

HERBS 2018

DISCLAIMER: The following list of plants offered this spring season was compiled using plants already in stock, listed on acknowledgments or from orders placed but not yet received. We make every effort to keep this list current and accurate before posting it online about April 15 of the current year. Before making the trip to Klein's, it's a good idea to give us a call to make sure that we actually have the sought after item in stock. Sometimes we don't receive ordered items or sometimes items are substituted by our vendors at their discretion. Other times we experience a crop failure for whatever reason. And oftentimes we simply run out of product as the season progresses.

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ANISE-HYSSOP (*Agastache foeniculum*): Licorice-scented foliage; flowers provide nectar for honey with anise flavor; leaves can be used as a tea, in salads or meat dishes; blue flowers in July-August. Grow in average, well-drained soil in full sun. Height: 30-36". (3 1/2" Pot-Zone 4 Perennial)

BASIL:

African Blue Basil (*Ocimum kilimandscharicum* x *O. basilicum* 'Dark Opal')--A camphor-scented, coarse foliated basil, flushed with purple-blue. A relatively new selection that deserves experimentation in the kitchen. Makes an outstanding basil vinegar. A stunning ornamental in the garden. Has purple flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 36-48". (3 1/2" Pot-Annual)

Amethyst Improved (*Ocimum basilicum*)--The only purple Genovese-type basil. Large, 2-3", thick, turned-down leaves. This stunning basil is nearly black in color. Ht. 16-20". (4" Pot-Annual)

Anise Basil (*Ocimum basilicum* 'Anise')--Well-branched mound of large, green, aromatic leaves with a sweet, licorice flavor. Often used in flavoring desserts-has a sweet licorice flavor. Pinkish whorls of flowers. Height: 18-22". Plant in rich, well-drained soil in full sun. Excellent in containers. (4" Pot-Annual)

Cardinal Basil (*Ocimum basilicum* 'Cinnamon')--Very showy with a tight cluster of red flowers atop fragrant stems and leaves. It really stands out as an ornamental herb as well as a flavorful one. The leaves are sweet with a hint of licorice. Similar to African Basil, Cardinal Basil has a spicy pungent fragrance and when crushed it leaves a lingering odor on your hands. The pungency of this basil amps up the dimension and taste in dishes when used in place of traditional basil. Decorated with these incredible celosia-like tightly packed flowers that hang on all summer long, the flowers keep getting larger and darker in hue. Height: 12". Plant in rich, well-drained soil in full sun. Excellent in containers. (4" Pot-Annual)

Cinnamon Basil (*Ocimum basilicum* 'Cinnamon')--Narrow, cinnamon-scented foliage; used in legumes, tea; leaves used in Mexican cooking, tomato-based dishes. It

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has white to purplish flowers in summer. Height: 12". Plant in rich, well-drained soil in full sun. Excellent in containers. (3 1/2" Pot-Annual)

Dolce Fresca (*Ocimum basilicum* 'Dolce Fresca')--Large leaves with sweet, spicy fragrance and flavor, perfect for a full-bodied pesto. 2015 winner of the All-American Selection award. Produces a mid-sized plant with a unique bushy habit and shorter inter-nodes. It holds a nice controlled size in the garden with more usable leaf yields. When other basil gets tall and leggy, Dolce Fresca remains mounded and tidy. Plant in rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. Height: 12-24". (3" Pot-Annual)

Eleonora (*Ocimum basilicum*)--New! Intermediate resistance to downy mildew. Slightly cupped to flat, 3" leaves with a somewhat spicier flavor than traditional pesto types. The leaf shape and more open habit make this variety less susceptible to basil downy mildew pressure than typical pesto types. Height: 18-24". (3" and/or 3 1/2" Pot)

Genovese (*Ocimum basilicum* 'Genovese', syn. Perfume Basil)--This is a tall and uniform, slow-to-bolt basil of Italian origin. Widely regarded as the best basil for pesto and tomato-garlic dishes. Height: 24-30" (4" Pot-Annual)

Lemon Basil 'Mrs. Burns' (*Ocimum x citriodorum*, syn. *O. americanum*)--Narrow, lemon-scented foliage; used in legumes, eggplant, fish and vinegars; leaves used in Italian and East Indian cuisine, potpourri, and tea. The best tasting of the lemon basil. White to purplish flowers in summer. Height: 24". Plant in rich, well-drained soil in full sun. (3 1/2" Pot-Annual)

Licorice Basil (*Ocimum basilicum*)--Licorice basil is not only a beautiful plant when the flowers bloom it has a wonderful scent. There are a few different varieties of Licorice basil and it is also known as "Anise Licorice basil" but it is not the same as Anise basil. This basil does indeed have a licorice flavor to it and is popular in desserts and beverages, especially good with fish, in salads, or to flavor candy! (3 1/2" Pot-Annual)

Lime Basil (*Ocimum americanum*)--Provides the traditional flavor of basil with a tangy hint of citrus, resulting in a refreshing herb that adds flavor to fish, poultry or rice dishes and blends well in oils, sauces, salad dressings and tea. Compact plant has 2" long, bright green leaves. Height: 16-20". (3 1/2" Pot-Annual)

Mammoth Basil (*Ocimum basilicum*, syn. 'Monstruoso')--Very large leaves up to 6" long are nicely flavored and are excellent for wrapping foods. Dries better than most basil, retaining a nice basil flavor and aroma. Height: 18-24". (3 1/2" Pot-Annual)

Minette Basil (*Ocimum basilicum*)--Minette is one of the most eye-catching basil you will ever see! It creates perfect 10-inch spheres of bright green that stay compact and uniform all season. Minette is perfect for edging, miniature knot gardens, or in containers. Pick the flavorful leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups. You can also use it in the garden as a companion plant

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to repel aphids, mites, and tomato hornworms. This variety grows only 10 inches high and wide, creating a perfectly uniform sphere. The tiny medium green leaves are only 1/2 inch long. Small terminal racemes of white flowers are borne in summer. (3 1/2" Pot-Annual)

Napolitano Basil (*Ocimum basilicum*)--Lettuce leaf type with huge, frilly leaves. Spicy, traditional basil flavor. Leaves are up to 4" long and tend to be lighter in color than other pesto types. Ht. 18-24". (4" Pot-Annual)

'Pesto Perpetuo' (*Ocimum x citriodorum*)--With light green foliage edged in white, Pesto Perpetuo is the first variegated basil plant. Not only is it a delightful herb with a lemony flavor, it adds an interesting blend of texture, fragrance and color to any garden. Grows to 14-18". (3 1/2" Pot-Annual)

