotted manure or compost. A cold start can permanently stunt growth, so wait for a warm spell after all danger of frost to transplant, usually between May 20 and June 20. Don't place melons next to vigorous crawling plants like cucumbers, gourds or winter squash. Water heavily and, if soil is dry, place a temporary hay mulch around plants until a soaking rain comes. Melons are much more sensitive than squashes so use low tunnels with floating row covers that do not abrade plants. If you have sandy soil, check daily and irrigate when needed. Mulch between plants. To reduce rot loss, rotate ripening melons occasionally. To reduce mouse damage, place ripening melons on bricks. Inspect your patch daily at ripening time. Check fruits for aroma and color and pull gently on those that appear to be ripe. Most muskmelons are ripe when the pressure causes them to slip from the vine.*

Garden Planning for Seed Saving: Melons will easily cross pollinate with any variety in the same species (including watermelon and cucumber). Either grow only one variety of each species or learn to hand pollinate (or take your chances with random crosses).



Seed Saving for Melons (From [Gardening Know How](#)): To start saving melon seeds, cut open the fruit lengthwise and scoop out the seed masses into a jar. Add a little warm water and allow the mixture to sit for two to four days, stirring daily. As the melon seeds sit in water, they ferment. During this process, the good seeds sink to the bottom of the jar while the detritus floats to the top. To collect seeds from melons, pour off the water containing the pulp and bad seeds. Thoroughly dry the seeds before storing.

Sora Radish

Description: *Raphanus sativus*. We are adding this open pollinated radish to the library this year because radishes are so easy to grow and fun for children to harvest and eat. To harvest seeds from the radishes you will need to let a few go way past the normal point when you would eat them. Enjoy the flowers and seed pods as edible additions to your meals, but leave a few to dry out and produce seeds. Seeds are sourced from Johnny's Seeds.

Information from Johnny's Seeds: *A classic red radish with crisp, succulent roots. Sora is a reliable all-season radish, but particularly excels in hot and dry conditions when other varieties are easily stressed. Suitable for spring, summer, or fall crops. High quality, uniform roots form attractive bunches and maintain their round shape, even when oversized.*

Where do radishes originally come from? The center of radish genetic diversity is found in China, where wild radishes still grow. But radishes were cultivated for a long time throughout Asia and into the Eastern Mediterranean. More information can be found [here](#).

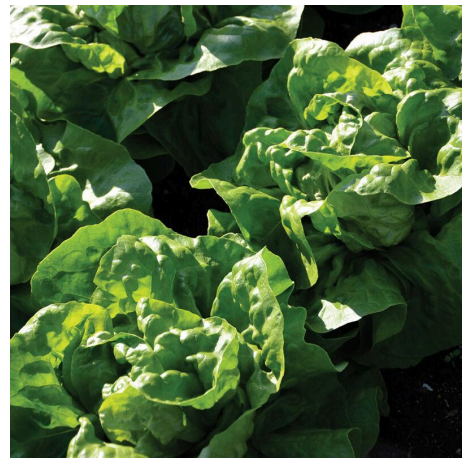
Seed Starting and Growing Directions: (From Johnnys): *Radishes require well-drained soils. Sow at any time during the season, beginning in early spring. **Planting Method:** direct sow only. **When to sow:** Any time after snow melt, and until ~4 weeks before first frost (sweetest radishes are in cooler temperatures) **Sowing and seedling care:** Sow 3/4-1 inch apart, thinning baby greens. Sow with carrot or parsnip every 6 inches to help see and weed the row as slower germinating crops emerge. **Seed Depth:** 1/2 inch **Sun Needs:** Full/Part **Days to Germination:** 4 at 70°F; 8 at 45°F **Spacing after thinning:** 1-2 inches **Days to Harvest:** 21-28 **Height:** 6-12 inches **Harvest:** Harvest promptly at 3-4 weeks to avoid pithiness.*

