

## Vegetables

### **Little Finger Baby Carrots**

50-70 days. Baby gourmet carrot. Slender, 3-3.5" roots, very small core, smooth skin, deep-orange color, full taste. \$2.75. V1027



**Everbearing Cucumber** 55 days. Vigorous, disease-resistant vines loaded with fruit all season. Top quality. Ideal for table use, slicing and pickling. \$2.95. V1042

**Rosa Bianca Eggplant** 90 days. Stunning, plump, tear-drop-shaped designer fruits with rosy/lavender skin and firm, tender, bitter free, alabaster flesh. Delicate flavor. Beautiful in the garden and the kitchen. \$3.25. V1047

**Buttercrunch Bibb Lettuce (head)** 55 days. Thick, juicy leaves fold into crisp, tender heads. Wonderful, buttery flavor. Heat resistant, slow to bolt, remains sweet even after going to seed. \$2.75. V1057

**Scarlet Runner Bean (Pole)** 70 days. Most prolific, edible/ornamental bean with scarlet-red flowers. Brings butterflies and hummingbirds all summer. 12-16 inch pods (delicious fresh or cooked) hold many, giant, scarlet/black beans which produce fantastic, dried-bean dishes. Full, dark-green foliage looks lush all summer. \$3.25. V1015

**Poblano Pepper** 75 days. Thick-walled, stuffing pepper. Turns from black-green to red-brown when ripe. Used as a mild chile in the green stage; when dried, the distinctive, earthy flavor and aroma are the substance of chile powder. \$2.95. V1095



**Jupiter Sweet Pepper** 65-75 days. High yields of jumbo, 4-lobed, thick-walled, sweet fruits with full pepper flavor. Yields early and until frost. \$2.95. V1103

**German Beer Radish** ("Munchen Bier") 52 days. Crisp, white-fleshed heirloom radish forms white, oval-shaped roots that can get as large as turnips. Traditionally dipped in sugar or salt and washed down with beer. Lasts well into winter with proper storage. \$2.95. V1121

**Winter Bloomsdale Spinach** 46 days. High yields; tender leaves and excellent flavor. Dark, glossy green leaves are large, thick, heavy, blistered and handsomely crinkled and are held erect. Slow bolting. \$3.25. V1133

**Black Beauty Zucchini Squash** 55 days. Early, glossy, black-green fruits are tender, firm creamy-white flesh with an excellent flavor. Continually produces to keep you and your neighbors happy. \$2.75. V1135

## Flowers

### **Hopi Red Dye Amaranth**

Burgundy stems and foliage; stately, erect flower plumes which stand out boldly, fresh or dried. Tolerates drought and most soils. An all purpose plant for flowers, grains, greens and dyes. \$3.50. F1003



**Garden Balsam** Single flowers of white, pink, rose, lilac and red bloom from midsummer to frost. Fast growing. Tolerant of the harshest conditions, they ask little and deliver a lot of color and joy. \$2.95. F1010

## How to Order:

For a full selection of our products, see our on-line catalog at [www.underwoodgardens.com](http://www.underwoodgardens.com).

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Home of Underwood Gardens



Heirloom & Open Varieties  
of Seeds for Vegetables,  
Herbs and Flowers  
Gardening Supplies and More

# Welcome to Terroir Seeds LLC

Home of Underwood Gardens  
and Grandma's Garden Catalog®



**W**e are Cindy and Stephen Scott, owners of Terroir Seeds and the home of Underwood Gardens, known for the finest heirloom vegetable, flower and herb garden seeds. The concept of Terroir and Seeds is not a new one, but rather one that has been growing and gaining ground in the past several years. Terroir in its most basic translation is “soil.” The wine community has been using the term for quite some time, mostly in its broader translation of “taste of place” or “sense of place.” We are simply combining the broader translation with the concept of heirloom seeds to produce the thought of using the best of both worlds— heirloom seeds that have been saved and selected for flavor, hardiness and adaptability with the taste of the soil where the seeds are grown—the sense of place. Our goals are to incorporate the best seeds with growing the best soil possible to achieve outstanding results in flavor and taste that are truly unique to your garden!

