



# Silverleaf

G R E E N H O U S E S

2016-2017

Price List & Product Guide

# SILVERLEAF GREENHOUSES, INC.

## 2017 BROKERED PRODUCT PROGRAMS

### 2017 HERB PROGRAM

**Available to ship FedEx, FedEx Ground, LTL palletized or grower truck. (EOD does apply)**

102 cell tray - can be order as full tray (100), 1/2 tray (50) or 17 strip (3x17=51) > see main program for varieties & pricing.
72 cell tray *(new size) - can be orders as full tray (70) or 1/2 tray (35) > limited varieties & weeks available, see main program for information.
2.5" pots - can be ordered as full tray (32), 1/2 tray (16) or assorted (8 pots ea., 4 varieties) > see main program for varieties & pricing
4" pots - can be ordered as full trays only, 10 pots/ tray > see main program for varieties & pricing.

**Available to ship LTL palletized or grower truck only. (EOD does not apply)**

	<u>WK. AVAIL</u>	<u>LIST PRICE</u>
6" herb standard - basil (Pesto Perpetuo)	14-50	\$10.50
6" herb standard - lavender	14-50	\$15.00
6" herb standard - rosemary	14-50	\$15.00
8" herb standard - lavender	14-50	\$20.00
8" herb standard - rosemary	14-50	\$20.00
10" herb standard - lavender	14-50	\$45.00
10" herb standard - rosemary	14-50	\$45.00
8" herb topiary rosemary heart	14-50	\$15.00
8" herb topiary rosemary hoop	14-50	\$15.00
8" herb topiary rosemary sphere	14-50	\$20.00
15" living herb wreath - round	14-50	\$32.00
13" living herb wreath - square	14-50	\$32.00
9"x15" living herb wreath - rectangle	14-50	\$32.00
8" combination herb garden pans	14-50	\$8.50
11" combination herb garden bowls	14-50	\$10.50
10" color pot herb combinations	14-50	\$12.50
11"HB (1.65 gal.) Rosemary prostrate	14-50	\$12.50
11"HB (1.65 gal.) herb combinations	14-50	\$14.00
12"HB (3.25 gal.) herb combinations	14-50	\$20.00
16"HB moss herb combinations	14-50	\$32.00
Topiary Herb Butterfly	14-50	\$32.00
Topiary Herb Dancing Bear	14-50	\$32.00
Topiary Herb Mushroom	14-50	\$32.00
Topiary Herb Rabbit (Easter only)	14-50	\$32.00
Topiary Herb Bear w/ balloon	14-50	\$32.00
*additional herb specialty products - TBD		

### 2017 SCENTED GERANIUM PROGRAM

**Available to ship FedEx, FedEx Ground, LTL palletized or grower truck. (EOD does apply)**

2.5" pots - can be ordered as full (32), 1/2 (16) or assorted (8 pots ea., 4 varieties) trays > see main program for varieites & pricing
4" pots - ordered in units of 10 pots/ tray > see main program for varieties & pricing.

**Available to ship LTL palletized or grower truck only. (EOD does not apply)**

	<u>WK. AVAIL</u>	<u>LIST PRICE</u>
8" Stock Plants > includes 1000 Citronella and 500 assorted varieties in various quantities.	12-18	\$6.50

### 2017 IVY PROGRAM

**Available to ship FedEx, FedEx Ground, LTL palletized or grower truck. (EOD does apply)**

72 cell tray - can be orders as full tray (70) or 1/2 tray (35) > see main program for varieties & pricing
2.5" pots - can be ordered as full (32), 1/2 (16) or assorted (8 pots ea., 4 varieties) trays > see main program for varieites & pricing
4" pots - ordered in units of 10 pots/ tray > see main program for varieties & pricing.

**Available to ship LTL palletized or grower truck only. (EOD does not apply)**

	<u>WK. AVAIL</u>	<u>LIST PRICE</u>
8" Ivy grown on a 12" bamboo hoop - green	14-50	\$8.50
8" Ivy grown on a 12" bamboo hoop - green & white variegated	14-50	\$8.50
8" Ivy grown on a 12" bamboo hoop - green & yellow variegated	14-50	\$8.50
12" Ivy in Terra Cotta Patio pot w/ 30" Trellis - green	14-50	\$15.00
12" Ivy in Terra Cotta Patio pot w/ 30" Trellis - green & white variegated	14-50	\$15.00
12" Ivy in Terra Cotta Patio pot w/ 30" Trellis - green & yellow variegated	14-50	\$15.00

# SILVERLEAF GREENHOUSES, INC.

## 2017 BROKERED PRODUCT PROGRAMS

### 2017 SUCCULENT PROGRAM

Available to ship FedEx, FedEx Ground, LTL palletized or grower truck. (EOD does apply)

2.5" pots - can be ordered as full (32), 1/2 (16) or assorted (8 pots ea., 4 varieties) trays > see main program for varieties & pricing			
2.5" pots - Grower Choice assortment - 8 pots ea., 4 varieties from main variety list	11-26		\$75.00
2.5" pots - Growers Choice Echeveria assortment - 8 pots ea., 4 varieties of Echeveria	11-26		\$75.00
2.5" pots - Growers Choice Sedum assortment - 8 pots ea., 4 varieties of Sedum	11-26		\$75.00
2.5" pots - Grower Choice Semperivium assortment - 8 pots ea., 4 varieties of Semperivium	11-26		\$75.00
4" pots - ordered in units of 10 pots/ tray > see main program for varieties & pricing.			

Available to ship LTL palletized or grower truck only. (EOD does not apply)

	WK. AVAIL		LIST PRICE
8" succulent garden pans	14-50		\$10.00
11" succulent garden bowls	14-50		\$15.00
15" tall moss succulent trees	14-50		\$35.00
24" tall moss succulent trees	14-50		\$55.00
30" tall moss succulent trees	14-50		\$75.00
15" living succulent wreath - round	14-50		\$40.00
13" living succulent wreath - square	14-50		\$40.00
9"x15" living succulent wreath - rectangle	14-50		\$40.00
Topiary Succulent Butterfly	14-50		\$35.00
Topiary Succulent Dancing Bear	14-50		\$35.00
Topiary Succulent Mushroom	14-50		\$35.00
Topiary Succulent Rabbitt (Easter only)	14-50		\$35.00
Topiary Succulent Bear w/ balloon	14-50		\$45.00
*additional succulent specialty products - TBD			

### 2017 PICK ME UP & GO COLLECTION

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

Available to ship LTL palletized or grower truck only. (EOD does not apply)

	WK. AVAIL		LIST PRICE
<b>American Cooking</b> -basil, chives, marjoram, oregano, parsley, sage, rosemary, thyme.	14-22		\$12.75
<b>Basil Bouquet</b> - cinnamom, genovese, lemon, pesto perpetuo, red rubin, spicy globe, sweet, thai.	14-22		\$12.75
<b>Edible Flower</b> - anise hyssop, bee balm, borage, calendula, marigold, nasturtium, sweet william, viola.	14-22		\$12.75
<b>French Cooking</b> - dill, fennel, marjoram, rosemary, summer savory, rosemary, tarragon, thyme.	14-22		\$12.75
<b>Hot Pepper Collection</b> - Habanero, Serrano, Holy Mole, Cheyenne, Jalapeno, Hot Banana, Sriracha, Chile.	14-22		\$12.75
<b>Italian Cooking</b> - basil, dill, fennel, oregano, parsley, rosemary, sage, thyme.	14-22		\$12.75
<b>Italian Sauce</b> - genovese basilx2, italian oregano, hot & spicy oregano, italian parsleyx2, roma tomatox2.	14-22		\$12.75
<b>Mexican Cooking</b> - cilantro, cumin, epazote, marjoram, mint, oregano, parsley, thyme.	14-22		\$12.75
<b>Oriental Veg. &amp; Cooking</b> - garlic chives, mustard, mizuna, thai basil, shiso, perilla, lemon grass, cilantro.	14-22		\$12.75
<b>Patio Vegetables</b> - 8 different choices of vegetables bred especially for patio containers.	14-22		\$12.75
<b>Poultry &amp; Fish</b> - chives, dill, lemon grass, lemon thyme, marjoram, parsley, rosemary, tarragon.	14-22		\$12.75
<b>Salad &amp; Micro Mix</b> - arugula, beet greens, endive, lovage, mustard greens, radicchio, shiso, watercress	14-22		\$12.75
<b>Tea Collection</b> - anise hyssop, aztec sweet, chamomile, lemon balm, mintx2, pineapple sage, stevia.	14-22		\$12.75
<b>Scented Geranium Pick Me Up &amp; Go</b> - 8 different scented geraniums	14-22		\$14.00
<b>Butterfly &amp; Bee Collection</b> - anise hyssop, bee balm, bergamot, borage, echinacea, milkweed & others.	14-22		\$12.75
<b>Spa Fragrance Collection</b> - basil, lavenderx2, lemon balm, lemon verbena, mintx2, patchouli.	14-22		\$12.75
<b>Medicinal</b> - catmint, chamomile, echinacea, feverfew, flax, horehound, hyssop, lavender.	14-22		\$12.75
<b>Mesquito Repellant</b> - lemon grass, lemon balm, lemon thyme, lemon verbena, lemon mint, lemon basil	14-22		\$12.75
<b>Ivy Pick Me Up &amp; Go</b> - 8 different ivies, some green, some variegated.	14-22		\$14.00
<b>Succulent Pick Me Up &amp; Go</b> - 8 different succulent, from an assortment of genre.	14-22		\$21.75
<b>Echeveria Pick Me Up &amp; Go</b> - 8 different echeveria.	14-22		\$21.75
<b>Sedum Pick Me Up &amp; Go</b> - 8 different sedum.	14-22		\$21.75
<b>Semperivium Pick Me Up &amp; Go</b> - 8 different semperivium.	14-22		\$21.75

