

Canning Set Info

Backyard Heirloom Seeds & Herbs

Tip: Use brown bags or baggies and rubber band over drying blooms to catch seeds from falling while drying & harvesting seeds.

Also, Seeds are living plants and need to be stored properly for long term storage. The freezer is a good idea if you plan to store longer than one planting season. A sealed bag in a rigid sealed container in a cool, dark, humidity free area will work short term.

This set is intended to assist with canning by offering varieties that produce large harvest that come to ripen at the same time.

Strike Bush Bean 53 days. Slender 5 1/2 in high quality pods on a vigorous upright plant. A concentrated set makes for easy picking. Excellent yield potential.

Planting: Direct seed bush beans after risk of frost when soil warms to 18-24°C (65-75°F). Sow bush beans 1" deep and 2" apart in rows 18" (bush beans) to 24" apart (shell beans). Reseed until mid summer for a constant supply all season long. If using untreated bush beans seed, plant thicker and thin to desired density.

Growing: Use Garden Inoculants at the time of planting to help boost soil fertility*. Bush beans are excellent grown with most vegetables except the onion family, basil, fennel, kohlrabi. * Inoculant refers to a type of bacteria (Rhizobia bacteria) that grows on the roots of legumes (beans, peas, clover, alfalfa) to help produce nitrogen. Simply mix the inoculant in a bag with the seed until the seed is coated. Sow seeds and harvest an improved yield.

Harvesting: Use maturity days as an indicator. Harvest once the bush beans are smooth, firm and crisp. Keep bush beans constantly picked to ensure a fresh supply. Bean formation in the pod is a sure sign of over-maturity. Dry & Shell Beans: Harvest when the bush beans pods are completely dry and brittle. Cut or pull pods from bush bean plants and shell the beans. Store beans in an air tight container in a cool dry spot. For fresh eating of horticultural or shell beans, harvest when bean formation starts to take place within the pod.

Saving Bean Seed: Bean flowers are self-pollinating and almost never cross-pollinate. As a precaution never plant two white seeded varieties side-by-side if you intend to save seed because crossing may occur but not be visible. It is always best to save seed from plants that ripen first and are free from disease. Harvest seed pods when completely dry, crush in a cloth or burlap sack and winnow the seeds from the chaff.

Henderson LIMA Bush Bean 67 days. Bush lima will produce plump pods filled with 3 to 4 white seeds even into the heat of summer. Good for canning or freezing. Lima beans should be planted even later in the spring than bush beans because they are not as hardy. Lima beans should not be planted until well after the last frost. Lima beans also should not be planted as thickly as bush beans. Lima beans (or any beans) should not be picked when wet or dew is on the plants. Lima beans are best preserved by freezing, although dried lima beans can be used in some recipes.

Planting: Direct seed lima beans after all danger of frost when the soil reaches 18-24°C (65-75°F). Sow 1" deep, 4-6" apart in rows 30-32" apart.

Growing: Lima beans need a sunny, warm spot with very well drained soil as lima beans prefer a dry soil and a long, warm growing season. For fertility and soil pH requirements, see regular bush beans as lima beans have similar needs.

Harvesting: Begin picking lima beans once the pods are well filled and beans are still tender. Pick regularly for continual yields

Seed Saving: Lima beans will cross with other limas, but not common garden beans, Phaseolus vulgaris. To ensure absolute purity, isolate from other blooming varieties by 1 mile. It is always best to save seed from plants that ripen first and are free from disease. Harvest seed pods when completely dry, crush in a cloth or burlap sack and winnow the seeds from the chaff.

Perfection Dark Seeded Pea 67 days. Freezer type pea with concentrated pod set. Vines grow 30 inches tall and produce high yields of 3 inch pods with 7 to 8 peas each. Excellent canner, holds color during processing. Resistant to Fusarium wilt. Drought-resistant plants are extremely prolific and early.

Planting: Direct seed 5 weeks before the last frost in the spring.

Growing: You can make a second planting 10 weeks before the first fall frost. Leave 5-6" between plants

Harvesting: Use maturity days as an indicator. Harvest once the bush beans are smooth, firm and crisp.

Wando Shelling Pea Heirloom 66 days. This 2' plant needs no staking and can be planted early or late as it is tolerant of both hot and cool temperatures. High yielding with 3" long pods that carry 7-9 peas each, they are straight and dark green. Good for freezing, home gardens or market gardens.

Planting: Direct seed 5 weeks before the last frost in the spring.

Growing: You can make a second planting 10 weeks before the first fall frost. Leave 5-6" between plants

Harvesting: Use maturity days as an indicator. Harvest once the bush beans are smooth, firm and crisp.

