

## HERBS 2026

**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 update this list before posting it on our website about April 15 of the current year. **We do not update this list once the season unfolds.** 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. **Telephone: 608/244-5661** or email us at [info@kleinsfloral.com](mailto:info@kleinsfloral.com). We're sorry for any inconvenience.

**Our herbs are priced based on the pot type, pot size and pot color** with 3" homegrown selected herbs in fiber pots being the least expensive (\$2.99), then 3 1/2" plastic (\$6.29), 4 1/2" black (\$9.99), green (\$11.49) and terra cotta (\$12.49), half-gallon black (\$16.49) and finally the 6" and the larger tubs, which are all individually priced.

**ANISE, ANISEED (*Pimpinella anisum*):** Licorice-scented annual with narrow, downy leaves and small off-white flower umbels in the summer, followed by ribbed seeds. Fresh leaves can be added to salads, vegetables and soups. Seeds are used to flavor candies, cakes, breads and curries. Plant in rich, well-drained, sandy soil in full sun to light shade. Height: 20". (3 1/2" Pot-Annual)

**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 foliaged 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)

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

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rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. Height: 12-24". (3" Pot-Annual)

**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" (3 1/2" Pot-Annual)

**Holy Basil, Sacred Basil, Indian Basil, Tulsi Plant (*Ocimum tenuifolium*)**--A native of Southeast Asia with purple-flushed, purple-veined leaves and a spicy, pungent aroma. Very small, purple-pink flowers appear in summer. Fresh leaves are used to flavor salads, jellies, preserves and sweet breads. Dried leaves are common in Ethiopian cuisine and are used to make a cooling drink. For full sun in rich, well-drained soil. Height 12-24". (3 1/2" 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)

**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 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)

**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)

**Prospera Red DMR (*Ocimum basilicum pupurascens*)**--A lovely basil with a Genovese aroma and taste. It has nice red, slightly cupped 3" leaves; used fresh in

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salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. Highly mildew and wilt resistant. White flowers in summer. Grow in rich, well-drained soil in full sun. Height: 18-24". (3 1/2" Pot-Annual)

**Red Rosie (*Ocimum basilicum pupurascens*)**--An ornamental basil most often used as a bedding plant in mixed beds. It has nice red, slightly cupped leaves; used fresh in salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. White flowers in summer. Grow in rich, well-drained soil in full sun. Height: 12". (3 1/2" Pot-Annual)

**Spicy Globe Basil (*Ocimum basilicum*)**--10-inch spheres of bright green that stay compact and uniform all season. 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 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)

**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" and/or 3 1/2" Pots-Annual)

**Thai Basil (*Ocimum basilicum*)**--Anise-clove-scented 2" leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Violet flowers in summer. Height: 12-18". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. Called 'Horapha' in Thailand and 'Hun Que' in Vietnam. (3" and/or 3 1/2" Pots-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 and Gallon Pots-Zone 8 Perennial)

**'Little Ragu' Bay Laurel**--Native to the Mediterranean, this is a true compact Sweet Bay. The narrow foliage emerges chartreuse on red stems, and then becomes a rich, sage green. Its small size makes it ideal for planting in a container near the kitchen, handy for cooking. The dried leaves add a very distinctive flavor to stews and sauces.

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This evergreen shrub works well as a houseplant in colder climates, adding fragrance to the home all year. (Gallon 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)

**CARAWAY (*Carum carvi*):** An erect biennial with a long taproot. Foliage is fine and fern-like. Tiny white to pink flowers appear in umbels during the summer, followed by aromatic 5-ribbed fruits. Native to Eurasia. Leaves can be added fresh to soups and salads and have a parsley-dill flavor. The seeds are especially popular in European cuisine in cakes, breads, sauerkraut, cabbage dishes, sausages, cheeses and spirits. Plant in well-drained soil in full sun. Attracts beneficial insects. (3 1/2" Pot, Zone 3 Perennial)

**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:

**German Chamomile (*Matricaria recutita*, *M. chamomilla*)**--Aromatic, finely cut, spreading foliage; leaves and flowers used for a beneficial tea and hair conditioner. Beautiful daisy-like white flowers in July. Height: 12". Plant in average, well-drained soil in full sun. Use for the border garden, culinary and medicinal herb. Fragrance is milder than Roman chamomile. (3 1/2" Pot-Annual)

**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". (3 1/2" 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". (4" 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.

