

- Tomatoes, Peppers, Eggplant (3½” Pots) **\$3.75**
- Herb Singles (4½” Biodegradable Pots) **\$4.00**
- Vegetable 4 Packs **\$4.50**
(Cucumbers, Kale, Lettuce, Melon, Okra, Squash, Swiss Chard)
- All 6-Pack SAMPLER Packs (Biodegradable Pots) **\$7.50**

Samplers	Size	Description
	6-pack	Aromatto Basil, Lavender, Lemon Verbena, Mint, Pineapple Sage, Rose Geranium
	6-pack	Cardinal, Purple, Genovese, Lemon, Thai, Tuscany
	6-pack	Black, Large Red, Supersweet 100, Sungold, Tommy Toe, Yellow Pear
	6-pack	Borage, Calendula, Lemon Gem Marigold, Nasturtium, Sweet William, Anise Hyssop
	6-pack	Chervil, Marjoram, Rosemary, Sage, Tarragon, Thyme
		

Samplers	Size	Description
HEIRLOOM TOMATO	6-pack	Brandywine Pink, Brandywine Yellow, Cherokee Purple, Hillbilly, Mr. Stripey, Oxheart Pink
		
HOT CHILI PEPPER	6-pack	Anaheim, Ancho, Cayenne, Jalapeno, Serrano, Thai
		
ITALIAN HERBAL	6-pack	Genovese Basil, Fennel, Garlic Chives, Lettuce Leaf Basil, Oregano, Parsley
		
POWER GREENS	6-pack	2 Each: Curly Leaf Kale, Toscano Kale, Scarlet Red
		
MIXED TOMATO	6-pack	Big Beef, Brandywine Red, New Girl, Large Red Cherry, Roma, Rutgers
		
PIZZA GARDEN	6-pack	Nadia Eggplant, Genovese Basil, Roma Tomato x 2, Green Pepper, Italian Pepperoncini
		
POLLINATORS PICKS	6-pack	Aromatto Basil, Bee Balm, Borage, Lavender, Parsley, Pineapple Sage

Samplers	Size	Description
		
SIMPLY SALAD	6-pack	Esterina Yellow Cherry Tomato, Large Red Cherry Tomato, Red Ace Bell Pepper, Little Leaf Cucumber, Summertime Green Lettuce, Skyphos Red Lettuce
		
SWEET PEPPER	6-pack	Big Bertha, California Wonder, Orange King, Purple Beauty, Lunch Box, Sweet Banana
		
THAI GARDEN	6-pack	Cilantro, Lemongrass, Petch Siam Eggplant, Thai Basil, Thai Holy Kaprao Basil, Thai Pepper

VEGETABLE/ Variety		Description
BROCCOLI Imperial 4-pack plastic		Most heat-tolerant broccoli. Heads are dark green with small attractive beads. Best suited for harvest in summer and early fall in areas with long days and moderate heat. However, it also is grown for late fall harvest in California and Arizona. Imperial grows slowly in cold weather so it is not suited for late fall harvest in cooler climates
CABBAGE Tendersweet 4-pack		Great flavor for fresh use or light cooking. Mid-size, flat heads stand well without splitting. Tender leaves are very thin, sweet, and crisp - perfect for coleslaw or stir-fries. Widely adapted for spring, summer, and early fall harvest. Resistant to fusarium yellows
CABBAGE Chinese Rubicon 4-pack		Full size for cooking and kimchee. Firm, 11" tall heads weigh 5 ½ -6 ½ lb. flavor is sweet, tangy, juicy, and delicious! Slow bolting. Tolerant to black speck.
CUCUMBER Lemon 4-pack		Small, rounded, pale yellow cucumbers. Pick at 1.5 to 2.5" diameter. This versatile cucumber is sweet and flavorful, not bitter and easier to digest. Though it's often served raw, it's also a good pickling cucumber.
CUCUMBER Pickling Jackson Classic 4-pack		Blocky pickling cukes have white spines. Plant produces high yields of medium dark green pickling cucumbers. Perfect variety for growing in southern states. Best when harvested when 3" or 4" long.