Seed Saving for Radishes: (from [Gardening Know How](#)): *Radish seed saving requires nothing more than leaving the pods on the plants until they are brown and mostly dried. Once the pods are browning, you can pull the entire plant up and upend it in a brown bag. Hang the bag with the plant seed dangling down into it and allow the seeds to mature naturally. Once they are completely mature, the pods pop open and the seeds drop into the bag. You can also allow seed pods to mature in a cool, dry area and then winnow or sift them to separate the seeds from the chaff. Seeds will store for up to five years in a cool, dry area.*



Adriana Butterhead Lettuce

Description: *Lactuca sativa*. Also known as Bibb lettuce, Adriana Butterhead is known for its soft, tender leaves and sweet, buttery flavor. It is a smaller lettuce variety, typically weighing between 6 and 8 ounces, and has loose, ruffled leaves that form a compact head. The leaves are a vibrant green color and have a delicate texture that makes them perfect for salads or as a garnish for sandwiches and other dishes. They are also a great source of vitamins and minerals, including vitamins A and K, folate, and potassium. 48 days to maturity. Open pollinated. Seed sourced from Johnny's Seeds.



Where does Lettuce originally come from? Lettuce originally comes from the Middle East and Europe. It is in the sunflower family and makes a flower like a dandelion flower. More information can be found [here](#).

Seed Starting and Growing Instructions from Fedco Seeds:

Direct seed outdoors as soon as ground can be worked and repeat every 2 weeks for continuous supply. Or start indoors in March and at regular intervals thereafter for early transplanted successions. Optimal germination temperature range 40–70° though many varieties won't germinate in soil temps above 75° and most shut down above 80°. Thin sowings frequently and ruthlessly to a final distance of 1' for full heads. Heavy nitrogen feeders.



Seed Saving Instructions from Fedco Seeds: *Saving lettuce seed is easy! Leave spring-planted lettuce heads to bolt. Flowers will become white tufted seeds. Once dry on stalk, rub seeds off the plant into a paper bag. To ensure true-to-type seed, separate lettuce varieties by 10 feet.*

Arugula

Description: *Eruca sativa*. We have added arugula to the LCS Seed Library because it is quick and easy to grow and save seed from. The leaves are great for salads and seed saving is just like radishes. 21-40 days to maturity depending on when you choose to harvest. Open pollinated. Our seed source for 2024 is Johnny's Seeds.

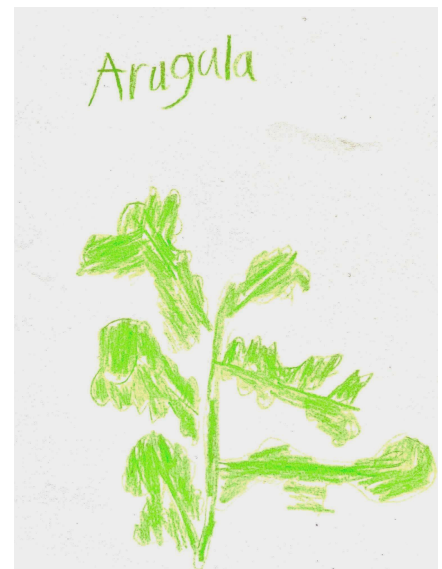
Information from Johnny's Seeds: *Slightly lobed leaves with a nutty and peppery flavor. Edible Flowers: Harvest the white flowers with dark pink veins as they appear. Sprinkle them over salads or add to vegetable stir-fries. Flavor is spicy and nutty. Popular choice for brightening up salad mixes.*



Where does arugula originally come from? Arugula is native to the Mediterranean region. More information can be found [here](#).

