

Everyday Italian



Beet Chioggia

54 days to maturity. An Italian heirloom from the town of Chioggia near Venice. This beet contains alternating red and white concentric rings, making it a real specialty item. It's beautiful and sweet flavored. Their mild flavored greens can be used raw or cooked.



Kale Tuscan

65 – 80 days to maturity. An Italian heirloom that dates back to the 18th century. Tuscan is sweet and mild with a nutty flavor. Its heavily long crinkled leaves are 3 inches wide and 10 inches long. The leaves are a dark blue-green, almost black-green, color. Tuscan is a hearty cooking green that is great for braising or adding into stews.



Tomato Andiamo F1

65 days to maturity. San Marzano hybrid type with high productivity and strength. Andiamo is firm and meaty, excelling in flavor. These red elongated fruits are wonderful when eaten fresh. They are also great for making salsa, paste and sauces.



Basil Monica F1

This glossy green leaved basil is strong and has a tidy plant habit which makes it perfect for the field or in containers. Monica is aromatic and contains a great Genovese flavor. Thanks to new breeding, Monica is the first green basil with intermediate resistance to Downy Mildew. This basil is not one to miss out on.



Squash Marina De Chioggia

95 – 100 days to maturity. The sea pumpkin of Chioggia, this Italian heirloom has ridges and bumps on its gray-green skin, which look like ocean waves. The large turban shaped fruit contains a sweet orange flesh. It weighs 10 to 12 pounds and is 6 by 7 inches in diameter. Marina De Chioggia stores well, is excellent for squash gnocchi, soup, roasting and baking.



Eggplant Galaxy of Stars

57 days to maturity. Galaxy of stars is a beauty at 3 to 4 inches long. These plump fruits are a rich purple with white striations all around. Viewing these eggplant will remind you of a galaxy of stars. Topping off the gorgeous elongated fruit is a green calyx. These eggplants aren't just a beauty but taste great as well.



Pepper Mama Mia Giallo F1

Italian sweet pepper that is long and tapered, growing to be 7 to 9 inches long. For gardeners eager for their harvest, this pepper offers ripe fruit 85 days after transplanting, making it one of the earliest yellow sweet peppers on the market. Mama Mia Giallo is great eaten fresh, grilled or roasted.



Onion Florence of Italy

110 days to maturity. Florence of Italy's long and torpedo shape makes them great to be grown in small garden spaces. These beauties have purple-red skins with a sweet, mild and tender light red flesh. They can grow up to be 6 inches long. These sweet tasting onions are a great addition to any meal.



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