<b>SILVERLEAF GREENHOUSES, INC.</b>														
Phone: 845-778-7099				Fax: 845-778-7516										
E-mail: sales@silverleafgreenhouses.com														
<b>HERB, SCENTED GERANIUM, IVY &amp; SUCCULENT PROGRAMS - 2016-2017</b>														
Effective dates week 31, 2016 through week 30, 2017.														
				102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017				wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
*Note - pricing includes all royalties associated with patented varieties.				avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
<b>COMMON NAME</b>	<b>LATIN NAME</b>	<b>MAIN USE</b>		51 sold as 50		51 strip			36 sold as 35		of 16 or 32	multiples of 8		only
<b>HERBS</b>														
Ajmund - Indian Celery	Carum roxburgianum	ethnic culinary	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15	
Angelica	Angelica archangelica	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Anise	Pimpinella anisum	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Anise - Hyssop	Agastache foeniculum	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Arugula	Eruca sativa	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Arugula - Wasabi	Diplotaxis eruroides	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Asian Greens - Mizuna, Dk. Purple	Brassica rapa	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Aztec Sweet Herb	Lippia dulcis	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15	
Bachelor's Buttons (Cornflower)	Centaurea cyanus	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15	
Basil - African Blue	Ocimum 'Kasar'	culinary/orn.	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Amethyst Improved	Ocimum basilicum 'Amethyst Imp.'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Anise	Ocimum basilicum 'Anise'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Aroma 2	Ocimum basilicum 'Aroma'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Bouquet Mix	Ocimum basilicum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Boxwood	Ocimum basilicum 'Boxwood'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Bush	Ocimum basilicum 'Bush'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Cardinal	Ocimum basilicum 'Cardinal'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Christmas	Ocimum basilicum 'Christmas'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Cinnamon	Ocimum basilicum 'Cinnamon'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Dark Opal	Ocimum basilicum 'Dark Opal'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Dolce Fresca	Ocimum basilicum 'Dolce Fresca'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Dolly	Ocimum basilicum 'Dolly'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Dwarf Purple	Ocimum basilicum 'Dwarf Purple'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Eleonora	Ocimum basilicum 'Eleonora'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Floral Spires Lavender	Ocimum basilicum 'Floral Spires Lavender'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Floral Spires White	Ocimum basilicum 'Floral Spires White'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Genovese	Ocimum basilicum 'Genovese'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Genovese Red	Ocimum basilicum 'Freddy'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Greek Columnar	Ocimum basilicum 'Lesbos'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Herbalea Ajaka	Ocimum basilicum hybrid Herbalea 'Ajaka'	culinary	10-40	\$0.62					12-40	\$1.28	n/a	14-26	\$2.15	
Basil - Herbalea Dark Lady	Ocimum basilicum hybrid Herbalea 'Dark Lady'	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
Basil - Herbalea Green Ball	Ocimum basilicum hybrid Herbalea 'Green Ball'	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
<b>Basil-Herbalea Snow White</b>	<b>Ocimum hybrid Herbalea "Snow White"</b>	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
Basil - Herbalea Red Ball	Ocimum basilicum hybrid Herbalea 'Red Ball'	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
Basil - Herbalea Wild Color	Ocimum basilicum hybrid Herbalea 'Wild Color'	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
Basil - Herbalea Wild Magic	Ocimum basilicum hybrid Herbalea 'Wild Magic'	culinary	10-40	\$0.62					12-40	\$1.28		14-26	\$2.15	
Basil - Holy	Ocimum basilicum 'Holy'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
<b>Basil-Kapoor Tulsi</b>	<b>Ocimum americanum var. pilosum</b>		1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Lime	Ocimum basilicum 'Lime'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Mrs. Burns	Ocimum basilicum 'Mrs. Burns'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Napolitano	Ocimum basilicum 'Napolitano'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Nufar	Ocimum basilicum 'Nufar'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Persian	Ocimum basilicum 'Persian'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Pesto Perpetuo	Ocimum basilicum 'Citriodorum'	culinary	1-50	\$0.62	2-17	\$0.82			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Purple Ruffles	Ocimum basilicum 'Purple Ruffles'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Red Rubin	Ocimum basilicum 'Red Rubin'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Siam Queen	Ocimum basilicum 'Siam Queen'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Spicy Globe	Ocimum basilicum 'Spicy Globe'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	
Basil - Sweet	Ocimum basilicum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15	