VEGETABLE/ Variety		Description
<p>CUCUMBER <i>Little Leaf</i> 4-pack</p>		<p>Broad disease resistance and stress tolerance. Blocky, medium-length (3-5") fruits are good for fresh eating. They pickle well and have a distinctive, bright emerald green color. Vines are compact, multibranching, and yield well even under stress. Half normal-sized leaves provide easy visibility and harvesting. White spines.</p>
<p>CUCUMBER Slicing <i>Marketmore 76</i> 4-pack</p>		<p>Long, slender, dark green cucumbers. 8-9" fruits stay uniformly dark green even under weather stress. Begins bearing late, but picks for a relatively long time.</p>
<p>EGGPLANT <i>Nadia</i></p>		<p>Traditional black Italian type. Uniform, 7-8" long by 3-4" diameter, dark purple fruits are glossy and blemish free. Tall, sturdy plants can set fruit under cool conditions. Green calyx.</p>
<p>EGGPLANT <i>Ping Tung</i></p>		<p>A wonderful eggplant from Ping Tung, Taiwan. Fruits are purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious!</p>
<p>EGGPLANT <i>Orient Express</i></p>		<p>Outstanding early productivity. Attractive, slender, 8-10" long by 1 1/2-2 1/2" diameter, glossy black fruits of the long Oriental style. Ready up to 2 weeks before other early varieties, it features an ability to set fruit in cool weather as well as under heat stress. Tender, delicately flavored, and quick cooking. Purple calyx.</p>

VEGETABLE/ Variety		Description
KALE Nash's Green 4-pack		Organic Green Curly Kale. Tall plants have shown exceptional tolerance to cold, making this a great variety for overwintering.
LETTUCE Summertime 4-pack		An heirloom head lettuce that almost never gets bitter from the heat of summer, so you can enjoy a crunchy, yummy head of lettuce even in the hottest days. Summertime's medium-sized heads are slow to bolt. The bright green leaves have slightly frilled edges with crisp textured, light green inner leaves. Can be harvested at any stage of growth – harvest early as baby greens.
LETTUCE Skyphos 4-pack		Beautiful, large dark red heads with nicely contrasting green centers. Excellent flavor and texture. The surest heading of red butterheads. Resistant to downy mildew races 1-26, and 28. Intermediate resistance to lettuce mosaic virus.
MELON Cantaloupe Aphrodite 4-pack		6 to 8 lbs, round/oval, Athena-type melon. Fruit has refined net and slight sutures. Flesh is firm. Orange color and sweet.
MELON Cantaloupe Sarah's Choice 4-pack		Sarah's Choice's sweet and juicy flesh has consistently been a winner. Its flavor, combined with its attractive oval fruits and ideal 3-lb. size.
MELON Sun Jewel F1 4-pack		The unusual, 7" x 3 1/2" oblong fruits are lemon yellow with shallow white sutures. The flesh is white, crisp, and moderately sweet when ripe. Plants produce large numbers of fruits which slip off the vine when ready. Intermediate resistance to downy mildew and powdery mildew. Harvest when fruits slip from vine.

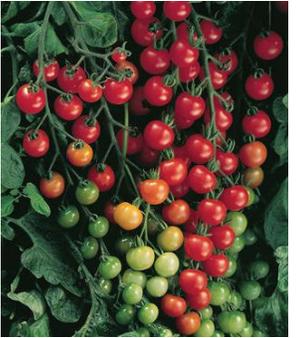
VEGETABLE/ Variety		Description
OKRA Clemson Spineless 4-pack		Light green pods consist of 5-8 points. The standard variety in the South. Cream-colored flowers are also edible and may be stuffed or used as garnish. An attractive ornamental, good in containers.
OKRA Dwarf Long Pod 4-pack		2-3' tall plant. Heavy yields of dark green, light ridged pods
OKRA Red Burgundy 4-pack		Pods stay red as long as long they are fresh and turn green when cooked. 5' plant.
PEPPER Ace		Extra-early, highly productive standard. Huge yields of medium sized 3-4 lobed fruits. Has apparent tolerance to blossom drop as nearly every flower produces a pepper. Best for early crops
PEPPER Bianca		Medium-large, 4-lobed, and blocky. Fruits have a mild flavor and ripen to scarlet red. Sturdy plants yield well; good leaf cover protects the fruit from sun scald.

