



Silverleaf

GREENHOUSES



**Expanded Herb
selection**

**New Specialty
Products**

Product Catalog

www.silverleafgreenhouses.com

Herbs - Scented Geraniums - Ivies



17 Cell Herb Option

Choose any 3 varieties of herbs, 17 cells of each variety, to make your own 51 strip. You now have the choice you need (272 varieties) to grow only the quantities you want (17, 34, 50 or 100) of each herb!



Silverleaf

GREENHOUSES

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At Silverleaf Greenhouses our goal is to offer you unsurpassed **Quality, Selection** and **Service**.

Last year we finally launched our website and the feedback has been very positive. Here you can find descriptions of all our herbs and scented geraniums along with our most current availability. This year we are excited to present you with our full color catalog which references our line of brokered products.

At 300 varieties and counting, we offer one of the most comprehensive lists of herbs and scented geraniums in the country. If you would like us to grow a variety that is not listed in this catalog, we would welcome the opportunity to quote your custom orders.

With the popularity of our Citronella plants ever growing, we have again increased production by a substantial amount. By continuing to increase our Citronella stock it is our hope to be able to better meet the needs of our customers.

Please take a moment to look over the other programs listed in this catalog, as well as on our website. Our specialty herb 'Pick-me-Up & Go's' are a great retail item that requires no additional growing time. They make a wonderful impulse buy for your retail customers.

We are hard at work expanding our collection of specialty products to bring you new and exciting options. Watch for our herb standards (check out the inside back cover of this catalog), topiaries, vertical gardens, living wreaths and more. We also plan to offer a collection of specialty ivy products that includes baskets, globes and wreaths in addition to our current Ivy program. Our current Ivy program lists 12 varieties of ivy which are sold in a 72 cell tray with 3-4 plants/cell guaranteed.

Finally, we continue to offer a 3% early order discount. This discount is for orders booked by the last Friday in November that are to ship between weeks 2 and 22 in the following calendar year. To qualify for this EOD you need only order a minimum of 4 trays of plants.

Once again thank you for putting your trust in Silverleaf Greenhouses. We continue to grow with your needs in mind.

Larry & Cynthia Silverman



Ajmud - Indian Celery

Carum roxburgianum

Primarily grown for its seeds which are a staple for seasoning Indian dishes. Often used as a substitute for parsley.



Arugula - Wasabi

Diplotaxis erucoides

Wasabi Arugula has green toothed, spoon-shaped leaves. It's best to plant in the early spring or early fall. The flowers are edible too, however, after it flowers, the leaves tend to develop a sharper taste. This plant will give you the same added zing that the common Japanese condiment will and makes a great addition to salads.



Andrographis

Andrographis paniculata

Andrographis is a medicinal herb that's commonly used to fight the common cold, flu and other respiratory ailments. It likes to grow in moist shady places. It has an upright growing habit of dark green foliage. It produces small flowers and later seed capsules.



Asian Greens - Mizuna Dark Purple

Brassica rapa

Purple Mizuna is a leaf vegetable commonly used in salads and stir-fry's. The leaves add a nice mild mustard flavor. Some leaves will be all purple, others will be green with a purple tint. It's a quick grower and produces a nice bushy plant.



Angelica

Angelica archangelica

Tall growing biennial with long, spindle-shaped, bright green deeply lobed, fleshy foliage. Small, yellowish-green flowers in midsummer. Very aromatic, slight celery-flavor. Leaves and stems good to eat; roots used medicinally.



Aztec Sweet Herb

Lippia dulcis

Spreading herb with scented foliage and white flowers into fall. Great in hanging baskets or as a trailing groundcover. Leaves have an intense sweat taste. This herb has been used to treat respiratory complaints



Anise

Pimpinella anisum

An annual, herbaceous plant with finely-leaved foliage. Small white flowers in midsummer. The grey-green, pear-shaped fruits are thickly covered with hair. Very aromatic. Leaves & seeds used in cooking. Plant is said to aid digestion.



Bachelor's Buttons

Centaurea cyanus

Prolific bloomer with flowers in blue, pink, lavender, white and maroon. The edible flowers are also excellent for cutting and drying. Grows well in any ordinary, well-drained garden soil.



Anise Hyssop

Agastache foeniculum

Vigorous erect herb with anise-scented spikes of blue flowers in late summer. Great for butterflies, bees and hummingbirds. Anise hyssop is easy to grow, provided ample drainage, moisture and sunlight. The leaves are nice in tea; plant used by native Americans to treat colds.



Basil - African Blue

Ocimum x 'Kasar'

Hybrid basil that forms an upright mound of attractive blue-green leaves with good aroma and flavor. Basil prefers a moist, well-drained soil in plenty of bright sunlight. Pinch to promote fullness.



Arugula

Eruca sativa

Dark green, tender, peppery flavored leaves; edible flowers. An easy to grow plant which re-seeds readily. Pick the flowers as they appear and add them to your salads and stir-frys; leaves are great in salads. Leaves tend to taste better prior to the plant flowering.



Basil - Amethyst Improved

Ocimum basilicum 'Amethyst Improved'

Well-branched mound of large, purple-black aromatic leaves with a sweet, spicy flavor. It would make an attractive addition to Caprese salad. Basil prefers a moist, well-drained soil in plenty of bright sunlight. Pinch to promote fullness.



**Basil - Anise***Ocimum basilicum 'Anise'*

Well-branched mound of large, green, aromatic leaves with a sweet, licorice flavor. Basil prefers a moist, well-drained soil in plenty of bright sunlight. Pinch to promote fullness.

**Basil - Cinnamon***Ocimum basilicum 'Cinnamon'*

Upright mound of long, slender, cinnamon scented leaves on purple stems. The lightly cinnamon flavor of the leaves would pair well with Mexican cuisine.

**Basil - Aroma***Ocimum basilicum*

Vigorous hybrid Genovese type basil with medium leaves, slow bolting and fusarium wilt resistance. Great in tomato based dishes.

**Basil - Dark Opal***Ocimum basilicum 'Dark Opal'*

Beautiful deep purple leaves, sometimes variegated. Fragrant and tasty it makes a nice ornamental garden addition or an attractive garnish. This would be a nice variety for use in basil vinegar. It yields pinkish flowers.

**Basil - Bouquet Mix***Ocimum basilicum*

Our Bouquet Mix is a variety of popular green and red basil grown together; makes a very attractive planting.

**Basil - Dolly***Ocimum basilicum 'Dolly'*

Basil Dolly is a uniform growing, Genovese type basil with large light green leaves. It's fast growing and is more tolerant of low temperatures than other basil varieties. Increased Fusarium wilt resistance. Produces high yields; well suited to field production.

**Basil - Bush***Ocimum basilicum*

This herb forms a compact mound of rounded, aromatic and flavorful foliage. Sweeter than Genovese. Pinch to promote fullness.

**Basil - Dwarf Purple***Ocimum basilicum 'Dwarf Purple'*

Compact annual herb with dark purple foliage. Fresh leaves add zest to tomato dishes and color to salads.

**Basil - Cardinal***Ocimum basilicum 'Cardinal'*

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.

**Basil - Floral Spires Lavender***Ocimum basilicum 'Floral Spires Lavender'*

Highly ornamental basil that produces lavender colored flowers on tall flower spikes. Bred for flowers and flavor, its taste is comparable to thai basil varieties.

**Basil - Christmas***Ocimum basilicum 'Christmas'*

Produces large, glossy leaves with a unique fruity scent. It has a nice uniform growth habit and sports a profusion of big purple flowers in summer.

**Basil - Floral Spires White***Ocimum basilicum 'Floral Spires White'*

Highly ornamental basil that produces bright white flowers on tall flower spikes. Bred for flowers and flavor, its taste is comparable to thai varieties. Has dense, bushy foliage.





Basil - Genovese

Ocimum basilicum 'Genovese'

Well-branched mound of large, green, aromatic leaves with a sweet, spicy flavor. A very popular culinary variety. Great for pesto and Mediterranean dishes.



Basil - Napolitano

Ocimum basilicum 'Napolitano'

Large frilly leaves, lighter green in color than most. Well-branched mound of large, aromatic leaves; has a sweet, spicy flavor.



Basil - Genovese Red

Ocimum basilicum 'Freddy'

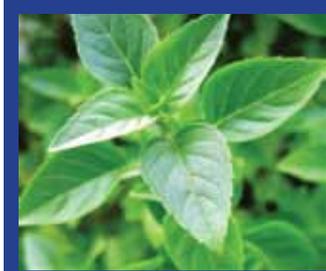
Purple, large leaved Genovese-type basil. Wonderful color addition to containers, herb gardens and as a garnish.



Basil - Nufar

Ocimum basilicum 'Nufar'

Mounds of large, green, aromatic leaves with a sweet, spicy flavor and aroma. Fusarium wilt resistant. Nice in salads and sauces.



Basil - Greek Columnar

Ocimum x citriodorum 'Lesbos'

Upright growing Sweet Basil with an unusual scent - it's floral, it's spicy and has just a hint of citrus all on the same plant. Flowers infrequently. Its bolder flavor makes it a nice addition to heartier dishes such as stew.



Basil - Pesto Perpetuo

Ocimum x 'Pesto Perpetuo'

Exciting new basil variety that sports aromatic, light green leaves edged with wide creamy margins. Unsurprisingly, it'd make a great pesto. It's variegated leaves are nice ornamentally but, it doesn't flower. This allows it to produce even more tasty leaves for culinary use.



Basil - Holy

Ocimum basilicum 'Holy'

Basil Holy has slender green leaves. The plant also has lightly hairy green stems, purple flower brackets, and a light musky scent with a hint of mint and cloves. It's said to benefit digestion.



Basil - Pistou

Ocimum basilicum 'Pistou'

Basil Pistou has tiny oval, densely packed leaves. It's uniform and compact growing habit lends itself to mass plantings. The plants form a nice round mound and could look nice planted in parterres. It's aromatic with a mild, sweet-spicy leaves; great in salads, sauces or pesto.



Basil - Lime

Ocimum basilicum 'Lime'

Lime scented, 2" long bright green leaves. Wonderful flavor; pairs well with seafood. Pinch to promote fullness.



Basil - Purple Ruffles

Ocimum basilicum 'Purple Ruffles'

Compact annual herb with dark purple leaves that have ruffled margins. Fresh leaves add zest to tomato dishes and color to salads.



Basil - Mrs. Burns (Lemon)

Ocimum basilicum 'Mrs. Burns'

Unique basil that incorporates the aroma and flavor of lemon citrus in both the leaves and seeds. Great with poultry and seafood.



Basil - Red Rubin

Ocimum basilicum 'Red Rubin'

Newer improved purple basil that has more uniform coloration than older varieties. Spicy flavor. High yielding Italian type. Great for cooking.





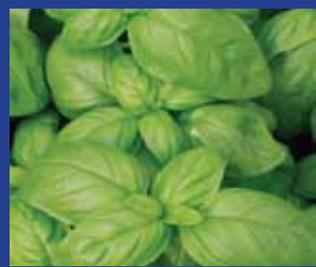
Basil - Spicy Globe
Ocimum basilicum 'Spicy Globe'
 Dense, compact mound of aromatic and flavorful, dark green basil leaves. More uniform growing bush variety. Great for potted sales & used in cooking.