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.			102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
*Note - pricing includes all royalties associated with patented varieties.			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
COMMON NAME	LATIN NAME	MAIN USE		51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Basil - Sweet Dani	Ocimum basilicum 'Sweet Dani'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Basil - Sweet Mommoth	Ocimum basilicum 'Sweet Mommoth'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Basil - Sweet Thai	Ocimum basilicum 'Sweet Thai'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Bay Laurel	Laurus nobilis	culinary							42-22	\$3.55		14-26	\$5.95
Bee Balm	Monarda didyma	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Beets - Early Wonder Tall Top	Beta vulgaris	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Bergamot - Wild	Monarda fistulosa	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Betony	Stachys officinalis	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Borage-Blue flower	Borage officinalis	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Borage-White flower	Borage officinalis 'Bianca'	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Calaminta - Variegata	Calamintha grandiflora	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Calendula - Resina	Calendula officinalis 'Resina'	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Caraway	Carum cavi	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Catmint - Walkers Low	Nepeta x faassenii	orn./medicinal	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
<b>Catgrass</b>	<b>Agropyron cristatum</b>	<b>other</b>	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Catnip	Nepeta cataria	other	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Celery - cutting	Apium graveolens	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Chamomile - German	Matricaria recutia	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Chamomile - Roman	Chamamemellum nobile	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Chervil	Anthriscus cerefolium	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Chives	Allium schoenprasum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Chives - Garlic	Allium tuberosum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Chives - Garlic Geisha	Allium tuberosum 'Geisha'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Chives - Gigantic	Allium schoenprasum 'Giganticum'	culinary	10-40	\$0.57	10-17	\$0.77			12-40	\$1.20	\$1.30	14-26	\$2.15
Comfrey - Common	Symphytum officinale	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Coriander/Cilantro	Coriandrum sativum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Coriander - Spice	Coriandrum sativum	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Coriander - Vietnamese	Polygonum odoratum	ethnic culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Cress - Watercress	Nasturtium officinale	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Cress - Wrinkled Crinkled	Lepidium sativum	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Cumin	Cuminum cyminum	culinary	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Cumin - Black	Nigella sativa	culinary	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Curry - Dwarf	Helichrysum italicum	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Curry - Tall	Helichrysum angustifolium	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-51	\$2.15
Dill - Bouquet	Anethum graveolens	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-52	\$2.15
Dill - Fern Leaf	Anethum graveolens 'Fern'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-53	\$2.15
Dill - Hercules	Anethum graveolens	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Echinacea	Purpurea	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Edelweiss	Leontopodium alpinum	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Endive - Bianca Riccia	Cichorium endivia	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Epazote	Chenopodium ambrosiodes	ethnic culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Escarole - Eros	Cichorium endivia	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Eucalyptus - Silver Dollar	Eucalyptus species	ornamental	1-50	\$0.60	2-17	\$0.80	1-17	\$0.91	4-50	\$1.20	\$1.30	14-50	\$2.15
Fennel - Bronze	Foeniculum vulgare 'Bronze'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Fennel - Florence	Foeniculum vulgare azoricum	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Fennel - Green	Foeniculum vulgare 'Green'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
<b>Fenugreek</b>	<b>Trigonella Foenum-graecum</b>	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Feverfew	Tanacetum parthenium	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Flax - Omega	Linum usitatissimum	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Germander - Upright	Teucrium chameadrys	ornamental	1-50	\$0.60	2-17	\$0.80			4-50	\$1.20	\$1.30	14-50	\$2.15
Gumplant	Grindelia robusta	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Heliotrope - Fragrant Delight	Heliotropium arborescens	ornamental	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Heliotrope - Fragrant White	Heliotropium arborescens	ornamental	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Horehound	Marrubium vulgare	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.			102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
*Note - pricing includes all royalties associated with patented varieties.			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
COMMON NAME	LATIN NAME	MAIN USE		51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Hyacinth Bean - Ruby Moon	Dolichos lablab	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Hyssop - blue flower	Hyssop officinalis	orn./medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Italian Dandelion - Clio	Cichorium intybus	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Jewelweed	Impatiens capensis	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Joe-Pye Weed	Eupatorium purpureum	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
<b>Lavender-Big Time Blue</b>	<b>Lavandula angustifolia 'Big Time Blue'</b>	fragrant/orn.	1-50	\$0.77	2-17	\$0.97	1-17	\$1.08	4-50	\$1.40	\$1.50	14-50	\$2.35
Lavender - Anouk	Lavandula stoechas 'Anouk'	fragrant/orn.	1-50	\$0.78	2-17	\$0.98	1-17	\$1.10	4-50	\$1.20	\$1.30	14-50	\$2.37
Lavender - Anouk, Silver	Lavandula stoechas 'Silver Anouk'	fragrant/orn.	1-50	\$0.78	2-17	\$0.98	1-17	\$1.10	4-50	\$1.20	\$1.30	14-50	\$2.37
<b>Lavender-Anouk Deep Rose</b>	<b>Lavandula stoechas 'Anouk Deep Rose'</b>	fragrant/orn.	1-50	\$0.78	2-17	\$0.98	1-17	\$1.10	4-50	\$1.42	\$1.52	14-50	\$2.37
<b>Lavender-Anouk White</b>	<b>Lavandula stoechas 'Anouk White'</b>	fragrant/orn.	1-50	\$0.78	2-17	\$0.98	1-17	\$1.10	4-50	\$1.42	\$1.52	14-50	\$2.37
Lavender - Dilly Dilly	Lavandula x intermedia 'Dilly Dilly'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Edelweiss	Lavandula x intermedia 'Edelweiss'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Ellagance Pink	Lavandula angustifolia 'Ellagance Pink'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Ellagance Purple	Lavandula angustifolia 'Ellagance Purple'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Ellagance Snow	Lavandula angustifolia 'Ellagance Snow'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - French	Lavendula candicans 'Dentata'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Goodwin Creek	Lavandula hybrid 'Goodwin Creek'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Grosso	Lavandula x intermedia 'Grosso'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Hidcote Blue	Lavandula angustifolia 'Hidcote Blue'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Jean Davis	Lavandula angustifolia 'Jean Davis'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Kew Red	Lavendula stoechas 'Kew Red'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Lady	Lavandula angustifolia 'Lady'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Melissa Lilac	Lavandula angustifolia 'Melissa Lilac'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Mini Blue	Lavandula angustifolia 'Mini Blue'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Munstead	Lavandula angustifolia 'Munstead'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Otto Quast	Lavandula stoechas 'Otto Quest'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Phenomenal (PPAF)	Lavandula x intermedia 'Phenomenal'	fragrant/orn.	1-50	\$0.75	2-17	\$0.95	1-17	\$1.06	4-50	\$1.20	\$1.30	14-50	\$2.33
Lavender - Pinnata	Lavandula buchii 'Pinnata'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Platinum Blonde (PPAF)	Lavandula angustifolia 'Platinum Blonde'	fragrant/orn.	1-50	\$0.75	2-17	\$0.95	1-17	\$1.06	4-50	\$1.20	\$1.30	14-50	\$2.33
Lavender - Provence	Lavandula x intermedia 'Provence'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Rosea	Lavandula angustifolia 'Rosea'	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Ruffles Boysenberry	Lavandula stoechas	fragrant/orn.	1-50	\$0.67	2-17	\$0.87	1-17	\$1.03	4-50	\$1.20	\$1.30	14-50	\$2.30
Lavender - Super Blue	Lavandula angustifolia 'Super Blue'	fragrant/orn.	1-50	\$0.66	2-17	\$0.86	1-17	\$0.97	4-50	\$1.20	\$1.30	14-50	\$2.24
Lavender - Thumbelina	Lavandula angustifolia 'Thumbelina Leigh'	fragrant/orn.	1-50	\$0.68	2-17	\$0.88	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.25
<b>Lavender-Vera</b>	<b>Lavandula angustifolia 'Vera'</b>	fragrant/orn.	1-50	\$0.68	2-17	\$0.88	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Lavender - Tiara	Lavandula stoechas	fragrant/orn.	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Leek - King Richard	Allium porrum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Lemon Balm	Melissa officinalis	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Lemon Grass - East Indian	Cymbopogon flexuosus	culinary	1-50	\$0.67	2-17	\$0.87			4-50	\$1.20	\$1.30	14-50	\$2.15
Lemon Grass - West Indian	Cymbopogon citratus	culinary					1-17	\$1.55	4-50	\$2.95		14-26	\$4.50
Lemon Verbena	Aloysia triphylla	culinary	1-50	\$0.64	2-17	\$0.84	1-17	\$0.98	4-50	\$1.20	\$1.30	14-50	\$2.15
Lovage	Levisticum officinale	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Marigold - Citrus Lemon Gem	Tagetes tenuifolia	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Marigold - Citrus Tangerine Gem	Tagetes tenuifolia	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Marjoram - Gold Tip	Marjoram vulgare 'Gold Tip'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Marjoram - Sweet	Origanum majorana	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Marjoram - Wild	Origanum vulgare	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Marjoram - Zaatar	Origanum maru	ethnic culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Meadowsweet	Filipendula ulmaria	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Mexican Mint Marigold	Tagetes lucida	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Mint - Apple	Mentha suaveolens	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Banana	Mentha arvensis 'Banana'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Basil	Mentha x piperita f. citrata 'Basil'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Berries & Cream	Mentha spp. 'Berries and Cream'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.													
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017													
*Note - pricing includes all royalties associated with patented varieties.													
COMMON NAME	LATIN NAME	MAIN USE	102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
				51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Mint - Chocolate	Mentha x piperita	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Corsican	Mentha requienii	culinary	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Curly	Mentha spicata 'Curly'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Ginger	Mentha gracilis	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Grapefruit	Mentha x piperita 'Grapefruit'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Hilary's Sweet Lemon	Mentha spp. 'Hilary's Sweet Lemon'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Kentucky Colonel	Mentha spicata	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Mojito	Mentha x villosa	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Orange	Mentha x piperita 'citrata'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Peppermint	Mentha x piperita	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Spearmint	Mentha x spicata	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Strawberry	mentha x spicata	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Thai	Mentha spp.	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Mint - Varigated Pineapple	Mentha suaveolens 'variegata'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Motherwort	Leonurus cardiaca	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Mountain Mint	Pycnanthemum pilosum	other	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
<b>Mushroom Plant</b>	<b>Rungia kossii</b>	culinary	10-40	\$0.57	10-17	\$0.77			12-40	\$1.20	\$1.30	14-26	\$2.15
<b>Mustard-Black</b>	<b>Brassica Nigra</b>	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Mustard - White	Brassica hirta	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Mustard Greens - Golden Frills	Brassica juncea	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Mustard Greens - Red Giant	Brassica juncea	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Mustard Greens - Red Splendor	Brassica juncea	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Nasturtium - Empress of India	Tropaeolum majus	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Nasturtium - Jewel Mix	Tropaeolum majus	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Onion - Welsh (bunching onion)	Allium fistulosum 'Evergreen'	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Oregano - Cleopatra	Origanum vulgare 'Cleopatra'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Compactum	Origanum vulgare 'Compactum'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Cuban	Plectranthus amboinicus	other	1-50	\$0.60	n/a	n/a	1-50	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Cuban Variegated	Plectranthus amboinicus 'Variegata'	other	1-50	\$0.57	n/a	n/a	1-50	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Dittany of Crete	Origanum dictamnus	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Golden	Origanum vulgare 'Aureum'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Greek	Origanum vulgare 'Greek'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Hot and Spicy	Origanum vulgare 'Hot & Spicy'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Italian	Origanum vulgare 'Italian'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Kent Beauty	Origanum rotundifolium	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Oregano - Variegated	Origanum vulgare 'Variegated'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Papalo	Porophyllum ruderale	culinary	10-40	\$0.67	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Parsley - Arat	Petroselinum crispum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Parsley - Curly	Petroselinum crispum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Parsley - Giant of Italy	Petroselinum crispum	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Parsley - Italian	Petroselinum crispum 'Neapolitanum'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Patchouli	Pogostemon patchouli	fragrant/orn.	1-50	\$0.67	2-17	\$0.87			4-50	\$1.20	\$1.30	12-50	\$2.15
Pea - Dwarf Grey Sugar	Pisum sativum	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Pennyroyal - English	Mentha pulegium	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Pimpernel	Anagallis arvensis	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Pleurisy Root	Asclepias tuberosa	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Pyrethrum	Tanacetum cinerariifolium	other	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Queen Anne's Lace	Daucus carota	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Radicchio - Chicory	Cichorium intybus	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Rosemary - Arp	Rosmarinus officinalis 'Arp'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Barbeque	Rosmarinus officinalis 'Barbeque'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Blue Lagoon	Rosmarinus officinalis 'Blue Lagoon'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Blue Spire	Rosmarinus officinalis 'Blue Spire'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Foxtail	Rosmarinus officinalis 'Foxtail'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.													
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017													
*Note - pricing includes all royalties associated with patented varieties.													
COMMON NAME	LATIN NAME	MAIN USE	102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
				51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Rosemary - Gorizia	Rosmarinus officinalis 'Goriza'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Hill Hardy	Rosmarinus officinalis 'Hill Hardy'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Huntington Carpet	Rosmarinus officinalis 'Huntington Carpet'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
<b>Rosemary-Madeline Hill</b>	<b>Rosmarinus officinalis "Madeline Hill"</b>	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Prostrate	Rosmarinus officinalis 'Prostrate'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Salem	Rosmarinus officinalis 'Salem'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Spice Island	Rosmarinus officinalis 'Spice Island'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Tuscan Blue	Rosmarinus officinalis 'Tuscan Blue'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Upright	Rosmarinus officinalis 'Upright'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rosemary - Upright (pink flower)	Rosmarinus officinalis	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Rue	Ruta graveolens	ethnic culinary	10-40	\$0.57	10-17	\$0.77			12-40	\$1.20	\$1.30	14-26	\$2.15
Rumex - Raspberry Dressing	Rumex sanguineus 'Raspberry Dressing'	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Safflower - Zanzibar	Carthamus tinctorius	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Sage - Berggarten	Salvia officinalis 'Berggarten'	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.85	4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Berggarten Variegated	Salvia officinalis 'Berggarten variegata'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Clary	Salvia sclarea	medicinal	1-50	\$0.60	2-17	\$0.80			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Common	Salvia officinalis 'Common'	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.85	4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Golden	Salvia officinalis 'Icterina'	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.85	4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Honey Melon	Salvia elegans 'Honey Melon'	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Mexican Bush	Salvia leucantha	other	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Pineapple	Salvia elegans	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Purple	Salvia officinalis 'Purpurascens'	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.85	4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Russian	Perovskia atriplicifolia	ornamental	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - Tricolor	Salvia officinalis 'Tricolor'	culinary	1-50	\$0.54	2-17	\$0.74	1-17	\$0.85	4-50	\$1.20	\$1.30	14-50	\$2.15
Sage - White	Salvia apiana	other	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Salad Burnet	Sanguisorba minor	salad mix	10-40	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-26	\$2.15
Saltwort	Salsola komarovii	culinary	10-40	\$0.57	10-17	\$0.77			12-40	\$1.20	\$1.30	14-26	\$2.15
Santolina - Green	Santolina rosmarinifolia	ornamental	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Santolina - Grey	Santolina chamaecyparissus	ornamental	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Savory - Summer	Satureja hortensis	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Savory - Winter	Satureja montana	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Scarlet Runner Bean	Phaseolus coccineus	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Scullcap	Scutellaria lateriflora	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Sea Lavender	Limonium latifolium	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Shiso - Britton	Perilla frutescens	culinary	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Soapwort	Saponaria officinalis	medicinal	10-40	\$0.60	10-17	\$0.80			12-40	\$1.20	\$1.30	14-26	\$2.15
Sorrel	Rumex spp.	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Sorrel - Red Veined	Rumex spp.	salad mix	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Stevia	Stevia rebaudiana	culinary	1-50	\$0.60	2-17	\$0.80			4-50	\$1.20	\$1.30	14-50	\$2.15
Stevia - Sugar Love	Stevia rebaudiana 'Sugar Love'	culinary	1-50	\$0.70	n/a	n/a			4-50	\$1.20	\$1.30	14-50	\$2.15
Sweet William	Dianthus barbatus	edible flw.	10-40	\$0.57	10-17	\$0.77			12-40	\$1.20	\$1.30	14-26	\$2.15
Sweet Woodruff	Asperula (Galium) odoratum	ornamental	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Swiss Chard - Bright Lights	Beta vulgaris	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Tansy	Tanacetum vulgare	culinary	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Tarragon - 4 Seasons	Tagetes lucida	culinary	1-50	\$0.54	2-17	\$0.74			4-50	\$1.20	\$1.30	14-50	\$2.15
Tarragon - French	Artemisia dracunculus	culinary	1-50	\$0.57	2-17	\$0.77			4-50	\$1.20	\$1.30	14-50	\$2.15
Thistle - Milk	Silybum marianum	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Thyme - Archers Gold	Thymus x citriodorus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Caraway	Thymus Herba-barona	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Carbon Wine & Roses	Thymus 'Caborn Wine and Roses'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Doone Valley	Thymus x citriodorus aureus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Elfin	Thymus serpyllum	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - English	Thymus vulgaris	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Faustinoi	Thymus vulgaris 'Faustinoi'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.													
			102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
*Note - pricing includes all royalties associated with patented varieties.			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
COMMON NAME	LATIN NAME	MAIN USE		51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Thyme - Foxley	Thymus pulegioides 'Foxley'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - French	Thymus vulgaris 'French'	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Highland Cream	Thymus praecox 'Highland Cream'	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Lavender	Thymus thracicus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Lemon	Thymus x citroidorus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Lemon Creeping	Thymus x citroidorus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Lemon Variegated	Thymus x citroidorus aureus	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Mother of	Thymus serpyllum	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
<b>Thyme-Orange</b>	<b>Thymus citriodorus 'Orange'</b>	culinary	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Pink Creeping	Thymus praecox Pink Chintz	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Red Creeping	Thymus praecox Coccineus	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Silver Edged	Thymus vulgaris argenteus	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Spicy Orange	Thymus 'Spicy Orange'	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - White Creeeping	Thymus praecox Albiflorus	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Thyme - Wooly	Thymus praecox Psuedolanguinosus	ornamental	1-50	\$0.57	2-17	\$0.77	1-17	\$0.88	4-50	\$1.20	\$1.30	14-50	\$2.15
Valerian - Common	Valeriana officinalis	medicinal	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Viola - Sorbet Mix	Viola x wittrockiana 'Sorbet Mix'	edible flw.	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
Wheat Grass	Triticum aestivum	other	10-40	\$0.54	10-17	\$0.74			12-40	\$1.20	\$1.30	14-26	\$2.15
<b>SCENTED GERANIUMS</b>													
Scented Angels Perfume	Palargonium	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Apple	Pelargonium odoratissimum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Apricot	Pelargonium scabrum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Atomic Snowflake	Pelargonium capitatum 'Snowflake'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Attar Of Rose	Pelargonium capitatum 'Attar of Rose'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Charity	Pelargonium 'Charity'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Chocolate-Mint	Pelargonium quercifolium 'Chocolate-Mint'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Citronella	Pelargonium 'Citrosium'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Coconut	Pelargonium grossularioides	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Concolor Lace	Pelargonium 'Concolor Lace'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Lady Plymouth	Pelargonium graveolens var.	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Lemon	Pelargonium crispum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Lemon Rose	Pelargonium graveolens	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Lime	Pelargonium x nervosum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Nutmeg - Variegated	Pelargonium x fragrans	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Old Fashion Rose	Pelargonium graveolens	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Orange	Pelargonium citrosium	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Peppermint	Pelargonium tomentosum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Pine	Pelargonium denticulatum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Pinewood	Pelargonium quercifolia	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Pink Capitatum	Pelargonium capitatum	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Pretty Polly - almond	Pelargonium quercifolium 'Pretty Polly'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Strawberry	Pelargonium x scarborovaie	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Sweet Mimosa	Pelargonium 'Sweet Mimosa'	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
Torento - Ginger	Pelargonium "Torento"	orn./fragrant							1-50	\$1.30	\$1.40	14-26	\$2.35
<b>IVIES</b>													
English Ivy	Hedera helix 'English'	ornamental					2-18	\$0.66	8-22	\$1.20	\$1.30	12-26	\$2.25
Eva Ivy	Hedera helix 'Eva'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
Fancy California Ivy	Hedera helix 'California'	ornamental					2-18	\$0.66	8-22	\$1.20	\$1.30	12-26	\$2.25
Glacier Ivy	Hedera helix 'Glacier'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
Gold Dust Ivy	Hedera helix 'Gold Dust'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
Gold Child Ivy	Hedera helix 'Gold Child'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
Marengo Ivy	Hedera helix 'Marengo'	ornamental					2-18	\$0.72	8-22	\$1.20	\$1.30	12-26	\$2.25