Seed Starting and Growing Information from Johnny's Seeds: *From emergence after direct seeding, seeds typically germinate within 5-7 days. Arugula prefers a fertile, well-drained soil in full sun to part shade. Can be grown all season in the field. Direct seed 1/8" deep at 5 seeds/inch in rows at least 2" apart from early spring onward. For a continual supply, sow about every 2 weeks until 2-3 weeks before the first frost in fall.*

Seed Saving Information from Fedco Seeds: *Saving arugula seed is easy! Let your spring sowing of arugula bolt. The flowers develop into narrow seed pods. Once pods dry on the stems, they can be easily broken open for seed. More information can be found [here](#).*



Ultracross Collards

Description: *Brassica oleracea* var. *Acephala*. We are excited to add collards to the LCS Seed Library. Ultracross offers an opportunity to grow an extremely robust and delicious sample of heirloom collard greens, ranging from deep greens to slate-blue to purple. The story of this special collection was enough to draw us in (see below), Our seeds for 2024 are sourced from the [Experimental Farm Network](#). About 75 days to maturity. Open pollinated.



Information about Ultracross Collards: Ultracross is a composite cross of 21 varieties of heirloom collards rooted in African American foodways and the history and impact of slavery and colonialism in the United States. In an effort to save these diverse and endangered varieties, the USDA traveled the Southern US, knocking on doors and collecting seeds from African American and largely elder farmers and gardeners. The names of the varieties reflect the farmers who selected and stewarded these unique varieties over generations - varieties that are now all but extinct from American grocery stores. Potential genetics represented in Ultracross include: William Moore; Fulton Stroud; Tabitha Dykes; Fuzzy's Cabbage Collard; E.B. Paul; Jernigan Yellow Cabbage Collard; Yellow Cabbage Collard; Georgia; White Cabbage Collard; Willis Collard Greens; Ole Timey Blue; Georgia Blue Stem; North Carolina Yellow; Green Glaze, McCormack's; White Mountain Cabbage Collard; Green Glaze; Miss Annie Pearl Counselman; Brickhouse Old Collard; Lottie Collard, Vates, and Georgia Southern. [Read more about the history of collard greens here.](#)



From Experimental Farm Network: In 2020 [The Utopian Seed Project](#) along with 8 other trial sites grew 20 heirloom collard varieties as part of a nationwide collard trial for [The Heirloom Collard Project](#). The Utopian Seed Project also grew "Lottie" Collard bringing the heirloom total to 21. During the winter of 2020 the collards survived lows of 8°F and in spring/summer 2021 seeds were saved from these surviving plants. Collards are an obligate outcrosser, meaning they are incapable of self-pollinating. For saving seeds of pure varieties, this means large isolation distances. However, if your aim is large genetic diversity, then the collard plant is a willing collaborator. The 21 varieties were planted in a randomized two-block design, so we can be assured that there was a high degree of inter-variety cross pollination. These seeds represent massive genetic diversity, firstly because the original heirloom collards are genetically diverse, and secondly because they've cross pollinated with each other. Collard

grower and Heirloom Collard participant, Melony Edwards, described them as an ultracross: this is not a technical term, but captures the spirit of these collards! These collards were distributed in 2021 as part of a Community Seed Selection project run by The Utopian Seed Project - [you can learn more here](#).

How to Grow: Collards are members of the cabbage family, and have similar cultural requirements. They are a form of non-heading cabbage and are among the earliest forms of cultivated cabbage. They are exceptionally high in iron and in vitamins A and C. Collards are more heat-tolerant than cabbage and are usually winter-hardy from Virginia southward. Plant indoors in April and transplant in full sun after last frost. Harvest leaves before they become tough and stringy. Collards are cold hearty, but make a final harvest of leaves before first hard frost. Blanch and freeze to preserve.

Seed Saving: Collards will cross with broccoli, brussels sprouts, cabbage, cauliflower, kohlrabi, and most kale. Isolate by 1/8 mile for home use. For pure seed of small plantings isolate by 1/4 to 1/2 mile. Collards are a biennial plant, meaning they develop seed in their second year of growth. To save seeds in a northern climate, leave the stalk, mulch heavily and water deeply in the late fall. Or transplant the entire plant into a large bucket, mulch and store in a cool but not frigid location. Look for seeds to develop after the plant flowers in early summer.