 AROMATIC  CULINARY



Bee Balm (Monarda)
Monarda didyma
 Easy-to-grow upright mound of aromatic green leaves topped with lavender-pink blooms. Remove spent flowers to encourage rebloom. Some parts are used in tea, others for poultices. It's said to have antiseptic properties.

 EDIBLE FLOWER  MEDICINAL  ORNAMENTAL



Basil - Sweet
Ocimum basilicum
 Wonderfully scented emerald green leaves and white flowers. An excellent variety for pesto and in tomato based dishes.

 AROMATIC  CULINARY



Beets - Early Wonder Tall Top
Beta vulgaris
 Forms 3-4" wide deep red globes. Tall, shiny leaves make a top choice for greens. Good pickling beet. Plant in fertile, moist, well-drained soil. 60 days.

 CULINARY



Basil - Sweet Dani
Ocimum basilicum 'Sweet Dani'
 Large-leaves with a fresh lemon scent. Vigorous growing habit. Excellent with fish and chicken.

 AROMATIC  CULINARY  ORNAMENTAL



Bergamot, Wild
Monarda fistulosa
 Bergamot has lavender flowers with a strong spicy scent. It's used for flavoring meats and making teas which are supposed to ease colds.

 CULINARY  MEDICINAL  ORNAMENTAL



Basil - Sweet Mammoth
Ocimum basilicum 'Sweet Mammoth'
 Unique looking basil with large, slightly puckered leaves. Excellent flavor and scent. It may have the largest leaves of any basil variety; it'd be good to wrap and cook foods in.

 AROMATIC  CULINARY  ORNAMENTAL



Betony
Stachys officinalis
 Lovely perennial herb with a basal rosette of deep green foliage and spikes of purple flowers emerging from the leaves.



Basil - Sweet Thai
Ocimum basilicum 'Sweet Thai'
 Wonderful basil with a stronger, spicy flavor, similar to cloves. Glossy dark green leaves and purple flowers. Goes well with Thai and Vietnamese cuisine.

 AROMATIC  CULINARY  ORNAMENTAL



Borage
Borago officinalis
 Upright mound of large oval leaves with stems of small, blue, star-shaped edible blooms. Foliage has a mild cucumber taste. Seed oil is a source of gamma-linolenic acid.

 CULINARY  MEDICINAL  ORNAMENTAL



Bay Laurel
Laurus nobilis
 Small frost-sensitive tree with narrow oval leaves that are used dried for culinary flavor; a staple in French cooking. Sometimes used for topiary. Bay laurel is a tender plant that needs winter protection indoors or in the greenhouse.

 CULINARY  MEDICINAL  ORNAMENTAL



Borage - white flower
Borago officinalis
 Upright mound of large oval leaves with stems of small, white, star-shaped blooms. Foliage has a mild cucumber taste. Seed oil is a source of gamma-linolenic acid. Drought tolerant once established.

 CULINARY  MEDICINAL  ORNAMENTAL



Calamintha Variegata

Calamintha grandiflora 'Variegata'
Attractive well-branched mound with mint-scented, fuzzy, serrated, green and white leaves and loads of pink tubular blooms. This showy herb is also a nice addition to your tea.

AROMATIC CULINARY ORNAMENTAL



Chameleon Plant

Houttuynia cordata 'Chameleon'
Vigorous growing, perennial groundcover that likes moist to wet soil. Lovely variegated foliage with green and tinges of pink. Small white flowers in early summer.

ORNAMENTAL



Calendula 'Resina'

Calendula officinalis 'Resina'
Bright yellow daisy-like flowers mixed with a few orange colored blooms are borne throughout the summer. Bright long lasting color. Blooms are edible. The plant has antiseptic properties.

EDIBLE FLOWER MEDICINAL ORNAMENTAL



Chamomile - German

Matricaria recutita
Upright rounded mound of attractive fern-like foliage topped with small white blooms. German Chamomile is a prolific bloomer. Great for tea! It performs best in a moist, well-drained soil and plenty of bright sunlight.

MEDICINAL ORNAMENTAL



Caraway

Carum carvi
Caraway plants have a thick, tapering roots like that of a parsnip and fern-like, green foliage. Flower clusters, are white tinged with pink and appear in mid summer. The stems of the delicate flowers produce seed cases, each containing two seeds. Leaves can be added to salads; the seeds are commonly used in baking.

CULINARY ORNAMENTAL



Chamomile - Roman

Chamaemelum nobile
Low, relaxed mound of attractive, finely dissected foliage & stems topped with small white daisy-like blooms. Roman Chamomile is a hardier variety & performs best in a well-drained soil & plenty of bright sunlight. Great for tea!

MEDICINAL ORNAMENTAL



Catmint 'Walker's Low'

Nepeta x faassenii 'Walker's Low'
Fragrant leaves and spikes of bright blue flower clusters adorn this durable, underused plant. Summer blooming. Catmint is easy to grow and tolerant of most soil types. Leaves can be used in tea.

CULINARY MEDICINAL ORNAMENTAL



Chervil

Anthriscus cerefolium
European native that looks similar to parsley, but with a unique anise, tarragon flavor. Great to add to soups & salads. Prefers cooler temperatures. Chervil grows best in cool, moist, well-drained soil & full sun. Will seed in hot weather.

CULINARY



Catnip

Nepeta cataria
Vigorous upright mound of dark green aromatic leaves and stems of blue flowers. Induces euphoria in cats. Catnip is easy to grow and tolerant of most soil types, provided ample moisture and sunlight.

AROMATIC ORNAMENTAL



Chives

Allium schoenoprasum
Grass-like perennial with tubular stalks & attractive blooms. Stalks have a mild onion flavor; fresh or dried. Great in soups and salads. Chives will grow in almost any soil type, provided ample moisture and sunlight.

CULINARY



Celery - Cutting

Apium graveolens
Leafy herb with bold celery flavor. Well worth growing for the root, stalk and leaves. Excellent when used in salads and soups. Celery grows best when planted in moist, well-drained soil.

CULINARY



Chives - Garlic

Allium tuberosum
Grass-like perennial with tubular stalks & attractive blooms. Stalks have a mild onion-garlic flavor; fresh or dried. Nice as a garnish or used in dishes that would call for onions. Chives will grow in almost any soil type, provided ample moisture and sunlight.

CULINARY



Chives - Gigantic

Allium schoenoprasum 'Giganteum'

Grass-like clumping perennial with attractive large, round blooms and mild onion flavor; fresh or dried. Chives Gigantic will grow taller than most and in almost any soil type.



Cress - Wrinkled Crinkled

Lepidium Sativum

This cress variety is in fact wrinkled and crinkled! Leaves sprout on upright growing stems. The leaves have a sweet-spicy flavor. This would be a great addition to salads; it would add both taste and texture as a garnish. Its bolt resistance, ease of harvest and that you can get multiple cuts from one planting makes it an ideal field crop.



Comfrey - Common

Symphytum officinale

Comfrey is a large, hardy, tuberous rooted perennial that's commonly used as an ornamental plant today. It has attractive fuzzy, leaves and blue bell-like flowers that are white to pink and bloom in clusters. It was brought to the US in the 1600s as a medicinal plant supposed to help heal rashes, external inflammation and other complaints.



Culantro - Mexican Coriander

Eryngium foetidum

Green leafy plant whose leaves are used in Mexican and Asian cooking. Seeds also used in soups and stews. Culantro is easy to grow in a well-drained soil and plenty of sunlight. Tolerates heat well. Avoid overwatering.



Coriander - Spice

Coriandrum sativum 'Spice'

This is a Coriander variety that is grown primarily for its seeds. Coriander seeds add a nice spicy flavor to soups and stews. It is also a key ingredient in curries, chili sauces and other exotic dishes.



Cumin

Cuminum cyminum

Small, rounded mound of dark green foliage topped by many delicate white blooms that develop into the seeds used in cooking. Cumin is a common ingredient in Curry. Cumin will grow in most well-drained soils, provided ample sunlight and moisture.



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.



Cumin - Black

Nigella sativa

Black Cumin is a very showy flowering annual with white blooms and attractive, finely divided foliage. Seeds are used as a condiment and a spice. Popular in Mexican and Indian cooking.



Coriander / Cilantro

Coriandrum sativum

Green leafy plant whose leaves are used in Mexican and Asian cooking. Seeds also used in soups and stews. Cilantro is easy to grow in a well-drained soil and plenty of sunlight. Avoid overwatering.



Curry

Helichrysum angustifolium

Lovely grey foliage plant with a strong, sweet, curry scent. Do not use in cooking; use among woollens to repel moths or in potpourri. Curry plant will grow well in most garden soils, provided ample drainage, sunlight and moisture.



Cress - Watercress

Lepidium sativum

Upright mound of narrow green leaves and stems topped with light blue to white blooms. Leaves eaten raw or cooked. Seeds also used. Watercress will grow in most soil types provided ample sunlight and lots of moisture.



Curry - Dwarf

Helichrysum italicum microphyllum

Self-branching, silvery, curry scented foliage bearing tiny yellow flowers. This is a dwarf version of Curry. Do not use in cooking; use among woollens to repel moths or in potpourri & aromatherapy. Plant in fertile, moist well-drained soil.

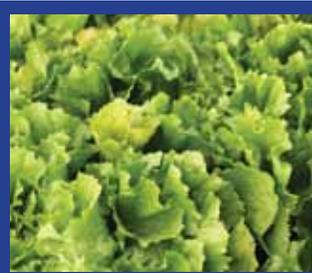




Dill - Bouquet

Anethum graveolens

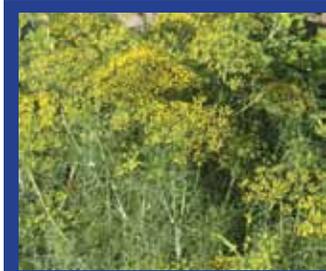
Upright mound of aromatic, fine-textured foliage with tall stems of yellow blooms. This is a very popular and early blooming variety; both culinary and ornamental.



Endive

Cichorium endivia crispa

Endive forms a heart of finely cut, frilly leaves which are mild, slightly bitter and delicious. A great addition to salads. Endive requires a moist, well-drained soil and a full day of bright sunlight.



Dill - Fern Leaf

Anethum graveolens

Dwarf, 18" plants with soft, delicate, dissected fern-like leaves and a long cutting season. Slower to bolt than other varieties. Use fresh or dried; great with fish.



Epazote

Chenopodium ambrosioides

Large upright plant with narrow, rough-textured leaves and stems topped with plumes of greenish blooms that develop into seeds. Common in traditional South American and Mexican cooking. Epazote will grow in most soil types and light conditions. Avoid standing water.



Dill - Hercules

Anethum graveolens

Tall, upright mound of aromatic, fine-textured foliage with tall stems of yellow blooms. Culinary and ornamental. Seeds are good for pickling.



Escarole - Eros

Cichorium endivia

Dense heads of mildly bitter leaves that are great in salads or cooking. Dark green leaves. Requires a moist, well-drained soil. 45 days.



Dill - Vierling

Anethum graveolens

Soft, delicate, dissected fern-like leaves and a long cutting season. Chartreuse blooms. Use fresh or dried; great on grilled meats.



Eucalyptus - Silver Dollar

Eucalyptus

Bright, silvery white disk-like foliage and stems form a tree over time. Typically used in floral arrangements. Eucalyptus requires very warm temperatures, a well-drained soil and lots of bright sunlight.