HERB, SCENTED GERANIUM, IVY & SUCCULENT PROGRAMS - 2016-2017													
Effective dates week 31, 2016 through week 30, 2017.													
*Reminder - 3% EOD cut-off is Nov. 23, 2016 for orders shipping weeks 1-26, 2017													
*Note - pricing includes all royalties associated with patented varieties.													
COMMON NAME	LATIN NAME	MAIN USE	102 cell	102 cell	17 strip	17 strip	72 cell	72 cell	2.5"	2.5" pots	2.5" pots	4"	4" Finished
			wks.	102 sold as 100	wks.	3 varieties	wks.	72 sold as 70	wks.	ordered	assorted trays	wks.	10 pots/tray
			avail.	or 1/2 tray of	avail.	17 each per	avail.	or 1/2 tray of	avail.	in multiples	order in	avail.	full trays
				51 sold as 50		51 strip		36 sold as 35		of 16 or 32	multiples of 8		only
Mint Kolibri Ivy	Hedera helix 'Mint Kolibri'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
Needlepoint Ivy	Hedera helix 'Needlepoint'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
<b>Needlepoint Variegated Ivy</b>	<b>Hedera helix 'Ingelise'</b>	ornamental					2-18	\$0.66	8-22	\$1.20	\$1.30	12-26	\$2.25
Thorndale Ivy	Hedera helix 'Thorndale'	ornamental					2-18	\$0.66	8-22	\$1.20	\$1.30	12-26	\$2.25
Yellow Ripple Ivy	Hedera helix 'Yellow Ripple'	ornamental					2-18	\$0.68	8-22	\$1.20	\$1.30	12-26	\$2.25
<b>SUCCULENTS</b>													
Aeonium Kiwi		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Aeonium Zwartkop		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Aloe Vera		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Crassula Campfire		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Crassula Hobbit		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Crassula Muscosa Princess Pine		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Crassula Ovata Variegata	Variegated Jade Plant	ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Black Prince		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Elegans		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Nodulosa		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Perle Von Nurnberg		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Echeveria Pulidonis</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Rosea		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Subsessilis Blue		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Tolimanensis		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Echeveria Topsy Turvy		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Graptopetalum Paraquayense	Ghost Plant	ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Graptopetalum Pentandrum		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Graptosedum Darley Sunshine		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Graptosedum Vera Higgins		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Graptoveria Fred Ives		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Kalanchoe Beharensis 'Fang'</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Kalanchoe Gastonis Bonnierii</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Kalanchoe Marnieriana		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Kalanchoe Orgyalis</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Kalanchoe Thyrsiflora		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Kalanchoe Tomentosa		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Pachyphytum Hookeri		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sedum Angelina		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sedum Coral Reef</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sedum Nusbaumerianum		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sedum Ogon		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sedum Rubrotinctum		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sedum seiboldi</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sempervivum Carmen		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sempervivum Cobweb</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Sempervivum Kalinda		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sempervivum Red Beauty</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sempervivum Red Cobweb</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sempervivum Ruby Hearts</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Sempervivum Sunset</b>		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
Senecio Blue		ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25
<b>Senecio Rowleyanus</b>	String of Pearls	ornamental							11-26	\$2.35	\$2.45	14-26	\$3.25

## SILVERLEAF GREENHOUSES, INC.

Phone: 845-778-7099 Fax: 845-778-7516

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### NOTES & HIGHLIGHTS FOR THE 2016-2017 SEASON

As we have in the past, we will be offering a 3% early order discount for all cells, 2.5" and 4" orders received by Wednesday, November 23, 2016 for delivery between weeks 1 (Jan.2) and 26 (June 26) of 2017. Plant material must total \$250.00 or more to qualify. This EOD does not apply to any Specialty Products (ie: pick me up & go's, standards, topiaries, wreaths, etc...).

The early order discount applies to plant material only. Changes (additions, deletions, quantity changes or movement of ship week) to EOD qualifying orders can be made up until December 10, 2016. Deletions, quantity changes or movement of the ship week after December 10, 2016 will cause the order to lose the EOD. Additions can be made after December 10th but the additions will not qualify for the EOD while the discount for the initial order will stay intact.

With our list of 300+ varieties of herbs and scented geraniums, we offer one of the most comprehensive programs in the country. With so many varieties to choose from we know selection can be challenging. Because of this, we offer many ordering options from which to choose, both in product size and minimum quantities per variety. New this year is our larger plug size. A 72 cell tray that is sold as 70, but can also be split and ordered in quantities of 35 cells per variety. This larger size cell is only offered in certain varieties and on certain ship weeks. It will afford customers an opportunity to get a more mature plant on some of the slower growing and more difficult varieties.

In 2017 we will be expanding our line of succulents adding new varieties and now offering a 4" pot size to go along with the 2.5" that we offered in the past. We are also excited to include in this list many specialty products in all of the aforementioned categories. These programs are now in full production and we are accepting orders at this time and going forward. \*We are having boxes designed for shipping smaller quantities, but as of now these specialty items can only ship LTL palletized or grower truck.

We continue to offer our line of 12 varieties of ivies in 72 cell trays (sold as 70). However, new this year, we can now split trays and accept orders in quantities of 35 cells. We still offer these same varieties of ivies in 2.5" pots and 4" pots.

### CULTURE

Silverleaf Greenhouses uses growing methods necessary to keep us environmentally friendly in all our production methods. Our beneficial insect program is now entering its 10th year. This program utilizes a combination of beneficial insects, nematodes, biological fungicides and insecticides. Any chemicals used are compatible with these predatory insects, the growing of herbs and are completely 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 that enables us to respond quickly and decisively should disease or pest issues arise.

