

Lettuce/Mustard

Chard, Five Color Silver Beet

(aka Rainbow Chard) Australian heirloom from Digger's Garden Club. Technicolor mixture of Swiss chards with shades of red, orange, purple, yellow, and white ribs that tastes as good as it looks. Seed crops of all the different colors are grown in isolation to maintain a proper balance of colors. Tender and delicious.

- 50-60 days
- Tasty tender leaves
- Can be grown in containers

This variety works for:

- Fresh eating
- Steaming
- Sautéing
- Baking
- Freezing

If you plan on eating Swiss chard fresh, make sure you harvest very small leaves (generally under 3 inches) before they take on their strong flavor.

When preparing the chard, trim the leaf from the rib and chop the rib finely before adding it to the dish. The fibrous central rib is edible but requires a little longer to cook.

Chard can be used as a substitute for spinach in most dishes and goes well with roasted meats, cream sauces, nutty cheeses, and tomatoes.

Instructions - Sow seeds outdoors in early spring when soil temperature is at least 50°F. Can also be started indoors 5-6 weeks before transplanting out. Grows best in full sun but tolerates partial shade. Swiss chard withstands light frost.

- Direct Seed: 4" Apart
- Seed Depth: 1/2"
- Rows Apart: 20-24"
- Thin: 12" Apart

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Lettuce, Jebousek

Everyone that has tried it says it's the best," wrote Ella Jebousek of this deer-tongued lettuce in 1987. And we agree—it was a favorite in our 2015 taste test. Compact plants form rosettes of dark green, triangular leaves, which grow 7-9" long and 4-5" wide. Ella, of Brooks, Oregon, received this variety from a descendant of the family who brought it from Czechoslovakia. While the details of that family story are now lost, Ella was determined to preserve this variety and gave lettuce seeds to as many people as she could. We've named this lettuce after Ella, to honor her role as a seed steward. Seed Savers Exchange is honored to bring this variety out of our bank and into the hands of gardeners.

- 40-50 days
- Organic
- From the Collection 2018
- Looseleaf

Instructions - Sow continuously for a constant supply of lettuce. Best grown in cooler weather. Plant in full sun or partial shade.

- Direct Seed: 1" Apart
- Seed Depth: 1/4"
- Germination: 7-14 Days
- Thin: 6-8" Apart

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Mizuna Asian Green

With its narrow white stems and bright green lacy-edged leaves, this elegant Japanese green has a delicious spicy flavor and a texture like arugula but with a milder taste. As a salad green, Mizuna is best eaten young and can be used as a cut-and-come-again crop, but it is also excellent in stir-fries and soups as plants mature. Harvest leaves as needed or simply pick the whole head.

- 21 days baby greens, 40 days mature heads
- ±16,000 seeds/oz
- Organic
- Bright green, lacy-edged leaves
- Narrow white stems
- Spicy flavor

This variety works for:

- Fresh eating
- Stir-fry
- Add to soups
- Pickling the leaves

Instructions - Sow seeds outdoors after danger of frost has passed to prevent bolting. Can also be planted in late summer for a fall crop. Seeds will germinate in 4-7 days. Plant in full sun to partial shade.

- Direct Seed: 1" Apart
- Seed Depth: 1/4"
- Rows Apart: 18"
- Thin: 6-12" Apart