Genovese Basil

Description: *Ocimum basilicum* We are adding basil to the seed library because we have seen our basil in the Land School garden go to seed every year and have never harvested seed from it. In fact, we have tried to stop it from going to seed by pinching back the flowers. It will be nice to have some plants that we let go and see what happens this year. Seed source is Johnny's Seeds for 2024.

Information from [North Circle Seeds](#) (68 Days). *Classic Italian sweet variety with authentic flavor and appearance. Tall and relatively slow to bolt with large dark-green leaves about 3" long. Prized for its flavor and heady aroma, it is a top pick for many cooks when making pesto. Fragrant plants grow 18-24" and produce densely branched plants when pinched back regularly. Can be chopped and frozen in olive oil for winter use.*



Where is Basil originally from: Basil is originally native to India and Southeast Asia. More information can be found [here](#).

Seed Starting and Growing Instructions from North Circle Seeds:

Direct seed when soil warms in late spring or transplant after danger of frost in well-drained moderately rich soil. Young seedlings will damp off if heavily watered during cool cloudy weather. Water sparingly at first. Use row covers to enhance early season vigor and speed maturity. Thin to 8-12", top mature plants to induce branching and increase total yield. Harvest before plants blossom. Annual, absolutely intolerant of frost, damaged by temperatures in the mid-30s. Note: in the Land School gardens, we start basil in the greenhouse and transplant basil with good success.



Seed Saving Instructions from Gardening Know How: *The different varieties will cross pollinate, so it is important to isolate a favorite cultivar by at least 150 feet. This will prevent another variety from polluting your strain. The seeds are contained in the spent flower head. Use a fine colander for basil seed collecting, as the black seeds are very tiny. Cut off the brown and spent flower heads and let them dry for a few days in a warm, dry location. Crush the heads over the colander and pick out the old petals and any chaff. Basil seed collecting is that simple. You can also put the dried seed heads into a paper bag and shake it, then crush the bag with a rolling pin, tip the pulverized plant material into a shallow tray and blow out the chaff.*

Trail of Tears Bean (Pole)

Description from [Seed Savers Exchange](#): Phaseolus vulgaris. Also known as Cherokee Black, the variety is good as both a snap and a dry bean; when mature, the greenish-purple 6" pods encase shiny jet-black seeds. This bean was shared with Seed Savers Exchange by the late Dr. John Wyche of Hugo, Oklahoma. His Cherokee ancestors carried this bean over the Trail of Tears, the infamous winter death march from the Smoky Mountains to Oklahoma (1838-39) that left a trail of 4,000 graves. This variety works for fresh eating, steaming, roasting, canning, soups and freezing. This variety makes a great black bean soup and is an excellent addition to spicy chicken soup recipes. Serve with rice or a piece of grilled bread topped with avocado. Open pollinated. 85 days to maturity.



Growing instructions: Direct sow in full sun after danger of frost, when the air and soil have warmed. Trellis to support climbing vines. For snap beans, harvest often when pods are green, young and tender, to encourage continued growth. For dry beans, let pods fully dry on the vine and harvest before hard frost. Beans are legumes and fix nitrogen in the soil. Because of this, they make a good companion plants to corn (learn more about the indigenous [Three Sisters planting method](#)) and can help replenish soil that has been depleted from heavy feeders.

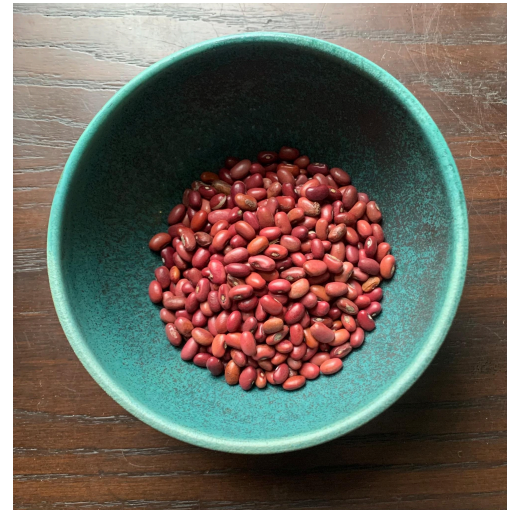
Seed Saving: Harvest fully dry pods from the vine before the first hard frost. Let shelled black beans dry further and harden in an open bowl before storing. If pods are not fully dry before frost, dig up the entire vine and hang upside down indoors, or lay on a tarp to dry thoroughly before picking dried pods and shelling. Beans can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden.

