

Permaculture Rising Plant List – Nursery List for September 2026

*The nursery is open on weekends (generally 11 am - 3 pm) and by appointment.
3947 113th Ave SW, Olympia, WA*

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

Broccoli ‘Purple Sprouting’
~~Broccoli ‘Umpqua’~~
Brussel Sprouts ‘Darkmar 21’
Cabbage ‘Chieftan Savoy’
Cabbage ‘Dowinda’
Cabbage ‘Filderkraut’
Cabbage ‘January King’
~~Cabbage ‘Red Express’~~
Cauliflower ‘Purple Cape’
Cauliflower ‘Snowball’
Chard ‘Rainbow’
China Choy
Prize Choi
Collards ‘Cascade Glaze’
Endive ‘Capillina’
Escarole ‘Cardoncella Barese’
Kale ‘Dazzling Blue Lacinato’
Kale ‘Lacinato’
Kale ‘Russian Hunger Gap’
Kale ‘Winter Red’
Lettuce ‘Marisha’s Landrace’— available in 2” pots, 4 packs, and large 6 packs
Mustard ‘Pungent Mix’
Pepper ‘Bird’ – perennial – available in a 4” pot @ \$6
Radicchio ‘Varigata del Castelfranco’
Tat Soi

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

Agrimony (*Agrimonia eupatoria*)
Angelica (*Angelica archangelica*)
Anise Hyssop (*Agastache foeniculum*)
Arnica, Meadow (*Arnica chamissonis*)
Aster, Tatarian (*Aster tataricus*)
Bee Balm (*Monarda didyma*)
~~Bellflower, Korean ‘Elizabeth’ (*Campanula takesimana*)~~—sold out
Bellflower, Peach-leaved (*Campanula persicifolia*)
Bellflower, Serbian (*Campanula poscharskyana*)
Bugelweed (*Ajuga reptans*)
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*)~~ sold out
 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*)
 Groundnut (*Apios americana*)
 Hops (*Humulus lupulus*)
 Horehound (*Marrubium vulgare*)
 Horseradish (*Armoracia rusticana*)
 Jerusalem Artichoke (*Helianthus tuberosus*) – both white and red varieties are available
 Jerusalem Sage (*Phlomis russeliana*)
 Kale, Perennial (*Brassica oleracea*)
 Lady's Mantle (*Alchemilla mollis*)
 Lamb's Ear (*Stachys thapsus*)
 Lemon Balm (*Melissa officinalis*)
 Lenten Rose (*Helleborus orientalis*)
 Licorice Mint 'Superior' (*Agastache rugosa*)
 Lovage (*Levisticum officinale*)
 Mallow, Chinese (*Malva crispa*) – not available yet
 Marshmallow (*Althaea officinalis*)
 Mashua (*Tropaeolum tuberosum*)
 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*)
 Parsley (*Petroselinum crispum*)
 Penstamon (*Penstamon spp.*)
 Piggyback Plant (*Tolmiea menziesii*)
 Rhubarb (*Rheum rhabarbarum*)
 Rose Campion (*Silene coronaria*)
 Sage, Garden (*Salvia officinalis*)
 Sage, Pineapple (*Salvia elegans*)
~~Sculpit (*Silene vulgaris*)~~ Sold out

Self-Heal (*Prunella vulgaris*)
Skullcap (*Scutellaria laterifolia*)
Soapwort (*Saponaria officinalis*)
Sorrel, Blood (*Rumex sanguineus*)
Sorrel, Garden 'Transylvanian' (*Rumex acetosa*)
Stinging Nettle (*Urtica dioica*)
Sweet Bergamot (*Monarda fistulosa*)
Sweet Cicely (*Myrrhis odorata*)
Sweetgrass (*Hierochloa odorata*)
Sweet Rocket (*Hesperis matronalis*)
Sweet Woodruff (*Galium odoratum*)
Valerian (*Valeriana officinalis*)
Violets (*Viola odorata*)
Voodoo Lily (*Amorphophallus konjac*)
Winter Savory (*Satureja montana*)
Wood Betony (*Stachys officinalis*)
Wood Sorrel (*Oxalis oregana*)
Yarrow (*Achillea millefolium*)