Purple Ruffles Basil (*Ocimum basilicum pupurascens*)--An ornamental basil most often used as a bedding plant in mixed beds. It has ruffled, dark purple foliage; used fresh in salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. Pinkish-purple flowers in summer. Height: 18". Plant in rich, well-drained soil in full sun. Great in containers. (4" Pot-Annual)

Sweet Basil (*Ocimum basilicum*)--The most popular of all herbs. Bright green, wrinkled leaves on plants reaching 14-24" tall. Leaves are used in Italian dishes, tomato based dishes and are the main ingredient in pesto. It has white flowers in summer. Plant in rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. (3" Pot-Annual)

Thai 'Siam Queen' (*Ocimum basilicum* 'Siam Queen')--A past AAS winner. Licorice-scented leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Pink to violet flowers in summer. Height: 20-24". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. (3 1/2" Pot-Annual)

BAY LAUREL (*Laurus nobilis*): Firm, lance-shaped evergreen foliage, important for "Bouquet Garni"; used for sauces, soups, stews and desserts. No flowers. Height: 36-52". Used in containers only in Wisconsin because it needs to be brought in each winter. Plant in full sun. (4 1/2" Terra Cotta Pot-Zone 8 Perennial)

BORAGE (*Borago officinalis*): Edible cucumber-flavored foliage; can be cooked as a vegetable; flowers are edible and can be candied. Blue flowers in July. Height: 18-24". Plant in rich, well-drained soil in full sun. Readily self-sows. (3 1/2" Pot-Annual)

BURNET, SALAD (*Poterium sanguisorba*, syn. *Sanguisorba minor*): An erect, clump-forming perennial from the rose family. Foliage is long, attractive and finely divided. Enjoys moist but well-drained soil in full sun to part shade. Leaves are used in salads, soups, in summer drinks or as a garnish. They have a mild cucumber flavor. Dried leaves can be used as a tea. (4 1/2" Pot, Zone 5 Perennial)

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CATNIP (*Nepeta cataria*): Aromatic, gray, hairy foliage; used for teas, sauces and stews; use dried leaves to stuff cat toys. Blue flowers in July-Sept. Height: 24-30". Plant in rich, well-drained soil in full sun to part-shade. Use for border garden, aromatic and medicinal herb. As with all mints, it can become invasive in the garden. (3 1/2" Pot-Zone 3 Perennial)

CHAMOMILE:

Roman Chamomile (*Chaemaemelum nobile*)--A mat-forming perennial with finely divided foliage. Flowers are small daisies and appear in summer. Grown for their flowers and essential oils. Oils are used in aromatherapy. Taken internally for digestive problems. Fragrance is stronger than German chamomile. Grows to 10-16". (4" Pot-Zone 4 Perennial)

CHERVIL (*Anthriscus cerefolium*): Resembles parsley and is one of the few herbs that likes a cool and shady position. An essential ingredient in "Fines Herbes. Its delicate anise flavor is best added just before serving to potato, egg and fish dishes. Does not dry well. White flowers appear in the summer and are also delicious. Grow in rich and well-drained soil. Grows to 24". (3 1/2" Pot-Zone 3 Biennial)

CHIVES:

Common Chives (*Allium schoenoprasum*)--Narrow, tubular foliage; especially good with potatoes and eggs; used for garnish, soups, salads, soft cheeses and sauces. Edible, rose-purple flowers in June. Height 12-18". Plant in average, well-drained soil in full sun. Use for containers, culinary herb or cut flower. (3 1/2" Pot-Zone 3 Perennial)

Garlic Chives (*Allium tuberosum*)--Grass-like foliage; delicate garlic flavor; leaves and flower buds used in soft cheeses, salads and stir-fry. Edible, fragrant white flowers in July. Height: 18". Plant in average, well-drained soil in full sun. Use for border garden, containers, culinary herb. (3 1/2" Pot-Zone 4 Perennial)

CILANTRO/CORIANDER (*Coriandrum sativum*): Also called Chinese parsley, it's "cilantro" when used fresh and "coriander" in seed form, whole or ground. The rounded leaves are harvested fresh before the plants go into bloom in the summer. Seeds and roots are used in pickling; leaves used in Southeast Asian, Middle Eastern and Mexican cuisine. White flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for culinary herb. (3" and/or 3 1/2" Pot-Annual)

COMFREY (*Symphytum officinale*): Native to Europe and Asia, comfrey is related to borage. Its leaves are used either fresh in salads or dried and powdered in teas. The dried root is also used for flavoring wine in Europe. Grow in moist to wet soil in full sun or part shade. Plants are deep-rooted and can become invasive in the garden and are very susceptible to rust. The bristly foliage can be a skin irritant to some people. Purple

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to pink or white flowers appear in mid-summer. Plants grow to 2-4'. (3 1/2" Pot-Zone 4 Perennial)

CORIANDER, VIETNAMESE (*Polygonum odoratum*): Relaxed mound of "knotted" stems and narrow pungent leaves used like cilantro for flavoring. Vietnamese coriander compliments many Asian and Vietnamese dishes well. Vietnamese cilantro can be used in place of cilantro or mint in many Asian inspired dishes. It has a lovely coriander taste with a clear citrus note; refreshing with a hot, biting, peppery aftertaste. The herb combines well with chilies, garlic, ginger, lemon grass, and salad herb. Vietnamese Coriander has been known to assist and improve digestion. It is high in beta carotene, iron, vitamin E, and calcium. There are also antioxidant properties which protect the gastric system as a whole. Height 18-24" (4" Pot-Annual)

CURRY PLANT (*Helichrysum italicum serotinum*): A sub shrub with intensely silver foliage, golden flowers, and shiny, white cylindrical fruits. Its name results from its curry-like smell, though this plant is not used in curry blends. The leaf gives a subtle curry flavor to soups and casseroles when cooked briefly, but must be removed from the dish before eating. The plant is primarily grown for its ornamental purposes and aroma, which is especially strong after summer rains. **NOTE:** This is not the **curry leaf** (*Chalcas koenigii*) used in southern Indian cuisine and sold fresh and dried in Asian markets. Height: 20". (3 1/2" Pot-Annual)

EPAZOTE (*Chenopodium ambrosioides*): Mexican Tea. Well-known to Mexican and Caribbean cooking. This herb is quite pungent and is added to bean dishes to ward off some of the "negative" side effects. It has small, greenish flowers in July-Sept. Grow in any, well-drained soil in full sun. Fresh is best, but dried epazote can be used with good results in bean, corn, or fish dishes with fresh greens. Infuse the fresh leaves for tea. Height: 36-48". (3 1/2" Pot-Annual)