VEGETABLE/ Variety		Description
PEPPER <i>Big Bertha</i> Bell Green ripens red		These sweet, juicy, classic 3-4" bell peppers are excellent fresh, roasted, sautéed or stuffed, and freeze well for later use. Fruits ripen early from dark green-to-red on vigorous, upright plants. Harvest the early fruits green to stimulate additional fruit set for red ripe harvest.
PEPPER <i>Jimmy Nardello</i> Italian Sweet		Best sweet variety for drying. Very productive, disease-resistant, and widely adapted heirloom sweet pepper. Tapered banana-shaped fruits are sweet and intensely flavored. Excellent for drying, frying, freezing, relishes, or salads. Thin-walled fruits are ¾ to 1¼" at shoulder and 5-8 in. long. Ripens a deep red.
PEPPER <i>Lipstick</i> Sweet Pimento		Sweet, cone-shaped peppers. Juicy, and thick-fleshed, these 4" long, heart-shaped peppers are not only delicious in salads and salsas but are also great for roasting. Dependably productive even in areas with cooler summers.
PEPPER <i>Lunchbox Pepper Mix</i>		Equal amounts of red, yellow, and orange Lunchbox snack peppers. These beautiful, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and, of course, perfect for a healthy snack.
PEPPER <i>Purple Beauty</i>		This stunning bell pepper is ready to eat when the fruits turn deep purple with a green undertone. The crisp, succulent, 4-lobed, thick-walled fruit adds color and nutrition to salads and fresh vegetable platters, and turns green when cooked. The plants are very productive.

VEGETABLE/ Variety		Description
PEPPER <i>Sunbright</i>		High yields of deep gold, thick-walled fruits that set well in cool conditions. Sturdy, upright 22-30" plants are everbearing. One of the best open-pollinated gold peppers available! Cool-tolerant. Early 4-4.5" fruits
PEPPER <i>Sweet Banana</i>		Fruits average 5.5" long by 1.5" tapering to a blunt point. Flesh is medium, thick walled, light yellow and turns to a red when mature.
PEPPER <i>Sweet Chocolate</i>		Rich chocolate brown pepper. Remarkable earliness, tolerance of cool nights, and a heavy set. Smooth, medium-small, tapered, "snub nose" (blunt end) bells with long fruit stems. Very mild flavor, medium thick flesh. The flesh under the skin is brick red.
PEPPER-HOT <i>Anaheim</i>		Delicious mildly hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Traditional, semi-flattened, mostly two-lobed fruits avg. 7" x 2". Green maturing to red. Used mainly as a stuffing pepper. Large, tall plants. Widely adapted.
PEPPER-HOT <i>Ancho 101</i>		Heart-shaped pepper used to make mole and chile rellanos. The peppers are known as 'Ancho' when dried and 'Poblano' when fresh. The peppers are typically 3 to 4 inches in length, mild in heat and mature from dark green to reddish brown
PEPPER-HOT <i>Fish</i>		An African-American heirloom popular in the Philadelphia/Baltimore region that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2-foot tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping.

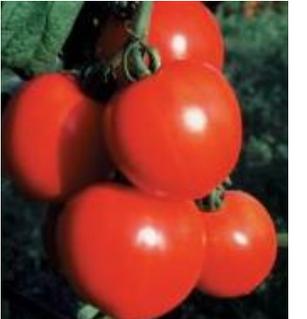
VEGETABLE/ Variety		Description
PEPPER-HOT <i>Cayenne Long Red</i>		Long, slender red peppers no thicker than a pencil. Fiery red, hot peppers. Used in chili, tacos, salsa or dried.
PEPPER-HOT <i>Primo Jalapeno</i>		Big, vigorous plants pump out high yields of extra-large, 4½-in. high-quality peppers! Thick-walled, tasty fruits ripen from dark green to fiery red and are perfect for stuffing, baking or salsas. Excellent disease resistance.
PEPPER-HOT <i>Pepperoncini</i>		The popular little, thin, pickling pepper. 3 to 5-inch fruit have a superb flavor and just a little heat. Bushy, small plants provide excellent sun-scald protection and tons of sweet fruit. Peppers are yellow and then turn to red as the sweet flavor intensifies. Excellent pickled or raw.
PEPPER-HOT <i>Serrano</i>		Shaped like a small Jalapeno. Peppers starts out green, turning to a bright red when mature. Used as a pickling pepper or in sauces. SHU of 2,500 to 4,000.
PEPPER-HOT <i>Tabasco</i>		Heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4 feet tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red.
PEPPER-HOT <i>Thai Red</i>		Heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small pointed fruit are easy to dry and bright red in color. The Thais love the pungent heat. Ornamental plants are loaded with fruit.

