

Cultivariable Seeds

2013/2014 Offerings

Oca (*Oxalis tuberosa*)



One of many root crops that originated in the Andes along with the potato, oca is an uncommon crop outside of South America, but is growing in popularity. Can be eaten cooked or raw and used any way that you would use potatoes or carrots. Flavor and texture much like potato, but with a bit of acidic tang. Oca is one of the easier “lost” Inca crops to grow, similar enough to the potato that you can be reasonably confident of success anywhere that late potatoes are grown. Culture is very similar to the potato, but with fewer pest and disease problems to worry about.

There are hundreds or thousands of oca varieties, although only about 20 are currently available in North America. We will be introducing more, both heirloom varieties and new lines from our breeding program, over the next few years. Oca is reasonably adaptable, but prefers cool temperatures, plenty of water, and frost-free weather until mid-November for best yields. Good yields range 1-2 pounds per plant, depending on variety.

Packets contain 5 tubers. Two sizes are available: regular and select. Regular tubers range from about the diameter of a dime to a nickel. Select are the diameter of a quarter or larger. Select tubers will usually grow faster and produce a higher yield the first year.



Hopin

Large red/pink tubers, high yields, a very popular variety for the Pacific Northwest. Green stems and foliage.
\$5 regular / \$8 select



Sunset

Tubers yellow to orange with purple eyes. Green stems and foliage. Highest yielding variety that we offer. You can't go wrong with sunset.
\$5 regular / \$8 select



Blush

Lumpy yellow tubers with orange eyes and accents. Mild flavor. Green stems and foliage. Medium yields.
\$5 regular / \$8 select



Bolivian Red

Large red tubers with yellow eyes. High yielding. One of the three best for the Pacific Northwest. Ornamental red stems and dark green foliage.
\$5 regular / \$8 select



Mexican Red

Solid red tubers with an acidity reminiscent of apple. Medium yield. May do better in warmer climates. Red stems and green foliage.
\$5 regular / \$8 select



Twilight

Very similar to Golden. Yellow skin and red flesh. Green stems and foliage. Maybe a bit higher yielding than Golden.
\$5 regular / \$8 select



White

Large tubers and high yields. Maybe the most acidic variety that we offer – has a bit of zing when freshly dug. Green stems and foliage.
\$5 regular / \$8 select

More oca varieties are available at our web site.

Amarillo

Attractive, solid, clean, yellow color. Good tuber size. Green stems and foliage. Not the best yielder, but still very popular.
\$5 regular / \$8 select



Golden

Dark yellow skin with red eyes, good tuber size, medium yield, low acidity. Stems and foliage range in color from yellow-green to almost orange.
\$5 regular





Oca Beginner's Multi-pack

Three of the best varieties together: Bolivian Red, Hopin, and Sunset. Medium size tubers make this package more forgiving. *3 ea / 9 tubers for \$10 or 10 ea / 30 tubers for \$28.*

Ulluco (*Ullucus tuberosus*)



Probably the most heavily consumed of the Andean tuber crops after the potato, but almost unknown more than a day's drive from the high altitudes in the Andes where it is grown. Ulluco is more challenging than oca, really a crop best suited for maritime climates. It is sensitive to heat, drought, and frost. It needs to grow until at least mid-November for a reasonable yield. It can be grown in containers, but needs at least a 10 gallon pot to do well.

So, why go to the trouble? It is a uniquely beautiful crop and also delicious, with a very earthy flavor and a dense texture like boiled peanut. Used very much like potatoes, although it doesn't mash.

Mashua (*Tropaeolum tuberosum*)



Pilifera

The plant is a member of the nasturtium family and looks like the familiar garden nasturtium. Vines climb up to 10 feet and commonly produce 5+ pounds of radish-like tubers. Prefers a cool climate and plenty of water.

3 tubers or sections / \$5

Yacon (*Smallanthus sonchifolius*)



Plants are just like a sunflower, but with smaller flowers. Each plant can produce 10+ pounds of large, juicy, mildly sweet tubers that are usually eaten as a fruit. The syrup is kind of a health craze, but it can't compare to your own delicious home-grown tubers! Likes a cool, wet climate, but can take continental heat as well.

2 tubers / \$12

Skirret (*Sium sisarum*)



A perennial plant that produces a clump of delicious carrot-like roots. Almost a forgotten plant, abandoned in the age of mechanical agriculture because it would be too difficult to harvest. Not so for the home gardener! The Romans and the Founding Fathers enjoyed it and now you can too.

2 offsets / \$5



Pica de Pulga

Beautiful yellow tubers with purple-red blotching. Diameter to 3 inches or more. Probably the most forgiving variety. *3 tubers / \$6*

Purple

Solid red-purple colored tubers that grow to about 2 inches. Attractive plants with purple stems and green leaves. *3 tubers / \$6*

Wild ulluco

Small tubers and, frankly, not the tastiest. Instead, grow wild ulluco for its long (10+ feet) vines with edible leaves that can be used like spinach. *3 tubers / \$6*

Other seeds

True oca seed (Breed your own varieties! Every plant will be unique.)	50 / \$5
True potato seed (Yes, real seeds, not tubers. Start your own varieties and dodge disease!)	200 / \$5
San Cristoforo Pea (A medium tall pole pea.)	30 / \$3
Turnip rooted chervil (Another almost forgotten root crop – excellent nutty/carrot flavor.)	60 / \$4
Sea kale (A perennial kale ancestor with shoots that are used like asparagus.)	10 / \$5

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**Please order at our web site.
(There is more to see there anyway!)**