FENNEL:

Florence Fennel (*Foeniculum vulgare* var. *azoricum*)--Anise-flavored foliage; leaves and seeds are used in fish dishes and sweet pasta sauces; bulbous base used in salads or cooked as a vegetable, seeds for tea. Also called vegetable fennel. Yellow flowers in summer. Beautiful specimen plant. Height: 48". Plant in average, well-drained soil in part-sun to part-shade. Culinary herb. (4" Pot-Zone 5 Perennial)

Smokey Fennel, syn. bronze fennel (*Foeniculum vulgare*, var. '*Rubrum*)--Deep smokey bronze finely cut foliage. Leaves and seeds are used in fish dishes and sweet pasta sauces. Also called herb fennel because it doesn't form the bulbous base. Yellow flowers in the summer. Grow in average, well-drained soil in part sun to part shade. Height: 48". (3 1/2" Pot-Zone 5 Perennial)

Sweet Fennel (*Foeniculum vulgare*, var. '*Dulce*)--Green, finely cut foliage. Leaves and seeds are used in fish dishes and sweet pasta sauces. Also called herb fennel because it doesn't form the bulbous base. Yellow flowers in the summer. Grow in

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average, well-drained soil in part sun to part shade. Height: 48". (3 1/2" Pot-Zone 5 Perennial)

FENUGREEK (*Trigonella foenum-graecum*): Usually used as a culinary herb (fresh or dried leaves) and/or spice (dried seeds). Fresh leaves, sprouts, and microgreens can also be eaten as a cooked vegetable or added to salad. Seeds are the most well-known product of the fenugreek plant, sold either ground or whole. Seeds can be eaten whole but are more commonly used as a spice in the preparations of pickles, Indian daals, curries, and chutneys. Roasted seeds have a less bitter flavor. Seeds can also be used to make tea. Middle Eastern cultures will sometimes incorporate fenugreek seeds into sweets and cakes. Grows to 24" tall. (4" Pot-Annual)

GARLIC (*Allium sativum*): By far one of our most versatile and healthy flavorings, its uses seem infinite in number, fresh or cooked. The bulb usually consists of about 10 individual segments called cloves. Can be planted spring or fall but we are borderline hardy in Wisconsin when planted in fall so a thick mulch is recommended. A spring planting yields smaller bulbs. Plant in rich, loose, well-drained soil in full sun. Harvest when the tops turn yellow and fall over. Store harvested bulbs in a cool, dry place. (Available in bulb form. For more information, visit the 'Fruit & Vegetable' section)

HOPS (*Humulus lupulus*): A twining herbaceous climber with bristled stems and large deeply lobed, toothed golden-yellow leaves. Tiny male flowers appear in branched cluster. The female flowers appear beneath soft, pale green, aromatic bracts in summer. The dried female flowers are harvested in late summer. This native of Europe, Asia and North America is a crucial ingredient in beer-making. Young shoots are eaten raw or cooked like asparagus. Hops are fully hardy in Wisconsin, but die back to the ground each winter. Vines are very vigorous and fast growing and will easily cover any sturdy support in a single summer. Fall foliage is a lovely gold. Remove the dead foliage the following spring, before new growth appears. Thin new shoots as required. Grow in rich, well-drained soil in full sun to part shade. Height: to 20'. (4 1/2" Pot and Larger Tubs, Zone 3 Perennial)

HORSERADISH (*Armoracia rusticana*): 2011's Herb of the Year. Large green leaves, spicy, edible root, used for condiment; use young, fresh leaves in salads. White flowers in summer. Height: 24-36". Plant in any well-drained soil in full sun. Use as a culinary herb. (2 roots/pkg.)

HYSSOP, TRUE (*Hyssopus officinalis*): Wonderful for late summer bloom, true hyssop is an easy-care, first-year flowering perennial that brings bees, beneficial insects and butterflies to the garden. This ancient herb has been used by many cultures for its medicinal and culinary value as well as its beauty. Plant for a short hedge along paths or mix with other perennials. Ideal in rock and herb gardens. Once established tolerates poor soil and drought. A native of the area ranging from southern Europe eastward to Central Asia, hyssop has become naturalized in North America. Flowers are usually violet-blue, but can also be pink, red or white. For full sun. Grows to 3' tall. (4" Pot,

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Zone 3 Perennial)

LAVENDER:

English Lavender ‘Blue River’ (*Lavandula angustifolia*)--This petite seed variety of lavender offers a uniform, compact habit on densely mounding plants. Incredibly intense purple, highly fragrant flowers are held above the silvery green foliage from midsummer into early fall. This plant is just the right size for growing in containers, herb gardens, or as edging for flower borders. Height is just 12-14". (4 1/2" Black Pot-Zone 5 Perennial)

English Lavender ‘Ellagance’ Purple (*Lavandula angustifolia*)--2008 Fleuroselect Gold Medal winner! This outstanding series was selected by the Fleuroselect judges on the basis of its quick crop time, uniformity, color, and floridity. Ellagance forms compact, bushy mounds of silver-green foliage reaching 12-14 inches tall by 10-12 inches wide and produces large, densely filled flower spikes from June to September. Lavenders are commonly used in containers, as border and mass plantings, and as cut or dried flowers. Additionally, lavandula is drought tolerant and resistant to deer and rabbit feeding. (4" Pot-Zone 5)

English Lavender ‘Hidcote’ (*Lavandula angustifolia*)--Gray-green foliage with the darkest blue flowers available on lavender; very slow growing variety; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: about 16". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot and Gallon Pot-Zone 5 Perennial)

English Lavender ‘Jean Davis’ (*Lavandula angustifolia*)--THE favorite pink-flowered lavender has blue-green foliage. Very fragrant and drought tolerant; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible light pinkflowers in Aug-Sept. Height: about 16". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (4" Pot and/or 4 1/2" Black Pot-Zone 5 Perennial)

English Lavender ‘Munstead Strain’ (*Lavandula angustifolia*)--The most hardy of the lavenders that can be grown in Wisconsin. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Stunning lavender-blue flowers in late summer. Height: 12-18". Plant average, well-drained soil in full sun to part-sun. Lavender is not fully hardy in Wisconsin and soggy soils must be avoided. Use for containers, aromatic herb, dried flower, nectarous plant. (3 1/2" and/or 4 1/2" Black and Gallon Pots-Zone 5 Perennial)