Honduran Small Red Bean (Bush)

Description: Phaseolus vulgaris. Beautiful deep red dry, brought from Honduras by Andy Gaertner, Land School Guide and Garden Coordinator at the Lake Country Land School. The Small Red Bean has been grown in Central and South America for millennia. Andy has been growing it successfully in Glenwood, Wisconsin for over 10 years, climate adapting it to the Midwest. Bean pods are abundant and hearty, producing a treasure trove of small red beans perfect for chilis and soups.

Growing instructions: Direct sow in full sun after danger of frost, when the air and soil have warmed. Let pods fully dry on the vine and harvest before hard frost. Beans are legumes and fix nitrogen in the soil. Because of this, they make a good companion plants to corn (learn more about the indigenous [Three Sisters planting method](#)) and can help replenish soil that has been depleted from heavy feeders.

Seed Saving: Harvest fully dry pods from the vine before the first hard frost. Let shelled beans dry further and harden in an open bowl before storing. If pods are not fully dry before frost, dig up the entire vine and hang upside down indoors, or lay on a tarp to dry thoroughly, before picking dried pods and shelling. Beans can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden.



Jade Bean (Bush)

Description from Johnny's Seeds: *Phaseolus vulgaris*. Long, attractive pods. Jade's 6–7", slender, deep green pods are exceptionally tender and delicious. High-yielding even under heat or cold stress. Pale green seeds. Bush bean. USDA Certified Organic. Open pollinated. 53 days to maturity. Seeds include a combination of those sourced from Johnny's Seeds and contributions from Lake Country School community gardeners.

Growing instructions: Direct sow in full sun after danger of frost, when the air and soil have warmed. Harvest often when pods are green, young and tender, to encourage continued growth. Beans are legumes and fix nitrogen in the soil. Because of this, they make a good companion plants to corn (learn more about the indigenous [Three Sisters planting method](#)) and can help replenish soil that has been depleted from heavy feeders.

Seed Saving: Let pods fully dry pods on the vine, and harvest before the first hard frost. Let shelled beans dry and harden in an open bowl before storing. If pods are not fully dry before frost, dig up the entire vine and hang upside down indoors, or lay on a tarp to dry thoroughly, before picking dried pods and shelling. Beans can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden.



Rattlesnake Master Pole Bean

Directions from [True Love Seeds](#): Phaseolus vulgaris. *Beautiful striped bean pods on tall vines taste terrific as fresh steamed snaps and are stringless when young. Produces well in heat and sandy soils and is especially popular in parts of the Southern US. Sometimes called the Preacher bean. 56 days to maturity:*

Growing instructions: Direct sow in full sun after danger of frost, when the air and soil have warmed. Trellis to support climbing vines. Harvest often when pods are green, young and tender, to encourage continued growth. Beans are legumes and fix nitrogen in the soil. Because of this, they make a good companion plants to corn (learn more about the indigenous [Three Sisters planting method](#)) and can help replenish soil that has been depleted from heavy feeders.

Seed Saving: Let pods fully dry pods on the vine, and harvest before the first hard frost. Let shelled beans dry and harden in an open bowl before storing. If pods are not fully dry before frost, dig up the entire vine and hang upside down indoors, or lay on a tarp to dry thoroughly, before picking dried pods and shelling. Beans can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden.