Ruby Queen Beet 55 days. Smooth round roots with short tops. Great for canning. Ring-less roots can and pickles well. Retains color during processing. Beets can be preserved by canning or freezing and they retain their taste and texture very well. To retain the color and nutrients in beets, don't cut the tip of the root and leave at least an inch of the top stem intact - this will also keep beets from "bleeding."

Planting: Sow beet seeds thinly 1/2-1" deep in rows spaced 8-12" apart. Soil temperature should be 18-24 degrees C (65-75 degrees F) for optimal germination. Thin beet seedlings 1" apart for greens and 3" apart for summer use of roots. Plant beets every two weeks, starting as early as soil can be worked until late June. Grows well with Bush bean, cabbage family, corn, leek, lettuce, onion, radish.

Growing: Choose a full sun location. Beets require a light, well-drained, cool soil with a pH between 6.2 and 6.8. Compost or well-rotted manure along with pure wood ashes, as a supply of additional potassium, should be mixed well into the soil prior to planting. Applying Boron after 4-6 weeks of growth will prevent internal browning, particularly in dry seasons. Keep beets well-watered as drought will result in tough or woody beets.

Harvesting: Young, tender beet leaves can be used as greens. Dig beet roots when 2-3" in diameter or desired size.

Saving Seed: Biennial. Beets will cross-pollinate. Varieties must be separated by 1/2 mile from other beets the second year when going to seed. Beets are fairly frost tolerant and will overwinter in mild climates if well mulched. In northern climates trim leaves to 2" and store roots in slightly damp sawdust or sand in a root cellar over the winter. Roots store 4-6 months at 32-40° F. Replant in the spring and harvest seed heads when dry.

Red Acre Cabbage Open Pollinated 77 days. The small, compact, short stemmed plants are solid even in early stages. Bears hard, round, deep red-purple 7" heads that are 2-4 lbs. Sure heading and resistant to yellowing and splitting. Uniform color, stands well and is the best red for storage.

Planting: Start indoors 6 weeks before the last frost and transplant 3-4 weeks before the last frost. For a late harvest direct seed in mid spring. Space plants 10-20" apart.

Growing: Cabbage prefers full sun, but will tolerate part shade. Prepare a rich, loose soil that holds moisture well and has a pH level of 6.0-6.5. Cabbage is a heavy feeder and will also benefit from applications of boron, calcium and magnesium, particularly during the early stages of growth. To help deter Cabbage worms, use row covers in the earlier part of the growing season - this will prevent moths from laying eggs on the plant. It also helps to manually remove cabbage worms if visible.

Harvesting: Cabbage Heads are ready when firm and when the interior is dense. Heads will split when over mature; rapid growth due to excess moisture and fertility will also cause splitting. **Seed Saving:** Biennial. Cabbage will cross-pollinate with all other Brassica olerace, so isolate by 1 mile the second year when going to seed. Do not harvest heads on plants you intend to save for seed. Carefully dig the plants and pot them in sand. Store plants between 32-40° F. Plant back out in early spring and allow to bolt. Harvest seed pods when dry and clean by hand.

Little Finger Carrot Open Pollinated 65 days. The roots are 3.5" long and 1/2" wide with smooth skin and a small core. They are deep orange, sweet and tender. Carrots require soft, fertile soil to produce roots of the finest quality.

Planting: It is important that the soil be finely broken up to the full depth of the carrot roots and remain in porous condition until the crop is harvested.

Growing: May be sown in succession from early spring to mid-summer and again in the fall. Sow in rows 14-16" apart and cover lightly. Firm soil over the seed, especially in dry weather. Thin to 2" apart.

Harvesting: They color up early and need to be harvested early. Saving seeds on carrots requires some study. I suggest a book by Susan Ashworth "Seed to Seed".

Boston Cucumber- Pickle 52 days. This vigorous vine bears medium green cucumbers with a delicious flavor. Resistant to scab and CMV. Does best in rich, loamy soils.

Planting: Plant after the weather warms up in hills 4-5' apart on all sides. Put 5-8 seeds per hill. **Growing:** Watch closely as they emerge and protect from insects by spraying or dusting with an effective insecticide. Thin plants to 4 per hill.

Harvesting: Pick fruits frequently to insure continuous production. Later plantings may be made in June. For gardens with limited space, train vines on snow fencing or netting. Save your best fruits for next years seed and allow to FULLY ripen on the vine. Dry thoroughly.