Echinacea

Echinacea purpurea

A very popular perennial known for its profusion of purple daisy-like flowers. Used for support and stimulation of the immune system. Blooms midsummer through fall. Drought tolerant once established. Great cut flowers.



Fennel - Bronze

Foeniculum vulgare

Tall, erect-growing plant with soft, feathery, fine-textured bronze-purple foliage. Attractive ornamental. Common in Mediterranean cooking. Fennel requires a moist, well-drained soil and plenty of bright sunlight.



Edelweiss

Leontopodium alpinale

Edelweiss has grey-green fuzzy foliage and fuzzy flowers. It has white double star shaped felted brackets. The actual flowers are small and yellow in the center of the white flower brackets. Long bloom time. It's great in alpine and rock gardens and was historically used in folk medicine to help with abdominal and respiratory complaints.



Fennel - Florence

Foeniculum vulgare azoricum

Also known as Bulb Fennel. Florence has a mild anise flavor in its feathery green foliage and its bulbous base. Grown mostly for the veggi-like bulb. Fennel requires space to grow, a moist, well-drained soil and plenty of bright sunlight.



**Fennel - Green***Foeniculum vulgare*

Tall, upright plant with soft, feathery, fine-textured, light green foliage. Commonly used in Mediterranean cooking. Fennel requires space to grow, a moist, well-drained soil and plenty of bright sunlight.

CULINARY EDIBLE FLOWER ORNAMENTAL

**Heliotrope - Fragrant White***Heliotropium arborescens 'Fragrant White'*

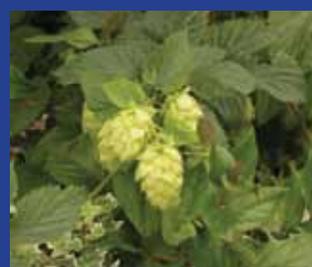
Large clusters of vanilla-scented white flowers on stalks above bright green foliage. A Victorian era garden favorite. Pinch off spent blooms to encourage rebloom.

AROMATIC ORNAMENTAL

**Feverfew***Tanacetum parthenium*

Compact, mounding, feathery plant with small white daisy-like blooms. Traditional headache remedy and fever reducer. Feverfew is easy to grow almost anywhere, provided ample sunlight and moisture.

MEDICINAL ORNAMENTAL

**Hops***Humulus lupulus*

Easily grown, vigorous twining, climbing vine with attractive leaves and showy, greenish flowers that emerge late summer. Excellent covering for fences, arbors or trellises. Great addition to the herb garden. Can be used for beer.

CULINARY ORNAMENTAL

**Flax - Omega***Linum usitatissimum*

This ancient plant has been grown for centuries for its flax seeds, commonly used in cooking and herbal remedies. Showy pale blue flowers sit atop wiry stems followed by seed pods which hold valued seeds.

CULINARY MEDICINAL ORNAMENTAL

**Horehound***Marrubium vulgare*

Interesting plant with silver-gray leaves and wooly white stems. Used to flavor candy and cough medicine. Horehound needs to be grown in a fertile, moist, well-drained soil and plenty of bright sunlight.

MEDICINAL

**Germander - Upright***Teucrium chamaedrys*

Traditional hedge plant in herb gardens that can be clipped to shape. Attractive pink flowers and mildly fragrant leaves. Medicinally, it has been used to treat gout and coughs. Germander should be grown in a well-drained soil and bright sunlight.

MEDICINAL ORNAMENTAL

**Hyacinth Bean - Ruby Moon***Dolichos lablab*

Annual climber with green and purple tinged foliage. Showy maroon seed pods follow flowers. Vigorous grower in well-drained garden soil in a sunny site. It has been used as a tonic in traditional Chinese medicine.

CULINARY MEDICINAL ORNAMENTAL

**Gumplant***Grindelia robusta*

Showy perennial with bright yellow flowers. Grows particularly well in poor soils and is easy to care for. Tolerates drought. Has many medicinal benefits such as reducing skin irritation and treating colds.

MEDICINAL ORNAMENTAL

**Hyssop - Blue Flower***Hyssopus officinalis*

Upright growing herb with dark green foliage and blue flowers. Versatile plant with antiviral properties; often combined with horehound. Can be used in cooking; has a minty flavor.

CULINARY MEDICINAL ORNAMENTAL

**Heliotrope - Fragrant Delight***Heliotropium arborescens 'Fragrant Delight'*

Large clusters of vanilla-scented, deep purple flowers on stalks above bright green foliage. A Victorian era garden favorite. Pinch off spent blooms to encourage rebloom.

AROMATIC ORNAMENTAL

**Italian Dandelion - Clio***Cichorium intybus*

Not a true dandelion, but leaves are similar. Upright and uniform growth habit. Good in salads. Best flavor if picked before flowering occurs. Requires a moist, well-drained soil. 50 days.

CULINARY



Jewelweed

Impatiens capensis

Jewelweed likes shady, low woodlands and moist soil. It has light green foliage and small, showy orange flowers. The juices from this plant can be used to relieve skin irritations.



MEDICINAL



Lavender - Ellagance Pink

Lavandula angustifolia 'Ellagance Pink'

Large flower spikes of pale pink. Well-branched, bushy habit. Leaves can be used in cooking. Makes nice sachets. Drought and critter resistant.



AROMATIC



CULINARY



ORNAMENTAL



Joe Pye Weed

Eupatorium purpureum

Native to North America; likes full sun to part shade in moist soils. Large clusters of pink-purple flowers are fragrant. Makes a nice cut flower; was used medicinally by Native Americans.



MEDICINAL



ORNAMENTAL



Lavender - Ellagance Purple

Lavandula angustifolia 'Ellagance Purple'

Large flower spikes of intense purple-blue. Well-branched, bushy habit. Lavender grows best with moderate moisture, well-drained soil and plenty of bright sunlight. Versatile plant used for cooking, cut flowers, potpourri and more.



AROMATIC



CULINARY



ORNAMENTAL



Lavender - Anouk

Lavandula stoechas 'Anouk'

Lavender Anouk is a compact and fragrant Spanish lavender variety that is great for hot, dry locations. It has soft foliage that is more grey than green. It will produce silvery flower spikes topped with fat, dark purple flower clusters topped with violet-blue bracts. Use it in perfumes, potpourri and sachets. It lends a nice fragrance to your garden.



AROMATIC



ORNAMENTAL



Lavender - Ellagance Snow

Lavandula angustifolia 'Ellagance Snow'

New cultivar with large, dense spikes of white blooms. This would look nice paired with a dark flowering lavender. Very fragrant. Can be used for cooking, cut flowers, sachets and more.



AROMATIC



CULINARY



ORNAMENTAL



Lavender - Anouk Silver

Lavandula stoechas 'Anouk Silver'

Lavender Silver Anouk is a compact and fragrant Spanish lavender variety that is great for hot, dry locations. It's an upright growing, somewhat spreading evergreen with soft foliage that is silvery-grey. It will produce silvery flower spikes topped with big, deep purple flower clusters crowned with violet-blue bracts. Use it in potpourri and sachets. It is very attractive to bees and butterflies.



AROMATIC



ORNAMENTAL



Lavender - Fred Boutin

Lavandula x intermedia 'Fred Boutin'

Very fragrant lavender with silvery-blue leaves and spikes of lavender-blue blooms. Lavender grows best with moderate moisture, well-drained soil and plenty of bright sunlight. Avoid overwatering.



AROMATIC



CULINARY



ORNAMENTAL



Lavender - Dilly Dilly

Lavandula x intermedia 'Dilly Dilly'

Dilly Dilly yields purple flower spikes above compact, silvery foliage. Produces nice cut flowers. Leaves are good for cooking.



AROMATIC



CULINARY



ORNAMENTAL



Lavender - French

Lavandula dentata

French (Dentata) lavender is a French variety. It has larger, fuzzy, gray-green foliage that is narrow and finely toothed. It yields upright flower spikes with purple blooms. It's commonly used for its essential oils for perfumes. It also is easily pruned.



AROMATIC



ORNAMENTAL



Lavender - Edelweiss

Lavandula x intermedia 'Edelweiss'

This is a less common white-flowering lavender with fragrant green foliage. The leaves can be used for cooking & teas. High in essential oils, it is quite attractive to bees and butterflies. It would look nice planted next to Lavender Fred Boutin.



AROMATIC



CULINARY



ORNAMENTAL



Lavender - Goodwin Creek

Lavandula angustifolia 'Goodwin Creek'

Beautiful lavender with silvery-gray leaves and clusters of dark blue flowers. Nice ornamental plant; great for cut flowers and potpourri.



AROMATIC



ORNAMENTAL



Lavender - Grosso

Lavandula x intermedia 'Grosso'

Extremely fragrant lavender with broad gray-green leaves and spikes of deep violet blooms. Nice ornamental or culinary lavender. Lavender grows best with well-drained soil and plenty of bright sunlight.



Lavender - Lady

Lavandula angustifolia 'Lady'

Very compact lavender variety with spikes of early blooming light blue flowers. Lady is closely related to Munstead lavender. It will produce nice cut flowers. Not just ornamental, but a nice culinary addition too.



Lavender - Hidcote Blue

Lavandula angustifolia 'Hidcote'

Fragrant silver-gray foliage topped with spikes of deep violet-blue flowers in summer. This is one of the best culinary lavenders it pairs well with other herbs such as sage, thyme, savory and rosemary.



Lavender - Melissa Lilac

Lavandula angustifolia 'Melissa Lilac'

Upright habit and large, lilac flowers above robust, silvery-green foliage. Lavender grows best with moderate moisture, well-drained soil and plenty of bright sunlight. Avoid overwatering.



Lavender - Jean Davis

Lavandula angustifolia 'Jean Davis'

Upright lavender with pale pinkish-white flowers with excellent fragrance. It's a somewhat fruity tasting culinary lavender.



Lavender - Mini Blue

Lavandula angustifolia 'Mini Blue'

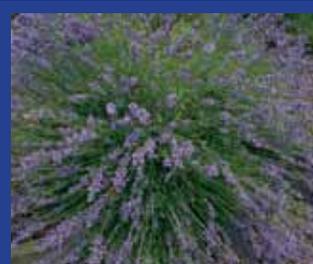
Compact, uniformly growing, well-branched lavender with very fragrant, showy blue flowers. Excellent for landscaping with its tidy growth habit. Can be used for cooking.



Lavender - Kew Red

Lavandula stoechas

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. Lavenders grow best in light, semi-moist, well-drained soil.



Lavender - Munstead

Lavandula angustifolia 'Munstead'

Fragrant silver-gray foliage topped with spikes of lavender-blue flowers earlier in the season than other lavenders. A hardier variety. Great for use in oils, sachets and potpourris. Both the leaves and flowers can be eaten.



Lavender - Lace Violet

Lavandula stoechas

Aromatic grey-green foliage with highly ornamental flowers. Lace Violet produces vibrant, violet flower spikes topped with lighter bracts. Great potted in your garden. The foliage and flowers can be used in perfumes and potpourri.



Lavender - Otto Quast

Lavandula stoechas 'Otto Quast'

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, but for different reasons.



Lavender - Lace Winter

Lavandula stoechas

Aromatic grey-green foliage with highly ornamental flowers. Lace Winter produces vibrant, purple flower spikes topped with lavender colored bracts. Great potted in your garden. It is ideal for cutting and ornamental gardens.