We strongly believe that it is what we do that brings us in tune with nature and our environment, not a label attached to it. Silverleaf Greenhouses is committed to contributing in a responsible manner with respect for the planet and all who inhabit it, while providing quality plant material to our customers.

### GENERAL ORDERING INFORMATION

All plant prices include any ROYALTIES associated with patented varieties. There is no additional charge for half trays of cells or 2.5" pots. There is an additional charge for assortments. See listings for individual prices. Prices are subject to change at any time.

If a Phytosanitary Certificate is required for the state that we are shipping to, there is a \$30.00 fee for the inspection certificate.

**102 Cell material** is all grown in a 51 strip tray with the customer being billed for 50 plants. Two strips are equal to one full tray of 102 (billed as 100). Please place orders in increments of 50 plants per variety. All 102 cell material is grown in Fertiss plug trays.

**The 17 Cell Option** - We offer our herb cells in smaller quantities (plug size is the same) to give customers the opportunity to try varieties that they would not otherwise have the opportunity to trial. For an additional charge (see price pages) customers can order cells in increments of 17 plants per variety (you are billed for 17 plants). Three rows of 17 plants equals one 51 strip (1/2 of a 102 tray). Minimum order is one 51 strip.

We will accept 17 strip orders for shipping weeks 1 (January 2, 2017) through 17 (April 24, 2017). We will not accept 17 cell orders off of our 'at once' availability for immediate shipping. 17 strip orders need to be submitted no later than 10am on Tuesday to ship 2 weeks later, (i.e. An order placed by 10am Tuesday of week 2 would ship week 4.) The last day that we will accept new 17 strip orders is the Tuesday of week 15 (April 10, 2017) for shipping week 17 (April 24, 2017).

**72 cell material - this includes our Ivy program and now a selection of herbs as well.** Our 72 cell tray is now grown in a 36 strip with the customer being billed for 35 plants. Two strips are equal to one full tray of 72 (billed for 70). Please place orders in increments of 35 plants per variety. As in the past with all ivies we will be sticking 4 cuttings per cell with minimum of 3 guaranteed.

**2.5" pots** are grown 32 pots per tray. All 2.5" material can be ordered as full trays (32 pots/ variety) or half trays (16 pots/ variety). Customer can choose 4 varieties of 8 plants each to make up their own assortments. There is an additional charge for this option (see price pages).

**All 4" pots** are packed 10 plants per tray and are sold only in full trays of a single variety. All plants are labeled with our custom tag.

## **SILVERLEAF GREENHOUSES, INC.**

**Specialty Products:** All specialty products are ordered individually.

### **TAGS**

Plant tags are NOT INCLUDED in the price of cells. Custom tags are automatically shipped with all herb cell orders and billed at \$0.12 each. Tags for ivies are billed at \$0.06 each, (these are smaller). If you wish to receive less than 1 tag per cutting, or no tags at all, please note this accordingly on your purchase order, otherwise tags will be sent and billed for. All purchased tags will be confirmed as a separate line item. Returned tags that were shipped due to an order not stating 'NO TAGS' may incur a restocking charge.

TAGS are INCLUDED in the price of ALL potted plant material, which includes 2.5", 4" and all specialty products.

Tags are generally shipped separately the week prior to the plant material. For last minute orders placed off of our 'at once' availability the tags, when possible, will ship with the plants. In some instances, although not our intention, it is possible that the plants may arrive before the tags.

### **MINIMUMS**

We will accept orders for any number of trays. Be sure customers understand the freight ramifications of less than full box orders. There is a \$10.00 surcharge on all orders of less than two full trays of plant material.

### **SUBSTITUTIONS**

Production of all of our listed varieties of plant material is dependent on the availability of quality cuttings and/or seed and successful growth from start to finish. Unless noted on the purchase order, Silverleaf Greenhouses reserves the right to substitute a like variety for a variety that is not available at time of shipping.

### **AVAILABILITY**

**SEASONAL AVAILABILITY** - see individual programs and varieties for available ship dates.

**CURRENT AVAILABILITY** - Our 'at once' availability list is posted on our website and updated regularly. Anyone can access this list at any time. This is the best way to see what is available and to learn about our products at the same time. If access to the internet is not convenient, all of our broker/partners have a copy of our availabilities. Or if you would prefer to be sent our availability directly, just call our office and we will gladly add you to our email list.

Orders off our 'at once' availability are accepted until 10:00am on Tuesdays for shipping in the current week. Under certain conditions orders may have to wait until the following week to ship.

\*\*Please be aware that all orders placed off of our 'at once' availability are 'subject to availability at the time of shipment'. We do our best to fill last minute orders completely; however, from time to time discrepancies between what our computer says and what is physically present in the greenhouse may occur.

### **CLAIMS**

All shipping claims against the carrier should be reported immediately to the carrier and to your broker so that the appropriate action can be taken. Please note any physical damage to boxes at time of delivery prior to signing. Shortages and quality issues must be reported to Silverleaf Greenhouses within 72 hours. Pictures are required.

### **BOXING & PACKAGING**

The following charges apply to all boxed orders:

~ Boxing: \$6.50 per box (Dimensions are 22" x 12" x 16", approx weight is 20 lbs)

Each tray of plants is netted and put into its own insert.

~ Additional \$1.50 per box - Hot or Cold packs. We use these depending on the seasonal temperatures.

~ Additional \$3.00 per box - Aluminum insulating wrap + hot or cold packs (for extra summer protection to keep plants from melting and winter protection from extreme cold/freezing.)

You can fill a box in the following ways:

~ 400 cells (4 full 102 cell trays)

~ 210 cells (3 full trays of 72 cells)

~ 64 pots of 2.5" (2 full trays of 2.5" - 32 pots per tray)

~ 200 cells and 32 pots of 2.5" (2 full trays of 102 cells and 1 full tray of 2.5" material)

~ 70 cells and 32 pots of 2.5" (1 full tray of 72 cells and 1 full tray of 2.5" material)

~ 20 pots of 4" (2 full trays, 10 pots per tray)

**It is our intent to be sure that all boxes are full to capacity. However, Silverleaf cannot be held responsible for making sure boxes are full. If you would like full boxes, please refer to the guide above on how to fill a box or see the 'Boxing' tab to view photos on how to make up a full box.**

## SILVERLEAF GREENHOUSES, INC.

To qualify for FEDEX FREIGHT and LTL delivery you must meet certain minimums and be capable of removing a pallet from the back of a truck. \*\*See Palletized Shipping Program information.

For **GROWER TRUCK** deliveries each CART holds:

**Cell trays** - 60 trays per cart (30 trays or 1/2 cart minimum per drop).

**2.5" pots** (32 pots/ tray) - 48 trays per cart (48 tray or 1cart minimum per drop).

**4" pots** - 56 trays per cart (1 cart minimum per drop).

**Specialty Plants** - no set quantities, determined on an individual basis.

**Pick-me-Up & Go's** - 24 per shelf, 96 per cart (1 cart minimum per drop).

\*All Silverleaf products can be combined to meet Grower Truck minimums. Orders can also be pooled to meet the drop minimums. There must be enough product going to a region during any given ship week for grower truck delivery. Broker/customer will be notified prior to shipping if the method or ship week needs to be changed.

### SHIPPING INFORMATION

All orders are FOB Walden, N.Y. 12586. All shipping methods (except grower truck) are at the customer's risk. During cold weather we reserve the right to add protective packaging, delay shipping and/or upgrade service, at customer's expense.

**AIR FREIGHT** - *due to airport and airline rules & restrictions, we no longer offer this option.*

**FEDEX** - We use FedEx Ground to ship all orders (unless otherwise directed) that arrive to the customer's location within 1 or 2 days. For anything that would take more than 2 days by ground, will be sent by FedEx Express 2nd Day service.

All **Express & Ground** freight charges are billed to the brokers account. Silverleaf Greenhouses Inc., will not be responsible for delays or damages to plants shipped via FedEx Express or FedEx Ground. As we use your broker's account for shipping, please alert your broker to any issues that arise due to FedEx shipping so that they can take the appropriate action.

**FEDEX FREIGHT & LTL** palletized shipments - Cost and duration depends on ship to location. Customer must have a loading dock or forklift to get the pallet off of the truck. We have secured considerably lower shipping rates using FedEx Freight. Call for a price quote. See Palletized Shipping tab for more information.

**CUSTOMER PICK UP** - Available Tuesday thru Friday from 10:00-12:00 and 12:30-3:00. Please give 24 hour notice so we can have your order ready when you arrive.

**GROWER TRUCK DELIVERY** - Silverleaf Greenhouses provides grower truck delivery throughout the Northeast. There must be enough product going to a region during any given ship week. If there is not enough product, Silverleaf reserves the right to change the shipping method at the customer's expense. The broker/customer will be notified prior to shipping if such a change becomes necessary.

Deliveries are available on a regular basis to areas within 100 miles of Walden, NY-- north (to Albany, NY), east (to Hartford, CT.) and south (to New Brunswick, NJ).

### GROWER TRUCK DELIVERY CHARGES:

0 to 49 miles	\$1.25 per tray	\$ 45.00 minimum
50 to 99 miles	\$1.75 per tray	\$ 75.00 minimum
100 to 149 miles	\$2.25 per tray	\$120.00 minimum
150 to 199 miles	\$2.75 per tray	\$150.00 minimum
200 to 250 miles	\$3.25 per tray	\$200.00 minimum
More than 250 miles	Call for quote	

**If we can assist you in any way, please don't hesitate to contact us via phone, fax or email. Thank you for your support!**

**Phone: (845) 778-7099 Fax: (845) 778-7516 E-mail: [sales@silverleafgreenhouses.com](mailto:sales@silverleafgreenhouses.com)**

**WARRANTY:** Silverleaf Greenhouses Inc. warrants to the extent of the purchase price that all products, whether from cuttings or seed, are sold true to name and shall conform within recognized tolerances. No further warranty is expressed or implied as to future marketability. Purchaser shall be limited to the invoice value at the time of purchase of any Silverleaf Greenhouse, Inc product as its exclusive remedy to breach of warranty.



