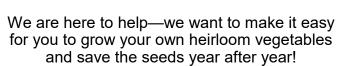
Charlotte Seed Library 2025 Seed Catalog

For 2025, we are offering our popular seeds from previous years, as well as some new varieties we'd like you to help us trial!

Our focus is on seeds that are easy to grow and easy to save; we hope that you will try your hand at seed saving this gardening season.





You can pick up seeds at the Charlotte Library, 115 Ferry Road in Charlotte VT, (www.charlottepubliclibrary.org) during regular hours, or contact us at seed@charlottepubliclibrary.org if you'd prefer to arrange contactless pickup in the Library foyer.

Be sure to visit our website and blog at charlotteseedlibrary.org for upcoming events and to explore resources related to general home gardening and seed saving.

Thanks for participating, and happy gardening!

Our Mission

We are here to support you in growing some of your own foods, in eco-friendly ways that promote healthy soil and preserve biodiversity, using at least some heritage seeds; and helping you learn how to save seed for yourself and to share with others in the community.

We do this by making small amounts of selected heritage variety seeds available, for free, to local gardeners; and by providing educational opportunities and support through programs, workshops, and educational resources.

TOMATOES



Who doesn't love a summer-ripe, homegrown, fresh tomato? Tomatoes are easy to grow — give them good soil, plenty of sunshine, and enough room, and you will be rewarded with the taste of summer.

It's easy to save tomato seeds, too—visit our blog for the basics, including links to tutorials, or email us anytime with questions.

Brandywine Red Tomato

Big, beautiful 16 oz fruits that first brought recognition to the term heirloom. Well known and loved for its perfect flavor balance of sugars and acids. Delicious, deep rosescarlet flesh is smooth and incredibly juicy. Pick just before ripe to avoid cracking. Indeterminate growth habit.

Cherokee Purple Tomato

Large beefsteak fruits with mauve-purple skin, green shoulders and red flesh; 12-16 oz. Believed to trace back over 100 years to the Cherokee Nation of Native Americans. Thanks for sharing your extras, Mary!

Aunt Ruby's German Green Tomato

A gift from Mara's garden! Large beefsteak fruits with sweet juicy flesh and a hint of spiciness. Ready to harvest when soft and yellow-green.

Linda's Lillian Tomato

A firm medium-sized slicing tomato with bright yellow color. Prolific and tasty. Linda loves the cheery color and grew them for years until she lost track of both the variety name and the seed she'd saved! No longer available in commercial seed catalogs, she was thrilled a few years ago to discover 8 Lillian seeds in the bottom of her seed box, and they proved still viable. So Linda's Lillian lives on!

Yellow Pear Tomato

Sweet, tangy yellow pear-shaped fruits; <1 oz each. Similar in shape and size to Red Pear, with slightly tarter flavor. Thick skin resists cracking. Indeterminate growth habit.

Peacevine Tomato

Prolific red cherries with delicious flavor! A de-hybridized selection of Sweet 100, known for its incredible flavor and resistance to cracking. High yields of uniform bright crimson 1" tomatoes. OP but not yet old enough to call an heirloom. A favorite of Karen's kids and grandkids.

Tomato Fast Facts

Recommended isolation distance: min 10 feet between varieties Start seeds indoors, 4-6 weeks before last frost date; transplant after soil is warm and all danger of frost has passed. Whether or not you like to preserve your own tomato sauces and other products, we bet you'll be glad you made room in your summer garden for some of these all-around beauties! These tomato varieties tend to have fewer seeds and be less juicy, so they lend themselves well to fresh salsa or to roasting, as well as making sauces or pastes.

Amish Paste Tomato

Bright red, heart-shaped fruits with meaty, juicy texture; 8-12 oz each; very few seeds. Used for slicing fresh as well as preserving — Ruah uses this flavorful classic tomato for drying tomatoes, as well as for her pasta sauce, tomato paste, tomato juice, and salsa.

Orange Banana Paste Tomato

Cylindrical orange fruits 3-4" long, average 4-5 oz each. We trialed these a few years ago and think they are a good addition to our collection. Great in sauces or dried; colorful addition to fresh salsa, but no—they won't turn your pasta sauce orange!

The Arlene Tomato

A superb all-purpose tomato; you're definitely going to want to grow this one! Arlene has been growing and saving and sharing these tomatoes for over 50 years, and they get rave reviews every time. Thank you so much for sharing these with us, Arlene! Lots of flesh, very little liquid and seeds. Great for fresh eating or for sauces, and they freeze just beautifully.