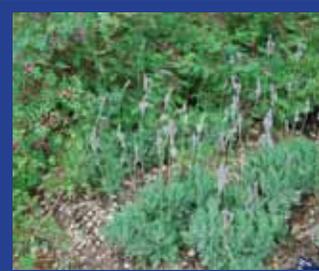


Lavender - Phenomenal (PPAF)

Lavandula x intermedia 'Phenomenal'

New variety with excellent heat and humidity tolerance, also relatively cold tolerant. Wonderfully fragrant. Great for fresh and dried flower arrangements, oils and cooking.





Lavender - Pinnata

Lavandula pinnata

Sometimes called jagged lavender because of its serrated fragrant leaves. Spikes of blue flowers. Lavender grows best with moderate moisture, well-drained soil and plenty of bright sunlight. Avoid overwatering.



Lavender - Tiara

Lavandula stoechas

Produces vibrant, purple-blue flower spikes topped with creamy-white bracts set against aromatic, gray-green foliage. Flowers can be added to soups, stews and salads. Lavenders grow best in light, semi-moist, well-drained soil.



Lavender - Platinum Blonde (PPAF)

Lavandula angustifolia 'Platinum Blonde'

New variety of lavender with stunning cream and green leaves and fragrant blue flowers. This is a variegated variety that has been growing well. New growth tends to have the brightest foliage. You can cook with it but, it's so attractive you might not want to harvest it.



Leek

Allium porum

Thick-stalked onion relative with a mild sweet onion flavor. Leeks are a great addition to soups and stews.



Lavender - Provence

Lavandula x intermedia 'Provence'

Intensely fragrant grey-green foliage and blue flower spikes make this a popular selection. Later flowering variety. It's popularly grown by the perfume industry in France. It makes a nice garnish and goes well in teas and with cheeses.



Lemon Balm

Melissa officinalis

Vigorous, upright-branched mound of intensely lemon-scented green leaves. Excellent for flavoring teas, lemon balm is said to have antibacterial and antiviral properties. It's great with fish, in teas and fruit salads. Lemon balm is adaptable, durable and will grow just about anywhere.



Lavender - Ruffles Boysenberry

Lavandula stoechas

Produces vibrant red flower spikes topped with pale pink bracts. It's foliage is gray-green in color and is highly aromatic. It is a Lavender variety that is supposed to flower early and be capable of repeat blooming.



Lemon Grass - East Indian

Cymbopogon citratus

Large, dense, upright clumps of wide-bladed grass grown for its aromatic lemon scent and flavor. Used in teas and Asian cooking. Lemon grass is a versatile plant and will grow in most well-drained soils, provided ample moisture and bright sunlight.



Lavender - Silver Edge (PPAF)

Lavandula angustifolia 'Silver Edge'

Beautiful variegated foliage. Violet-blue, upright flower spikes. Lavender grows best with moderate moisture, well-drained soil and plenty of bright sunlight. Avoid overwatering.



Lemon Grass - West Indian

Cymbopogon citratus

West Indian Lemon Grass is vegetative whereas the East Indian Lemon grass is grown from seed. West Indian lemon grass has large stalks and a more bulbous stem base. It is a good source of vitamin A. They're commonly used for tea in addition to cooking. It also is reported to have antifungal properties.



Lavender - Thumbelina Leigh (PPAF)

Lavandula angustifolia 'Thumbelina Leigh' PPAF

Lavender Thumbelina is an extremely aromatic, very compact lavender variety. Well suited to containers but also great for landscaping due to its compact and uniform growth habit. Thumbelina has green foliage and flower spikes topped with bright blue flowers. Thumbelina can flower several times in a year.



Lemon Verbena

Aloysia triphylla

Well-branched shrub with lightly serrated green leaves having a strong lemon aroma and flavor. Great for teas. Lemon verbena is a tender shrub that should be overwintered indoors or greenhouse. Prune to shape.



**Lovage***Levisticum officinale*

A very large ornamental specimen. Leaves and stalks used for celery-like flavor in main dishes, soups and sauces; seeds in candies. Tea made with the leaves is supposed to act as a stimulant and digestive tonic have internally or, have antiseptic properties when applied externally. Cut back to ground in fall.

**Meadowsweet***Filipendula ulmaria*

Meadowsweet has fern-like green foliage and tufts of creamy-white fragrant flowers. Tea made from Meadowsweet is a traditional folk medicine to treat colds and coughs. Flowers can be added to jams to add a subtle almond flavor.

**Marigold - Citrus Lemon Gem***Tagetes tenuifolia*

Low mounding plant with of delicate, citrus-scented foliage covered with small, single, yellow flowers that bloom over the summer. Compact habit and is a natural insect-repellent. A good choice for edging flower beds or vegetable gardens. Flowers are edible.

**Mexican Mint Marigold***Tagetes lucida*

Substitute for French Tarragon. It has a sweet licorice flavor for salads and cooking. Flowers all summer long and also thrives in warmer climates. Medicinally, it is said to be a stimulant and diuretic; and can also improve digestion.

**Marigold - Citrus Tangerine Gem***Tagetes tenuifolia*

Low mounding plant with of delicate, citrus-scented foliage covered with small, single, bright-orange flowers that bloom throughout the summer months. Compact habit and is a natural insect-repellent. A good choice for edging flower beds or vegetable gardens. Flowers are edible.

**Mint - Apple***Mentha rotundifolia*

Medium size, serrated light green leaves have delicious, sweet, fruity apple aroma. Apple mint will grow in almost any soil type, provided ample moisture and sunlight.

**Marjoram - Gold Tip***Origanum vulgare 'Gold Tip'*

Unique two-toned foliage is green with randomly gold tipped foliage. Great flavor similar to oregano. It goes well with beef and poultry. Showy mauve flowers in summer. easy to grow in a well-drained soil and plenty of sunlight. Avoid overwatering.

**Mint - Asian***Mentha spp. 'Asian'*

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.

**Marjoram - Sweet***Origanum majorana*

Dense mound of small dark green leaves with mild fragrance. Leaves are used fresh or dried and go well with beef and poultry and in soups. Sweet marjoram is easy to grow in a well-drained soil and plenty of sunlight.

**Mint - Banana***Mentha arvensis 'Banana'*

Prostrate growing mint with light green leaves and little lilac flowers. Try using it in: banana mint muffins, tea, juleps, or ice cream.

**Marjoram - Wild***Origanum vulgare*

Beautiful, long lasting, magenta flowers. Use fresh or dried leaves in tomato sauces, pastas and meat dishes. Easily grown in all soil types, drought tolerant once established.

**Mint - Basil***Mentha x piperita f. citrata 'Basil'*

Upright grower with mauve-purple flowers. Rounded, thick, dark green leaves with a hint of red. Foliage smells like a combination of smells of peppermint and basil. Will grow in almost any soil type.





Mint - Berries & Cream

Mentha spp. 'Berries & Cream'

Mint Berries & Cream has dark green aromatic leaves. It's big selling feature is its unique flavor and scent which is that of fruit and peppermint. We'd recommend adding it to your summer drinks.



Mint - Grapefruit

Mentha x piperita 'Grapefruit'

Upright plant with large, light green leaves and mauve-purple blooms. Mature leaves are fuzzy. It has a spearmint flavor with strong grapefruit overtones. Its flavor goes well with fruit salads.



Mint - Chocolate

Mentha x piperita

Unusual mint whose narrow, pointed green leaves have a chocolate-peppermint-patty aroma and a slight brownish tint. This would make a nice addition to teas and jellies, as well as be a tasty garnish. Flowers are also edible.



Mint - Hilary's Sweet Lemon

Mentha spp. 'Hilary's Sweet Lemon'

Mint, Hilary's Sweet Lemon is a more prostrate growing mint. It has green foliage and light purple flowers when in bloom. It is highly aromatic with a sweet and fruity smell. It would be great added to lemonade.



Mint - Corsican

Mentha requienii

Tiny-leaved, ground hugging mint will spread out to form a dense ground cover. It produces tiny blue flowers. Minty leaves used to flavor teas and iced drinks. Corsican mint prefers a well-drained soil and bright sunlight.



Mint - Kentucky Colonel

Mentha spicata 'Kentucky Colonel'

Attractive spearmint variety with good aroma and flavor for garden and culinary uses. The official mint of the Mint Julep. Best grown in pots unless you are looking for a ground cover.



Mint - Curly

Mentha spicata

A curled leaf variety of spearmint traditionally used in cooking or added to bath water. Best grown in pots or restrained. Curly mint will grow in almost any soil type and, like most mints, it likes to spread out.



Mint - Mojito

Mentha x villosa

Mounds of aromatic green leaves with very distinct mint fragrance and flavor. It is the choice mint for Mojitos.



Mint - Eau de Cologne

Mentha x piperita f. citrata

Highly aromatic herb with a prostrate growth habit. Oval bright green leaves. White flowers in summer. Grows in almost any soil type, provided ample moisture and sunlight.



Mint - Orange

Mentha aquatica

Vigorous upright mound of large pucker green leaves with a wonderful orange citrus aroma and flavor. Good in fruit punch or dried in potpourris. It will produce spikes of purple flowers in the summer months.



Mint - Ginger

Mentha gracilis

Uniquely scented herb prized for its rich flavor and beautifully colored, heart-shaped foliage. Wonderful accent to fruit and vegetable recipes.



Mint - Peppermint

Mentha x piperita

Large dense mound of light green leaves having a distinct peppermint fragrance and flavor. Used in candies, jellies, teas and other drinks. Peppermint will grow in almost any soil type.





Mint - Spearmint

Mentha spicata

Dense mound of more narrow, light green leaves with very distinct spearmint fragrance and flavor. Traditionally used for lamb sauce and julep. Spearmint will grow in almost any soil type, provided ample moisture and sunlight.

AROMATIC CULINARY

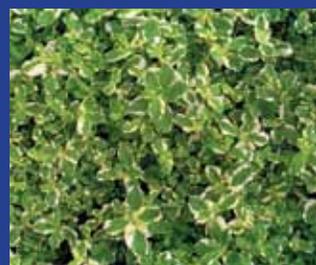


Mustard Greens - Red Giant

Brassica Juncea

Red Giant Mustard Greens is a popular variety from Japan. It has large purple and purple-tinged leaves with a more mild in taste. It also has a more garlic like flavor than you find in other types of mustard greens. Red Giant makes a nice, colorful addition to salads and sandwiches.

CULINARY



Mint - Variegated Pineapple

Mentha suaveolens

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.

AROMATIC CULINARY



Mustard Greens - Red Splendor

Brassica Juncea

Red Splendor Mustard Greens have some all purple leaves and some that are green with a purple tinge. They have serrated leaves. It tastes great on its own or combined in a salad with other types of greens. A great source of vitamins and fiber. Remember to plant greens in the early spring or early fall. The flavor will be stronger as the plant matures.

CULINARY



Motherwort

Leonurus Cardiaca

Motherwort has green, sometimes purplish, fuzzy stems. The leaves are wedge shaped and green. Pink to lilac colored flowers grow on the upper parts of the stems. Motherwort has been used medicinal for some heart conditions, as a mild sedative, and to help with menstrual pain.

MEDICINAL



Nasturtium - Empress of India

Tropaeolum majus

Empress of India Nasturtium has striking scarlet double flowers. The flowers are edible and make an excellent garnish. Nasturtiums' leaves are dark green and look kind of like little lily pads. They have a spicy-peppery taste and are used as greens in mixed salads. The plant has a relatively compact mounding growth habit.