English Lavender ‘Phenomenal’ (*Lavandula x intermedia*)--Extremely tolerant to heat & humidity, Phenomenal has a superior winter survival and hardiness to zone 5. It is known for its silvery foliage to grow in uniform, compact mounds. In the spring and summer, Phenomenal sports fragrant, dark purple-blue flowers on long stems. It is truly

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'Phenomenal' for fresh and dried flower arrangements, oils, and culinary creations. Lavender Phenomenal is also critter resistant, in addition to being very temperature tolerant. Grows to 24-36" tall. (3 1/2" and Gallon Pots-Zone 5 Perennial)

English Lavender 'Vera', syn. True English Lavender (*Lavandula x intermedia*)--An heirloom English lavender. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot-Zone 5 Perennial)

French or Spanish Lavender 'Kew Red' (*Lavandula stoechas*)--Compact, bushy shrub with gray-green leaves. Produces vibrant, cerise-pink flower spikes topped with pale pink bracts set against aromatic, gray-green foliage. Flowers can be added to soups, stews and salads. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. Height: 15-18". (4" Pot- Zone 7)

French or Spanish Lavender 'Otto Quast' (*Lavandula stoechas*)--Produces vibrant, violet-purple flower spikes topped with violet bracts set against aromatic, gray-green foliage. The flowers are a main selling point. The butterflies and bees will like them just as much as you do. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. Height: 24-30". (4" Pot- Zone 6)

Fringed Lavender (*Lavandula dentata*)--Gray-green, deeply serrated foliage; blooms during cool periods of the year; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Not as fragrant as English, but the flowers and leaves are a bit more unique. Use for containers, aromatic herb, dried flower, nectarous plant. Best grown as an annual. (3 1/2" pot-Zone 7)

'Goodwin Creek' Lavender (*Lavandula heterophylla x L. dentata*)--A newer, quite stunning variety. Wide-spreading bush with silver-gray, partly toothed leaves and bright violet-blue flowers. A very showy, aromatic herb. Excellent potted variety. Height: 18-24". Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. (4" Pot-Zone 7)

Grosso Lavender, French Hybrid (*Lavandula angustifolia x L. latifolia*)--Developed in France for use in perfumes and essential oils. Blooming mid-summer through early fall, it has long flower stems that sport large, violet-blue flowers with a sweet fragrance. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Height: 24-30". (4" Pot, Zone 6)

Provence Lavender (*Lavandula x intermedia*)--Some consider this French variety the most fragrant of all lavenders. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible dark violet flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part

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sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot-Zone 6)

LEEK (*Allium ampeloprasum*, *A. porrum*): Titan variety. Bluish-green strap-like foliage; use bulbous base for soups and stews; use as a cooked vegetable. White flowers in summer. Height: 18-24". Plant in rich, well-drained soil in full sun. Use for culinary herb or vegetable. (3 1/2" Pot consisting of many plants which should be separated and individually planted-Zone 4 Perennial)

LEMON BALM: See Melissa

LEMON GRASS:

East Indian or Cochin Lemon Grass (*Cymbopogon flexosus*)--Fibrous leaves have a stiff midrib, sharp edges, and purple bases. Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (3 1/2" Pot-Annual)

West Indian Lemon Grass (*Cymbopogon citratus*)--Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Compared with seed-grown East Indian Lemon Grass, the stalks are larger and more bulbous at the stem base. When mature, each plant will produce at least 6-12 harvestable stalks, and will regrow when cut back to just above the soil line. Tropical perennial grown as an annual in most parts of the U.S. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (4" and/or 4 1/2" Terra Cotta Pot-Annual)

LEMON VERBENA (*Aloysia triphylla*, *Lippia citriodora*): Lemon-scented foliage; used fresh in teas, stuffing and salad; use dried leaves in potpourri. Whitish flowers in summer. Height: 18-24". Plant in average, well-drained soil in full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot--Annual)

LIME BALM: See Melissa

LOVAGE (*Levisticum officinale*): Celery-like foliage; leaves used in soups, salads; stalks can be candied or used fresh; seeds added to breads. Greenish-yellow flowers in July. Height 36-48". Plant in rich, moist soil in full sun. Use for border garden, culinary or medicinal herb. (3 1/2" Pot-Zone 3 Perennial)

MARJORAM:

Sweet Marjoram (*Origanum onites*, *Marjorana onites*)--Delicate foliage; used in meat dishes, chicken dishes, tomato-based dishes, pasta; used to flavor oils and vinegars,

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dried for potpourri. Light purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for aromatic, culinary or medicinal herb. (3 1/2" Pot-Annual)

MELISSA (*Melissa officinalis*): Lemon Balm. Strongly lemon-scented foliage; used in soups, salads and sauces; use for game and fish, to flavor liquors or teas, dried in potpourri. White flowers in July. Height: 24". Plant in rich, well-drained soil in part-sun to part-shade. Like all plants in the mint family it can become invasive in the garden. Use for the border garden, containers, aromatic or culinary herb. (3 1/2" Pot-Zone 4 Perennial)

MILK THISTLE, Syn. Blessed Thistle, St. Mary's Thistle (*Silybum marianum*): This striking medicinal plant will definitely make a statement in your herb garden. It is a 3-4 foot annual which carries glossy leaves with milky white veins and showy 2-inch purple flowers. All parts are edible, including roots, young shoots, the stems and the leaves. Milk thistle has been reported to greatly improve the overall functioning of the liver, and is used for reducing cirrhosis of the liver, chronic liver inflammation, damage done to the liver through the intake of alcohol and other intoxicants. It has also been known to reduce the toxic effects of a hangover. Native of Southern Europe, this plant can be found all over the world. Milk thistle is very easy to grow from seed. The beautiful flowers are reminiscent of bull thistle. Grow in full sun and give it room! Grows to 4-6' tall. (4" Pot-Annual)

MINT: *NOTE***:** All members of the mint family can become invasive in the garden. It is highly recommended to plant mints in a separate bed, a large container or to sink a bottomless container into the garden high enough as to not let the plant's runners spread past the rim. Keeping this in mind, mints are both beautiful and necessary in any herb garden.