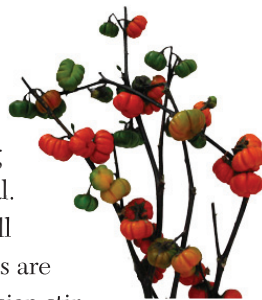
## Curiosities and Unusual Edibles

**Cucamelon /Mouse Melon** 80 days. Light-green fruits with darker mottling look like watermelons for a doll house. The flesh is white, crisp, and slightly acidic. This tiny treasure can match the crunch of pretzels and chips! A conversation piece in salads, pickles and in the garden—the vine is attractive enough for hanging baskets. \$3.95. V1041

**Aunt Molly's Groundcherry** 70 days. Small, gold fruits with papery husks (like tomatillos) and a sweet-tart, slightly citrus flavor, ripens a golden-orange and stores up to 3 months in their husks. Great in hot desserts, even over ice cream. Harvest straight off the ground and graze in the garden. \$3.25. V1206

**Lamb's Lettuce/Corn Salad** 55 days. Long, oval, green leaves have a unique, nutty, delicate, buttery flavor and are a source of iron. Sow in fall, to overwinter in all but the northernmost areas for early-season gourmet greens. Harvest any time, even after plants go to seed. Never bitter. An American heirloom since the 1700s. \$3.50. V1055

**Pumpkin Tree** 65 days. Fascinating, shiny, orange-red, 3 in., “pumpkins” grow abundantly on black branches whose leaves have spines along the midribs. Highly ornamental. Cut branches are popular in fall flower arrangements. The fruits are pleasantly bitter and used in Asian stir-fries. It is hard to believe these are real. Great for fresh flower sales. \$3.50. V1111



**Wonderberry** 75 days. Fast-growing, compact plants, developed by Luther Burbank in 1909. Easy to grow, they produce small, sweet, blue berries—wonderful raw or cooked in pies, preserves. Makes great wine. \$3.25. V1194

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## Herbs

**Marseilles Basil** Dwarf, compact variety. France's premier heirloom basil. Hundreds of medium-sized, VERY aromatic leaves with the classic rich basil flavor. \$3.50. H1007

**Anise Hyssop** Showy, 4" lavender flowers with lively licorice flavor for salads, fruit dishes, and baked goods. Extra-sweet leaves make soothing teas to settle upset stomachs. Attracts butterflies and bees (superb honey comes from it). \$3.75. H1023

### **Feverfew Selma Star**

Native American herb, listed since 1833. This rare Feverfew variety has long-blooming, pincushion-daisy flowers and soft-looking foliage. It's been used to repel insects and to treat insect bites and for fevers, menstrual cramps, and headaches, including migraines. \$2.95. H1021



**Lavender** Abundant, grey-green spikes tipped with sweet-scented, mauve flowers. You can eat lavender flowers, add them to vinegars or jams, and crystallize them to decorate desserts. \$3.50 H1027

**True Greek Oregano** Authentic Greek Oregano is hard to find, yet is preferred for its more potent flavor. Dark green leaves and white flowers. Holds potency in cooking. Attractive, easy, low-growing perennial. \$2.95. H1035

**White Sage** The beautiful white foliage of this indigenous plant sets off the silver-blue spikes of flowers. The most highly valued and revered of all North American Sages, it is burned ceremonially to cleanse the spirit and welcome positive thoughts. Drought tolerant. \$3.50. H1044

**Creeping Thyme** Dense, cushiony mats of spreading, deep-green foliage. Violet flowers with red and white markings bloom all summer. Use in cooking—also make a delicious tea. Beautiful, edible, hardy groundcover that's undiscovered as yet. \$2.95. H1051