Since 1989
We Sell Only What We Grow Ourselves

Mapple Farm’s
Seed & Planting Stock
For 2020

• Distinctive Tomatoes
• Wonderberry
• Tomatillo, Indian
• Garden Soybeans
• Beans: Provider, Rocdor, Gaucho, Black Coco, & Purple Peacock
• Cucumber, Parade
• Zucchini, Black
• Melon: Nutmeg, Oka & Montreal Market
• Winter Squash: Butterbush, Banana, Golden Hubbard, Fisher’s Acorn, Gill’s Golden Pippin Acorn, & Honey Boat Delicata
• Pumpkin, Styrian Hulless
• Turkish Rocket
• French Scorzonera
• Gobo, Shosaku
• Chinese Artichokes (a.k.a. crosnes)

Plus:
• Ken Allan’s Sweetpotato Book

Mapple Farm
129 Beech Hill Rd.
Weldon NB E4H 4N5
Canada
mapplefarm.com

Fellow adventurous gardeners,

Welcome to the thinnest brochure we’ve presented you over the last few decades. In its early years, Mapple Farm continually piled on adventurous offerings and then levelled off once we reached that point of carrying all we could handle. The arc has now turned the other way as what started as a mid-life career continues to mature.

We forewarned in this space last year that 2019 may be the last year we list sweetpotatoes. That’s turned out to be the case since we planted only enough to serve personal needs. We understand that for many of you, those who ordered nothing but sweetpotato slips from us, this may be our parting of the ways. We want to thank you for your past patronage. How we got away with having the mail order sweets biz with little to no competition for so long remains quite the mystery.

I’ve always loved working the fields and forests on Mapple Farm’s property and look forward to freeing up time to devote more attention to the woodsy side of the operation. But, as I also noted last year, I can’t, of course, stop gardening. It’s one of those pursuits I’ll continue as long as I’m able. Trying and discovering something new in the garden and then sharing it with you still yields tremendous pleasure, as does your generous positive feedback with this work.

As always, we (including the helping hand of gardener/writer Janet Wallace) greatly appreciate your support in our efforts to help provide you and yours with healthy experiences and edible treasures.

Wishing you an uncommonly wonderful gardening season,

Greg Wingate
Welcome to the 2020 edition of

**Mapple Farm**

a modest source of seed & plant stock, grown well off the beaten track.

**If you**
- enjoy discovering something different to plant and eat
- celebrate diversity
- appreciate finding value and quality in the overlooked, neglected or unusual realms of the edible growing world

**we hope to offer you something worth including in your gardening plans this year.**

Mapple Farm humbly takes pride in its affiliations with seed saving groups, Seeds of Diversity (Canada) and Seed Savers Exchange (U.S.)

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We also support The Safe Seed Project and have signed the following Safe Seed Pledge:

*Agriculture and seeds provide the basis upon which our lives depend. We must protect this foundation as a safe and genetically stable source for future generations. For the benefit of all farmers, gardeners and consumers who want an alternative, we pledge that we do not knowingly buy or sell genetically engineered seeds or plants. The mechanical transfer of genetic material outside of natural reproductive methods and between genera, families or kingdoms, poses great biological risks as well as economic, political, and cultural threats. We feel that genetically engineered varieties have been insufficiently tested prior to public release. More research and testing is necessary to further assess the potential risks of genetically engineered seeds. Further, we wish to support agricultural progress that leads to healthier soils, genetically diverse agricultural ecosystems and ultimately people and communities.*

**All are invited to support the Safe Seed Initiative. For information, contact:**

The Safe Seed Project  
5 Upland Road, Suite 3  
Cambridge MA  
USA 02140  
Phone: (617) 868-0870  
Fax: (617) 491-5344  
E-Mail: <crg@gene-watch.org>

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*The experts, as their studies become focused on smaller and smaller fragments, soon find themselves wasting their lives in learning more and more about less and less ... Everywhere knowledge increases at the expense of understanding. -Sir Albert Howard*

*To cultivate one’s garden is the politics of the humble man.--Chinese Proverb*

Since you asked, why call it *Mapple* Farm? When we first laid eyes on the property where it was born, we were struck by the wealth and beauty of its maples and apples, favorite trees and flavors of ours. It seemed fitting to contrive a word which voiced this so, . . . “Mapple” . . . apple with an “M” in front, or maple with an extra “P”.