Apple Mint (*Mentha suaveolens*)--Soft, fuzzy gray-green apple-scented foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible whitish pink flowers in summer. Height: 24". Plant in rich, moist soil in part-shade to full sun. Use for aromatic or culinary herb. (3 1/2" Pot-Zone 5 Perennial)

Banana Mint (*Mentha arvensis*)--This prostrate basil is native to Europe and Asia. It grows up to 12" tall and has green foliage and small lilac flowers when in bloom. Impress friends and family with banana mint cookies and muffins. Or try out banana mint tea, juleps, or ice cream. Just 12" tall. (4" Pot-Zone 5 Perennial)

Chocolate Mint (*Mentha x piperita citrata*)--Bronzy, "Peppermint Patty"-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pinkish-lavender flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot-Zone 3 Perennial)

Corsican Mint (*Mentha requienii*)--Tiny and mat-forming with very thin, prostrate, rooting stems and pungently scented, round leaves. Minute lilac flowers appear in late

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spring to early summer. An aromatic herb with strong peppermint scent. Used to flavor Creme de Menthe. Grow in rich, well drained soil in shade to part shade. Height: 3/4". (3 1/2" Pot-Annual)

Ginger Mint (*Mentha x gentilis*)--Comes from a cross between corn mint and spearmint, and has the strong smell of the latter. It is a perennial herb, growing to a height of 1-2 ft and producing smallish light green leaves. In the variegated form bright yellow stripes run through the leaves. Ginger mint produces small, pale purple flowers which bloom along the main stem, rather than at the end of the stalk like other mints. It is also known as slender mint and Scotch mint and, when dried, its scented leaves are a useful addition to potpourris. (3 1/2" Pot-Zone 5 Perennial)

Hybrid Mint, var. 'Hillary's Sweet Lemon Mint'--A hybrid mint, apple and lime mints bred together, this herb has a dark green, heart shaped leaves that have a citrus-mint aroma. Blooms appear on spikes and are lavender in color. A more prostrate growing mint. This fruity citrus mint is a great addition to many hot and cold beverages. Grows to 12-24" tall. (4" Pot-Zone 5 Perennial)

Hybrid Mint, var. 'Marilyn's Salad'--This is a completely different mint with a completely different use- as a fresh salad green! The young leaves are very tender, and the flavor is mild, sweet and delicate, not at all like other stronger mints. Just pick the leaves, strip them from the stems, and throw them liberally into your salad mix. For tender foliage, grow this mint in partial shade and cut often to keep the young leaves coming. Grows to 12-18" tall. (3 1/2" Pot-Zone 4 Perennial)

Mojito Mint (*Mentha x villosa*)--This is the true mint used in Mojitos; it's more mild in flavor and scent than some other mints. Use this mint in teas, salads and as a garnish. It also makes a nice ground cover with pink flowers. If you let it spread, you certainly shouldn't be lacking sprigs to put in your cocktails. 12-18" tall. (3 1/2" Pot-Zone 5 Perennial)

Orange Mint (*Mentha x piperita citrata*)--Light green, lemon-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pink flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (4 Pot-Zone 3 Perennial)

Peppermint (*Mentha x piperita*)--Red-stemmed, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes, potpourri. Edible, purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3 1/2" Pot-Zone 3 Perennial)

Pineapple Mint, Variegated (*Mentha suaveolens 'varigata'*)--Upright mound of wonderful variegated, light green leaves with white margins and pineapple aroma. Pineapple mint will grow in almost any soil type. Like most mints it's nice added in your hot or iced teas. It'd also make a very attractive garnish. Pineapple mint is most often

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used in fresh applications as its delicate aromas are lost when cooked. Use the tender young leaf tops as a garnish for desserts or main dishes in Caribbean and Polynesian cooking. Use the larger more coarse leaves to infuse oils and syrups or steeped in aromatic tea. Pineapple mint may be substituted for mint in cocktails. Height: 15-18". (4" Pot-Zone 4 Perennial)

Spearmint 'Kentucky Colonel' (*Mentha spicata*)--Kentucky Colonel is a spearmint which has captured people's hearts. It has a large leaf on a robust plant that is the basis for the Mint Julep. Bright green, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3 1/2" Pot-Zone 3 Perennial)

Strawberry Mint (*Mentha spicata*)--Aromatic leaves have a sweet, strawberry-like fragrance. Leaves may be used fresh or dried. Lovely in fruit salads, makes an excellent tea, and the flowers themselves are edible. A wonderfully scented herb that is reminiscent of strawberries with a fruit base. A compact plant with petite green leaves. 18-24" tall. (4" Pot-Zone 4 Perennial)

Thai Mint (*Mentha sp.*)--Tall, upright stalks of narrow, gray-green scented leaves. Rose-colored flowers above the foliage. Particularly good in oriental dishes. Will grow in almost any soil type. The herb can be used fresh or dried, the fresh is generally preferred. The leaves have a pleasant warm, fresh, aromatic, sweet flavor with a cool aftertaste. Mint leaves are used in beverages, teas, jellies, syrups, candies, and ice creams. Grows 18-24 " tall. (3 1/2" Pot-Zone 4 Perennial)

OREGANO:

Cuban Oregano (*Plectranthus amboinicus*)--An interesting plant for the culinary use. Thick, succulent leaves on an upright plant. Use fresh as garnish or dried. Fresh, the foliage has a pungent, mild menthol-like fragrance. An important flavor in Jamaican cuisine. Height: 15". Best used as a container plant. Makes an attractive houseplant (related to Swedish Ivy). (4" Pot-Annual)

Golden Oregano (*Origanum vulgare* 'Aureum')--This herb has beautiful chartreuse leaves but a very insignificant flower. In Wisconsin golden oregano is generally used only as a potted plant and can be overwintered on a bright windowsill indoors. It is generally not used as a culinary herb. (3 1/2" Pot-Annual)

Greek Oregano (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. Edible, white to purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3" Pot-Zone 3 Perennial)

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Greek Oregano 'Hot & Spicy' (*Origanum heracleoticum*, *O. vulgare hirtum*)--

Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. This variety, as the name says, packs quite a punch. A recent introduction. Edible, white to purple flowers in summer. Height: 16". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3 1/2" Pot-Zone 3 Perennial)

Italian Oregano, True Oregano, Hardy Marjoram (*Origanum x majoricum*)--

Resembles marjoram in appearance and fragrance, though a bit milder. The plant is a bit easier to grow than marjoram which has a reputation of being a bit fussy. Though hardier than marjoram, Italian oregano is just Zone 7 hardy and is treated as an annual in Wisconsin. Substitute for marjoram rather than oregano in dishes. (3 1/2" Pot-Annual)

Mexican Oregano (*Poliomintha longifolia*)--Although this is no truly oregano, it is native to Mexico. The aromatic leaves have a sweetness in taste. Can grow in gardens or containers. The leaves can be used fresh or dry. If dried keep them in an airtight container. Dry leaves are ideal for tea. Whole branches are often placed over charcoal to give flavor to grilled foods. Height: 24-36". (4" Pot-Annual)

