

SPRING 2027 · OPEN-POLLINATED SEED

Seed List and Order Form

Twenty-five varieties grown out on our own fields last summer, cleaned by hand and tested for germination in October.

This sheet is our price list and your order in one. Open it in a PDF reader and fill it in on screen: the totals add themselves up as you type the number of packets, and you can save the file and send it to us by email. Or print it, write in the boxes and post it with your payment.

Every variety on the list is open-pollinated. Save the seed of the best plants in a row and it comes true the next year, which the seed of a hybrid will not do. Some of these strains have been kept by one family for a century; others came to us from gardeners who sent a few seeds in an envelope with a note on where they came from. We grow each one at least a quarter of a mile from anything it could cross with, and we test every lot in October: a lot that germinates below 80 per cent never leaves the barn.

We pack orders on Tuesdays and Fridays from January to May, and most reach you within a week. Keep the packets somewhere cool and dry until you sow them, in their paper envelopes rather than in a jar on a warm kitchen shelf.

The 2027 List

Prices are for one packet. Days to harvest are counted from transplanting for tomatoes and peppers, and from sowing for everything else. Write the number of packets in the box beside each variety.

CODE	VARIETY	SEEDS	PRICE	QTY	TOTAL
Tomatoes					
T01	**Brandywine** Pink beefsteak up to a pound and a half, on potato-leaf vines. Amish, Pennsylvania. 80 days.	25	$ 3.75		
T02	**Cherokee Purple** Dusky purple-brown slicer with a smoky taste, from Tennessee gardens. 80 days.	25	$ 3.75		
T03	**Muchamiel** Ribbed salad tomato from the Alicante coast, eaten with green shoulders. 75 days.	30	$ 3.50		
T04	**Black Krim** Dark red-black fruits with a salty edge, from the Crimea. Pick early after rain. 75 days.	25	$ 3.75		
T05	**Yellow Pear** Small pear-shaped yellow fruits by the hundred, in gardens since the 1800s. 70 days.	40	$ 3.25		
				Tomatoes, subtotal	
Peppers					
P01	**Padrón** Galician frying pepper. Pick at two inches and fry in oil; one in ten is hot. 60 days.	30	$ 3.25		
P02	**Jimmy Nardello** Long, thin, sweet red pepper, brought from Basilicata to Connecticut in 1887. 80 days.	30	$ 3.50		
P03	**Fish** Hot pepper striped cream and green, kept by cooks around Baltimore. 80 days.	20	$ 3.75		
P04	**Piquillo de Lodosa** Small red pepper from the Ebro valley, roasted over wood and peeled. 85 days.	30	$ 3.50		
P05	**Ancho Poblano** Heart-shaped and mild; dried red, it is the ancho of Mexican cooking. 75 days.	30	$ 3.25		
				Peppers, subtotal	
Beans					
B01	**Scarlet Runner** Climbs to ten feet, with scarlet flowers for the hummingbirds. 70 days.	25	$ 3.50		
B02	**Cherokee Trail of Tears** Black seed in pods streaked purple, carried west by the Cherokee in 1838. 85 days.	30	$ 3.75		
B03	**Dragon Tongue** Dutch bush bean, flat yellow pods streaked violet that fade in the pan. 60 days.	40	$ 3.25		
B04	**Judión de La Granja** Giant white runner bean from the Segovia highlands. Needs tall poles. 100 days.	20	$ 3.75		

Continued

CODE	VARIETY	SEEDS	PRICE	QTY	TOTAL
B05	**Lazy Housewife** Stringless pole bean grown in Germany since about 1810. 80 days.	40	$ 3.25		
				Beans, subtotal	
Squash and melons					
S01	**Moon and Stars** Dark green watermelon speckled with yellow stars and one moon. 95 days.	15	$ 3.75		
S02	**Blue Hubbard** Blue-grey winter squash of fifteen pounds; keeps until April. 100 days.	10	$ 3.50		
S03	**Fig-leaf Gourd** Melon-like fruit whose white flesh Spain cooks into angel-hair jam. 120 days.	10	$ 3.50		
S04	**Piel de Sapo** Spanish winter melon, mottled green rind, pale sweet flesh. 95 days.	20	$ 3.25		
S05	**Tromboncino** Ligurian climbing squash: green in summer, or ripe and tan for winter. 80 days.	10	$ 3.50		
				Squash and melons, subtotal	
Greens and roots					
G01	**Bull's Blood** Beet grown for its glossy deep red leaves as much as its roots. 55 days.	200	$ 2.75		
G02	**Lacinato** Tuscan black kale with long blistered leaves; sweeter after frost. 60 days.	200	$ 2.75		
G03	**Fuentes Onion** Large mild onion from Fuentes de Ebro in Aragon, for summer salads. 110 days.	300	$ 2.75		
G04	**Forellenschluss** Austrian romaine speckled wine red, like the back of a trout. 55 days.	300	$ 2.75		
G05	**Chioggia** Beet from the lagoon south of Venice, ringed red and white inside. 55 days.	200	$ 2.75		
				Greens and roots, subtotal	

WHAT YOU OWE

Seeds: the five subtotals of the list	
Seed savers' circle, $ 12 a year, with the August swap list ☐	
Postage and packing, any size of order	$ 4.50
A gift to the seed library, if you wish	
Total to pay	

Your Details

WHERE WE SEND IT

Name _____

Address _____

Town _____ State _____

ZIP code _____ Phone _____

Email _____

HOW YOU PAY

Paying by Check

Date _____

☐ If a variety has sold out, send the closest one we have.

☐ Send me the printed catalogue next January.

SENDING THE FORM

By post Long Furrow Heritage Seeds, 4 Mill Lane, Hollins Ford

By email orders@long-furrow.example

Make checks payable to Long Furrow Heritage Seeds and post them with the form. A filled-in file sent by email is answered within two days with the details for paying by card over the phone.

If a packet fails to come up for you this season, write and tell us what happened and we will send another, or the price back, as you prefer. Seed that fails in one garden often thrives in the next, and your note helps us learn which.

Members of the seed savers' circle get the list of the August swap, where they trade the seed they have saved with one another and with us. Every variety on this sheet came to Long Furrow that way, or from a gift to the seed library.

Set in Libre Caslon and Barlow Semi Condensed (SIL OFL) · Long Furrow is a seed house invented for this recipe; the varieties are real · Painting made for the recipe · Text CC BY 4.0