Charlotte Seed Library
2022 Seed Catalog

Our core offerings for 2022 consist of our most popular varieties from years past, as well as a few delightful new favorites.

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

We are here to help—we want to make it easy for you to grow your own heirloom vegetables and save the seeds year after year.

Contact us at seed@charlottepubliclibrary.org to request seeds. We'll make arrangements for you to pick them up at the Charlotte Public Library, 115 Ferry Road in Charlotte VT.

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!
Linda Hamilton and Karen Tuininga, Coordinators

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 last year 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.

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**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 last year 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 49 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**
This is our first time offering 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.

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**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.
Beans have been grown in this region for centuries, and they continue to be an important food crop for indigenous farmers and gardeners here and across the continent.

The Nulhegan Band of the Coosuk—Abenaki Nation has partnered with Rooted in Vermont and the Northeast Organic Farming Association of Vermont (NOFA-VT) in the Abenaki Land Link Project, to provide indigenous seed and support to local growers who are producing traditional food for Abenaki citizens.

Find out more about this project, and learn how you can make a donation to support their valuable work, at https://nofavt.org/blog/abenaki-land-link-project

One of the heritage varieties grown for the Abenaki Land Link Project is the True Red Cranberry bean, which we are offering for the first time as one of this year’s Seed Library selections. We have sourced these new beans from Fedco Seeds, who pays royalties on their proceeds to a local Abenaki project.

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.

Beans are nutritious, delicious, and easy to grow.

This year, Slow Food USA is highlighting beans in their Plant a Seed kits. One of their flavorful 2022 offerings is the Arikara Yellow Bean, an important food crop for the Arikara Indian tribe of the Missouri Valley. This bean is known for early maturity and drought resistance, and is delicious both as a tender young green bean or cooked in stews, as it retains its shape in cooking.

We’ll be featuring this lovely bean this year as well, in our demonstration gardens at the library. Come and visit us!

Visit slowfoodusa.org/plant-a-seed-2022 to learn more.


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.

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**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. New this year are Scarlet Runner Beans, a beautiful and classic addition. 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.

Where Can I Learn More About Saving Seeds?

We offer educational events throughout the growing season.

Follow our blog to stay up-to-date on all the happenings!

www.charlotteseedlibrary.org

You will also find links there to more information and resources.
Request seeds at seed@charlottepubliclibrary.org and arrange for contact-less pick-up on the Charlotte Library porch.

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, if you have enough to share, please consider returning some of them to the seed library at the end of the season so that your neighbors can give them a try next year.

Contact us at seed@charlottepubliclibrary.org to make the arrangements to share your seeds.

Thank you!

Send inquiries and seed requests 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