

Permaculture Rising Nursery Plant List – September 3, 2025

The nursery is open on weekends (generally 12 noon - 4 pm) and by appointment.

3947 113th Ave SW, Olympia, WA

Portland: Please place an order and we will let you know when it is available for pickup (generally about a week from when you place your order).

Annual Vegetables & Flowers – in 2” pots (\$3 ea or 2/\$5) or in 4” pots (\$5 ea or 3/\$12)

~~Broccoli ‘Purple Sprouting’~~. Sold out

~~Broccoli ‘Steve’s Select’~~. Sold out

Cabbage ‘Chieftan Savoy’

Cabbage ‘Dowinda’

Cauliflower ‘Prestige’

~~Cauliflower ‘Snowball’~~

Chard ‘Marisha’s Landrace’

Choi ‘Prize Choi’

Choi ‘China Choi’

Endive ‘Capellina’

Endive ‘Maraichere Tres Fine’

Escarole ‘Cardoncella Barese’

Escarole ‘Schiana’

Kale ‘Russian Hunger Gap’

Kale ‘Winter Red’

Lettuce ‘Marisha’s Landrace’

Mustard ‘Fried Dragon Magma Mix’

Pepper ‘Bird’ – Marisha’s perennial pepper that grows like a house plant.

Radicchio ‘Variegata de Castelfranco’

Radicchio ‘Wild Garden’

Tat soi

Perennials – in 4” pots (\$6) or gallon pots (\$12)

Agrimony (*Agrimonia eupatoria*)

Angelica (*Angelica archangelica*)

Arnica, Meadow (*Arnica chamissonis*)

Aster, Tatarian (*Aster tataricus*)

~~Bee Balm (*Monarda didyma*)~~ – Sold out

Bellflower, Korean ‘Elizabeth’ (*Campanula takesimana*)

Bellflower, Peach-leaved (*Campanula persicifolia*)

Bellflower, Serbian (*Campanula poscharskyana*)

Bugelweed (*Ajuga reptans*)

California Poppy (*Eschscholzia californica*)

Cardoon (*Cynara cardunculus*)

Catnip (*Nepeta cataria*)

Chives, Garden (*Allium schoenoprasum*)

Chives, Garlic (*Allium tuberosum*)

Cohosh, Black (*Actaea racemosa*)

Columbine (*Aquilegia spp.*)

Coltsfoot, Japanese ‘Fuki’ (*Petasites japonicus*)

Comfrey (*Symphytum x uplandicum*)

Comfrey root is available at 5/\$10

Comfrey, Little Leaf (*Symphytum grandiflorum*)
 Coneflower, Purple (*Echinacea purpurea*)
 Curly Wood Sage (*Teucrium scorodonia*)
 Egyptian Walking Onions (*Allium proliferum*)
 Elecampagne (*Inula helenium*)
 Evening Primrose (*Oenothera biennis*)
 Feverfew (*Tanacetum parthenium*)
 Figwort (*Scrophularia spp.*)
 Foxglove (*Digitalis purpurea*).
 Fringecup (*Tellima grandiflora*)
 Globe Thistle (*Echinops spp.*)
 Goldenrod (*Solidago canadensis*)
 Hops (*Humulus lupulus*)
 Horseradish (*Armoracia rusticana*)
 Jerusalem Artichoke (*Helianthus tuberosus*)
 Jerusalem Sage (*Phlomis russeliana*).
 Lady's Mantle (*Alchemilla mollis*)
 Lamb's Ear (*Stachys 2hapsus2t*)
 Lemon Balm (*Melissa officinalis*)
 Lenten Rose (*Helleborus orientalis*)
 Mallow, Chinese (*Malva crispa*)
 Marshmallow (*Althaea officinalis*)
 Mashua (*Tropaeolum tuberosum*)
 Mashua roots are available at 3/\$15
 Miner's Lettuce (*Claytonia sibirica*)
 Mint, Applemint (*Mentha suaveolens*)
 Mint, Bergamot Mint (*Mentha 2hapsus*)
 Mint, Chocolate Peppermint (*Mentha x piperita*).
 Mint, French Peppermint (*Mentha x piperita*).
 Mint, Spearmint (*Mentha spicata*)
 Motherwort (*Leonurus cardiaca*)
 Mugwort (*Artemisia vulgaris*)
 Mugwort, Western (*Artemisia ludoviciana*)
 Mullein (*Verbascum thapsus*).
 Muskmallow (*Malva moschata*)
 Oregano (*Origanum vulgare*)
 Pacific Waterleaf (*Hydrophyllum tenuipes*)
 Piggyback Plant (*Tolmiea menziesii*)
 Rhubarb (*Rheum rhabarbarum*)
 Rose Campion (*Silene coronaria*)
 Sage, Garden (*Salvia officinalis*)
 Sage, Pineapple (*Salvia elegans*)
~~Sedum, Autumn Glory (*Sedum spectabile*)~~ sold out
 Sculpit (*Silene vulgaris*).
 Self-Heal (*Prunella vulgaris*).
 Skullcap (*Scutellaria laterifolia*)
~~Soapwort (*Saponaria officinalis*)~~ sold out
 Sorrel, Blood (*Rumex sanguineus*)
 Sorrel, Garden 'Transylvanian' (*Rumex acetosa*)
 Stinging Nettle (*Urtica dioica*)
 Sweet Cicely (*Myrrhis odorata*)