Lemon Cucumber-Slicing Heirloom 65 days. A prolific pickling or slicing cucumber that is easy to digest. Unusual oval shape and yellow color makes it look like a lemon. About 3 1/2" in diameter with a white interior. Tolerant of rust and drought. Does best in rich, loamy soils.

Planting: Plant after the weather warms up in hills 4-5' apart on all sides. Put 5-8 seeds per hill.

Growing: Watch closely as they emerge and protect from insects by spraying or dusting with an effective insecticide. Thin plants to 4 per hill.

Harvesting: Pick fruits frequently to insure continuous production. Later plantings may be made in June. For gardens with limited space, train vines on snow fencing or netting. Save your best fruits for next years seed and allow to FULLY ripen on the vine. Dry thoroughly.

Crystal White Wax Onion 95 days Small 'silverskin onions'. Perfect for pickling whole, freezing or cooking or as a cocktail onion. Globe-shaped, white skinned bulbs with very little neck. Thinning not necessary.

Planting: Onions can be started indoors 6-8 weeks prior to planting in the spring. Thin or transplant to 3-4" apart in rows 18-24" apart. To plant onion sets, simply press sets into the soil about 2" apart. Later thin to about 4-6" apart to allow bulbs to mature. Bunching onions can be left at 1-1 1/2" apart. Space shallots 1" apart in rows 4" apart. Onions do well with beets, cabbage family, carrot, kohlrabi, lettuce, parsnip, pepper, spinach, strawberry, tomato & turnip.

Growing: Onions benefit from full sun, a soil pH of 6.0-7.5 and a well drained soil with plenty of compost or well rotted manure added. Feed onions with a complete balanced fertilizer during the growing season, particularly when the bulbs start to form.

Harvesting: Bunching onions are used when young and green. To harvest storage onions: when onion tops begin to fall over, turn brown and wither, it is time to harvest. Tipping bulbs over to break some of the roots will speed drying. Pull and place onions in dry, warm airy location out of direct sun for up to 3 weeks to cure. After curing process is complete, store in cool, dry location. The drier the onions, the better they store.

Seed Saving: Biennial. Onions cross-pollinate and should be isolated by 1 mile from other onions going to seed. Select only the best bulbs for seed. Bulbs store 3-6 months at 32-45° F. Plant out bulbs in early spring and allow them to form seed heads. When the heads start to dry, cut off, dry further and thresh.

Tam Jalapeno (mild) 67 days. The flavor of a regular jalapeno without as much bite. Fruits are tapered with a blunt end, 2 1/2 inches long. Plants are not as large as standard jalapeno.

Planting: Start seedlings indoors 8 weeks before transplanting. Sow seeds 1/4" deep. Keep soil moist and near 80° F. using bottom heat. Peppers may take two weeks to germinate. Sow pepper seeds indoors or in hot beds in very early spring for good germination, and then keep the seedlings warm. Mulching well help to keep the ground moist and produce quality peppers. To start pepper seed indoors, sow 2-3 seeds 1/4" deep, into 1x1" cells and provide constant moisture and a soil temperature of 26-29°C (80-85°F). After germination (1-2 weeks), thin pepper seedlings to one per cell. Once seedlings develop 2-3 true leaves, transplant into larger containers, 2x2" or 3x3". At transplanting time, set pepper transplants 18" apart in rows 30" apart. Peppers do well with carrots, onions, parsnip, peas and basil.

Growing: Peppers prefer sheltered, full sun area with a soil pH of 6.0-6.8. Peppers are moderate feeders and require plenty of compost and well rotted manure mixed into the soil prior to planting. Fertilize sparingly until pepper plants start to set fruit. Too much nitrogen causes an excess of foliage and dropping of flower buds. Provide even moisture, particularly during flowering and fruit set on pepper plants. Use black plastic or paper mulch to attract heat, hold water and prevent weeds.

Harvesting: Begin harvest when peppers reach a useable size. Cut peppers rather than pull from branch. **Saving Seed:** Peppers will cross-pollinate, so separate by at least 500' or plant in insect-proof cages covered with window screen. Select peppers that are ripe, fully colored and show no signs of disease to save for seed. Remove seeds off core and place on a paper plate to dry.