What is an heirloom seed variety?

The term "heirloom" doesn't have a scientific definition, but generally the term heirloom refers to tried and true varieties from which seeds have been saved and replanted for generations. They are old favorites, representing a wide range of characteristics and biological diversity.

Some seed varieties you see in a commercial catalog are labeled as "hybrid" or "F1". These seeds have been deliberately cross-bred to produce specific desirable traits, but you cannot save the seeds from year to year and achieve the same results.

On the other hand, varieties labeled "open-pollinated" or "OP" are varieties that you CAN save the seeds from, if you follow recommended isolation distance guidelines, and you'll be able to enjoy the same variety year after year.

All heirloom seeds are open-pollinated, but not all open-pollinated seeds have been around long enough to be considered heirlooms.

BEANS & PEAS



It doesn't get much easier than this!

Plant your beans after all danger of frost has passed (peas can go in much earlier), give the pole beans and peas something to climb on, and watch them grow.

To save seeds for next year, leave some of the best pods on a few of the vines until they are fully dried and rattle in the pods.

Once you stop picking from a particular vine, it will stop producing new pods and will put its energy into maturing the ones you've left—so be sure to plant a few extra!

Pole Bean: Kentucky Wonder

Unbeatable productivity, consistency and flavor for a green bean. Stringless 7-9" pods, solid and meaty with great flavor fresh or dry.

Pole Bean: Fortex

We're pleased to offer this classic local favorite. Marty grew these for years, and shared them generously! Fortex is a prolific producer of extra-long round pods that grow up to 11" but remain tender. Stringless, tender, sweet, and delicious.

Bush Bean: Dragon Langerie

Unique purple-streaked white 6-8" flat pods, also known as Dragon's Tongue. Streaks fade when cooked. Versatile variety with super flavor and crispness as fresh snap bean, and also great as shelled or dry.

Pea: Cascadia Snap

Heavy yields of juicy, thick-walled pods with tiny, distinctively delicious peas on 3' tall vines. Multiple disease resistances allow for spring and late season plantings.

Pea: Green Arrow Shell

Heavy yields of long pods on vines up to 3'. Midseason, withstands variety of weather conditions; disease tolerant.



Beans Fast Facts

Recommended isolation distance: min 10 feet between varieties Direct seed after all danger of frost has passed.

Peas Fast Facts

Recommended isolation distance: min 10 feet between varieties Direct seed in early spring, once soil is above 50 degrees.

We need YOU!

Believe it or not, a Seed Library isn't built of seeds; it is actually built of PEOPLE. As a Seed Library Participant you are helping us to fulfill our core mission, and we are grateful to have you on board! Here are some additional ways you can help with this important work:

Steward a variety

Our goal is for all the seeds we offer to be grown locally and shared within the community. You can help by stepping up to steward a variety or two and help us restock! Please contact seed@charlottepubliclibrary.org to learn more about this essential program.

Help us trial these new varieties

We're always looking for new varieties to share! This year we hope you will help us try these new possibilities—be sure to report back to us how they grew for you in the garden and how you liked them on your table!

Evil Olive Tomato (how could we resist, with this name?)

Aunt Molly's Ground Cherry (a classic, very easy to grow)

Gold Rush Yellow Bush Wax Bean (reported to be delicious!)

Christmas Lima Pole Bean (from the Slow Food Ark of Taste list)

Please be sure to report back to us at seed@charlottepubliclibrary.org and let us know how it goes!



Dry Bush Bean: Jacob's Cattle

Full-flavored dry bean excellent for long cooking; holds its shape and has rich aroma. Red and white speckled. Legend is that it was a gift from Maine's Passamaquoddy Native Americans to Joseph Clark, the first white child born in Lubec, Maine.

Dry Pole Bean: True Red Cranberry

One of the best baking beans — grown locally for many hundreds of years, and listed on Slow Food's Ark of Taste. These beautiful dried beans are deep red and look like ripe cranberries.

Where Can I Learn More About Saving Seeds?

We offer educational events throughout the growing season.

www.charlotteseedlibrary.org

You will find links there to more information and great resources!

Lettuce and Mache



Some of the earliest local foods we enjoy hereabouts are fresh greens!

Lettuce is easily grown from seed and especially thrives in the spring garden before the heat of summer arrives.