Sweetgrass (*Hierochloa odorata*)
Sweet Woodruff (*Galium odoratum*)
~~Thyme (*Thymus spp.*)~~ sold out
Valerian (*Valeriana officinalis*)
Violets (*Viola odorata*)
~~Voodoo Lily (*Amorphophallus konjac*)~~ sold out
Welch Onions (*Allium fistulosum*)
Wood Betony (*Stachys officinalis*)
Wood Sorrel (*Oxalis oregana*)
Wormwood (*Artemisia absinthium*)
Yarrow (*Achillea millefolium*)

Trees, Shrubs & Vines - generally in 3 gallon pots (\$25)

Akebia (*Akebia trifoliata*)
Aronia (*Aronia melanocarpa*)
Cherry, Bitter (*Prunus emarginata*)
Currant, White 'Blanca' (*Ribes rubrum*)
Elderberry, Black (*Sambucus nigra*)
~~Elderberry, Red (*Sambucus racemosa*)~~ sold out
Goumi (*Eleagnus multiflora*)
Grape 'Marechal Foch' (*Vitis spp.*, unknown cross)
Highbush Cranberry (*Viburnum trilobum*)
Japanese Rose (*Kerria japonica*)
Jasmine, Winter (*Jasminum nudiflorum*)
Jostaberry (*Ribes x nidigrolaria*)
Marionberry (*Rubus spp.* 'Marion')
Paw Paw (*Asimina triloba*)
Raspberry 'Blackcap' (*Rubus leucodermis*).
Salmonberry (*Rubus spectabilis*)
Serviceberry (*Amelanchier arborea*)
Snowberry (*Symphoricarpos albus*)
Thimbleberry (*Rubus parviflorus*).

Cucumber Variety Descriptions

Addis Pickle (55 days) ~ dual purpose pickling and fresh eating cucumber from Adaptive Seeds, dark green with white spines, 5-7" fruit, resistant to powdery mildew, downy mildew, anthracnose, and angular leaf spot, from the south but well adapted to the Pacific Northwest

Lemon Cucumber (65 days) ~ Lemon Cucumbers are Marisha's favorite, she eats them like Apples, crisp, delicious, productive, great for snacking

Mexican Sour Gherkin (60-70 days) ~ This plant is a fast growing vine that produces a tiny 1" fruit that looks like a mini watermelon and tastes like a mini cucumber. It was first recorded in 1870. This is a fun and productive plant to grow in your garden.

Mideast Peace (50-60 days) ~ This selection has been developed by Alan Kapular for its great taste and reliability. It is a middle-eastern type cucumber with a smooth mild flavor. Fruit

grows to 6" – 7". It can be eaten fresh or made into pickles. You will find the light green skin to be tender and durable.

Pointsett 76 (60-70 days) ~ An open pollinated cucumber from Adaptive Seeds with 7-8" long fruit that they describe as "juicy, crunchy, and sweet and remarkably productive." This variety was selected to be resistant to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites, and scab.

Spacemaster (60 days) ~ A compact cucumber that produces 7.5" fruit off of 2-3' long vines. Great for salads or pickles, containers and small gardens.

Sweet Marketmore (60–65 days) ~ A standard English variety of Cucumber that is eaten fresh. Fruits are 7" - 9" long. The skin is a deep green. Uprising Seeds says that this variety is more resilient and disease resistant than other Marketmore varieties.