Beefsteak Tomato 90-96 days, indeterminate— A very old standard variety. Red Beefsteak Tomatoes are an old time favorite in the garden and have been popular for many years. Generally, the Red Beefsteak Tomato is the Tomato Pride of most gardens worldwide due to it's excellent producing qualities and excellent tomatoes. Produces huge, delicious fruit on vigorous vines. Excellent taste and very firm flesh make it an ideal tomato for slicing, using in salads or for canning! (See guide below)

Roma VF Tomato 60-70 days, determinate. Roma is an outstanding and disease resistant tomato variety that produces oblong red, plum-like tomatoes of a medium size. Roma is ideal for making tomato paste or for canning. There seems to be some debate about this tomato variety's origin. Though it is typically assumed to be an Italian bred heirloom tomato, this tomato variety has become one of the best known tomatoes in the US. It's popular among gardeners as well as growers due to it's fine taste and resistance against Wilt. It is a very popular & not at all rare, but one of our personal favorites! (See guide below)

Rutgers Tomato 75 days, determinate— An improved, disease resistant strain. Fruit is bright red; globular, slightly flattened with smooth, thick walls that are crack resistant. It was originally introduced in 1934. Good for slicing, canning and cooking. A fine New Jersey heirloom. An all time favorite for late season harvests with a mild flavor that is good for canning. Mildew and disease resistant. The vines are widely adaptable and good for home gardeners and market sales.

Planting Tomatoes: To obtain early harvests the seeds should be sown thinly in February or March in a greenhouse or in a warm, well-lit place. When the plants have 2-3 true leaves, transplant to peat pots or other plant containers and grow at 65°F. As soon as all danger of frost is past plants can be set out in open ground spacing 3' each way.

Growing Tomatoes: Add a handful of garden fertilizer and ground limestone. Fertilize again when plants are 1 foot tall. If needed, supply water to ensure steady growth. Use wire tomato cages, stakes or support for best quality.

Harvesting Tomatoes: In order for tomatoes to set fruit, the temperature must be between 60-70°F. Extreme temperatures, too much rain, humidity, lack of water or too much fertilizer can all cause blossoms to drop. Save seeds by squeezing a ripe, good quality tomato's juice and seeds into a cup and allow fermenting to remove gel. Wash in a metal sieve till clean. Allow to dry on paper towel or paper plate.

Mammoth long-dill Annual. 65 days. 3 ft. plant with strongly aromatic foliage, stems, and heads. Can enhance the growth of cabbage, onions and lettuce. Good for pickling

Planting: Plant from seed in Spring after all chance of frost. Sow seed at 2 week intervals from early spring through mid-summer for a constant supply of leaves and seeds. G@68°F~1 week, barely cover seeds

Growing: Thin out seedlings leaving 8-10 inches of room per plant. Keep weeded.

Harvesting: In dry periods, cutting is best done in early morning or late evening, care being taken to handle with the least possible shaking to prevent loss. The loose sheaves are built into stacks or sheaves, tied together. In hot weather, threshing may be done in the yard, spreading the sheaves on a large canvas sheet and beating out. Use fresh or dry seeds by spreading out on trays in the sun, or for a short time over the moderate heat of a stove, shaking occasionally.

Used When Occasional Substitutes are Necessary:

Atomic Red Carrot Open-pollinated, Atomic Red gets its striking pigmentation from lycopene, a critical, disease-preventing precursor to beta carotene. Raw, this imperator-style carrot is a unique, watermelon-red-purple color. Once steamed, cooked in soups and stews or roasted, Atomic Red's color darkens and its flavor deepens into a full, yummy carrot taste. Harvest 75 days @8" to 9" in length **Planting:** Sow seeds outdoors in the early spring 3-4 weeks before the last frost or as soon as the soil can be worked. Sow seeds 1/4" deep making sure to firmly press soil against the seeds for good soil contact. Keep moist for optimal germination. Thin to 1-4" depending on the size of mature carrots. Avoid using fresh animal and green manures at the time of planting. Moisture is required for good carrot root formation.

Sugar Pie Pumpkin 85 days. Small, round to somewhat flattened 7-10" pumpkins with sweet, fine-grained, yellow flesh flavored for pies and canning. Stores well.

Planting: Plant pumpkins after all danger of frost has past and when the soil has warmed to 21°C (70°F). For early plantings, use floating row covers to raise soil temperature, increase early growth and protect tender pumpkin plants from wind injury. Sow pumpkins 1" deep, 6" apart in rows 48-72" apart. Thin to 24-36" apart. Pumpkins do well with celery, corn, onion, radish.

Growing: Pumpkins prefer full sun and a soil pH of 5.5-6.5, are moderate feeders, prefer a rich loamy soil of good fertility and moisture retention. Mix plenty of organic matter into soil. Even and sufficient soil moisture is essential. Pumpkins benefit from mild feedings with a fertilizer high in phosphorous to initiate fruit formation.

Harvesting: Harvest before a killing frost or when pumpkins are deep orange in color. Simply cut pumpkins from the vine leaving 4-6" of stem attached to the fruit. Store in a cool, dry area.