VEGETABLE/ Variety		Description
<p>SUMMER SQUASH Early Straightneck Yellow 4-pack</p>		<p>Plants are very prolific, leafy bushy, bearing tapered 10" X 3" fruit, lemon in color. Flesh is firm, tender and a creamy yellow in color.</p>
<p>SUMMER SQUASH Spineless Beauty Zucchini 4-pack</p>		<p>A spineless, open bush type plant. Medium green fruit, cylindrical shaped with white flesh. A top yielder of quality fruit that is very flavorful and tender. This zucchini stores well and has juicy flesh. Great for cooking!</p>
<p>SUMMER SQUASH Early White Bush Scallop 4-pack</p>		<p>Ancient variety that can be traced back to 1591. Deeply scalloped, pale green, pie-shaped fruits measure 7 inches across by 3 inches deep and turn creamy-white. Flesh is milky-white, firm and tender with a mild, sweet flavor. Very productive closed bush plants. Also called White Patty Pan.</p>
<p>SUMMER SQUASH Safari F1 Zucchini 4-pack</p>		<p>A prolific yielder of attractive, glossy, cylindrical fruits that are easy to pick due to the nearly spineless plant.</p>
<p>SWISS CHARD Bright Lights 4-pack</p>		<p>Lightly savoyed, green or bronze leaves with stems of many colors including gold, pink, orange, purple, red, and white with bright and pastel variations. The flavor is milder than ordinary chard, with each color a bit different. Suitable for production year round, but somewhat less frost hardy than normal for chard.</p>

VEGETABLE/ Variety		Description
<p>TOMATILLO <i>Verde</i></p>		<p>Early-maturing, large, flat-round green 2" diameter fruits. Tomatillos tone down the hotness of chiles and help blend flavors. The firm, green fruits are wrapped in a papery husk that splits open as the fruit reaches full size and maturity. Fruits are used fresh (tart) or roasted (sweet) for salsas, soups and dips.</p>
<p>TOMATO-CHERRY <i>Black Cherry</i></p>		<p>Sweet and robust. The round fruits are almost black in color. The flavor is dynamic - much like an heirloom.</p>
<p>TOMATO-CHERRY <i>Large Red Cherry</i></p>		<p>Sweet, juicy, bite-size red cherry tomatoes. 1.25" fruit with firm red flesh. Produces until frost.</p>
<p>TOMATO-CHERRY <i>Super Sweet 100</i></p>		<p>Staked hybrid plants produce long strands of 100 or more, super sweet flavored cherry tomatoes, 1" diameter. Extra high in Vitamin C and great for salads.</p>
<p>TOMATO-CHERRY <i>Sungold</i></p>		<p>Exceptionally sweet, bright tangerine-orange cherry tomatoes leave customers begging for more. Vigorous plants start yielding early and bear right through the season. The taste can't be beat</p>

VEGETABLE/ Variety		Description
TOMATO-CHERRY <i>Tommy Toe</i>		A heirloom from the Ozark mountains. This neat little fruited (½-1") tomato is great for salads or for juicing. Glossy red fruit ranges from oval to round in shape.
TOMATO-CHERRY <i>Yellow Pear</i>		Petite, distinctive salad tomato. The tall, vigorous vines bear quantities of small, ¾-1 oz., lemon yellow, pear-shaped fruits. Mild flavor. Good in salads, sauces or by themselves.
TOMATO <i>Amish Paste</i> Heirloom		6-8 oz, flavorful, red paste type tomato. Fruit is tear drop in shape. Great for canning and slicing
TOMATO <i>Anna Russian</i> Heirloom		Produces extra large 1 lb fruit that are pink-red, heart shaped and juicy fleshed with great taste.
TOMATO <i>Arkansas Traveler</i> Heirloom		An old reliable variety developed by Arkansas University in late 1800. 6 oz fruit, rose colored, smooth, mild-flavored and juicy. Plants are very heat tolerant and resistant to cracking.

VEGETABLE/ Variety		Description
TOMATO Big Beef F1 Beefsteak		Large, avg. 10-12 oz., mostly blemish-free, globe-shaped red fruit. They have full flavor - among the best - and ripen early for their size.
TOMATO Brandywine Pink Heirloom		Brandywine, which dates back to 1885, is the heirloom tomato standard. One taste and you'll be enchanted by its superb flavor and luscious shade of red-pink. The large, beefsteak-shaped fruits grow on unusually upright, potato-leaved plants. The fruits set one or two per cluster and ripen late—and are worth the wait. Brandywine's qualities really shine when it develops an incredible fine, sweet flavor.
TOMATO Brandywine Black Heirloom		Great tasting tomato that is extra large in size and full of the deep, earthy and sweet flavor that has made blackish-purple tomatoes so popular. Some fruits tended to crack, but the yield was heavy, and the plants were vigorous. Superior for salsa and cooking. Enjoy these all summer.
TOMATO Brandywine Red Heirloom		We describe Brandywine's luscious flavor as "very rich, loud, and distinctively spicy." The large fruits, often over 1 lb., have a deep pink skin and smooth red flesh.
TOMATO Brandywine Yellow Heirloom		Superbly rich and delicious-tasting large fruit, the golden variety gives good yields. Large potato-leaf plants are very sturdy and deep green. This heirloom is delicious any way you eat it!