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For plant-based protein, good nutrition overall, and versatility in kitchen creations, soybeans are hard to beat.

The simplest and soonest way to enjoy soybeans is fresh, known as *edamame*. When the pods are plump, they’re picked like standard garden peas. They’re then steamed or par-boiled for a few minutes and served to diners who squeeze the beans from the pods—add butter and/or salt, if desired. As with peas, they’re also useful this way frozen.

We’re most interested in varieties suitable for gardeners as opposed to industrial production. Here are selections that fill the bill and are useful both fresh and dry. All yield green beans at the fresh stage.

**BLACK JET**—An early, vigorous selection that grows to about 30” (75 cm) high and yields dozens of pods. The beans are green when immature but ripen to a slate black. Said to be especially good for black bean sauce and miso.

**BUTTERBEANS**—Productive and ripening to a pale green color. So sweetly flavorful, some prefer Butterbeans to limas in their succotash recipes.

**PROVIDER BUSH BEAN**—This old standard has been our favorite bush selection for fresh green beans for many years now. Dark-seeded types handle cooler than ideal conditions. Its purple seed regularly proves this to us by supplying us our earliest fresh beans—great flavor, crisp texture, ease of picking and bountiful yields.

**ROCDOR WAX BUSH**—The best wax choice for so many reasons. Long, firm, flavorful, straight yellow pods exude high quality. Its black seed germinates in cooler soil than others, ensuring it’s the first local wax bean available. Quick release stems also make it the easiest yellow bean to pick.

**BLACK COCO**—Superb as a fresh snap bean, a shell bean or dry bean; an excellent all-purpose bean choice. This heirloom bush plant yields big at all stages and its delicious flavor is renowned. When dried, the beans resemble plump, shiny, black marbles—delightful in soups, stews, dips and chili.

**GAUCHO**—Looking for something special to feature in your Latin American or Tex-Mex dishes? You’d hardly do better than this heirloom from Argentina. These burnt orange beauties provide hearty fulfillment inside burritos, enchiladas and so much more. The earliness of this bush plant to dry up makes it a cinch to work with.

**PURPLE PEACOCK POLE BEAN**—Pole beans, yield heavier and longer than bush beans. This variety takes to early planting and cool conditions better than other pole beans and crops fast. It displays striking pink blossoms before yielding flavorful, gorgeous deep purple snap beans.

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*Soybean and Bean Packets are 20 grams*  
@ $2.75 each
DISTINCTIVE TOMATO SEED (Lycopersicum esculentum)

EARLIEST REDS

LATAH*--Over the years, we’ve tried hundreds of different varieties in the search for a good, early tomato. In this category, Latah is in a class by itself. It’s given us mature fruit in July after starting from seed as late as May!

Even gardeners from the far north who thought growing a ripe tomato was impossible have become converts. In areas where blight is a common problem, Latah often crops before devastation sets in.

This bush variety pumps out 2 to 3 inch (5-7.5 cm) slightly flattened fruit with superb flavor through ‘til frost. An exceptional find!

BRADLEY*-- Though just after Latah, Bradley’s production is more concentrated early in the season. Amazing numbers of tomatoes on a fairly small bush plant. Its orange-to-red fruit is egg shaped and 2-3 inches (5-7.5 cm) long. Delicious and reliable, Bradley holds well on the plant--not a variety that demands just-in-time harvest or will soften or crack.

EARLY MARKET REDS

NORTHERN DELIGHT--The earliest “market-sized” (over 3 oz./85 g.) tomato we’ve come across. This bush variety has a lot going for it: great taste, terrific crack and disease resistance with big yields of red fruits.

MOUNTAIN PRINCESS*--Just a touch later than Northern Delight with somewhat larger fruits and a greater overall yield. This Appalachian heirloom features soft-skinned tomatoes, very juicy delicacies.

EARLY ANNIE--Yes, Annie, this bush cultivar is early and a long time favorite of seed savers. Lots of 3” (7.5 cm) round, flavorful tomatoes.

KALINKA---From Belarus, this early bush selection’s reputation is going global. For good reason: high-yielding clusters of tasty fruits, from 4 oz. (100+ g.) to twice that size.

LEGEND — Unreal how early such large tomatoes ripen! Maybe it’s because this determinate is parthenocarpic (able to set fruit without pollination). Four to five inch (10-12.5 cm) picture perfect round red fruit are wonderfully flavorful. Bonus: late blight resistance and nearly seedless (so not available in volume packs).