8 strips of 51 = 1 box  
(408 cells total)



2 trays of 2.5" = 1 box  
(64 pots total)



4 strips of 51 + 1 tray of 2.5" = 1 box  
(204 cells + 32 pots of 2.5")



3 strips of 72 = 1 box  
(210 cells)



# SILVERLEAF GREENHOUSES, INC.

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## LTL PALLETIZED SHIPPING PROGRAM

Shipped via FedEx Freight with guaranteed 1 to 2 day delivery to most parts of the country.

Below you will find shelf quantities for each size/type of product listed individually. You can mix & match product on the same pallet. Depending on the product ordered pallets generally range from 4 to 7 shelves. This makes meeting minimums relatively easy. If you would like a quote please give us a call and we will be happy to do one for you.

### **SHELF QUANTITIES:**

100 Cell trays - 14 trays (1400 cells) per shelf.

70 cell trays - 14 trays (980 cells) per shelf.

2.5" pots, 32 pots per tray - 8 trays (256 pots) per shelf.

4" pots, 10 pots per tray - 10 trays (50 pots) per shelf.

6.5" pots, 6 pots per tray (incl. standards, topiaries, etc..) - 6 trays (36 pots) per shelf.

8" pots (incl. standards, topiaries, etc...) - 12 to 16 pots per shelf.

8" combination pans & stock plants - 20 per shelf.

11" combination bowls & baskets - 12 per shelf.

12" combination baskets - 9 per shelf.

Assorted topiary forms (butterfly, bear, mushroom, etc..) - 16 to 24 per shelf.

Living Wreaths (round, square and rectangle) - 6 to 8 per shelf.

Pick Me Up & Go's - 24 per shelf.



Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
HERBS						
	Ajmud - Indian Celery <i>Carum roxburgianum</i>	Primarily grown for its seeds which are a staple for seasoning Indian dishes. Often used as a substitute for parsley.	<b>Culinary Uses:</b> Dried celery fruits are used as a spice. Leaves and stalks are used as salads and in soups. It is also widely used in meat seasonings, in flavoring beverages, confectionaries, ice cream and baked goods. <b>Medicinal Uses:</b> Modern medicine uses this as a stimulant and for treating asthma and liver disease.	Zone 5-9	12-24"	Early summer
	Angelica <i>Angelica archangelica</i>	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.	<b>Culinary uses:</b> Seeds as sweetener & leaves in salads. <b>Medicinal Uses:</b> The plant is said to be a very healthful, strengthening tonic, and aromatic stimulant.	Zone 4 - 9	6'	Blooms in summer
	Anise <i>Pimpinella anisum</i>	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.	<b>Culinary Uses:</b> Primarily associated with cakes, biscuits, and confectionery, as well as rye bread. Can also be used to flavor fish, poultry, soups, and root vegetable dishes. <b>Medicinal Uses:</b> Some components of aniseed are known to have calming effects that can relieve anxiety and nervousness. Also may aid in digestion and relieving upset stomachs.	Not hardy; grow as an annual	24"	Blooms mid to late summer
	Anise Hyssop <i>Agastache foeniculum</i>	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.	<b>Culinary Uses:</b> Edible flowers that can be used to sweeten tea or to flavor sugar, quick breads, or muffins. The leaves can be used in fruit salads, steeped in milk to flavor ice cream, or used to make anise hyssop honey. <b>Medicinal Uses:</b> Leaves are said to have antibacterial properties and can be used to alleviate coughs and colds. <b>Ornamental Uses:</b> Smells like black licorice but also contains notes of lemon, pine, sage, & black pepper.	Zone 5 - 9	18-24"	Blooms midsummer to fall
	Arugula <i>Eruca sativa</i>	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.	<b>Nutritional Benefits:</b> Excellent source of fiber, vitamins A, C, K, and B5 which are beneficial for raising good levels of cholesterol and lowering the bad	Zone 5 - 8	3-5"	Blooms late spring to early summer
	Arugula - Wasabi <i>Diplotaxis erucoides</i>	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.	<b>Culinary Uses:</b> Slight bitterness, horseradish, and pepper aromatics - a more peppery flavor than other arugula varieties. <b>Nutritional Benefits:</b> Very high in vitamin A and C	Not hardy; grow as an annual	6-8"	Maturity 30-40 days
	Asian Greens - Mizuna Dark Purple <i>Brassica rapa</i>	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.	<b>Culinary Uses:</b> Piquant, mild peppery flavor - slightly spicy but less so than arugula, mustard greens, or frisee. Feathery leaves with crispy, juicy stalks. Best used raw in salads, stir-fried, pickled, lightly sautéed or cooked in Japanese hot pots.	Not hardy; grow as an annual	15"	Maturity 45 days
	Aztec Sweet Herb <i>Lippia dulcis</i>	Spreading herb with scented foliage and white flowers into fall. Great in hanging baskets or as a trailing groundcover. Leaves have an intense sweet taste. This herb has been used to treat respiratory complaints	<b>Medicinal Uses:</b> Tea made from leaves can be used as a mouthwash to fight tooth decay and gum disease. It has been said to have properties that lighten ones mood and improve clarity.	Zone 8 - 11	3-6'	Blooms mid to late summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Bachelor's Buttons <i>Centaurea cyanus</i>	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.	<b>Culinary Uses:</b> The plant is best used fresh - often as an edible garnish, they are only lightly fragrant with minimal flavor. <b>Ornamental Uses:</b> Bachelors buttons resemble tiny carnations with pointed papery petals. Very mild aroma of peppery clove and a flavor that has a hint of sweet spice.	Not hardy; grow as an annual	18-20"	Blooms throughout summer into fall
	Basil - African Blue <i>Ocimum x 'Kasar'</i>	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.	<b>Culinary Uses:</b> Use fresh leaves to give additional color and slightly different taste to salads. Add with champagne or ginger ale for a refreshing twist on your cocktail. Best to cook slowly to release flavor and let the leaves soften. <b>Medicinal Uses:</b> The oils of basil, especially camphor containing oil have anti-bacterial properties. <b>Ornamental Uses:</b> Long pink flowers make a striking garnish. The leaves start out purple when young, only growing green as the given leaf grows to its full size, and even then, retaining purple veins.	Not hardy; grow as an annual	36"	Blooms in summer
	Basil - Amethyst Improved <i>Ocimum basilicum 'Amethyst Improved'</i>	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.	<b>Culinary Uses:</b> You can use this basil in the same way you can use regular Genovese but its purple color lends itself to colorful pesto and imaginative combinations with pasta. <b>Medicinal Uses:</b> Aids in digestions and is a mild sedative. Basil contains 6 different compounds that reduce blood pressure and ease the symptoms of emphysema and bronchitis. Also an effective bug repellent! <b>Ornamental Uses:</b> Large leaves that are downturned at the edges with color ranging from dark burgundy to almost black. Basil is fragile so five support from seedling stage onwards and pinch tops off stems when it gets to 6" and beyond to promote a bushy form.	Not hardy; grow as an annual	16-20"	Blooms in summer
	Basil - Anise <i>Ocimum basilicum 'Anise'</i>	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.	<b>Culinary Uses:</b> Often used in flavoring desserts - has a sweet licorice flavor. <b>Ornamental Uses:</b> Pinkish whorls of flowers - lanky growing basil.	Not hardy; grow as an annual	18-22"	Blooms in summer
	Basil - Aroma <i>Ocimum basilicum</i>	Vigorous hybrid Genovese type basil with medium leaves, slow bolting and fusarium wilt resistance. Great in tomato based dishes.	<b>Culinary Uses:</b> Classic basil aroma and flavor. <b>Ornamental Uses:</b> Good disease resistance.	Not hardy; grow as an annual	20-24"	Blooms in summer
	Basil - Bouquet Mix	Our Bouquet Mix is a variety of popular green and red basil grown together; makes a very attractive planting.		Not hardy; grow as an annual	8-30"	Blooms in summer
	Basil - Boxwood <i>Ocimum basilicum</i>	A beautiful new basil with tight mounds of small leaves resembling boxwood plants. Provides an attractive edging along patios and is a fine companion to large-leaved varieties. Plants remain extremely bushy and productive in the heat of summer. Rich basil flavor is excellent in pesto.	<b>Culinary Uses:</b> Very rich basil flavor and therefore perfect for basil based dishes and sauces, such as pesto. <b>Ornamental Uses:</b> "Cute" compact leaves and small white flowers - a good candidate to trim into a border, resembling a hedge. Also looks nice in small pots growing into slightly rounded globe shapes.	Not hardy; grow as an annual	12-16"	Blooms in summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Basil - Bush <i>Ocimum basilicum</i>	This herb forms a compact mound of rounded, aromatic and flavorful foliage. Sweeter than Genovese. Pinch to promote fullness.	<b>Culinary Uses:</b> The leafy tops of this basil can be used similarly to that of Sweet Basil for seasoning and salads. <b>Medicinal Uses:</b> Occasionally used for mild nervous disorders and for the alleviation of wandering rheumatic pains. The dried leaves, in the form of snuff, are said to be a cure for nervous headaches. An infusion of basil in boiling water is good for all obstructions of the internal organs, arrests vomiting, and allays nausea. <b>Ornamental Uses:</b> Low, bushy plant, much smaller than Sweet basil. Has ovate leaves and white flowers in whorls rewards the tops of the branches, smaller than those of sweet basil.	Not hardy; grow as an annual	8-14"	Blooms mid-to late summer
	Basil - Cardinal <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Similar to African Basil, Cardinal Basil has a spicy pungent fragrance and when crushed it leaves a lingering odor on your hands. The pungency of this basil amps up the dimension and taste in dishes when used in place of traditional basil. <b>Ornamental Uses:</b> Decorated with these incredible celosia-like tightly packed flowers that hang on all summer long, the flowers keep getting larger and darker in hue.	Not hardy; grow as an annual	12"	Blooms in summer
	Basil - Christmas <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Provides a fruity tastes to salads as well as drinks. Can be used in place of an average basil in most dishes. Also makes for interesting condiments such as basil butter, basil vinegar, and basil infused olive oil for salads or dipping. <b>Medicinal Uses:</b> Can be used as an antibacterial restorative, and warming herb. Claims to aid in reducing fevers, relaxing spasms, improving digestion, fighting intestinal parasite, and treating skin infections. The oil is used in dental products and insect repellents. <b>Ornamental Uses:</b> Shiny green leaves with purple flowers beautiful within the landscape, an attractive border plant. Combines the attributes of both Sweet and Thai basil.	Not hardy; grow as an annual	12-20"	Blooms in summer
	Basil - Cinnamon <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Primarily used as a table garnish and a savory element to raw dishes, soups, hot drinks, & infused oils. Add chopped fresh cinnamon basil to pumpkin pie filling as an alternate to ground, dried cinnamon. Cinnamon basil is delicate and should be used immediately upon purchase. Very versatile culinary herb in both sweet and savory applications. <b>Medicinal Uses:</b> Beneficial to plant in gardens near tomato plants because they discourage bugs from damaging the tomato plants. It will enhance the flavor of the tomato and also repel mosquitos and white flies. It will also enhance the growth of asparagus and roses while protecting them from some insects. Aside from protecting other plants from insects, rubbing the leaves on your skin or growing it in containers on your patio will help repel mosquitos. <b>Ornamental Uses:</b> Small, thin serrated green leaves with contrasting pale violet colored stems and lavender spiked flowers.	Not hardy; grow as an annual	12-24"	Blooms in summer
	Basil - Dark Opal <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Similar to other basil, however given the beautiful color this variety is striking when used in dressings and vinegars, salads and desserts to add color and flavor. <b>Medicinal Uses:</b> General restorative and warming effect with a mild sedative action. It has a compound of vitamins and minerals that make it a powerhouse of anti-inflammatory properties. <b>Ornamental Uses:</b> Egg-shaped leaves with sparsely toothed edges and variable purple to burgundy color. The color intensifies with maturity.	Not hardy; grow as an annual	12-24"	Blooms in summer
	Basil - Dolce Fresca <i>Ocimum basilicum</i>	Large leaves with sweet, spicy fragrance and flavor, perfect for a full-bodied pesto. Flowers are attractive in the herb garden, but are usually pinched off as buds form to promote high-quality leaves for cooking. 2015 winner of the All-American Selection award.	<b>Culinary Uses:</b> It can be used in the same way as traditional sweet or Genovese basil. <b>Medicinal Uses:</b> Like most basil it is known to soothe upset stomachs and aid in relieving other gastrointestinal discomfort. <b>Ornamental Uses:</b> Produces a mid-sized plant with a unique bushy habit and shorter internodes. It holds a nice controlled size in the garden with more usable leaf yields. When other basil get tall and leggy, Dolce Fresca remains mounded and tidy.	Not hardy; grow as an annual	12-14"	Blooms in summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Basil - Dolly <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> A heavy yields, producing 15% more fresh herb than the next most productive variety and 50% more than standard Genovese varieties. <b>Ornamental Uses:</b> Very uniform, large leaved and fast growing. Has improved tolerance against low temperatures. The leaf color is a little lighter than other varieties.	Not hardy; grow as an annual	24-30"	Blooms mid-to late summer
	Basil - Dwarf Purple <i>Ocimum basilicum</i>	Compact annual herb with dark purple foliage. Fresh leaves add zest to tomato dishes and color to salads	<b>Culinary Uses:</b> Dwarf purple basil has great flavor and not only makes a pretty pesto but its little purple leaves add beautiful color to a salad dish or antipasto. It's purple foliage will also turn herb vinegars and oils a shade of purple. <b>Ornamental Uses:</b> Attractive foliage and pink flowers. The spicy leaves work well in a variety of dishes and is ideal for potpourri. Its small size makes it perfect for the limited space garden.	Not hardy; grow as an annual	9"	Blooms in summer
	Basil - Eleonora <i>Ocimum basilicum</i>	Large leaves with sweet, spicy fragrance and flavor, perfect for a full-bodied pesto. Flowers are attractive in the herb garden, but are usually pinched off as buds form to promote high-quality leaves for cooking.	<b>Culinary Uses:</b> It can be used in the same way as traditional sweet or Genovese basil. <b>Ornamental Uses:</b> Slightly cupped to flat 3" leaves with a somewhat spicier flavor than traditional pesto types. The leaf shape and more open habit make this variety less susceptible to basil downy mildew pressure than traditional pesto types. Suitable for growing in containers or the open field.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Basil - Floral Spires Lavender <i>Ocimum basilicum</i> '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	<b>Culinary Uses:</b> A favorite with French cooks, who have traditionally used its leaves in soups and salads. Aniseed scented leaves are excellent for culinary use and are a great alternative to standard basil. <b>Medicinal Uses:</b> Antioxidant agents help to flush out toxic material in the body. Has antibacterial properties which can help stave off many infections. Also helps in alleviating stress levels through its pungent aroma. <b>Ornamental Uses:</b> Compact varieties bred with flowering in mind. Plant habit is very uniform and the foliage resembles a dense, bushy Thai type basil. They make great flowering plants as ideal windowsill plants but are equally as happy in a pot or planted out in the garden. Floral Spire strong stems ensure the plants perform very well throughout their production cycle and as a finished plant.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Basil - Floral Spires White <i>Ocimum basilicum</i> '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 basil varieties. Has dense, bushy foliage.	<b>Culinary Uses:</b> A favorite with French cooks, who have traditionally used its leaves in soups and salads. Aniseed scented leaves are excellent for culinary use and are a great alternative to standard basil. <b>Medicinal Uses:</b> Antioxidant agents help to flush out toxic material in the body. Has antibacterial properties which can help stave off many infections. Also helps in alleviating stress levels through its pungent aroma. <b>Ornamental Uses:</b> A neat, attractive, well branching plant that produce a large amount of highly aromatic medium sized leaves. The plant also produces beautiful white flower spikes of small edible flowers.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Basil - Genovese <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Principal counterpart in green pesto and also appears in red pesto (which just also includes tomatoes). The leaf is also used as seasoning in tomato sauce, pizza, Insalata Caprese, salad dressing, and cooked vegetable dishes. This basil can be used fresh or dried. Also is used in desserts, including ice cream, sorbet, and custard. The oils in basil are highly volatile so it is best to add the herb near the end of the cooking process, so it will retain its maximum essence and flavor <b>Medicinal Uses:</b> Basil essential oil has many aromatherapy uses - a drop on the sleeve can be inhaled for mental fatigue. Combine it with hyssop or bergamot or geranium oils for a stimulating massage oil for depression. Anti-inflammatory properties that may provide relief for conditions like rheumatoid arthritis or inflammatory bowel syndrome. It is a very good source of vitamin A since it is high in beta-carotene. An excellent source of vitamin K, as well as significant amounts of magnesium, calcium, iron, potassium, and vitamin C. <b>Ornamental Uses:</b> Wrinkled dark green leaves with an aroma similar to cloves.	Not hardy; grow as an annual	24-30"	Blooms mid-to late summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Basil - Genovese Red <i>Ocimum basilicum</i> 'Freddy'	Purple, large leaved Genovese-type basil. Wonderful color addition to containers, herb gardens and as a garnish.	<b>Culinary Uses:</b> The same aroma and flavor to the traditional Genovese - this variety just adds a little kick of color to any dish you add it to. <b>Medicinal Uses:</b> On par with traditional Genovese health benefits. <b>Ornamental Uses:</b> The same large, deeply veined leaves as Genovese basil but instead of green this variety boasts a deep purple color.	Not hardy; grow as an annual	18-24"	Blooms mid- to late summer
	Basil - Greek Columnar <i>Ocimum x citridorom</i> '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.	<b>Culinary Uses:</b> The uses are the same as they are for sweet basil, the flavor being identical. As columnar basil grows to a considerable size, this variety is perfect for producing large volumes of leaves for pesto production. Leaves can also be dried and used out of season. <b>Medicinal Uses:</b> A restorative calming herb that can help relax spasms, lower fevers, improve digestion, and is effective in controlling bacterial infections and intestinal parasites. <b>Ornamental Uses:</b> This basil is unusually tall for a basil but remaining quite thin giving it a "column-like" appearance. This variety rarely blooms, so pinching flowers is hardly needed. The neat upright habit is ideal for formal gardens, courtyards, and balconies. The variety is also suited to pot culture, feature planting, or hedging.	Not hardy; grow as an annual	8-14"	Blooms mid- to late summer
	Basil - Herbalea Ajaka <i>Ocimum hybrid</i> <i>Herbalea 'Ajaka'</i>	A new basil variety that stand out in vigor, aroma, weather resistance, yield, disease tolerance, regenerative capacity, and high ornamental value. They are robust, decorative, and tasty	<b>Ornamental Uses:</b> The plant is attractive to bees, butterflies, and/or birds and the flowers are fragrant	Not hardy; grow as an annual	18-24"	Mid summer to mid fall
	Basil - Herbalea Dark Lady <i>Ocimum hybrid</i> <i>Herbalea 'Dark Lady'</i>	Basil Herbalea Dark Lady is a vegetatively grown variety. It has a robust, spicy flavor. Dark Lady, when mature, has dark purple foliage that is very faintly toothed & prominently veined. In bloom, its flowers will be red in color. It is resistant to mildew and foliar diseases. It is a vigorous growing basil with high yields.		Not hardy; grow as an annual	16"	
	Basil - Herbalea Green Ball <i>Ocimum hybrid</i> <i>Herbalea 'Green Ball'</i>	Basil Herbalea Green Ball is a vigorous growing basil with increased resistance to diseases such as downy mildew.	<b>Ornamental Uses:</b> Its leaves are green and small but with long, more narrow shape. It is relatively hard and a non-flowering variety. It can keep producing for you without it going to flower and effecting the flavor of the leaves	Not hardy; grow as an annual	12"	
	Basil - Herbalea Red Ball <i>Ocimum hybrid</i> <i>Herbalea 'Red Ball'</i>	Red ball is a vigorous growing basil with increased resistance to diseases such as downy mildew, Fusarium, and Botrytis	<b>Ornamental Uses:</b> Grows into a nice round, densely leaved plant. Its mounded growth habit increases its ornamental appeal. Its leaves are small but have a long, narrow shape. This is a relatively hardy, late flowering basil. In bloom, its flowers are pink. Can be overwintered indoors	Not hardy; grow as an annual	12"	
	Basil - Herbalea Snow White <i>Ocimum hybrid</i> <i>Herbalea 'Snow White'</i>	An attractive herb with highly aromatic foliage. It is disease-resistant, tolerant of cooler growing conditions. Attractive to pollinators.	<b>Ornamental Uses:</b> Continuously flowering basil beauty lets go with sense-reeling masses of fragrant 10-12 " white spikes, with complementary glowing green foliage. Non-culinary basil variety's sterile, non-seeding plants put full energy into flower power. Low-water, heat-tolerant landscape plant, 'Snow White' excels massed in the landscape, or with the fragrant, cool white spikes flattering a patio container. Avid following of bees, butterflies, and hummingbirds.	Not hardy; grow as an annual	18-20"	