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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 (or in other parts of the world), 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" Pots-Annual)

**'Santo'**--A very fast growing, but slow to bolt variety with very good leaf production and flavor. Just 15" tall.

**DILL (*Anethum graveolens*)**: Finely cut foliage; sprigs of flower heads are used in pickling; seeds and leaves are used with potatoes, eggs, fish and seafood. Tiny greenish-yellow flowers in summer. Plant in average, well-drained soil in full sun. Readily self-sows so allow some to go to seed at the end of the season to have continuous dill in the garden. Use for culinary herb. A favorite food of tiger swallowtail caterpillars.

**Bouquet Dill**--Early-flowering plants produce large blooms, seed umbels, and foliage on long stems, making Bouquet the preferred dill for cut flower use and pickling. The flowers are used to garnish potato salad, green salads, and pickles. Height: 24-36". (3 1/2" Pot, Annual)

**Dukat Dill**--A vigorous and slow to bolt selection with finely flavored, blue-green leaves. (3 1/2" Pot, Annual)

**Teddy Dill**--A productive and slow to bolt selection with densely packed leaves. Compact spirals of thick leaflets surround each stem providing a lush appearance. Faster growing and more productive than fernleaf and a standard container variety. (3 1/2" Pot, Annual)

### FENNEL:

**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)

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

**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. Bulbs come 6/pkg. (For more information, visit the 'Fruit & Vegetable' section)

**HOPS (*Humulus lupulus*):** 2018 Herb of the Year! 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'. (Zone 3 Perennial)

**Nugget**--Cone-shaped fruits for beer brewing with climbing habit; deeply lobed, dark green foliage; small, greenish yellow flowers in May. Nugget is used in all types of ales and stouts. Cut back to the ground in early spring. Ht.: to 20'. Grow in rich, moist soil in part sun to part shade. Use in the border or woodland garden, as a screen, wallcover and to attract butterflies. Zone 3. (Gallon pot)

**HORSERADISH (*Armoracia rusticana*):** 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. (4" Pot)

### LAVENDER:

**English Lavender 'Aromatico™ Blue' (*Lavandula angustifolia*)**--A prolific bloomer, perfect for edging paths and borders, with aromatic foliage that perfumes the garden when brushed against. Deep eggplant-purple flowers bloom earlier than most above silvery-green foliage. This versatile, undemanding little evergreen shrub is ideal for containers, low borders, and rock gardens. Height is 14-20". (Gallon Pot-Zone 5 Perennial)

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**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. (4" and/or 4 1/2" Black Pots-Zone 5 Perennial)

**English Lavender ‘Imperial Gem’ (Lavandula angustifolia)**--Compact, gray-green foliage; very slow growing variety; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible vibrant purple flowers in June-July. A top performer in trials. 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 1/2" Green 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", 4", 4 1/2" Black and/or Gallon Pots at different times during the season-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 '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 24-32" tall. (4" and/or Gallon Pots-Zone 5 Perennial)

**English Lavender ‘Sensational’ (Lavandula x intermedia)**--The Sensational Lavender is the next generation of Phenomenal Lavender. It was introduced in 2021. It's large thick lavender flowers grow on extra sturdy stems. Beautiful thick silver foliage provides the base for dense branching stems topped with sweet lavender buds. The Sensational Lavender has extremely good heat and humidity tolerance and is cold tolerant. Grows to 24-30" tall. (3 1/2" Pot-Zone 5 Perennial)

**English Lavender ‘SuperBlue’ (Lavandula angustifolia)**--Fragrant wands of rich lavender-blue flowers deliver a soothing scent in early and midsummer. Perfect for borders or containers. Neat, compact foliage has good rain and weather tolerance. The large, full blooms are excellent for cutting and drying. 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. 10-20" tall. (4" Pot-Zone 5)

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**English Lavender 'Vera', syn. True English Lavender (*Lavandula angustifolia*)**--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 'LaDiva Papillon Deep Rose' (*Lavandula stoechas*)**--A unique, new, compact lavender with stunning silver foliage and large pink flowers. This heavy spring bloomer is disease resistant and durable, standing up to summer heat and drought. A perfect landscape accent, in borders, rock gardens, patio containers and suited for hanging baskets. 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: 12-18". (3 1/2" Pot-Zone 6 Annual)