SPECIALTIES

MOUNT ROMA*--Densely packed with firm, meaty flesh, here’s our favorite sauce/plum/paste type and top choice for green tomatoes—superb in chow and relish recipes. Bountiful crops on space-saving bush plants are ready in a hurry.

BLACK PLUM--This mid-season indeterminate yields some of the best tasting tomatoes around. Quite a complex flavoring, suggesting a natural smokiness and even tropical fruit undertones. Stunningly attractive, these 2.5”/6 cm “plums” offer tomatoes with a rare color: brown with a dark mahogany crown. Huge crop and super on the kabob or in salads.

ITALIAN HEIRLOOM— At perhaps the largest tomato taste competition in North America, Italian Heirloom took top honors. And these are big red tomatoes! Our first specimen weighed over 650 g. All fruits are a pound or more. And yet they always start to mature for us in August.

WONDERBERRY (Solanum burbankii)-- Also named Sunberry, Wonderberries are neither a tomato nor a garden huckleberry but are related to both. They hang in dozens of clusters on the plant. Each cluster carries 8 to 12 dark blueberry sized berries. Quick to ripen and prolific.

Their intriguing flavor makes for unique pies and jellies--plus a good dried fruit candidate. We’re told it also makes an awfully good wine.

INDIAN TOMATILLO (Physalis ixocarpa)--Also known as tomate verde or Mexican green tomato, tomatillos grow like tomatoes but come naturally packaged in Chinese-lantern-like husks. Regarded as essential for a genuine salsa.

This particular strain yields tart green fruits for Mexican fare or, if left to ripen further, 2” (5 cm) golden fruits that are sweet and suggestive of citrus (prime, preserve material).

Indian Tomatillos are early and productive.
All our seed listings are open-pollinated (non-hybrid).
Packets on pages 4-5 contain 20 or more seeds @ $2.75. Volume Packs hold 50 or more seeds @ $4.50 each.
Seed variety names marked with an asterisk (*) are available in bulk @ $18 per 5 grams or $30 per 10 grams.

**MINI REDS AND PURPLES**

**SWEET 100 RED OP--**“OP” stands for Open Pollinated to avoid confusion with the once popular hybrid version of this plant. This very large, productive indeterminate bears 1” (2.5 cm) round, red fruits with a perfect sweet-acid balance.

**UNA HARTSOCK--**Luscious, super juiciness in an elegant violet skin. Elongated—picture a grape but considerably larger. Unmatched color, taste and form. A very productive indeterminate.

**TEARDROP--**Usually torpedo-shaped, sometimes resembling a teardrop, the red fruit of this variety is a “cherry” of unique proportions. It has a nice crunchy firmness, a trait that makes it especially durable and relatively immune to cracks and splits.

**TOMMY TOE**--Our largest cherry fills up containers in record time. Bring lots of boxes because these large plants are ultra-high yielders of faultless, red fruits. A mid-season beauty widely known as a taste test champ.

**MINI YELLOW TOMATOES**

**YELLOW PLUM--**An early indeterminate and incredibly huge producer of golden, low acid, small (but larger sized than “cherry tomato”) plum-shaped fruits. A touch of tartness combines with a light sweetness for a fabulous flavor.

**COYOTE--** Clusters of small yellow fruit cover this indeterminate from Mexico. Sweet as candy—terrific treats for children of any age. Bonus: a far more than usual disease and frost resistance.

**BLOND KOPFCHEN--**You simply won’t believe the mass of blossoms this indeterminate will produce! A fellow grower aptly describes the crop as “small golden drops of sunshine.”

**SWEET 100 YELLOW OP--**“OP” stands for Open Pollinated to avoid confusion with the once popular hybrid version of this plant. This very large, productive indeterminate bears 1” (2.5 cm) round, yellow fruits with a perfect sweet-acid balance.

**SWEET ORANGE II--** Tangerine colored, bite-sized orbs with sweet, bright tangy flavor grow on large plants. Resembles the hybrid, Sungold. Early with huge yields.