VEGETABLE/ Variety		Description
<p>TOMATO <i>Cherokee Purple</i> Heirloom</p>		<p>An old Cherokee Indian heirloom, pre-1890 variety; beautiful deep dusky purple-pink color, superb sweet flavor, and very large sized fruit. Try this one for real old-time tomato flavor.</p>
<p>TOMATO <i>Green Zebra</i> Heirloom</p>		<p>Green-striped salad specialty. A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes. The 3-4 oz. fruits are the ideal size for slicing into wedges for salads. Productive over a long season.. Though technically not an heirloom, we feel this is the best place to list it.</p>
<p>TOMATO <i>Hillbilly</i> Heirloom</p>		<p>Huge 1-2 pound fruit, bi-color heirloom: brilliant yellow color with red marbling. Very large sweet, juicy beefsteak type tomatoes that are low in acid and exceptionally tasty in sandwiches and salads. Beautiful when sliced. An heirloom believed to be from West Virginia.</p>
<p>TOMATO <i>New Girl</i> Slicing</p>		<p>Fruits avg. 4-6 oz. and boasts outstanding flavor for an early tomato. The medium-size fruits offer an ideal size for slicing onto sandwiches or cutting up into salads. Or just slice them onto a plate with a drizzle of olive oil and fresh chopped basil for a taste treat. Fruits resist over-ripening, so keep longer with no decrease in flavor after reaching the fully-ripe stage. Plants bear fruit all season long – well into fall</p>
<p>TOMATO <i>Mr. Stripey</i> Heirloom</p>		<p>Very large, yellow fruit with pinkish red stripes. Fruit is ridged at shoulders. Very mild flavor, low acid type.</p>
<p>TOMATO <i>Oxheart Pink</i> Heirloom</p>		<p>Plant produces good yields of large 2 lb pink heart-shaped tomatoes. A favorite old fashioned tomato that is firm, meaty, and solid. Very flavorful.</p>

VEGETABLE/ Variety		Description
TOMATO <i>Oxheart Orange</i> Heirloom		Golden oxheart-shaped fruits. Sweet, flavorful oxhearts are meaty and great for slicing as well as processing. Fruits reach 3 inches in diameter.
TOMATO <i>Pink Berkley Tie Dye</i> Beefsteak		Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off.
TOMATO <i>Solar Flare</i> Beefsteak		This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor having a perfect balance of sweet and acid. Known for bearing heavy loads of medium-sized tomatoes
TOMATO <i>Roma</i> Paste		Premium canner, ideal for sauce and paste. Large harvests of 3 inch long, bright red fruit that may be pear-shaped or plum-shaped. Thick walled and solid with few seed.
TOMATO <i>Trip L Crop</i> Slicing		If large fruit is your game, this is the one! Up to 6" across! Vines have been known to reach 25 feet! Red fruit is meaty and flavorful. Great for canning.

HERB/ Variety		Description
<p>BASIL Aromatto</p>		<p>(Ocimum basilicum) Add color and scent to your bouquets with basil. Sturdy, purple stems, dark purple flower bracts, and purple-green bicolor foliage. Use as a filler accent or edible flower. Also known as sweet basil and cut-flower basil</p>
<p>BASIL Blue Spice</p>		<p>(Ocimum americanum) Vigorous plant with dense spikes of light purple flowers enclosed in showy deep purple bracts, making for an especially fine appearance in pots or in the garden. Heavy fragrance with spicy vanilla overtones that makes a pleasant contribution to both fruit salads and savory dishes.</p>
<p>BASIL Cardinal</p>		<p>(Ocimum basilicum 'Cardinal') At last, someone has bred a basil to accentuate the stunning flower heads! Still a culinary basil, but the rich purple flower heads are huge! Use the flowers in arrangements, the leaves in your favorite recipes. Very new and very choice—a milestone of conventional plant breeding!</p>
<p>BASIL Dark Opal</p>		<p>(Ocimum basilicum) For garnishes and cut flower use. Mostly purple plants, with 20% variegated or green plants make a great color combo. Leaves avg. 1 1/2-3" at full size. Use the edible flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil.</p>
<p>BASIL Eleonora</p>		<p>(Ocimum basilicum) 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 than typical pesto types.</p>
<p>BASIL Genovese</p>		<p>(Ocimum basilicum) Authentic flavor and appearance. Tall and relatively slow to bolt with large, dark green leaves about 3" long. Ht. 24-30". Use the edible flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil</p>

