



May, 2021

Trending for '21

Bred For Flavor, Savor and Gardener's Pleasure

Specialty crops from around the world that love the PNW

The **Log House Plants** wholesale nursery and the **Culinary Breeding Network** are delighted to announce a joint collection of vegetables that combine outstanding flavor with extraordinary garden performance. Delicious and beautiful, these choice vegetables were selected to perform well in the Pacific Northwest when organically grown, each with a fascinating backstory. Those raised from 'Suitcase Seeds' are heritage varieties cherished throughout generations and brought to the USA from Culinary Breeding Network travels to farms in Italy and Japan. Chef's Favorite selections are chosen by professional chefs for excellence of form, texture and flavor, not only raw but also when cooked, to high-end restaurant standards.



The initial trials that led to the creation of the Culinary Breeding Network were inspired by the open-pollinated **Stocky Red Roaster pepper**, chef-chosen for savory taste, rounded shoulders and straight walls, which make for less waste in the kitchen and better presentation on the plate. **Cutting celery (aka leaf celery or Chinese celery)** is prized by chefs specializing in Thai cuisine, especially White Queen, a flavorful and strikingly showy variety whose hollow white stems make edible straws for Bloody Mary cocktails.

To determine the best of the best, field trials and raw tastings were paired with tasting trials that involved a range of preparations and cooking techniques. Only vegetable candidates that met exacting requirements were selected for inclusion in this collection. Among these is **Cicerchia**, an ancient, possibly prehistoric bean with a rich, earthy flavor. Drought tolerant and productive, it was historically a staple throughout the Mediterranean, East Africa, and India. The lovely **Shimodo**, a traditional Japanese variety of eggplant dating from pre-1860, was traditionally eaten raw as well as pickled in sweet or sour brines.

For several decades, Log House Plants has grown a huge range of select edible varieties for their PNW retail outlets. For the past 10 years, their selections have included many endorsed by their fellow Culinary Breeding Network members, including farmers and commercial growers as well as plant breeders, produce buyers, University researchers and professional chefs. Each year, the results of ongoing field trials are brought together for an annual **Variety Showcase**, of which the highlight is always taste testing. These events have added many exemplary varieties to our offerings, and we're proud and excited to be offering this **first collaborative Collection for 2021**.



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