**OUTSTANDING STORAGE**

**MYSTERY KEEPER--**We’ve tried a few “long keeper” type tomatoes but none has succeeded for us like Mystery Keeper. “Storage” tomatoes aren’t meant to be eaten in season so there isn’t the pressure to get them started and set out extra early for quickest production. Harvest just after they begin to lighten a bit from their greenest stage but before frost hits. Enjoy as they so gradually ripen indoors through fall and winter when tasteless, expensive tomatoes move onto store shelves.

Like other keepers, Mystery Keeper ripens from the inside out which takes some getting used to. While the outside skin may still be olive, orange or pink, once cut open, you’ll find ripe red flesh, a touch more acid flavored than vine-ripened tomatoes.

The Mystery Keeper seeds we offer are the progeny of fruits harvested in late September/early October that lasted to Easter! They weren’t coddled in any way—no wrapping, cold room, or special lighting conditions; just sitting in boxes or bowls on the kitchen counter.

*Knowledge is knowing that a tomato is a fruit. Wisdom is not putting it in a fruit salad.* --Miles Kington
UNCOMMONLY GOOD GARDEN SEED

PARADE CUCUMBER (Cucumis sativus)

Cukes perform best when the weather gets warm. But Parade, of Russian lineage, knows what cold is and pumps out, in record time, a vast number of fruit on such a small bush plant. Bearing cukes of 2-5” (5-12.5 cm), Parade yields both picklers and small slicers.

Packet: 20 seeds
Volume Pack: 50 seeds

TURKISH ROCKET (Bunias orientalis)

It’s known as one of the most hardy and long-lived winter salad greens, the first and last greens of the season. The large strap-like leaves of this perennial are usually prepared as a slightly cooked green. Turks quick-stew it in tomato juice; finely chopped, it adds bite, blended with dips or spreads.

Packet: 12 seeds

FRENCH SCORZONERA (Reichardia picroides)

European permaculture growers positively gush over this intriguing salad plant. About the size of corn salad, this lettuce relative produces mild, slightly sweet leaves in 10 weeks after direct seeding. It responds well to cut-and-come-again harvests and is virtually slug-proof. The small (lettuce-like) seed we offer is not thoroughly cleaned but a packet will sow a few dozen plants.

Packet: 100 milligrams

SHOSAKU GOBO (Arctium lappa)

Hardy and healthy, gobo (or edible burdock) hails from Siberia but credit the Japanese for developing it as a valued food item. Distinct from wild burdock, Shosaku’s carrot-like root is wonderful whether sautéed, stir fried, pickled, or in tempura. High in calcium and iron, even the young leaves and stems are enjoyed as lightly cooked spring delicacies.

Packet: 2 grams

MELON (Cucumis melo)

NUTMEG MELON-- Melons, grown and ripened to perfection, are the epitome of an elegant, delicious dessert. The limiting factor is having a season that’s warm and long enough to produce them. Enter Nutmeg, popular for over 200 years now. The seed we offer was originally sourced from cool Cape Breton. Remarkable for its earliness, Nutmeg easily matures its compact fruits at Mapple Farm even when direct seeded.

Packet: 12 seeds

OKA MELON-- Of Quebec origin, this heirloom is a northern favorite—a medium sized, green-ribbed, orange-fleshed melon with superb flavor.

Packet: 12 seeds

MONTREAL MARKET MELON-- It’s hard to believe this 19th century heirloom virtually disappeared after World War II. A melon that has it all: mouth-watering flavor, earliness, plenty of weight and good looks, complete with netting and ribs. No wonder it’s making such a strong comeback!

Packet: 12 seeds

I would feel more optimistic about a bright future for man if he spent less time proving that he can outwit Nature and more time tasting her sweetness and respecting her seniority. — E.B. White
SQUASH & PUMPKIN

BANANA SQUASH  
(Cucurbita maxima)  
A rare heritage variety, this moist winter squash is perfect for soups and dessert (think pies, puddings and custards) as well as a main course vegetable. Banana Squashes are shaped, well, somewhat like huge bananas but colored orange-yellow. A superb keeper and productive—our first try resulted in a plant that yielded 7 fruits, each weighing 7 lb/3.2 Kg.  
Packet: 12 seeds  
Volume Pack: 30 seeds

GOLDEN HUBBARD SQUASH  
(Cucurbita maxima)  
This 19th century strain features that fine, rich Hubbard flavor and, though not the biggest or the smallest, is among the earliest in the Hubbard family. Ideal for baking, these beautiful, rounded, orange, warted fruits average 5 lb. (2¼ Kg) or better and store superbly.  
Packet: 12 seeds