**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)

**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 sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" and/or Gallon Pots, 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)

**Titan**--8-inch by 2-inch stalks with slightly bulbous base and mild flavor.

**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)

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**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. (Black Half-gallon 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, 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 and/or Orange Balm.** Strongly lemon or orange-menthol 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)

**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.

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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)

**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 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)

**Hybrid Mint, var. 'Margarita™ Mint'**--A pretty mint with bronze tipped leaves. It has a strong lime taste and is great for adding to a margarita to give it a special twist. Use as a garnish on top, add to fish dishes or guacamole. Or use it in any cocktail to add a nice accent of lime and mint. Margarita Mint is less invasive than most mints ( because it doesn't spread by underground rhizomes). So you can plant in your garden or it makes a nice ground cover or border. The leaves can be dried and used for tea or sachets. Grows to 12" tall. (3 1/2" Pot-Zone 5 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)

**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" and Pot-Zone 3 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)

### OREGANO:

**Golden Oregano (*Origanum vulgare 'Aureum'*)**--This herb has beautiful chartreuse leaves but a very insignificant flower. In Wisconsin golden oregano is generally used

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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" and/or 3 1/2" Pots-Zone 3 Perennial)

**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)

**Greek Oregano 'Pizza' (*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 spicy variety is especially perfect for Italian dishes. Edible, white to purple flowers in summer. Height: 14". 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)

### 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 in full sun to part-shade. Very attractive in containers as an accent plant with mixed annual flowers. Culinary herb. (3" and/or 3 1/2" Pots-Biennial)

**Minuette Fern-leafed Parsley (*Petroselinum crispum*)**--A one-of-a-kind parsley. The deeply incised, feathery, narrow leaflets are easy to chop for kitchen prep and make an elegant garnish. Delicate in appearance, yet firm and with a traditional parsley flavor. Used for garnish, in sauces, butter, dressings and stuffing. (3 1/2" 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:

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12". Plant in rich, well drained soil in full sun to part-shade. Excellent in containers. Culinary herb. (3" and/or 3 1/2" Pots-Biennial)

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

### 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)

**Prostrate/Creeping 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)

**Semi-upright Rosemary, var. 'Roman Beauty' (Rosmarinus officinalis)**--A Mediterranean beauty with arching stems that spill freely over a rock wall or container edge. Delightful lavender-blue flowers appear in spring. The aromatic, needle-like evergreen foliage is valued as a culinary herb or in potpourri. Grows to 2-3' tall and wide. (Gallon 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, pink or rose flowers** in summer. Height 30". Plant in rich, well-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)

**Upright Rosemary, var. 'Blue Spires' (Rosmarinus officinalis)**--This highly aromatic shrub has unique light grey-green foliage, covered with exceptionally showy, clear blue flowers over a long season. Can grow to 4' tall. (Gallon Pot-Annual)

**Upright Rosemary, var. 'Tuscan Blue' (Rosmarinus officinalis)**--Rosemary is a great culinary herb for the garden, and the broad, bushy cultivar 'Tuscan Blue' has the added appeal of distinctly sea green foliage and violet-blue flowers. Tuscan Blue rosemary has a lemon-y tang that goes along with its pine flavor and scent. It is not as harsh a taste as most other varieties and partners well with chicken, lamb, and fish. Tuscan Blue Rosemary is a tall and stately variety of Rosemary that will reach up to 48 inches tall. (Gallon 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

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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. (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)

**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)

### SAVORY:

**Summer Savory (*Satureja hortensis*)**--Soft, narrow, upright foliage. Use in Herbes de Provence. Use fresh or dried with legumes, sausages, stuffing and meat dishes. Pink to purplish flowers in summer. Grow in average, well-drained soil in full sun. Height: 24-30". (3 1/2" Pot-Annual)

**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

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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): Not available from our vendors in 2026.**

**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 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". (3 1/2" Pot-Perennial)

**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" Green 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" and/or 3 1/2" Pot-Zone 4 Perennial)

### THYME:

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

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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-purplish 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)

**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)

**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 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; it's 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" and/or 4 1/2" Green Pots-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)

### **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.