CULINARY EDIBLE FLOWER



Mountain Mint

Pycnanthemum pilosum

Perennial herb with menthol-scented foliage. White flowers attract bees. Requires a well-drained soil and bright sunlight for success. Avoid overwatering.

AROMATIC

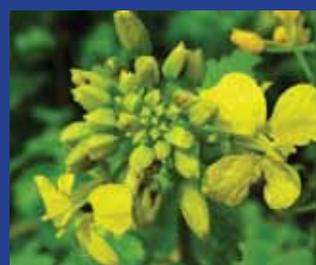


Nasturtium - Jewel Mix

Tropaeolum majus

Nasturtium Jewel Mix has striking flowers in varying colors, some are single flowers while others are doubles. These flowers are edible and although they appear delicate, they actually make for a showy, sturdy and long lasting garnish. Nasturtium leaves are dark green and look kind of like little lily pads. They have a spicy-peppery taste and are used as greens in mixed salads. Relatively compact, mounding growth habit.

CULINARY EDIBLE FLOWER



Mustard - White

Brassica hirta

White Mustard is a great addition to salads and sandwiches. The leaves have a peppery taste and go great with curled cress in particular. It's grown for its fresh greens or left to dry and harvested for its seeds. As the plant matures it will produce small, edible yellow flowers which later go to seed. The seeds are used to make the condiment- mustard.

CULINARY



Onion - Welsh

Allium fistulosum 'Evergreen'

Similar flavor to chives but stronger flavor. Vigorous and very easy to grow. It's ideal with cooked vegetables or in soups. Plant in early spring in cool climates, or in mild winter areas, plant in the fall to grow through winter. Grows best in moist, well-drained soil.

AROMATIC CULINARY



Mustard Greens - Golden Frills

Brassica Juncea

Golden Frills Mustard Greens have bright green, deeply lobed, frilly leaves. They add nice texture to salad mixes along with a tasty spicy pepper flavor. Slow to bolt.

CULINARY



Oregano - Compactum

Origanum vulgare 'Compactum'

Compactum is a dwarf creeping Oregano variety with an intense, strong spicy flavor. Small pink flowers in the summer. Makes a nice ground cover or addition to your kitchen herb planter.

AROMATIC CULINARY ORNAMENTAL



Oregano - Cuban

Plectranthus amboinicus

Cuban Oregano is a favorite in tropical America and is an important flavor in Jamaican cuisine. It has large, green, fleshy ovate leaves that are very aromatic.

 AROMATIC  CULINARY



Oregano - Hot & Spicy

Origanum vulgare 'Hot & Spicy'

Oregano with intense, strong spicy flavor. Great in hot salsas or chili dishes. Oregano is easy to grow in a well-drained soil.

 AROMATIC  CULINARY



Oregano - Cuban Variegated

Plectranthus amboinicus 'Variegata'

Just like Cuban Oregano but with some added flair- Variegated Cuban Oregano is a favorite in tropical America. It has aromatic, fleshy, ovate leaves that are green edged in a creamy white.

 AROMATIC  CULINARY



Oregano - Italian

Origanum vulgare

Aromatic, edible herb sometimes called marjoram. Grown as annual in northern climates. A staple in Italian cooking, fresh or dried. It has a sweet flavor but it's strong enough to stand up to bold flavors like beef, garlic and tomatoes.

 AROMATIC  CULINARY



Oregano - Dittany of Crete

Origanum dictamnus

Pink to peach flowers with purplish bracts attract bees and butterflies. Attractive, aromatic plants. Oregano is easy to grow. Great used in tomato based dishes.

 AROMATIC  CULINARY  ORNAMENTAL



Oregano - Kent Beauty

Origanum rotundifolium

Small, hops-like, pretty pink flowers are surrounded by gray-green bracts that turn deep pink and then purple as they mature in summer. Aromatic, round, grey-green leaves are a bonus. Highly ornamental. This is not a culinary oregano.

 AROMATIC  ORNAMENTAL



Oregano - Golden

Origanum vulgare

Perennial oregano with interesting golden yellow foliage. Makes great accent in the herb garden. Less intense flavor than other varieties but still good in Italian, Greek and Mexican cuisine.

 CULINARY  ORNAMENTAL



Oregano - Variegated

Origanum vulgare

Attractive ornamental oregano, it has green leaves with white-yellow margins. It produced lilac flowers in the summer time. Good contrast plant. Still a good oregano to cook with.

 CULINARY  ORNAMENTAL



Oregano - Greek

Origanum heracleoticum

Dense mound of small dark green leaves with more robust flavor and fragrance. Revered by ancient Greeks as a gentle, calming herb. Oregano is easy to grow and sure tastes great with Greek food.

 AROMATIC  CULINARY



Oregano - Westcare Gold

Origanum vulgare aureum 'Westcare Gold'

Upright grower with golden-green, aromatic foliage. It has a milder flavor than many other varieties. Oregano is easy to grow in a well-drained soil and plenty of sunlight. Avoid overwatering.

 AROMATIC  CULINARY



Oregano - Hopley's Purple

Origanum laevigatum 'Hopley's Purple'

Dark purple-green, very aromatic foliage. Compact growth habit. Long-lasting purple flowers above the foliage in summer. Thrives in dry situations.

 CULINARY  AROMATIC



Oregano - Zaatar

Origanum maru

Tall growing oregano with soft, bright green leaves and reddish stems. Flavorful and aromatic foliage. As the leaves age, they will become a dark, dusty green and the stems will become a woody brown. Tall spikes of small white flowers.

 CULINARY  ORNAMENTAL

**Papalo***Porophyllum ruderale*

Upright herb with tender, flavorful foliage that is similar in taste to cilantro. Wonderful addition to Mexican dishes and salsas, usually used freshly picked.

**Pea - Dwarf Grey Sugar***Pisum Sativum*

The Dwarf Grey Sugar Pea is an old crop that's gaining new culinary uses. It's an early maturing plant with light green foliage. It can be grown with or without support. The edible snow pea pods are sweet and crisp. This is a preferred variety for both its taste and its tenderness. Commonly used in stir-fries.

**Parsley - Arat***Petroselinum crispum*

Arat is a plant grown much like parsnips. Young, flat parsley leaves will sprout above ground but what you're really after is the long, straight white roots underground. They can be prepared in the same ways as other root vegetables and would make a good addition to stews.

**Pennyroyal***Mentha pulegium*

Low creeping plant of the mint family with glossy green leaves. Not for human consumption or direct external contact. Use as a critter repellent. It's said to discourage rodents, fleas and other biting insects from being nearby. Pennyroyal will grow anywhere, provided ample moisture and sunlight.

**Parsley - Curly***Petroselinum crispum crispum*

Green leafy plants to 12" with decorative curled and frilled leaves. Use fresh as a decorative garnish or in tomato based dishes. Parsley performs best in a moist, well-drained soil and plenty of bright sunlight.

**Pimpernel***Anagallis arvensis*

Pimpernel is typically an annual or short lived perennial species. It has weak, sprawling stems bearing bright green ovate leaves. It will flower from late spring thru the summer. Flowers open during daylight hours and close at night or when bad weather is approaching. This plant has a reportedly been used to treat toothaches, inflammation, and helping to treat depression.

**Parsley - Giant of Italy***Petroselinum crispum*

Huge, dark green leaves with excellent flavor. Vigorous, upright growth. High yielding flat-leaf Parsley, great for fresh market sales.

**Pleurisy Root***Asclepias tuberosa*

Upright, showy perennial with clusters of bright orange flowers on tall stems above the foliage all summer long. Blooms are a nectar source for butterflies and moths. Extracts from the roots act as an expectorant. Easy to grow, tolerates heat and humidity.

**Parsley - Italian (Flat)***Petroselinum crispum neapolitanum*

Large, flat, deeply cut dark green leaves with mild fragrance and rich flavor. Used fresh or dried to flavor soups, stews and salads. Great garnish. Great in sauces, stuffings, butters and with fish.

**Pyrethrum***Tanacetum cinerarifolium*

Bears numerous daisy-like flowers held on strong stems. Blooms are single, white with golden eyes. Blue-green lacy foliage adds to its garden appeal.

**Patchouli***Pogostemon patchouli*

Long-time-favored plant used for its essential oil to make perfumes, incense and India ink. Patchouli thrives in hot sun. Grow in well-drained soil and lots of bright sunlight.

**Queen Ann's Lace***Daucus carota*

Queen Ann's Lace (Wild Carrot) is an upright growing biennial herb. Do not confuse it with the similar looking Water Hemlock which is very poisonous! It likes full sun to part shade. Queen Ann's Lace is supposed to be able to be used medicinally. An infusion can be used to treat kidney disease and bladder issues. The root can be eaten when young.





Radicchio

Cichorium intybus

Cabbage-like relative that forms dense heads of colorful leaves. Great in slaws and salads. Radicchio should be grown in a fertile, moist, well-drained soil in lots of bright sunlight.



Rosemary - Gorizia

Rosmarinus officinalis

Long, broad, ginger scented leaves extend from rigidly upright stems blushed with a reddish brown. Use with meats, vegetables and bread recipes. Plant in fertile, semi-moist, well-drained soil. Avoid overwatering.



Rosemary - Arp

Rosmarinus officinalis 'Arp'

Popular, hardier rosemary variety with brighter green foliage and spikes of blue flowers. Nice herb to grill with, also a more aromatic variety. Rosemary requires a well-drained soil and bright sunlight for success. Avoid overwatering.



Rosemary - Hill Hardy

Rosmarinus officinalis 'Hill Hardy'

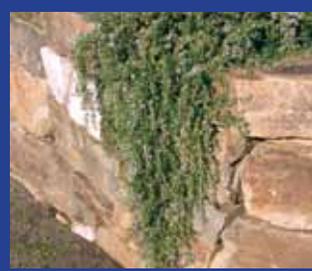
Recognized as one of the most cold hardy Rosemary varieties. Large rounded mound of aromatic leaves and lavender blooms. Nice in tomato-based sauces and potato dishes.



Rosemary - Barbeque

Rosmarinus officinalis 'Barbeque'

Extremely upright rosemary great for topiary, and long stems are great for barbeque skewers. Aromatic leaves and stems, light blue blooms. Rosemary requires a well-drained soil and bright sunlight for success.



Rosemary - Huntington Carpet

Rosmarinus officinalis 'Huntington Carpet'

Bright green, aromatic foliage with bright blue flowers. A trailing variety that can be used as a ground cover. Culinary.



Rosemary - Blue Lagoon

Rosmarinus officinalis 'Blue Lagoon'

Narrow, dark green, aromatic leaves. Small, deep blue flowers. Semi-prostrate variety with an arching habit. Great in stuffing.



Rosemary - Irene (PPAF)

Rosmarinus officinalis 'Renzels'

New prostrate variety that grows lower and trails better than the common prostrate forms. Aromatic with larger darker blue blooms. Nice culinary herb for your border garden.



Rosemary - Blue Spire

Rosmarinus officinalis 'Blue Spire'

Upright rosemary variety with dense green leaves and stems topped with bright blue flower spikes. Rosemary requires a well-drained soil and bright sunlight for success. An easy to grow and useful cooking herb.