HERB/ Variety		Description
<p>BASIL <i>Italian Large Leaf</i></p>		<p>(Ocimum basilicum) Large plant with medium-dark green leaves up to 4" long. Compared to Genovese, the scent and taste are sweeter.</p>
<p>BASIL <i>Lime</i></p>		<p>(Ocimum x citriodoru) Zesty lime aroma. Adds a unique citrus flair to fish and salads. Compact plant has 2" long, bright green leaves. Ht. 16-20". Use the edible flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil and citrus</p>
<p>BASIL <i>Mrs. Burns Lemon</i></p>		<p>(Ocimum basilicum var. citriodor) Distinct lemon flavor. Fresh leaves for tea and salads. Easy to grow. Mulch if winter goes below 0°F/-18°C.</p>
<p>BASIL <i>Thai Basil</i></p>		<p>(Ocimum basilicum) Thai basil is sturdy and compact growing up to 1½' and has shiny green, slightly serrated, narrow leaves with a sweet, anise-like scent and hints of licorice, along with a slight spiciness lacking in sweet basil. Thai basil has a purple stem, and like other plants in the mint family, the stem is square. As implied by its scientific name, Thai basil flowers purple and when open are pink.</p>
<p>BASIL <i>Thai Holy Kaprao</i></p>		<p>(Ocimum sanctum) A popular herb in Thai cuisine. Fragrant green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus</p>

HERB/ Variety		Description
BEE BALM Lemon		<p>(<i>Monarda citriodora</i>) Vigorous blooms add a wildflower look and spicy citrus scent to bouquets. Towers of 1 to 1½" bright lavender blooms on straight and thin, yet sturdy stems. Blooms and leaves are edible, though the leaves are intensely spicy. Add petals to salads, sprinkle over mild fish, use in fruit salads, or to garnish desserts and drinks. Flavor is minty and spicy. Leaves are used to flavor salads, cooked foods, and tea. Attracts Beneficial Insects: Nectar plant for bees, butterflies, and hummingbirds. Native to the US. Also known as lemon bee balm, purple horsemint, and lemon mint. Hardy annual</p>
BORAGE		<p>(<i>Borago officinalis</i>) Known as the Herb of Gladness for its exhilarating effect. Try adding chopped young leaves and flowers to salads or summer drinks. On those sweltering summer days, cool off with iced borage tea, adding honey and lemon juice to taste. Annual will self sow</p>
CHAMOMILE German		<p>(<i>Matricaria recutita</i>) Standard variety. Small, sweet smelling, daisy-like flowers. Tea made from flowers aids digestion and acts as a gentle sleep inducer. The flowers can be used to garnish salads, desserts, and drinks. Hardy annual</p>
CHERVIL		<p>(<i>Anthriscus cerefolium</i>) Like parsley, the fresh leaves are chopped and added at the last minute to traditional spring soups. The flavor hints of anise but is never overbearing and it can liven up many dishes including salads. Use it wherever parsley is used. This flat-leaved form of chervil has been used in Europe for centuries. Annual</p>
CHIVES Garlic		<p>(<i>Allium tuberosum</i>) Flat leaved variety from Japan. Also known as "Chinese leeks," garlic chives tend to be larger than standard chives and have a mild garlic scent and flavor. Excellent as a garnish, in stir-fry or anywhere a hint of garlic flavor is desired. Showy white flowers. Perennial</p>