Vorgebirgstrauben (55-60 days) ~ pickling type cucumber that can also be eaten fresh, extremely productive, has dimpled, bumpy skin, stays crisp

Pepper Varieties Descriptions

Aci Sivri (75 days) ~ old Turkish heirloom spicy pepper, cayenne type peppers, 7" in length, reliably spicy, can be dried and made into ristras, high yielding and reliable

Aleppo (80 – 90 days) ~ This pepper is well-known in communities in Aleppo, Syria, an area that has been inhabited since the 6th century BCE. It is an old variety from the old Silk Road. We chose to grow this pepper to send hope for peace and restoration for the communities in this area. Aleppo is a pepper that has a spicy, cumin like flavor and is often dried. Staking can be necessary for this variety.

Bird Pepper (perennial) ~ A friend gave this pepper to Marisha many years ago and she brought this pepper back from Tennessee in her backpack. He told her that it would produce hot peppers throughout the winter if treated like a houseplant. The peppers are extremely spicy on this very productive and ornamental plant. Young leaves are green and turn purple, peppers are purple and ripen to red. This plant will self seed and live for at least three years.

Early Jalapeno (66 days) ~ green peppers ripen to red, spicy, 2' tall, sturdy plants, peppers are 2-3" with thick walls, good for fresh eating, salsas, sautéing and pickling,

Gatherer's Gold (70 – 90 days) ~ This is an Italian Roasting Pepper that was bred by Frank Morton for its golden color and crunchy, thick, sweet flesh. It is resistant to sun scald and can be eaten raw or cooked.

Gypsy Queens (80 days) ~ From the breeding work of Andrew and Sarah of Adaptive Seeds, this is a sweet bell pepper, that produces an abundance of bell shaped fruits with good flavor. They mature to orange and red. The flesh is sweet and thick. Great for salads and fresh eating.

Jimmy Nardello (75 days) ~ An heirloom favorite in the Pacific Northwest, Jimmy Nardello was brought to the states in 1887 from the village of Ruoti in southern Italy. is a long red skinny pepper that is candy sweet and thin walled. Fruits can grow up to 10" long. It is an early maturing variety that is one of the first sweet peppers to ripen. Reliable and tasty, it can be eaten fresh, roasted, or fried.

Romani ~ Romani is a descendant from the old standby sweet pepper Gypsy (which is no longer in the public domain). This beautiful productive sweet pepper is part of a breeding effort to retain the characteristics from Gypsy and develop a reliable sweet pepper for our cool summers in western Oregon. Peppers are orange-red with some variability. Strongly recommended.

Stocky Red Roaster (80 Days) ~ Red, Italian Roasting Pepper, rich taste like it has been roasted when fresh, productive and reliable, thick walled, generally 4-6" long x 2" wide, considered the Open Pollinated Italian type pepper of choice for the Pacific Northwest.

Summer Squash Variety Descriptions

Costata Romanesco Zucchini (55 days) ~ very tasty heirloom zucchini with scalloped edges, male flowers are large and wonderful for stuffing. Make sure you visit this plant often to maximize your harvest.

Dark Star Zucchini (50-55 days) ~ An open pollinated zucchini with dark green skin that sustains its production throughout the season. This variety was selected for its vigorous root growth in dry farming conditions. It is a good variety for the home grower or the market gardener.

Genovese Zucchini (50 days) ~

Winter Squash Variety Descriptions

Black Futsu (Cucurbita moschata, 100 days) ~ Black Futsu is a popular small, bumpy, ribbed squash from Japan. The flesh is fruity with a smooth texture and becomes nutty in storage. It ripens early for a moschata type. The skin is thin and edible. Vines have a moderate sprawl. The dark green fruits ripen to a buff bluish color with a thin white film known as "bloom" on the surface.

Black Forest Kabocha (Cucurbita maxima, 95 days) ~ A classic Japanese squash with wonderful nutty sweet flavor and a flakey texture, Kabocha is a delicious option for dinner in the winter. It is a wonderful squash for soup, curry, or making gnocchi. There are about 3 squashes per plant.

Bitterroot Buttercup (Cucurbita maxima, 95 days) ~ Selected for short season production, this squash matures early and is a good keeper. The flesh is rich and flaky. Each plant tends to produce about 5 dark green 3 lb squashes. They are wonderful for soups, roasting, and eating on their own.