Rosemary - Prostrate

Rosmarinus officinalis 'Prostrata'

Aromatic, gray-green evergreen, low-growing shrubby groundcover with pale blue flowers in winter. Same great rosemary flavor and aroma. Nice in stuffing or roasted with meats.



Rosemary - Foxtail

Rosmarinus officinalis 'Foxtail'

Semi spreading rosemary variety with dense gray-green leaves and stems topped with bright blue flower spikes. Great to cook with and is good both in a pot or planted outside.



Rosemary - Salem

Rosmarinus officinalis 'Salem'

Very cold hardy selection of rosemary with aromatic pale green leaves and light blue flowers. A more vigorous grower. Commonly used in focaccia bread.





Rosemary - Spice Island

Rosmarinus officinalis 'Spice Island'

Erect, upright mound of narrow, aromatic gray-green leaves and loads of blue flowers. Spice Island is commonly dried and ground to sell as dried rosemary in stores. Nice with lamb and chicken.



Rumex - Raspberry Dressing

Rumex sanguineus 'Raspberry Dressing'

Showy herb valued for its red-veined green leaves. An excellent ornamental and edible having the flavor of raspberry vinaigrette. Colorful addition to container plantings. Grows well in any average, moist soil.



Rosemary - Tuscan Blue

Rosmarinus officinalis 'Tuscan Blue'

Aromatic, gray-green, evergreen shrub with dark blue flowers. Looks great in perennial borders. Tasty in stews, herbal butters and vinegars.



Safflower

Carthamus tinctorius

Tall growing thistle-like plant with brilliant yellow globe-shaped flowers in summer. Flowers can be used for dyes, plant can be a saffron substitute, seeds are valued for oil.



Rosemary - Upright

Rosmarinus officinalis

A very popular variety with small needle-like, fragrant dark green leaves and spikes of violet-blue fragrant blooms in summer. A mainstay for cooking and as garnish.



Sage - Berggarten

Salvia officinalis 'Berggarten'

Slightly rounded, attractive, silvery-green, fuzzy leaves. Light blue flowers in early summer. A popular variety, commonly used in stuffing.



Rosemary - Upright (pink flower)

Rosmarinus officinalis

The same as common Upright but with pink flowers. It has highly scented foliage and small dark green leaves. Culinary.



Sage - Berggarten Variegated

Salvia officinalis 'Berggarten Variegata'

Slightly rounded, attractive, silvery-green, fuzzy leaves with creamy edges. Light blue flowers in early summer. The same as Berggarten, but variegated. Nice culinary herb or garnish.



Rosemary - Upright (white flower)

Rosmarinus officinalis

The same as common Upright but with white flowers. It has highly scented foliage and small dark green leaves. Culinary.



Sage - Clary

Salvia sclarea

Large, woolly, gray leaves with spikes of creamy-lilac to blue flowers that appear each spring. An ingredient used to make a type of Muscatel wine. Seeds have a sticky coating which was used to help treat eye problems.



Rue

Ruta graveolens

Upright, rounded mound of attractive, dissected blue-green foliage and stems of small yellow blooms. Has been cultivated as a condiment, medicinal herb or pest repellent. It may be consumed in small doses. Some people may be allergic to its oils.

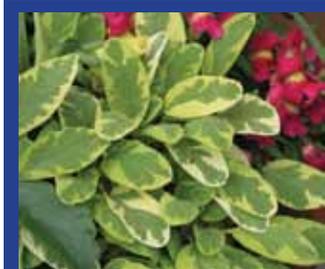


Sage - Common

Salvia officinalis

Densely mounded, dark grey-green, leafy perennial herb with thick, rough-textured, very fragrant foliage and spikes of blue flowers in summer. Popular variety, a seasoning in stuffing and sausages.





Sage - Golden

Salvia officinalis 'Icterina'

Rounded mound of showy variegated chartreuse leaves with gold margins and spikes of lilac-blue blooms. A showy sage, nice as a garnish or in teas.

 CULINARY  ORNAMENTAL



Sage - Purple

Salvia officinalis 'Purpurea'

Rounded mound of showy purple or purple tinged green aromatic leaves with spikes of lilac-blue blooms. Nice in stuffing. Pinch to promote fullness.

 CULINARY  ORNAMENTAL



Sage - Golden Delicious

Salvia elegans 'Golden Delicious'

Bright golden-yellow foliage. Bright red flowers contrast beautifully. Bushy, rounded habit. Smells and tastes like pineapple; nice in fruit salads.

 AROMATIC  CULINARY  ORNAMENTAL



Sage - Russian

Perovskia atriplicifolia

Shrub-type perennial with aromatic silver-gray foliage and spikes of bright blue flowers. It has a long bloom time and the plant dries well. Not a true sage but it smells similar. A common landscape plant. It's said to help with dysentery.

 AROMATIC  MEDICINAL  ORNAMENTAL



Sage - Honey Melon

Salvia elegans 'Honey Melon'

A short, bushy but upright plant that is long blooming. Small, bright red flowers. It is the earliest and longest flowering of the *Salvia elegans* varieties. Has a pleasant, sweet melon-pineapple scent. It can be used as a culinary herb or an accent in a flower bed.

 CULINARY  ORNAMENTAL



Sage - Tricolor

Salvia officinalis 'Tricolor'

Rounded mound of showy green, purple and cream aromatic leaves with spikes of lilac-blue blooms. Nice decorative herb that also goes well in teas, sausage and stuffing.

 CULINARY  ORNAMENTAL



Sage - Mexican Bush

Salvia leucantha

Shrubby perennial with gray-green foliage and beautiful bicolored, purple and white flowers late summer into fall. Great plant for xeriscaping. Not a culinary sage.

 AROMATIC  ORNAMENTAL



Sage - White

Salvia apiana

Attractive upright mound of unique silver-white aromatic foliage with tall stems of white flowers that are favored by bees. Used to make incense and smudge sticks. Roots used in tea to help strengthen after childbirth.

 AROMATIC  MEDICINAL

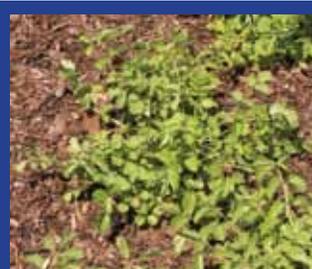


Sage - Nazareth

Salvia officinalis 'Nazareth'

Slightly rounded, attractive, silvery-white leaves. Light blue flowers in early summer. Sage performs best in a moist, well-drained soil in plenty of bright sunlight. Pinch to promote fullness.

 ORNAMENTAL  AROMATIC



Salad - Burnet

Sanguisorba minor

Low growing herb with leaves that provide a light cucumber taste to salads. Salad Burnet should be grown in a semi-shaded site with moist, well-drained soil.

 CULINARY



Sage - Pineapple

Salvia elegans

Upright, relaxed mound of serrated, light green, pineapple-scented leaves on stems topped with red blooms. It truly smells and tastes like pineapple. Try it in cold teas and fruit salads.

 AROMATIC  CULINARY  ORNAMENTAL



Saltwort

Salsola komarovii

Saltwort, sometimes referred to as land seaweed, is a traditional Japanese culinary herb. Saltwort has long leaves with an appealing crunchy texture. The young leaves are used in salads and sushi; longer stems can be steamed as a side dish.

 CULINARY

**Santolina - Gray***Santolina chamaecyparissus*

Dense, rounded mound of unique, silver-white aromatic foliage and stems of clustered tiny yellow blooms. Traditional low hedge or edging plant. Drought tolerant, once established.

**Scullcap***Scutellaria lateriflora*

Scullcap is fond of wetlands environments. It has an upright growing habit. It produces small blue flowers. Scullcap is commonly used in herbal medicine as a mild sedative.

**Santolina - Green***Santolina rosmarinifolia*

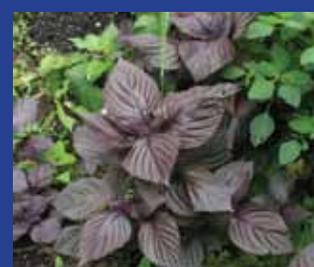
Dense, fine-textured mound of dark green, aromatic foliage and stems of clustered tiny yellow blooms. Traditional low hedge or edging plant. Drought tolerant, once established.

**Sea Lavender***Limonium latifolium*

Forms a large mound of foliage with upright, airy, tiny pale blue flowers emerging from the base on tall, full stems. Forms a mist of flowers above the foliage. Cut stems just as flowers are opening for drying. Tolerant of hot, dry planting sites.

**Savory - Lemon***Micromeria biflora*

Spicy and aromatic with a lemon odor; it can be used for sweet and savory food alike. Its intense lemon flavor goes great with fish and chicken. Small white-pink flowers on spikes appear in summer.

**Shiso 'Britton'***Perilla frutescens*

Good micro or salad mix item or use larger leaves as sushi wraps and plate garnishes. Leaves are dark green with purple veins and backsides. Mild mint/basil aroma. Plant in fertile, moist, well-drained soil.

**Savory - Summer***Satureja hortensis*

This herb forms a mound of spicy flavored, aromatic narrow leaves and stems of purple-pink blooms. Milder than Winter Savory and similar to a combination of marjoram and thyme. Use in tea, sausage and stuffing.

**Soapwort***Saponaria officinalis*

Wonderful perennial that is perfect for naturalizing. Lovely, round white flowers in summer. Skin rinses made from soapwort are supposed to help relieve itchiness.

**Savory - Winter***Satureja montana*

Semi-evergreen shrub whose leaves have a stronger flavor than summer savory. Makes a good salt and pepper substitute. Winter savory grows best in a moist, well-drained soil in plenty of bright sunlight.

**Sorrel - French***Rumex acetosa*

A close relative of rhubarb that has long, pointed, fleshy green leaves that can be eaten fresh in salads or cooked like spinach. Sorrel is easy to grow in a moist, well-drained soil and plenty of bright sunlight.

**Scarlet Runner Bean***Phaseolus coccineus*

Vigorous annual vine with scarlet-red, pea-like flowers. Great covering for fences and trellises. Seed pods are edible. Pick the pods to promote continued flower blooming.

**Sorrel - Red Veined***Rumex spp.*

Sorrel is super easy to grow. This particular Sorrel has bright green leaves with showy red veins; sharp, tangy, lemon like flavor but with increased 'plate appeal'. It's great planted outdoors but may be the best sorrel variety for growing indoors. Try adding Red Veined Sorrel to your salad.





Stevia

Stevia rebaudiana

Edible cousin of lantana whose leaves have an intense sweet flavor. Can be a sugar substitute. Stevia is easy to grow in a moist, well-drained soil and plenty of bright sunlight.



Tarragon - French

Artemisia dracunculus

Upright mound of narrow, light green leaves with delightful licorice aroma and flavor. Use fresh or dried. French tarragon prefers a well-drained soil in lots of bright sunlight. Loves the heat of summer. Tastes good with chicken and fish.



Sweet William

Dianthus barbatus

Easily grown, old-fashioned dependable bloomer. Produces a low mound of green leaves. Showy clusters of single flowers in a wide range of colors. Excellent for edging or massing.



Thistle - Milk

Silybum marianum

An erect, annual herb growing from 3-4 ft. tall with large purple flower heads. Large, waxy, toothed, green leaves with white splotched. Thistle Milk extract has been used as a tonic for the liver. Blooms appear in early summer.