Za'atar Oregano, Syn. Syrian Oregano, Bible Hyssop (*Origanum maru*, Syn. *O. syriacum*)--Bright green foliage with mild oregano flavor and hints of marjoram and thyme. A giant among oreganos. Not only does it get tall when it blooms (about 2 feet), but it is also big on flavor. Early growth is quite attractive with soft, bright green leaves and reddish stems. The leaves can be harvested at this stage and right on up until the bloom has been on the branch for a while. The new flower buds can also be used fresh or dried. Their flavor is very concentrated and is the perfect flourish for a grilled cheese sandwich or a bowl of creamy tomato soup. The flowers are white. An ingredient in Zatar; a Middle Eastern herb mix of Syrian oregano, ground sumac, sesame seeds, salt and pepper. (4" Pot-Annual)

PAPALO, Syn. Papaloquelite, Butterfly Weed, Poreleaf (*Porophyllum ruderale*):

This large plant has bluish green leaves reminiscent of cilantro, citrus and arugula. This Central American and Caribbean native is very popular in Latin American cuisine. It is used like cilantro in soups, salsa and sauces. Like cilantro, add the chopped leaves near the end of cooking to maintain flavor. Papalo means "butterfly" in the native tongue and probably refers to the fact that butterflies are attracted to all parts of this plant, including the oil glands along the leaf margins. Can grow to 5' tall and enjoys full sun to part shade. (4" Pot-Annual)

PARSLEY:

Curled Parsley (*Petroselinum crispum*)--Closely curled, bright green leaves, used for garnish, in sauces, butter, dressings, and stuffing. The more common parsley with a stronger, tangier parsley flavor. No flowers. Height: 12". Plant in rich, well-drained soil

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in full sun to part-shade. Very attractive in containers as an accent plant with mixed annual flowers. Culinary herb. (3" Pot-Biennial)

Giant of Italy Parsley (*Petroselinum crispum*)--Huge, dark green leaves with excellent flavor. Vigorous, upright growth. High yielding flat-leaf Parsley, great for fresh market sales. An herb that produces edible white flowers emerging in an umbel during the plant's second growing season. An attractor of butterflies and other beneficial insects. The herb produces large leaves and high yields and does well in containers and indoors. Used for garnish, in sauces, butter, dressings and stuffing. Grows to 24" tall. (4" Pot-Biennial)

Plain-Leaved, Italian Parsley (*Petroselinum crispum neapolitanum*)--Strongly flavored, flat, dark green leaves; used for garnish, in sauces, butter, dressings and stuffing. The more recommended of the parsleys in most cooking. No flowers. Height: 12". Plant in rich, well drained soil in full sun to part-shade. Excellent in containers. Culinary herb. (3" Pot-Biennial)

PARSLEY, HAMBURG ROOTED: See the "Fruits & Vegetables" section

PATCHOULI (*Pogostemon cablin*): Widely cultivated in India and the Far East for its heavy, long-lasting mint-sandalwood fragrance. Very fashionable in Europe during the 1860's, it gained renewed popularity in the 1960's and again today. It is an upright and bushy plant with white, violet-marked flowers. The oil is used in perfumes, incense and in flavorings. The dried leaves are used in potpourris. Grow in rich, moist soil in full sun. Loves our hot and humid summers. Height: 30". (4" Pot-Annual)

ROSEMARY:

Barbeque Rosemary (*Rosmarinus officinalis*)--The barbeque rosemary produces straight stems that are sturdy enough for using as skewers for grilling vegetables, fish, seafood, and meats (like at a barbeque!). Leave the rosemary leaves on the skewers to impart the rosemary flavor into the grilled foods and wonderful aroma throughout. It produces clear blue flowers that soon cover the plant and contrast nicely with the dark green foliage. (3 1/2" Pot-Annual)

Gorizia Rosemary (*Rosmarinus officinalis*)--This upright Rosemary variety originated in Gorizia, Italy. It has larger, flatter leaves which are fragrant and flavorful additions to both culinary dishes and gardens. Gorizia is a rigidly upright plant with larger leaves and flowers than most other rosemary varieties. Its light blue flowers bloom in the spring thru summer. This very flavorful herb has a faint ginger scent and is good with most meats, vegetable and in breads. It is a good herb to plant in a container to bring indoors in the winter for use year-round. (4" Pot-Annual)

Upright Rosemary (*Rosmarinus officinalis*)--Bluish-green shrubby foliage; fresh sprigs for vinegars, wines or oils; used fresh or dried for meats, chicken, soups or stews; oils for toiletries. Edible, blue flowers in summer. Height 30". Plant in rich, well-

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drained soil in full sun. Most often grown as a container plant in Wisconsin to be brought indoors in winter. A great windowsill herb. Use as aromatic, culinary or medicinal herb. Many varieties are available at different times of the year. (3 1/2" Pot-Annual)

Prostrate Rosemary (*Rosmarinus officinalis prostratus*)--Creeping Rosemary. Same as above. Height: 12-18". Many varieties are available at different times of the year, including 'Huntington Carpet' this spring. (3 1/2" Pot--Annual)

RUE (*Ruta graveolens*): This graceful plant has deeply divided, blue-green leaves. Insects tend to dislike rue so plant near vegetables, flowers and compost heaps to keep them at bay. Can be used sparingly as a salad green. The juice is a skin irritant and can cause blistering. It has yellow flowers in the summer. Grow in rich, well-drained soil in full sun. Ht.: 36". (3 1/2" Pot-Zone 4 Perennial)

SAGE:

Garden Sage (*Salvia officinalis*)--Downy, gray foliage; leaves used in sausage, stuffing, as a tea. Edible, blue flowers in summer. Height: 30". Plant in average, well-drained soil in full sun to part-shade. Intolerant of soggy soils or soils that remain wet during the winter. Use for borders, containers, aromatic, culinary or medicinal herb, nectarous plant. Best planted as an annual. (3 1/2" Pot--Zone 5 Perennial with protection)

Garden Sage, var. 'Berggarten' (*Salvia officinalis*)--Exceptionally wide, downy, gray foliage; leaves used in sausage, stuffing, as a tea. Extremely ornamental. Edible, blue flowers in summer. Height: 30". Plant in average, well-drained soil in full sun to part-shade. Intolerant of soggy soils or soils that remain wet during the winter. Use for borders, containers, aromatic, culinary or medicinal herb, nectarous plant. Best planted as an annual. (3 1/2" Pot--Zone 5 Perennial with protection)

Golden Sage (*Salvia officinalis Aurea*)--Gold and green variegated foliage. Use as with garden sage for culinary. Height: 24". Very ornamental and wonderful as a foliage plant in mixed plantings. (3 1/2" Pot-Zone 5 Perennial)