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

Akebia (~~*Akebia trifoliata*~~) sold out
Aronia (*Aronia melanocarpa*)
Blackberry, Thornless 'Apache' (*Rubus fruticosus*)
Cherry, Bitter (*Prunus emarginata*)
~~Currant, White 'Blanca' (*Ribes rubrum*)~~ Sold out
Elderberry, Black (*Sambucus nigra*)
Goumi (*Eleagnus multiflora*)
Grape 'Marechal Foch' (*Vitis* spp., unknown cross)
~~Highbush Cranberry (*Viburnum trilobum*)~~ Sold out
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*).

Cucumbers - \$5 ea or 3/\$12

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.

Shintokiwa (75 days) – This is a new variety for Marisha, recommended by Uprising Seeds as a productive, sweet, crisp, and juicy cucumber. Cucumbers can be 9-12" long and will tend to grow straight and long, especially if trellised.

Spacemaster 80 (60 days) – A great slicing cucumber for small spaces! This variety is also resistant to many cucumber diseases. Vines are about 2-3', ideal for raised beds and containers. These cucumbers are great for salads, snacking, and sandwiches. They can be pickled if harvested small.

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

Peppers - \$5 ea or 3/\$12

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

Bird Pepper ~ 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.

Chimayo (65 days) ~ This Chile comes to us from Adaptive Seeds and the farming town of Chimayo in Northern New Mexico. They are the earliest ripening southwestern chile. The fruit is red, and mildly hot. They are thin skinned and easy to dry. This chile is recommended for drying to make chili powder.

Czech Black (65 days) ~ This is a very productive early spicy pepper that begins black and ripens to purple and then red. The level of spiciness is similar to Jalapeno. This is a great spicy pepper for our climate.

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.

Gochugaru (60 days) ~ A well-known Korean chili pepper that is known for Gochujang, the fermented chili paste from Korea. It can be used for kimchi and chili flakes too. Peppers are about 4 inches long. Spice is more similar to Aleppo than Cayenne.

Gypsy Queens (80 days) ~ Andrew and Sarah from Adaptive Seeds dehybridized the well-known sweet pepper known as Gypsy to create this reliable bell pepper for our climate. The peppers start out green and ripen to red. They have great flavor and are quite productive.

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.

Petit Mersailles (85 days) ~ This variety comes from the Provence region in France. It is a sweet, thin walled, orange pepper with a beautiful shape. You will find Petit Mersailles to be very productive with 4-5" long x 1-2" wide fruits. Fruits have a deep, unique citrusy flavor. They are tasty fresh or cooked and can be pickled too.

Pimiento de Padron (65 days) ~ A classic pepper variety that was brought from South America to Spain by monks in the 16th century. Padron peppers are known for their variable spiciness that may surprise you. They are often blistered on the grill with a little salt. Pick them young to encourage them to keep producing peppers.

Pointy Kaibri #1 (70 days) ~ This early maturing heirloom pepper comes to us from Bulgaria where it has been grown for generations. It has a wonderful aroma that makes it perfect for making sweet paprika. The folks at Adaptive Seeds say that it is also one of the longest keeping Sweet Peppers.

Serrano (75 days) ~ This heirloom pepper has 2" green fruits that are super hot. They are extremely productive and often grown in Mexico and the Southwest. Peppers hold up well in storage. Plants can grow up to 3' tall.

Shisito (60 days) ~ An old Japanese pepper variety that is quite popular with Portland Restaurants. Peppers are about 3", wrinkled, green turning to red, and mild flavored with some spice. They are good for grilling, roasting, or panfrying. An occasional pepper with surprise you with some spice.