Swedish Brown Beans (Bush)

Description from [Adaptive Seeds](#): Phaseolus vulgaris. *Small, round brown bean with a mellow flavor. Traditionally used in Swedish sweet and sour bean stew (made with molasses and vinegar), and we enjoy it in Boston baked beans. Brown beans have been a staple in Sweden for hundreds of years. Though they were once grown in several areas of the country, Öland, an island off the south-east coast, is now the only place where they are still grown. [Öland Swedish Brown](#) is featured in the [Slow Food Ark of Taste](#).* The Land School received the Swedish Brown Bean from Kate Stout from Wisconsin in 2010, and have been growing it out ever since. 90 days to maturity.

Growing instructions: Direct sow in full sun after danger of frost, when the air and soil have warmed. Let pods fully dry on the vine and harvest before hard frost. Beans are legumes and fix nitrogen in the soil. Because of this, they make a good companion plants to corn (learn more about the indigenous [Three Sisters planting method](#)) and can help replenish soil that has been depleted from heavy feeders.

Seed Saving: Let pods fully dry pods on the vine, and harvest before the first hard frost. Let shelled beans dry and harden in an open bowl before storing. If pods are not fully dry before frost, dig up the entire vine and hang upside down indoors, or lay on a tarp to dry thoroughly, before picking dried pods and shelling. Beans can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden. They will not cross with peas.



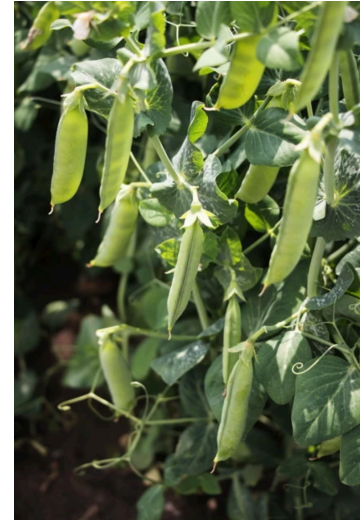
Strike Shell Pea

Description from Fedco Seeds: Pisum sativum. You won't strike out with this winner in your starting lineup. A first-early shell pea with an average of 6 dark green peas in 2¾" pods and a flavor that is sweeter and more complex than other early peas. Vines about 2' can be grown either with or without support. PRR tolerance and resistance to F1, an advantage when planting in the cold wet soils of northern spring. Formerly a patented variety, the patent has expired this year! Open pollinated. 52 days to maturity.

Growing directions: Sow as early as ground can be worked for best yields. Minimum soil temperature for pea seed germination: 40°. Optimal range 50–75°. Peas are legumes with moderate fertility requirements. Avoid excess nitrogen: they can fix their own. They prefer cool, moist weather and dislike dry heat. All peas produce more when staked; varieties over 2½' must be supported. Use either trellis netting or chicken wire. Install support at planting time to avoid disturbing seedlings. Plant 8–10 seeds/ft on each side of supports in double rows. Set supports for rows 3' apart (5' if very tall varieties).

Young plants are very hardy but frost stops production at the blossom or pod stage. If you love peas as much as we do, try for a second crop in the fall. Timing is crucial, as peas ripen slowly in the cool of September, and frost will halt production. We recommend planting the first two weeks of July for a fall crop in central Maine. Warmer areas try later July. If the summer is hot, cool the soil with a hay mulch in advance of planting, or shade peas with tall crops to hold in soil moisture. Peas are 25% sucrose by weight and lose nearly half their sugars within 6 hours at room temperature. That's why they taste best grazed right off the vine. Keep cool and shell as soon as possible after picking for freezing.

Seed saving: Peas are easy to save as seed. Let a handful of pods dry full on the vine before picking and shucking. If collecting from a fall crop, be sure to pick your pods before the first hard frost. Make sure dried peas are fully dried and hardened before storing. Peas can cross-pollinate across different varieties, so unless you are open to crosses, choose a single variety if you plan to save seeds in a small space garden. They will not cross with beans.



Fish Eye Blackeyed Peas