GILL’S GOLDEN PIPPIN  (Cucurbita pepo)  
Highly regarded as one of the best tasting acorn types around, its unique shape and size attracts special attention as well. The small golden fruits are just right for an individual serving and custom-made for stuffing. Though each squash is small there are oodles of them per plant.  
Packet: 12 seeds

BUTTERBUSH  (Cucurbita moschata)  
Smaller plants and fruits than other Butternuts makes Butterbush perhaps the easiest moschata species to grow in Canada. Manageable sizes combine with quick and abundant yields. The shape is typical Butternut (like an old thermometer): long-necked with a bulbous end. The delicious flesh is moist, sweet and smooth. Outstanding keeper.  
Packet: 12 seeds

FISHER’S ACORN  (Cucurbita pepo)  
To our knowledge, Mapple Farm is the only commercial source for this variety. Help us keep alive this family sized (2.5-4 pound or 1-2 kilogram) smooth textured acorn with flavorful, moist, sweet flesh. It produces dark green fruits generously and early that gradually turn orange in storage.  
Packet: 12 seeds

HONEY BOAT SQUASH  
(Cucurbita pepo)  
These elongated golden spheres with green ribs grow in huge numbers and are outstanding keepers. A Delicata type, it’s scrumptous stuffed or baked on its own. The perfect size for feeding one or two people.  
Packet: 12 seeds

STYRIAN HULLESS PUMPKIN  
(Cucurbita pepo)  
Crack open this pumpkin to find a treasure trove of nutty flavored seeds with no hulls to work through. They’re great dried and/or roasted and also yield an oil, used as commonly in parts of Austria as olive oil in Italy. Seed from the “Green Gold of Styria” is renowned for its medicinal, nutritional and culinary values.  
Packet: 12 seeds

ZUCCHINI, BLACK  (Cucurbita pepo)  
A dark green skinned, fine-flavored zuke. The traits most appreciated in this selection: earliness, vigorous growth and heavy yields of excellent quality fruits.  
Packet: 20 seeds
Chinese Artichokes grow so easily that they’re known, in some quarters, as invasive. Annual harvesting, as well as replanting with correct spacing, works for us. Some like to contain them in beds, boxes or pots.

CHINESE ARTICHOKE
(Stachys affinis)

This little known perennial surely deserves greater recognition. It yields small, crunchy tubers with a pearly translucence and a subtle, sweet taste. Shaped like little Michelin men or pop beads, Chinese Artichokes are as striking in appearance as they are versatile to prepare. In Oriental cooking, they’re usually pickled or stir-fried. In France, they (known as crosnes) are featured in creamed soups, simply steamed in butter, or served raw.

Hardy and a cinch to grow, this mint family member takes up little space, averaging 18 inches (45 cm) high and an 8 inch (20 cm) spread.

Order for spring planting.

6 tubers/$12  12 tubers/$18

Prices Are Postpaid
(Shipping Is Included)

Our Chinese Artichokes store in the ground through winter. Shipping of these awaits the spring thaw here—usually in April.

Still available while supply lasts:

SWEET POTATOES FOR THE HOME GARDEN:
With Special Techniques For Northern Growers

Following his popular article in Harrowsmith #96 (March/April ’91) on sweetpotato growing in Canada, Ken Allan released, in 1998, the definitive book on the topic.

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We offer this 204 page softcover @ $25 ($32 to USA) shipping included

They’re extremely fond of these gardens . . . it would be hard to find any feature of the town more calculated to give pleasure and profit to the community—which makes me think that gardening must have been one of the founder’s special interests.—from Utopia by Thomas More
Mapple Farm Mailbox
We appreciate your notes, comments and suggestions. They help us keep in touch and improve, and sometimes inspire us. And, yes, we love to provide you with a forum to brag. A sample:

**TOMATOES & RELATIVES**

Wanted to let you know that the Latah tomatoes that we grew from your seed were great. All the regular tomatoes that we grew and all the ones that we purchased from farmers markets had no taste. But the Latah got ripe and had that wonderful ripe tomato taste. We will definitely be growing them again next year.

E.S., Lanark ON

I loved the Latah tomatoes. This is the first year I grew my own seedlings of any kind. And this was the earliest I enjoyed tomatoes—by the end of July. They produced and produced.