Pineapple Sage (*Salvia elegans*)--Dark green, pointy foliage; sprigs added to fruit salads and iced drinks, garnish for desserts, use fresh or dried in pork dishes. Edible, scarlet flowers in summer. Height: 42". Plant in average, well-drained soil in full sun. Use for flower border, containers, aromatic, culinary or medicinal herb, nectarous plant. Hummingbirds adore. Also see 'Golden Delicious' pineapple sage in the Annual Flowers section. (3 1/2" Pot-Annual)

Purple Sage (*Salvia officinalis Purpurascens*)--Same as Garden Sage with reddish-purple foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

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Tri-color Sage (*Salvia officinalis* Tri-color)--Same as Garden Sage with white and purple variegated foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

White Sage, Syn. Bee Sage (*Salvia apiana*)--White sage is a flowering perennial that is native to the Southwest U.S. Its tall woody stems and tiny white flowers love dry, arid slopes with lots of sun, and flourish in the rocky locations. The aromatic herb has been used for centuries as incense and in smudge pots for ceremonial use, thus its common name of white ceremonial sage. Bushy plants with thick stems and dusty gray-green foliage. (4" Pot-Zone 6 Perennial)

SANTOLINA: A genus of evergreen shrubs, naturally occurring in dry, rocky habitats in the Mediterranean. They have intensely aromatic leaves and tiny flowers borne in long-stemmed, dense, button-like heads. Each floret is tubular and yellow or white. None are hardy in Wisconsin and are grown as an annual or as a potted plants which can easily be overwintered on a sunny windowsill. The leaves can be used in potpourri or as a natural insect repellent when placed among clothing or when planted in the garden. We receive an assortment of varieties throughout the year. Most grow to about 24".

Lavender Cotton (*Santolina chamaecyparissus*)--Aromatic, crimped gray leaflets on white woolly stems. The dried flowers are great in floral arrangements. Leaf oils are used in perfume and dried leaves are used in potpourri. Also a natural insect repellent. Yellow flowers in July-August. Grow in average dryish soil in full sun. Height: 24-30". (3 1/2" Pot-Zone 6 Perennial)

SAVORY:

Winter Savory (*Satureja montana*)--Stiff, dark-green, mat-forming foliage; used in "Herbes de Provence"; use fresh or dried with legumes, sausages, stuffings, and meat dishes. Lilac flowers in summer. Height: 12". Plant in average, well-drained soil in full sun. Use for border garden, culinary herb. (3 1/2" Pot-Zone 4 Perennial)

SCENTED GERANIUMS (*Pelargoniums*): Use fresh to flavor drinks or desserts or dried in potpourri. Grows nicely in a bright window. Please see 'Geranium' in the Annuals section for this year's available scents.

SORREL, FRENCH (*Rumex scutatus*): Long-stalked, spear-shaped foliage used fresh in salads, sauces, soups, cream cheese and egg dishes. Inconspicuous, red-green flowers in August. Grow in rich, moist soil in full sun. Height: 18". (4" Pot-Zone 4 Perennial)

SORREL, RED VEINED (*Rumex* spp.): Sorrel is a super easy green to grow. This particular sorrel has bright green leaves with showy red veins, from the central stalk and radiating outwards. It has the same sharp, tangy, lemon like flavor as regular sorrel but has increased 'plate appeal'. It's great planted outdoors but may be the best sorrel variety for growing indoors. For the best flavor and texture you should pick the leaves while they're still pretty young; even young leaves have a nice crispness. As sorrel

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leaves get older they can become tough and less tasty. Try adding red veined sorrel to your salad mixes, soups, stews, egg dishes and more. Height: 12". (5" Pot with our water plants)

STEVIA (*Stevia rebaudiana*): Sugar Plant, Sweetleaf. Edible foliage that is 300x sweeter than cane sugar. Use leaves as an herbal sweetener fresh or dried. Clusters of small, white flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 24-36". (3 1/2" Pot-Annual)

SWEET GRASS, HOLY GRASS (*Hierochloa odorata*): A fragrant, perennial grass that when dried produces coumarin, a sweet smelling, crystalline compound important in the perfume industry. Has a strong vanilla scent. The oil is used to flavor candies, soft drinks and adds the vanilla flavor to vanilla flavored vodka. The grass is beautiful but vigorous. Plant in moist soil in full sun. (4 1/2" Black Pot Pot-Zone 3 Perennial)

SWEET WOODRUFF (*Galium odoratum*): Fragrant, sprawling, whorled, green foliage. A primary ingredient in "May Wine". White flowers in May and June. Height: 6-8". Plant in rich, well-drained soil in part- to full sun. Use for woodland garden, groundcover or aromatic herb. May become invasive. (3 1/2" Pot-Zone 4 Perennial)

TARRAGON, FRENCH (*Artemisia dracunculus*): Slender, dark green, anise-flavored leaves; use fresh or dried for chicken, eggs, sauces, salad dressing, mustards. No flowers. Height: 24". Plant in average, well-drained soil in full sun. Use for border garden or as culinary herb. (3 1/2" Pot-Zone 5 Perennial)

THYME:

Broad-leafed Thyme 'Foxley' (*Thymus pulegioides* 'Foxley')--Vigorous growing thyme with rounded, green leaves that have a creamy-white margin. Pink flowers amongst the foliage. Foxley thyme is particularly good to use in raw salads, both of vegetables and fruits, as the leaves are softer and not as chewy as common thyme when served uncooked. Unusually broad, variegated leaves that are nice for planting along low borders and walkways so that the fragrance can be appreciated. Good for containers on patios or indoors in the sun or in mixed containers - has cream and pink flowers in summer. Grows to 6-8" tall. (4" Pot-Zone 5 Perennial)

Caraway Thyme (*Thymus Herba-barona*)--Low-growing creeping thyme with tiny green leaves that have an intense caraway fragrance when crushed. Caraway thyme can be used as a substitute for real caraway in any recipe. It is especially nice in bread or cooked meat. Caraway thyme contains an essential oil that has antiseptic deodorant and disinfectant uses. It has also been used in perfumery and as mouth wash. Caraway thyme is low growing and releases a spicy scent when crushed which makes for a nice groundcover. Height: 2-5". (4" Pot-Zone 5 Perennial)

Creeping Thyme (*Thymus serpyllum Coccineus*)--Aromatic, evergreen, mat-forming foliage. Edible, crimson flowers in May-Sept. Height: 2-4". Plant in average, well-

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drained soil in full sun to part-sun. Use for containers, edging, groundcover, or paving stones. (3 1/2" Pot--Zone 3 Perennial). Also see 'Elfin' thyme in the Perennial Section.