HERB/ Variety		Description
CILANTRO		<p>(<i>Coriandrum sativum</i>) Easy to grow with a season that is extended through succession planting. It is widely used in Asian, Caribbean, and Latin American cuisines, and its distinctive flavor lends itself well to highly spiced foods. The flowers provide a strong attraction to beneficial insects, and are edible. Sprinkle them raw on salads, chicken, and spicy Southwestern dishes for a mild cilantro flavor. Annual</p>
CUTTING CELERY		<p>(<i>Apium graveolens</i> var. <i>secalinum</i>) Sturdy dark green foliage has rich aroma and taste, regenerates quickly after cutting. Imparts the same flavor to stews and soups as conventional celery. Although its culture is the same, it is much hardier and easier to grow. Both its thin hollow stems and its leaves can be used fresh or dried. Annual</p>
FENNEL <i>Florence</i>		<p>(<i>Foeniculum vulgare</i>) Also known as finocchio or vegetable fennel, it has a sweet, celery-like flavor with a hint of anise (licorice). It can be baked, boiled in soups and used raw, finely sliced into garden salads. The young leaves and stalks can be harvested as needed and are also used for flavoring. Fennel is hardy to about 20F, is a biennial or perennial in warmer zones but is generally grown as an annual</p>
FEVERFEW		<p>(<i>Chrysanthemum parthenium</i>) This herb produces pretty, daisy-like flowers and is believed by many to be effective for treating migraines, arthritis, and as a digestive aid. Also used to repel insects. Easy to grow. Perennial self sows</p>
GERANIUM, ROSE <i>Attar of Roses</i>		<p>(<i>Pelargonium capitatum</i> 'Attar of Roses') Vigorous growing plant with deeply cut leaves. Excellent rose scent: useful perfume substitute for attar of roses. Frost tender</p>
LAVENDER <i>Twickel Purple</i>		<p>(<i>Lavandula angustifolia</i>) Deep purple flowers with long stems and outstanding fragrance. Ideal for sachets, for cut-flowers, and for craft work. Needs regular pruning to maintain a neat rounded shape. Developed at Twickel Castle in Holland before 1922. Ht. 2ft. Perennial</p>

HERB/ Variety		Description
LEMON BALM		<p>(<i>Melissa officinalis</i>) Cultivated in Europe as early as the 1500s. Thomas Jefferson listed Lemon Balm in his 1794 herb list. Strongly aromatic herb with lemony fragrance and excellent medicinal and culinary qualities. Shiny green leaves on full plants up to 2' tall. Harvest before flowering since leaf quality declines as flower stalks mature. Fresh leaves for tea and salads. Easy to grow. Perennial</p>
LEMON VERBENA		<p>(<i>Aloysia triphylla</i>) Well-known for culinary and medicinal use. Shiny green, pointed leaves with lemon flavor and aroma, especially when bruised. Excellent for culinary use and herbal remedies. White flowers. Pinch to encourage branching. Plants can be grown in containers in northern areas and brought inside to over-winter. Tender perennial</p>
LEMON GRASS		<p>(<i>Cymbopogon citratus</i>) The famous, tropical lemon-flavored herb of Thai cuisine. It has long, slender, pale green stems that are thick and fleshy. I just love the wonderful flavor this herb adds to soups, curries and stir-fries. Tender perennial must be grown in warm weather or inside to keep from freezing.</p>
MARJORAM		<p>(<i>Origanum majorana</i>) Leaves, flowers, and tender stems are used for flavoring syrups, stews, dressings, liqueurs, sauces, soups and many other things. The aromatic seeds flavor candy, beverages, condiments and meat products. Both fresh and dried it is used for teas. Tender perennial (winters in zones 7 to 9)</p>
MARSHMALLOW		<p>(<i>Althaea officinalis</i>) Original source of Egyptian confection which evolved into today's marshmallows. The roots and velvety leaves have been eaten as a vegetable for centuries, often fried with onion and garlic. 3-4 foot stems of 1-2 inch, white-to-pink flowers are reminiscent of hollyhocks. Also renowned in folk cultures for its reputed medicinal properties for soothing inflammations and irritations and of the skin, throat, eyes, lungs and urinary organs. Perennial</p>

HERB/ Variety		Description
<p>MINT <i>Improved Spearmint</i></p>		<p>Also known as "Kentucky Colonel" mint, this hybrid of applemint (<i>Mentha suaveolens</i>) and true spearmint (<i>M. spicata</i>) has a wonderful fruity spearmint aroma and flavor, improved disease resistance and high yields. The vigorous tendencies of mints allow them to be cut more frequently than most other herbs. Spearmint was the mint most often used in the famous Cuban cocktail, the <i>mojito</i>. Improved Spearmint can be used in any dish calling for mint, and is the backbone ingredient for the mint julep. Hardy perennial</p>
<p>MOTHERWORT</p>		<p>(<i>Leonurus artemisia</i>) One of the 50 fundamental herbs in Chinese medicine. As its name suggests it is an invaluable aid to mothers, helping to regulate menstruation, ease post-partum pain. It is used as an emmenagogue (increases milk flow) and helps to relieve PMS. Perennial</p>
<p>OREGANO <i>Greek</i></p>		<p>(<i>Origanum vulgare hirtum</i>) Strong oregano aroma and flavor; great for pizza and Italian cooking. The leaves of the greek oregano are somewhat hairy, and the flowers are white. The flowers have an oregano flavor and can be used in the same manner as the herb. Easy to dry, just harvest stems and hang in bundles. Hardy perennial.</p>
<p>PARSLEY <i>Italian-Giant of Italy</i></p>		<p>(<i>Petroselinium crispum</i>) Our favorite type because flavor is extra rich. Adds true European character to soups and stews. Dark green, glossy leaves, strong flavour. Taller, has larger leaves than standard strain. Biennial</p>
<p>PATCHOULI</p>		<p>(<i>Pogostemon patchouli</i>) One of the definitive perfumes of the Orient and of India in particular. Widely used in perfumes and soaps, and even to perfume India ink. Leaves are excellent in potpourris and sachets. Easy to grow. Tender perennial</p>