Mache is a farmers market favorite which is surprisingly easy to grow and readily self-seeds.

Grandma Hadley's Lettuce (butterhead)

Dark purple-tinged leaves that are buttery, crisp, and slightly sweet. Moderate sized plants, 6" tall by 11" in diameter.

Gold Rush Lettuce (looseleaf)

The citrus-green leaves of this lettuce are strikingly frilled, curly, and crinkled. Adds a unique texture to salad; holds without bolting for an extended period, with mild fresh flavor that complements any salad.

Tennis Ball Lettuce (butterhead)

Small light green rosettes form loose heads. Grown and made popular by Thomas Jefferson at Monticello, this local favorite has been grown and saved in Charlotte for many years. Provides early leaf lettuce in June and some heads in July, then abundant seeds for next year. Thanks, Elizabeth, for sharing these tried and true seeds!

Freckles Lettuce (red-spotted romaine)

For baby greens or full-size heads. An unusual attractive bright green upright romaine with crimson splashes. Crisp texture; heat tolerant.

Mache — Specialty Green

Also known as lamb lettuce or corn salad. Dark green rosettes are especially flavorful, nutritious, and cold-hardy. You can overwinter under mulch for an early spring harvest, or grow in a cold frame for fresh winter salads. Linda sets aside an area of her garden and allows her mache to self-seed—which it does vigorously! Mache has been cultivated in the US since at least 1840, and harvested in the wild for centuries before that.

Lettuce Fast Facts

Recommended isolation distance: min 10 feet between varieties Direct seed in early spring, before the heat of summer.

Mache Fast Facts

Direct seed in early spring, while still cool. Mache will readily self-seed.

Herbs and Flowers



What's a garden without flowers?

In addition to adding beauty to the vegetable garden, flowers bring in and support the pollinators we rely on (and love to watch).

We're continuing to offer several favorite culinary/ medicinal herbs and flowers, which are easy to grow and easy to save. Grow some of these local favorites and increase the biodiversity near your garden!

Cilantro / Coriander

Fresh leaves are used in many cuisines as cilantro; the seeds are collected and used as a spice called coriander.

Dill Bouquet

Prolific producer of edible flowers, leaves, and seeds, all of which can be used for flavoring everything from pickles and salads to sauces and condiments.

Borage

Bees love these beautiful, blue, star-shaped edible flowers. Put them in your salads, candy them, or freeze them into ice cubes for drinks.

Calendula Resina

Edible and medicinal, calendula (also called pot marigold) belongs in every garden. This mixture offers spectacular colors and petal formations. Petals are tangy and sweet.

Scarlet Runner Bean

Beautiful and edible flowers on lush vines. This classic favorite grows vigorously and will bring in bees and hummingbirds. Grow on a sturdy trellis or fence, and keep the pods picked for continuous blooms. Pods are edible when young, but better cooked than raw.

Slow Food USA highlights heirloom varieties and homegrown goodness with their Plant a Seed program and the Ark of Taste

The Ark of Taste project celebrates traditional and and heritage foods from around the world, promoting the rich diversity that brings flavor to our lives. Many of the varieties we offer right here are featured in the Slow Foods Ark of Taste: Cherokee Purple Tomato, Aunt Ruby's German Green Tomato, Amish Paste Tomato, Jacob's Cattle Dry Bush Bean, True Red Cranberry Pole Bean, Tennis Ball Lettuce, and our newest trial varieties Aunt Molly's Ground Cherry and Christmas Lima Bean.

Visit slowfoodusa.org to learn more

You can pick up seeds right at the Charlotte Library, or contact us at seed@charlottepubliclibrary.org if you'd prefer to arrange for contact-less pick-up in the Charlotte Library foyer.



Here's Hoping

We hope you will enjoy growing some of these selections this year, and we hope that you will give seed saving a try.

If you have a successful crop and you have followed the recommendations for isolation distance and seed saving, save some of your own seeds to grow out next year!

And then, if you have enough to share, please do consider returning some of them to the seed library at the end of next season so that your neighbors can give them a try too. That's how it works!

Contact us at <u>seed@charlottepubliclibrary.org</u> to make the arrangements to share your seeds.

Thank you!

Linda Hamilton & Karen Tuininga Seed Library Co-Coordinators

Send inquiries and questions to seed@charlottepubliclibrary.org
For more information, helpful resources, calendar of events, and to
join the Seed Library Circle, visit our blog at
www.charlotteseedlibrary.org