English Thyme (*Thymus vulgaris*)--Aromatic, gray-green shrubby foliage; an essential ingredient of "Bouquet garni"; used to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for containers, groundcover, or aromatic, culinary or medicinal herb. (3" and/or 3 1/2" Pot-Zone 5 Perennial)

French Thyme (*Thymus dentata*)--Neat, upright shrub with spicy yet sweet flavored leaves and pale, pink-purple flowers in summer. Use in topiaries and fresh or dried in stuffings and sauces. Plant in average, well-drained soil in full sun. Height: 15". (3 1/2" Pot-Zone 3 Perennial)

Golden Lemon Thyme 'Archer's Gold' (*Thymus x citriodorus*)--Low-growing mound of tiny, yellow, lemon-scented leaves and pale lavender-pink blooms in summer. Leaves start out more green and become more gold with age. Nice added to salads, marinades and oils. Traditionally thyme is used in meat dishes, sauces, stuffings, stews, and soups. In addition, because this variety has a more fruity, lemony flavor makes the leaves ideal to use with fish and poultry as well as fruit salads and baked custards. Archer's gold thyme is a low-growing thyme with a lemony scent and a golden color in winter and spring. In the hot weather the plant turns a bright green making it unique among thyme varieties. Honey bees love the pale purple flowers which means it is a great garden plant. Just 2" tall. (4" Pot-Zone 5 Perennial)

Lemon Thyme (*Thymus x citriodorus*)--Lemon-scented, shrubby foliage; used fresh or dried for fish, stuffings for poultry, and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for border garden, containers, groundcover or culinary herb. (3 1/2" Pot-Zone 5 Perennial)

Lime Thyme (*Thymus cv.*)--A fragrant mounding thyme, lime thyme makes a great ground cover. The bright green lime-colored leaves are scented of citrus and help brighten up darker corners of the garden. Even though the fragrance is heavenly, this herb is more ornamental than culinary and does not have a citrus taste and does not make an adequate culinary herb. Flowers are light pink. Height: 6". Plant in average, well-drained soil in full sun to part-sun. Use for border garden, containers, or as a groundcover. (3 1/2" Pot-Zone 5 Perennial)

Mother-of-Thyme (*Thymus serpyllum*)--Aromatic, evergreen, mat-forming foliage; used to flavor soups, marinades, stuffings, and vegetables. Edible, rosy-purple flowers in late May-Sept. Height: 8-10". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover or paving stones. (3 1/2" Pot-Zone 3 Perennial)

Orange Spice Thyme (*Thymus fragrantissimus*)--From the Johnny's Selected Seeds catalog: Classic thyme appearance with citrus flair! The aroma is distinctly sweeter

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than German Winter. Try it fresh with fish, vegetable and perhaps even dessert dishes. Growth habit and hardiness are similar to English thyme.” (3 1/2” Pot-Zone 6 Perennial)

Variegated Lemon Thyme (*Thymus x citriodorus Aurea-variegata*)--Green, dappled gold, lemon-scented foliage. Use fresh or dried for fish, stuffings for poultry and vegetables. Edible, pale lilac flowers in July. Grow in average, well-drained soil in full sun to part shade. Height: 6”. (3 1/2” Pot-Zone 4 Perennial)

Variegated Lemon Thyme ‘Doone Valley’ (*Thymus x citriodorus Aurea-variegata*)--Doone Valley is a creeping variety of thyme. Its foliage is more or less variegated depending on the season. It produces pink flowers when in bloom. The foliage of Doone Valley is very fragrant with a lemon scent. This is not really a cooking thyme; its lemon scent doesn't hold up in cooking like Lemon Thyme. However, the foliage and flowers can both be used as attractive and wonderful smelling garnishes. Grow in average, well-drained soil in full sun to part shade. Height: 6”. (4” Pot-Zone 4 Perennial)

Variegated Thyme (*Thymus vulgaris*)--Silver-Edge Thyme. Same as English Thyme with gray-green foliage with a white margin. More ornamental. Height: 10”. (3 1/2” Pot-Zone 5 Perennial)

Winter Thyme (*Thymus vulgaris*)--Red-stemmed, gray-green shrubby foliage. An essential ingredient of Bouquet garni. Use to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Grow in average, well-drained soil in full sun to part sun. Height: 6-12”. (3 1/2” Pot-Zone 4 Perennial)

TOOTHACHE PLANT, EYEBALL PLANT (*Spilanthes oleracea*): This intriguing herb has reddish-green leaves with compact, little flowers that have no pedals. The flowers are yellow and have a red center. This plant grows well in full sun or partial shade. The leaves have a milder numbing effect than the flowers and has a slight peppery taste. They can be used in salads. This plant is named for its traditional use of soothing toothaches. Chewing the leaves and flowers will give a local anesthetic effect. It has also been used for other mouth, throat, and gum conditions. It is said that this herb can enhance immune function due to anti-bacterial and anti-fungal properties. Grows to 18-24”. (4” Pot-Annual)

WATERCRESS (*Nasturtium officinale*): Watercress is a dark green, leafy plant with heart shaped leaves. This plant grows just as well in a container as it would in the ground. Wherever you have it growing, it likes the soil to be kept consistently moist; it also has a tendency to spread out. Watercress will produce clusters of small white-green blooms. However, for the best taste, you should harvest it before the flowers appear. It has a pepper-like taste which makes it a good addition to salads, sandwiches and Asian soups. Watercress leaves are high in vitamin C. Grows to 4-6” tall and spreading. (4” Pot-Annual)

A NOTE ON EDIBLE FLOWERS

Edible flowers are an unusual and colorful garnish that can be used to great effect in dishes, both sweet and savory. They impart a delicate flavor to jams, salads, beverages or sorbets. Zucchini flowers are robust enough to be lightly fried, while dried flowers are a common ingredient in many spice mixtures. A scattering of colorful petals and flowers is striking when set against a background of salad greens. Herb flowers, such as borage or chives, are ideal for salads, as are peppery nasturtium blossoms. Cornflowers, calendula, violas, pansies and marigolds are useful for their colors. In sweet dishes, roses or scented geranium blossoms are an obvious choice. Other edible flowers include: Salvia, clover, daylilies, freesia, sweet pea, dianthus and lavender. Before using any other flowers, check with a reliable source to make sure the blossom is indeed edible! There are many books and pamphlets available on this subject. Many specialty cookbooks include recipes using edible flowers.