Sweet Woodruff

Galium odoratum

Native perennial groundcover with exquisite, dark green foliage and sweet-scented white spring blooms. Sweet Woodruff is easy to grow in most garden soils, provided ample moisture and part to full shade.



Thyme - Archer's Gold

Thymus x citriodorus 'Archer's Gold'

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.



Swiss Chard - Bright Lights

Beta vulgaris 'Bright Lights'

Colorful vegetable with brightly colored stems of red, yellow, gold, purple and pink. Wonderful, colorful addition to salads. Easily grown in any well-drained garden soil in full sun.



Thyme - Caraway

Thymus herba-barona

Low-growing creeping thyme with tiny green leaves that have an intense caraway fragrance when crushed. Thyme grows best in a moist, well-drained soil and plenty of bright sunlight. Avoid overwatering.



Tansy

Tanacetum vulgare

Rapid-spreading mound of attractive, dissected, pine-scented foliage and stems of yellow button-like blooms. Tansy will grow in almost any garden soil provided ample sunlight and water. Vigorous grower.



Thyme - Carbon Wine & Roses

Thymus 'Carbon Wine and Roses'

Compact, spreading habit with small, dark green leaves and deep pink flowers. Thyme grows best in a moist, well-drained soil and plenty of bright sunlight. Avoid overwatering.



Tarragon - 4 Seasons

Tagetes lucida '4 Seasons Tarragon'

Aromatic flowering plant with bright green leaves and small, yellow flowers. Upright growth habit. A delicate anise flavor to the foliage. Good with chicken and fish.



Thyme - Doone Valley

Thymus x 'Doone Valley'

Hybrid thyme has variegated green and gold foliage on a low, ground-hugging plant. Nice garnish. Tasty in soup.



**Thyme - Elfin***Thymus serpyllum 'Elfin'*

Miniature thyme with tiny, round, glossy green leaves and pink flowers in summer. This would make a nice, tight ground cover.

**Thyme - Lavender***Thymus thracicus*

Low-spreading mat of tiny leaves and light blue flowers that have both lavender and thyme fragrance. Interesting addition to culinary creations. Try using it in a recipe that could benefit from thyme, or lavender, or both.

**Thyme - English***Thymus vulgaris*

Perennial thyme with a mounding habit, gray-green leaves and lilac-purple flowers in summer. The most popular culinary thyme. English's leaves are about twice the width of French thyme. Nice in soups, casseroles and stuffing.

**Thyme - Lemon***Thymus x citriodorus*

Tiny-leaved groundcover with wonderful lemon-citrus fragrance and flavor. Excellent with poultry and fish.

**Thyme - Faustinoi***Thymus vulgaris 'Faustinoi'*

Thyme Faustinoi is a compact, upright growing sub-shrub. It makes an excellent ground cover and is drought tolerant. It has tiny, deep green leaves with a strong scent when rubbed. In bloom, it produces medium-pink flowers which tend to attract butterflies. Nice added to meats and fish.

**Thyme - Lemon Creeping***Thymus herba-barona*

Low-growing creeping thyme with tiny green leaves that have an intense lemon citrus fragrance when crushed. Nice as a ground cover or used in cooking with poultry and fish. Avoid overwatering.

**Thyme - Foxley***Thymus pulegiodes 'Foxley'*

Vigorous growing thyme with rounded, green leaves that have a creamy-white margin. Pink flowers amongst the foliage.

**Thyme - Lemon Variegated***Thymus x citriodorus*

Tiny-leaved, ground-covering perennial herb with a wonderful lemon-citrus fragrance. Leaves are variegated green with yellow edging; lilac-pink flowers when in bloom. Pretty, makes a nice and tasty garnish.

**Thyme - French***Thymus vulgaris*

Common culinary thyme with a mounding habit, gray leaves and lilac-purple flowers in summer. Slightly milder than English thyme.

**Thyme - Mother of Thyme***Thymus serpyllum*

Easy-to-grow, mat-forming groundcover with tiny, aromatic gray-green leaves and lilac-purple flowers. Thyme grows best in a moist, well-drained soil and plenty of bright sunlight. Avoid overwatering.

**Thyme - Highland Cream***Thymus praecox 'Highland Cream'*

Forms a fragrant ground-hugging carpet of tiny green leaves, highlighted with creamy white. Flower color can range from hot pink to a soft pale pink, to even white. Excellent in the rock garden or as a drought-tolerant lawn substitute. Will tolerate moderate foot traffic.

**Thyme - Pink Creeping***Thymus praecox*

Low-growing creeping thyme with tiny green leaves covered with loads of small pink blooms. Good for rock gardens. Nice ground cover with lots of tiny flowers.





Thyme - Red Creeping

Thymus praecox

Low-growing creeping thyme with tiny green leaves covered with loads of small red blooms. Colorful and different ground cover.



Viola - Sorbet Mix

Viola x wittrockiana 'Sorbet Mix'

Low growing annual known for its masses of colorful flowers that appear continually early spring through early summer. An excellent choice mixed into landscapes or in containers. Flowers are edible and can be candied.



Thyme - Silver Edged

Thymus vulgaris

Perennial thyme with a mounding habit, silver-edged, gray-green leaves and lilac-purple flowers in summer. Nice in herb breads or marinades. Pretty as a ground cover or in the border garden.



Wheat Grass

Triticum aestivum

Easily grown in any container indoors or outdoors. Grows quickly. A living food that is full of enzymes and vitamins and can be used in juices. Has many healthy benefits.



Thyme - Spicy Orange

Thymus 'Spicy Orange'

Features narrow green leaves with a strong, spicy-orange fragrance. Pale pink flowers cover the plant in early summer. Drought tolerant when established.



Scented Geranium - Angels Perfume

Pelargonium

The Scented Geranium, Angel's Perfume is a more recently developed variety. It has the best of both worlds, the pretty Angel Geranium flowers mixed with the wonderfully fragrant foliage of Scented Geraniums. Leaves that smell like citrus. This geranium would be pretty potted up on your patio!



Thyme - White Creeping

Thymus praecox

Creeping perennial with tiny green leaves covered with loads of small white blooms. Nice ground cover or used as a "stuffable" between pavers.



Scented Geranium - Apple

Pelargonium odoratissimum

Trailing variety with an apple scent. Scented geraniums are typically grown in containers in full sun. Tender perennial. Pinch for fullness.



Thyme - Woolly

Thymus praecox

Easily grown, low, mat-forming perennial prized for its small woolly evergreen leaves and pink summer blooms. A nice ground cover with a pleasant added texture.



Scented Geranium - Apricot

Pelargonium 'Apricot'

Rose-pink flowers and a noticeable fruity fragrance make this a nice scented geranium. Dark glossy leaves which have a strong, sweet scent. Pinch for fullness.



Valerian - Common

Valeriana officinalis

One of nature's best herbal sedatives! Clusters of pale pink flowers and dark green leaflets make this herb a standout in the ornamental garden. Plant in fertile, moist, well-drained soil.



Scented Geranium - Atomic Snowflake

Pelargonium capitatum 'Atomic Snowflake'

Spreading geranium noted for its big, soft, white flecked leaves and lemon-rose scent. Possible to revert to all green. Pinch for fullness.





Scented Geranium - Attar of Roses

Pelargonium graveolens 'Attar of Roses'

Geranium grown primarily for its attractive rose-scented leaves. Pink blooms. A nice year round house plant or fair weather garden plant with interesting foliage. Pinch for fullness.



Scented Geranium - 'Lady Plymouth'

Pelargonium 'Lady Plymouth'

Soft, green leaves with a white border exude a rose scent on this popular geranium. Pinch for fullness.



Scented Geranium - Charity

Pelargonium 'Charity'

Yellow centered, green, maple-shaped leaves. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Lemon

Pelargonium crispum

Crimped, smooth green leaves have a distinct lemon scent on this old favorite. Scented geraniums are typically grown in containers in full sun. Pinch for fullness.



Scented Geranium - Chocolate Mint

Pelargonium quercifolium 'Chocolate-Mint'

Spreading and cascading perennial with soft pale green leaves have maroon splotches along the center of the leaf. Pale lavender flowers that have darker reddish lavender markings appear in late spring. Scented geraniums are typically grown in containers in full sun. Pinch for fullness.



Scented Geranium - Lemon Rose

Pelargonium graveolens

A variety with interestingly shaped leaves, dissimilar to other varieties we grow; deeply lobed but rounded. Pink blooms. Smells like a combination of the Rose and Lemon scented geraniums. Pinch for fullness.



Scented Geranium - Citronella

Pelargonium citrosum

Unique geranium with strong citrus scented, deeply divided foliage and the occasional colorful blooms. Believed to repel insects. Our most popular scented geranium by far.



Scented Geranium - Lime

Pelargonium x nervosum

Sharply toothed, deep green, lime scented leaves accented by lavender flowers with dark marks. Scented geraniums are typically grown in containers in full sun but can be planted in the garden.



Scented Geranium - Coconut

Pelargonium grossularioides

Crimped leaves have a subtle coconut scent on this old favorite. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Mabel Grey

Pelargonium citronellum 'Mabel Grey'

Pale green, deeply lobed foliage that has a very strong lemon scent. Rose-lavender flowers in summer. Nice in the garden but if potted it will live all year round.



Scented Geranium - 'Concolor Lace'

Pelargonium 'Concolor Lace'

Unique for its nutty aroma, this geranium also has bright red flowers. Deer resistant plant. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Nutmeg

Pelargonium x fragrans

Dwarf geranium with small gray-green variegated leaves yielding a fruit and nut aroma. Perfect for containers or a low garden border. Scented geraniums are typically grown in containers in full sun. Pinch for fullness.





Scented Geranium - Old Fashion Rose
Pelargonium graveolens

The attractive aromatic leaves are used in cosmetics, teas and jelly. Pink blooms. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Pink Capitatum
Pelargonium

Grey-green cut leaves which give off a fruity scent. A more compact growing variety with pink blooms. Pinch for fullness.



Scented Geranium - Orange
Pelargonium citrosum

This geranium's foliage has a strong orange scent. Use for teas, jellies, and potpourri. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Pretty Polly
Pelargonium quercifolium 'Pretty Polly'

Pretty Polly Scented Geraniums have medium green ruffled leaves with toothed edges and an almond-like scent. When it does bloom, it produces little flowers that are pink fading to white at the center with maroon speckles on the upper petals.



Scented Geranium - Peacock
Pelargonium 'Peacock'

Showy sometimes variegated, narrowly lobed leaves and the edges are slightly ruffled. The scent is lemon-rose. The flowers are pinkish purple.



Scented Geranium - Rose
Pelargonium x asperum

This is the traditional Rose Scented Geranium. It has large toothed, deeply cut, lacey looking medium green leaves. The oils from this plant can be extracted and used for perfumes. Scented Geraniums are tender perennials. As long as you bring them inside during the cold months, they'll live year round.



Scented Geranium - Peppermint
Pelargonium tomentosum

Large, attractive, soft, peppermint-scented leaves and light lavender blooms grow on a big, spreading plant. Pinch for fullness.



Scented Geranium - Strawberry
Pelargonium x scarboroviae

Geranium grown primarily for its attractive, strawberry-scented leaves which are small, crinkly, tri-lobed and green. Yields bi-color pink/lilac flowers when in bloom.