HERB/ Variety		Description
PYRETHRUM		<p>(Chrysanthemum coccineum) Painted daisy. A natural source of pyrethrins for insect control. The flowers grow from numerous, fairly rigid stems, producing an umbrella-shaped or even canopy. Plants have blue-green leaves. The centers of the flowers contain more pyrethrins than the outer petals. Harvest at full development 5-9 days following the first flower. Lovely cut flower and border plant in a mixture of red, rose and white. Perennial</p>
ROSEMARY <i>Perfect Skewer</i>		<p>(Rosmarinus officinalis) Best rosemary for the barbeque. Straight, upright stems are ideal for use as skewers on the barbeque to give shish-kabobs a subtle earthy flavor. Grows well in containers or in the field. Tender perennial</p>
SAGE <i>Berggarten</i>		<p>(Salvia officinalis) Large oval leaves set this variety apart from typical sage varieties. Mounding habit with the classic earthy aroma and flavor. Purple flowers. Also known as garden sage. Perennial</p>
SAGE <i>Pineapple</i>		<p>(Salvia elegans) Leaves have delicate pineapple flavor and aroma that is most prominent in newer growth. Attractive vigorous plants with pointed green leaves and small, bright red flowers. Vigorous plants grow best in the field. Edible flowers have a sweet and fruity flavor, can be used to garnish drinks, salads, and desserts. Tender perennial</p>
STEVIA		<p>(Stevia rebaudiana) Incredibly sweet leaves are an herbal alternative to sugar. Use fresh, dried, powdered, or as a liquid to sweeten a variety of foods and beverages. Bushy, high-yielding plants. Tender perennial</p>

HERB/ Variety		Description
TARRAGON <i>French</i>		<p>(<i>Artemisia dracunculus sativa</i>) The true tarragon, which does not propagate by seeds. Dark green, shiny leaves possess distinctive flavor. Grows to 90cm/36". Requires light, well-drained soil in a sunny location. Perennial</p>
THYME <i>English</i>		<p>(<i>Thymus vulgaris</i>) Most popular variety. Broad dark green leaves. Robust growth habit. Perennial</p>

FLOWER/ Variety		Description
GOMPHRENA		<p>Productive accent flower for fresh and dried arrangements. Bushy plants with 1 to 1½" blooms in shades of purple, pink, and white. Also known as globe amaranth and common globe amaranth. Ht. 18-20". Never over water. In midsummer plant outdoors in sun. Space 12" apart.</p>
MARIGOLD, Spun Gold		<p>Outstanding strain of Mexican Marigold boasts fully double pale gold flowers. The petals are quilled and look just like chrysanthemums! Blooms all summer long on 16 inch plants. Superb border plant, great for cut flowers!</p>
MARIGOLD, Cracker Jack		<p>Huge flowers, up to 4" across. Blooms all summer long in rich shades of gold, yellow and orange. Sturdy stems are good for fresh cut flowers. 30" tall plant.</p>

FLOWER/ Variety		Description
SNAPDRAGON, Potomac Custom Mix		<p>Selected mix for improved uniformity of bloom time and stem length. Group 3-4, considered a "main season" or "all season" variety. Mix contains apple-blossom bicolor, cherry rose, royal, yellow, white, red, orange, lavender, and pink. •Edible Flowers: The flowers are a colorful garnish for use in salads, desserts, and drinks. The flavor is floral and slightly bitter, so use sparingly.</p>
STRAWFLOWER, Tall Double Mix		<p>The popular everlasting flower that is easy and fun to grow. This mix contains red, pink, salmon, lemon, white, lilac and more!</p>
ZINNIA, Lilliput Mix		<p>Zinnias are heat tolerant and make great cut flowers. Short, 15-18" plants. Space plants 6-12" apart in full sun.</p>
ZINNIA, Dahlia Mix		<p>Early flowers. An absolute must for the cutting garden. Produce 4-6" single, semi-double, and double flowers. A mix of yellows, roses, scarlet, green, orange, pink, red, purple, and coral. Ht. 40-50".</p>