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 - \$5 ea or 3/\$12

'Costata Romanesco' Zucchini – 55 days. This variety continues to win Uprising Seeds blind zucchini taste test each year. It is a scalloped green and white zucchini heirloom from Italy. Don't forget to sex your flowers so you can harvest the males for stuffing.

'Dark Star' Zucchini (50-55 days) - A dark, smooth, long zucchini that is very productive and tolerant of dry farming. This open pollinated zucchini does well in the home garden or on a larger scale.

'Genovese' Zucchini (55 days) - This zucchini has a smooth light green outer skin. It is an Italian variety with wonderful flavor that remains delicious past the "baby" zucchini stage. Plants are productive and have an open bush habit.

‘Mutable’ Zucchini (50 days) – This zucchini is very productive, producing fruits throughout the entire season and resistant to powdery mildew. It is early with deep green fruit.

‘Yellow Crookneck’ (60 days) ~ This is a reliable and productive yellow summer squash that is well known in our area. This variety has been in the United States for over 200 years. They have a creamy, buttery texture. Pick them small and pick them often. Marisha recommends visiting your plant at least every 3 days to reap the harvest and keep it going. They are at their best before they become warty (about 6” long).

Winter Squash - \$5 ea or 3/\$12

Baby Butternut (*Cucurbita moschata*, 75 days) – This variety is also known as Burpee’s Butternut. It is an early maturing Butternut variety. Plants tend to have 3-4 fruits per plant that weigh 1.5 - 4 lbs. This is an old variety with moist, sweet red-orange flesh.

Black Forest Kabocha (*Cucurbita maxima*, 95 days) – These plants will produce fruits that are 3-4 lbs with a rich flavor, nutty, flaky, and sweet. Each plant will produce 3-4 squashes. They are wonderful in soup, gnocchi, and so many other ways. This variety of Kabocha is a great winter keeper.

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.

Butternut Early Remix (*Cucurbita moschata*, 90 days) – This is the results of a breeding project by Adaptive Seeds to create a Butternut squash that produces and matures earlier than most of the varieties in the Pacific Northwest. By having an earlier ripening variety, we are more ensured of a productive harvest. There is some variability in this mix. Most are 2-4 lbs, but occasionally there will be one as large as 6 lbs. A good squash for storage.

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 squash is a Pacific Northwest heirloom variety that can keep for the entire winter. It has been grown for generations in the Lower Salmon River region of Idaho. The flesh is orange and sweet. It is drier and flakier than Oregon Homestead Sweet Meat. The skin is exceptionally hard and strong, which is why it is such a good keeper. Fruits can weigh 3-10 lbs. A great choice for pies and soups.

Potimarron (*Cucurbita maxima*, 80-90 days) – Known for its flavor resembling chestnuts, this hearty squash is great for soup due to its creamy flavor. The vines are medium sized with 4-5 fruit per vine. The fruits tend to be 2-4 lbs. This is a tasty storage squash for winter.

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!

Sweetie (*Cucurbita maxima*) – This squash is a cross between Blue Kuri, Sunshine Kabocha, Black Forest Kabocha, and other Maxima varieties. It was selected for its ability to store well and great flavor.

Winter Luxury Pumpkin (*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

Zeppelin Delicata (*Cucurbita pepo*, 100 days) – An heirloom variety of Delicata squash from 1894, producing 7-10" long fruits. The flesh of this variety is smooth textured, sweet, and keeps longer than many other varieties.

Tomatoes - \$5 ea or 3/\$12

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"

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

Chocolate Cherry (70 days) ~ Indeterminant. Cherry tomato, dark wine-colored tomato, great flavor, 1 inch fruit, can be picked ripe off the vine, or brought to ripen indoors, will produce until frost.

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

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.

Ropreco Paste (70 days) ~ Determinant, A disease resistant old Italian Heirloom Tomato. Tastes good fresh, unlike many paste tomatoes. A great tomato for salsa, paste, tomato sauce or other canning projects. The fruits tend to be 2-3 ounces and the plant does not require staking or trellising.