Burpee's Butterbush (*Cucurbita moschata*, 95-100 days) ~ A short-season butternut, selected for its ability to thrive in cooler climates and its bush growth habit. These plants are great for growing in smaller space gardens. The fruit is 2-4 lbs with a deep orange flesh. The seed cavity is small. The flesh is delicious.

Candystick Dessert Delicata (*Cucurbita pepo*, 90 days) ~ This squash was bred by Carol Deppe for sweet flavor and a small seed cavity. It is a good keeper. Candystick produces both short loaf and long boat type squashes. The fruit is tan with green stripes and a "date-like", sweet flavor that you will love.

Gill's Golden Pippin (*Cucurbita pepo*, 85 days) ~ A small acorn type squash with a bright orange color and deep lobes. This squash is great for a single serving. You will find it to be very flavorful. Sometimes, this squash will set 10 fruits per plant. It is a great stuffer.

Lower Salmon River (*Cucurbita maxima*, 90 days) ~ This is an heritage Pacific Northwest winter squash from the Lower Salmon River region of Idaho. It has likely been grown there for generations. These high yielding plants produce a wonderful winter keeper squash that has salmon pink skin. The flesh is deep orange and sweet. It is good for pies and soup as well as curries and eating on its own. Fruits tend to be 3-10 lbs.

Potimarron (*Cucurbita maxima*, 85 days) ~ A red kuri type squash with red-orange skin and bright orange flesh. The flavor is rich and wonderful for soups and savory dishes. The name comes from a combination of Pumpkin and Chestnut, which is said to describe the flavor. Fruits are 3-6 lbs each.

Pumpkin 'Winter Luxury' (*Cucurbita pepo*, 90-100 days) ~ beautiful heirloom pie pumpkin, has netted skin, considered the best flavor and texture for pies, so sweet that you can cut back on the sugar in baking, from an 1893 introduction by Johnson & Stokes

Sweet Meat aka Oregon Homestead (*Cucurbita maxima* 100 -115 days) ~ Sweet Meat is a northwest classic winter keeper squash. The fruit is large, weighing in at 10-20 lbs. It is a wonderful squash for stews, pies, and roasting. It improves in storage for up to 6 months. This squash has a beautiful greyish blue skin color with a rich orange inside. Take care to allow plenty of space for these vines!

Tomato Variety Descriptions

Big Rainbow (80-90 day) ~ Heirloom. Indeterminant. large slicer; red, yellow and orange tie-dyed tomato; 1- 2 lbs, "tastes like salsa".

Canestrino ~ Indeterminant. Heirloom tomato from Portland Seedhouse, paste tomato, "they are out of this world just like from your Grandma's Italian kitchen" – coming soon

Cherokee Purple (80 days) ~ Indeterminant. Old Cherokee heirloom, indeterminant, slicer, pre 1890 variety, deep purple-red color, old time tomato flavor.

Costoluto Genovese (85 days) ~ Indeterminant. Old Italian heirloom from the 19th century, dual purpose slicer/paste tomato, ornamental fluted shape, flattened shape with deep ribbing, wonderful for paste

Currant (65-75 days) ~ Indeterminant. Heirloom, Marisha's favorite cherry tomato for its vigor, taste, and ease of growing, extremely productive and disease resistant, smallest of all tomatoes, will self seed if allowed.

Galina (60 days) ~ Indeterminant. Heirloom, yellow cherry tomato type that Marisha thinks is better than Sungold because it won't split when the humidity increases in late summer. Beautiful, productive, and very tasty. This tomato will keep going strong until frost.

Hungarian Heart (85 days) ~ Indeterminant. Heirloom from Budapest Hungary @ 1900, reddish pink oxheart shaped fruit, large paste tomato, a crack resistant, hardy, meaty, tomato that can be used as a paste tomato or eaten fresh with old time flavor. – coming soon

Jaune Flamme (70 – 80 days) ~ Indeterminant. French heirloom, medium sized, slicer type that is known for a fruity flavor, orange, good for drying or roasting, apricot colored fruit.

Marisha's Cherries (60 – 65 days) ~ Indeterminant. Early season, all purpose, easiest to grow, very disease resistant tasty tomato that Marisha has been saving the seed for over 10 years. This tomato produces like a cherry, but the fruit is about the size of a golf ball, a one sandwich tomato. Good for fresh eating or canning.