J.S., Elm Creek MB

I am way impressed with the Latah tomato. 11 March - “sowed” the seed... 4 July - eating Latah tomatoes! None of the other full-size tomatoes are even close to harvest.

R.G., Constance Bay ON

I have been trying to grow tomatoes on the Avalon Peninsula since 1977. I rarely ever saw a ripe tomato. This is the first time we produced outdoor tomatoes (Latah) that tasted good and were over 80% crack-free—all very exciting for future prospects here in Newfoundland.

M.R., Portugal Cove-St. Philips NL

I just ate my last Mystery Keeper from 2017 for lunch. Not sure if that is a record or not, but I still find it hard to believe how a tomato I picked in September can last until June 19 the next year! Thanks for sharing this with the world.

J.D., Kingsley NB

Wow! We grew Mystery Keeper tomatoes for the first time...and I still can’t believe how amazing they are!!!! The only problem I’ve encountered is that my husband has taken a liking to them too, and now I have to share! Anyhow, thank you!! I will plant even more next year!

S.H., New Westminster BC

I tried the Kalinka tomato seed you sent me & found it to be an excellent, early season variety.

B.M., Brentwood Bay BC

The Mount Roma tomatoes have done well both in the greenhouse and outside.

C.W., Sechelt BC

The Wonderberries made great raspberry flavored jam. Much superior to regular huckleberries.

A.R., Prince Albert SK

Of the 20 varieties of tomatoes we grow in our backyard, your Black Plum is our family’s favourite.

C.P., Maple ON

My customers loved the Northern Delight tomatoes! So glad I tried them.

A.D., Roland MB

Mystery Keeper! Ate the last tomato on our wedding anniversary, June 29th. We put it aside to see how long it would last but we thought a special day was the perfect time to cut into it.

S.P., Chase BC

... AND MORE

I ordered the Parade cucumbers. I’ve never seen such productive plants.

C.B., Moncton NB

The Turkish Rocket has proved to be indestructible and delicious.

N.G., East Port Medway NS

The Black Zucchini seed I bought from you were terrific. P.Z., Limekiln NB

The Banana Squash were also excellent and super early. We ate them stuffed with a ground pork, rice and herb mixture and they were delicious.

R.H., Grande-Digue NB

Fantastic crop of crosnes... the chefs just love them! R.H., Greenville, VA

I tried 4 different gobo last year—yours BEST! G.B., Winlaw BC

I grew your Shosaku burdock this year, it was fun! It does get big! I pulled a few big roots out and gave them to a Japanese acquaintance who raved over them.

B.D., Salt Spring Island, BC

I grew your Styrian Pumpkins last year and loved them. The seeds were big and plump.

J.A., Cornhill NB

Do you have any experience with the items we carry that you’d like to pass on? Are there any organic seed stock, fertilizers, soil amendments or gardening supplies you find hard to locate that you’d like us to carry? Any message whatsoever? Here’s space for a short note.
Please Place Seed Orders By April 30th

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At $2.75 per Packet or
$4.50 per Volume Pack

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SEEDS ORDER FORM

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Shipping & Handling: 4.50

Enter this amount in Totals Table on the right

POSTPAID ITEMS (Price Includes Shipping Charges)

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<th>Quantity</th>
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<td>Postpaid Items Subtotal</td>
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TOTALS TABLE

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<td>Enter 13% HST in ON</td>
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<tr>
<td>Enter 15% HST in NB, NS, NL, PEI</td>
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<tr>
<td>Enter 5% GST (in the rest of Canada) or the new appropriate revised sales tax (RevCan #12402 1080 RT0001)</td>
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<tr>
<td>Sweet Potato Book @ $25</td>
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<td>Grand Total</td>
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</table>

Enter 13% HST in ON
Enter 15% HST in NB, NS, NL, PEI
Enter 5% GST (in the rest of Canada) or the new appropriate revised sales tax (RevCan #12402 1080 RT0001)

□ Please check here if you are a new customer.
□ Check for an email rather than paper brochure in future.

Send cheque or money order (no C.O.D.s) to:

Mapple Farm
129 Beech Hill Rd.
Weldon NB E4H 4N5

Or remit by e-money transfer (for info see: <www.interac.ca/en/interac-e-transfer-consumer.html>)
to: greg@mapplefarm.com

--THANK YOU FOR YOUR ORDER--