Scented Geranium - Pine
Pelargonium denticulatum

The Pine Scented Geranium has ferny leaves that are deeply divided; leaves are more rigid than other scented geranium varieties. Foliage has a balsam-like scent and is deer resistant. They bloom sporadically with cute little clusters of lavender-pink flowers. Another scented geranium that would make for an interesting addition to a mixed garden border, adding texture and fragrance.



Scented Geranium - Sweet Mimosa
Pelargonium 'Sweet Mimosa'

The fragrance of mimosa flowers makes this geranium useful for potpourri, and just to have around. Its scent is hard to categorize. Leaves are deeply lobed, slightly fuzzy and a medium green in color.



Scented Geranium - Pinewood
Pelargonium quercifolia

Deeply divided leaves have a pungent, piney fragrance. A nice addition to potpourris. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.



Scented Geranium - Toronto
Pelargonium 'Toronto'

Ginger scented, large smooth, round, slightly toothed leaves with rose-lavender flowers. Pinch for fullness.



Salad Mix

Arugula	Mustard Greens - Red Giant
Arugula - Wasabi	Mustard Greens - Red Splendor
Asian Greens - Mizuna, Dk. Purple	Pea - Dwarf Grey Sugar
Beets - Early Wonder Tall Top	Radicchio - Chicory
Celery - cutting	Rumex - Raspberry Dressing
Chervil	Salad Burnet
Cress - Watercress	Saltwort
Cress - Wrinkled Crinkled	Shiso - Britton
Endive - Bianca Riccia	Sorrel
Escarole - Eros	Sorrel - Red Veined
Italian Dandelion - Clio	Swiss Chard - Bright Lights
Lovage	
Mustard Greens - Golden Frills	

Medicinal*

Andrographis	Hyssop - blue flower
Angelica	Jewelweed
Aztec Sweet Herb	Joe-Pye Weed
Bergamot - Wild	Meadowsweet
Betony	Motherwort
Catmint - Walkers Low	Pimpernel
Clary	Pleurisy Root
Comfrey - Common	Queen Anne's Lace
Echinacea	Scullcap
Edelweiss	Sea Lavender
Feverfew	Soapwort
Flax - Omega	Thistle - Milk
Gumplant	Valerian - Common
Horehound	

Edible Flowers

Bachelor's Buttons (Cornflower)	Marigold - Citrus Tangerine Gem
Bee Balm	Nasturtium - Empress of India
Borage-Blue flower	Nasturtium - Jewel Mix
Borage-White flower	Safflower - Zanzibar
Calendula - Resina	Scarlet Runner Bean
Hyacinth Bean - Ruby Moon	Sweet William
Marigold - Citrus Lemon Gem	Viola - Sorbet Mix

Ornamental

Calamintha - Variegata	Oregano - Dittany of Crete
Catmint - Walkers Low	Oregano - Kent Beauty
Curry - dwarf	Santolina - Green
Curry - tall	Santolina - Grey
Eucalyptus - Silver Dollar	Sweet Woodruff
Germander - Upright	Thyme - Pink Creeping
Heliotrope - Fragrant Delight	Thyme - Red Creeping
Heliotrope - Fragrant White	Thyme - White Creeping
Hyssop - blue flower	Thyme - Woolly

Ethnic Culinary

Ajmund - Indian Celery
 Chameleon Vap Ca
 Coriander - Vietnamese
 Culantro - Mexican Coriander
 Epazote
 Papalo
 Rue

Specialty

Catnip
 Hops
 Mountain Mint
 Oregano - Cuban
 Oregano - Cuban Variegated
 Pyrethrum
 Sage - Mexican Bush
 Sage - White
 Wheat Grass



***Silverleaf doesn't condone or endorse the use of any plant medicinally. Any one planning to use it for medical purposes should check with a physician first.**

PICK ME UP & GO COLLECTIONS

Each collection contains eight pots of 2.5” individually tagged plants in an attractive carrying container with a LARGE collection identifying tag and a customized handle with YOUR company’s name! Great for gifting holidays, organizational fundraisers or simply for the customer who wants to plant their own combination planter or herb garden. Availability: year round with proper lead time.

Varieties listed to the right are examples only. Actual collections may vary both in plant quantity and variety.

We’ve improved the Pick-Me-Up & Go packaging! All tags and pots are secured to the carrying case so that they cannot be pulled apart. We have added a large collection identifying tag. You can also have the handles customized with your business’ name!





AMERICANA COOKING COLLECTION

Basil - Bush	Rosemary - Upright
Chives	Sage - Common
Cilantro - Coriander	Thyme - English
Dill - Fernleaf	
Marjoram - Sweet	
Parsley - Curly	



MEXICAN COOKING COLLECTION

Culantro - Coriander	Oregano - Hot & Spicy
Cumin	Parsley - Italian
Epazote	Rue
Marjoram - Sweet	Thyme - Lemon
Mexican Mint	
Marigold	



BASIL BOUQUET

Aroma	Red Rubin
Bush	Spicy Globe
Cinnamon	Thai Magic
Genovese	
Lemon	
Pesto Perpetuo	



POULTRY & FISH COLLECTION

Chives	Rosemary - Barbeque
Dill - Bouquet	Tarragon - French
Lemon Verbena	Thyme - Lemon
Marjoram - Gold Tip	Variegated
Parsley - Italian	
Rosemary - Arp	



EDIBLE FLOWER COLLECTION

Anise Hyssop	Marigold - Lemon Gem
Basil - Thai Magic	Nasturtium
Bee Balm	Viola - Sorbet Mix
Calendula - Resina	
Heliotrope - Fragrant	
Delight	



PROVENCE/FRENCH COOKING

Burnet	Rosemary - Salem
Dill - Bouquet	Savory - Summer
Fennel - Bronze	Sorrel
Leek	Tarragon - French
Marjoram - Sweet	Thyme - Lemon



ITALIAN COOKING COLLECTION

Basil - Genovese	Rosemary - Tuscan
Fennel - Green	Blue
Oregano - Italian	Sage - Common
Parsley - Italian	Thyme - English



SALAD & MICRO MIX

Arugula	Radicchio
Endive	Shiso
Italian Dandelion	Sorrel
Lovage	Watercress
Mustard Green	



ITALIAN SAUCE COLLECTION

Tomato - Roma x 2
Basil - Genovese x 2
Oregano - Italian x 2
Parsley - Italian x 2



SPA BASKET

Chamomile	Mint - Apple
Feverfew	Patchouli
Lavender - Assorted	Thyme - Lavender
Lemon Balm	



MEDICINAL HERB COLLECTION

Bergamot - Wild	Hyssop
Catmint	Lavender - Lady
Chamomile	Sage - White
Feverfew	Stevia
Flax	
Horehound	



TEA BASKET

Anise Hyssop	Mint - Peppermint
Chamomile	Mint - Spearmint
Lemon Balm	Sage - Pineapple
Mint - Orange	Stevia



Ivy - English

Extremely hardy, dense vine with solid green foliage



Ivy - Marengo

Large leaf, green & white variegated



Ivy - Eva

Grey-green variegated leaves with thin white margin



Ivy - Mint Kollibrie

Very attractive. Multiple shades of green with yellowish flecks



Ivy - Fancy California

Wedge shaped, green leaf with conspicuous vines



Ivy - Needlepoint

Solid green, deeply lobed needle-like leaves



Ivy - Glacier

Green leaves with creamy white markings



Ivy - Ralf

Rounded, triangular shaped, medium green leaves with light green veins



Ivy - Gold Dust

Green leaves dusted with gold splashes



Ivy - Ripple Yellow

Silver-green and yellow foliage. Slower growing than most.



Ivy - Gold Child

Larger, 3-lobed leaves with gold border



Ivy - Thorndale

Hardest, most aggressive of the English types

COMPANION PLANT PROGRAM

All available in retail ready 2.5" pots

Acalypha – 4 varieties
Alternanthera – 4 varieties
Asparagus Fern
Cordyline – Red Star
Dichondra – Silver Falls
Dorotheanthes – Candy Apple Red
Dracaena – Indivisa
Duranta – Gold Edge
Glechoma – Variegated Creeping
Charlie
Helichrysum – 4 varieties
Hypoestes – 3 varieties

Ipomoea – 4 varieties
Iresine – 2 varieties
Lysimachia - Goldi
Pennisetum – 3 varieties
Perilla - Tricolor
Plectranthus – 3 varieties
Rheo – Tricolor
Setcreasea – 2 varieties
Strobilanthes – Persian Shield
Tradescantia – Wandering Jew
Vinca Vine - Variegated



Frequently Asked Questions

Q. Are you organic?

A. No. Silverleaf Greenhouses uses growing methods necessary to keep us eco-friendly but we are not organic. Our program utilizes a combination of beneficial insects, nematodes, and biological fungicides. Any chemicals used are compatible with these predatory insects, the growing of herbs and are safe for the environment.

Though our growing methods are similar to those who grow organically, our decision not to become organic provides us with a spectrum of growing options which enables us to respond quickly and decisively should disease or pest issues arise.

Q. How do I order plants from you?

A. Please place your order through one of the broker companies that we work with. We work with the following companies:

Ball Horticultural Co., Eason Horticultural Resources, Fred Gloeckner Co., Henry F. Michell Co., McHutchison, Messick Co., S G Calautti, SHS-Griffin, Vaughan's Horticulture

Q. How many plants are in a tray?

A. There are 102 cells in a full tray. You may order cell material in multiples of 50 cells or, at an additional cost, in multiples of 17 (6 strips of 17 equal 1 full tray).

There are 32 pots of 2.5" material in a tray. 2.5" material can be ordered in multiples of 16 pots or, at an additional cost, in multiples of 8 pots.

There are 10 pots of 4" in one tray. 4" material can only be ordered by whole trays. We do not sell split trays of 4" material.

Q. Do you have a minimum order?

A. Not really- we'll ship you as little as half a tray if that's what you really want. However, to get the most for your freight and boxing costs we strongly recommend that you do fill a box. There is also a \$10 Small Order Surcharge applied to any orders that are less than 2 trays of material.

Q. How do I fill a box?

A. In general, you can fill a box in 3 different ways. You can fit 400 cells in one box, you can fit 64 pots of 2.5" material in a box, OR you can fit 200 cells and 32 pots of 2.5" in a box.

Please note that sometimes taller plants, such a Bay Laurel, can cause exceptions to the rule where we may only be able to fit 32 pots of 2.5" pots in a box as opposed to 64.

Q. How do you ship the plants?

A. We ship most orders using FedEx Express2Day or Ground. We use shipping methods which assure the plants arrive at your location within 2 days. All plant trays are netted and set into their own inserts within the boxes to make sure they arrive in the best condition possible. We also offer palletized delivery using FedEx LTL Freight for large orders; regionally, we can deliver qualifying orders via grower truck.

Q. Do you provide tags?

A. Yes. Tags are automatically sent with all orders unless the purchase order specifically states otherwise. Tags are included in the cost of the 2.5" and 4" material. Tags for cell material are not included in the price of the plants and will be billed as a separate line item on your order.

On all advance orders shipping via FedEx Express2Day or Ground, tags are shipped separately the week prior to the plants using FedEx Ground.

Q. Do you offer any discounts?

A. Yes. We offer a 3% Early Order Discount for all orders booked prior to the last Friday in November for shipping between January and May of the following year.



Coming Soon:

herb standards, topiaries, living wreaths & vertical gardens in assorted sizes and varieties!



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