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	Basil - Herbalea Wild Color <i>Ocimum hybrid</i> <i>Herbalea 'Wild Color'</i>	Wild Color is a vigorous growing basil with increased resistance to diseases such as downy mildew, Fusarium, and Botrytis	<b>Culinary Uses:</b> It is has great flavor and makes a nice all around culinary basil. <b>Ornamental Uses:</b> Upright growing habit with dark green foliage with a purple center. The leaves are somewhat curly. It makes a nice ornamental addition to your garden or an attractive garnish.	Not hardy; grow as an annual	16"	
	Basil - Herbalea Wild Magic <i>Ocimum Herbalea</i> <i>'Wild Magic'</i>	Another Herbalea basil that is robust, decorative, and flavorful and more hardy than other basil varieties. Wild Magic is no exception with its fruity scent a longevity.	<b>Culinary Uses:</b> It has full leaves with toothed edges. The leaves are mostly dark green but can have a reddish hue to them. In bloom, it has pink flowers.	Not hardy; grow as an annual	16"	
	Basil - Holy <i>Ocimum basilicum</i> <i>'Holy'</i>	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.	<b>Culinary Uses:</b> Holy basil is both hot & sharp and can benefit from being used in more aggressively flavored dishes such as curry and stir-fry. The most popular culinary use for Holy Basil is to make Tulsi Kadha (Hot Basil Tea). <b>Medicinal Uses:</b> The medicinal uses for Holy basil are abundant and largely overwhelming. The use of Holy basil (or Tulsi) is recorded in the ancient Ayurvedic texts in India and the plant is an important symbol in Hindu religious tradition. It has been described as an "elixir of life" and a tonic with adaptogenic properties, and has also been promoted for longevity. It is used in treating the common cold, headaches, stomach complaints, inflammation, heart disease, poisoning, and malaria. <b>Ornamental Uses:</b> These plants have grayish green, hairy stems and small oblong leaves. This herb bears pale purple or crimson flowers.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Basil - Kapoor Tulsi <i>Ocimum americanum var. pilosum</i>	Compact but very full, attractive plants. Mild spicy aroma with hints of sweetness and mild spice flavor. Faster growing than green holy basil and its purple flowers also make it a nice beneficial and/or ornamental.	<b>Medicinal Uses:</b> Tulsi is taken as an herbal tea, the oil that can be extracted is mostly used in the herbal toiletry. Its oil is also used against insects and bacteria. It is very effective against indigestion, headache, hysteria, insomnia, and cholera	Not hardy; grow as an annual	12-18"	
	Basil - Lime <i>Ocimum basilicum</i> <i>'Lime'</i>	Lime scented, 2" long bright green leaves. Wonderful flavor; pairs well with seafood. Pinch to promote fullness.	<b>Culinary Uses:</b> Lime Basil has a distinct zesty lime flavor and aroma, yet still a discernable basil taste. It adds a clean, unique citrus flavor to fish, salsas, and salads. <b>Ornamental Uses:</b> Lime basil has bright lighter green leaves that are ovoid with gently scalloped margins and deep veins. They are arranged opposite on square stems. The flowers bloom at the tops of the branches in large spikes of small white flowers from July onwards.	Not hardy; grow as an annual	18-24"	Blooms mid-to late summer
	Basil - Mrs. Burns (Lemon) <i>Ocimum basilicum</i> <i>'Mrs. Burns'</i>	Unique basil that incorporates the aroma and flavor of lemon citrus in both the leaves and seeds. Great with poultry and seafood.	<b>Culinary Uses:</b> It has the strongest lemon scent and flavor of all the lemon basil and also has undertones of cinnamon and mint and hints of spice along with the floral note. Lemon basil is best used in fresh salads and vinaigrettes. Basil leaves have a tendency to turn dark once they are cut, so prepare them at the last minute. <b>Ornamental Uses:</b> It has bright green leaves and white flowers that are tinged with pink, The leaves are very slightly serrated.	Not hardy; grow as an annual	12-24"	Blooms in summer
	Basil - Napolentano <i>Ocimum basilicum</i> <i>'Napolentano'</i>	Large frilly leaves, lighter green in color than most. Well-branched mound of large, aromatic leaves; has a sweet, spicy flavor.	<b>Culinary Uses:</b> The unusually large leaves of this variety are outstanding for using as wraps for poultry, fish, or cheese. <b>Ornamental Uses:</b> Sometimes called "lettuce leaf basil" this variety has crinkled leaves. They can be grown in containers or on a sunny south-facing windowsill and pinched back to keep them more compact and to encourage more leaf production.	Not hardy; grow as an annual	18-24"	Blooms mid-to late summer

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	Basil - Nufar <i>Ocimum basilicum</i> 'Nufar'	Mounds of large, green, aromatic leaves with a sweet, spicy flavor and aroma. Fusarium wilt resistant. Nice in salads and sauces.	<b>Ornamental Uses:</b> This variety has large flavorful leaves and is a fusarium wilt resistant variety of sweet basil. The flavor is very similar to that of Genovese Basil - a slight anise/licorice peppery, minty flavor. This plant has a large yield due to its large leaves and it's ability to grow impressively tall	Not hardy; grow as an annual	24-30"	Blooms mid-to late summer
	Basil - Persian <i>Ocimum basilicum</i>	Aromatic leaves with a lemony, spicy fragrance and flavor are outstanding for tomato sauce, pesto, salad, and meat dishes. Plant forms a round ball of leaves that is perfect for containers.	<b>Culinary Uses:</b> Has strong hints of anise and lemon and create a delicious spicy flavor. In Persia the leaves of <i>reyhan</i> and other herbs mixed together are served fresh with main meals. Called <i>sabzi</i> in Persian, the fresh mixture is eaten on flat bread with tomato, green onions, and cheese. <b>Ornamental Uses:</b> Bright green leaves with silvery sheen, and deep red flower bracts for extra visual appeal. Has quite beautiful pink flowers that are highly attractive to bees and other pollinators.	Not hardy; grow as an annual	12"	Blooms in summer
	Basil - Pesto Perpetuo <i>Ocimum x 'Pesto Perpetuo'</i>	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.	<b>Culinary Uses:</b> When crushed the leaves have the distinct smell of basil with a hint of lemon and they hold their color when cooked. <b>Ornamental Uses:</b> This basil has cream colored variegation on the leaves and does not flower but does grow in upright columns.	Not hardy; grow as an annual	14-18"	Grown for foliage
	Basil - Purple Ruffles <i>Ocimum basilicum</i> 'Purple Ruffles'	Compact annual herb with dark purple leaves that have ruffled margins. Fresh leaves add zest to tomato dishes and color to salads	<b>Culinary Uses:</b> More complex than other basil, tones of anise, cinnamon, and a bit of citrus. Full of flavor and are very aromatic when crushed - especially fine for herb vinegars and garnishing. <b>Medicinal Uses:</b> Cosmetic uses are in herbal bath mixtures and for bring luster to the hair. <b>Ornamental Uses:</b> Dark purple-black fringed leaves that are heavily ruffled - it produces spikes of large and showy pinkish-purple flowers an excellent contrasting plant in a border.	Not hardy; grow as an annual	18-24"	Blooms mid-to late summer
	Basil - Red Rubin <i>Ocimum basilicum</i> 'Red Rubin'	Newer improved purple basil that has more uniform coloration than older varieties. Spicy flavor. High yielding Italian type. Great for cooking.	<b>Culinary Uses:</b> Very traditional in flavor but sweeter in aroma to other basil. The leaves make an exciting contrast in salads, pasta dishes, and make excellent vinegar. The flavor pairs well with fish, poultry, rice, mild vegetables, and eggplant. <b>Ornamental Uses:</b> Large leaf basil that produces deep red-purple leaves and light pink flowers in the summer. It is an improved variety of the dark opal basil.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Basil - Siam Queen <i>Ocimum basilicum</i>	Large, aromatic leaves have an intense licorice-basil flavor excellent for Thai and Vietnamese cooking, as well as Italian dishes. Later flowering for higher yields without pinching flower buds. 1997 AAS winner.	<b>Culinary Uses:</b> This basil is more stable at high and extended cooking temperatures than other basil. <b>Ornamental Uses:</b> Purple blooming spires are wonderful additions to arrangements or grown alongside flowers. Oils have the power to ward off house flies, mosquitos, and more.	Not hardy; grow as an annual	20-24"	Blooms mid-to late summer
	Basil - Spicy Globe <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Best used fresh as drying it will lose its perfume and quite a bit of flavor. <b>Ornamental Uses:</b> Spicy Globe's diminutive size makes it ideal for container planting.	Not hardy; grow as an annual	8-14"	Blooms mid-to late summer
	Basil - Sweet <i>Ocimum basilicum</i>	Wonderfully scented emerald green leaves and white flowers. An excellent variety for pesto and in tomato based dishes.	<b>Culinary Uses:</b> Sweet basil can be used in most every kind of cuisine and course. From appetizers to desserts to cocktails and everything in between. It is a flavorful and versatile herb and a must have in the kitchen. Always add it just before serving as its flavor diminishes with cooking. Combines well with garlic, parsley, rosemary, oregano, thyme, and sage. <b>Medicinal Uses:</b> Rich in vitamin K, beta carotene, and iron. Known to have anti-bacterial, anti-inflammatory, and antioxidant properties. Benefits of sweet basil include: improved circulation, increased immune function, reduced oxidation of cholesterol, protection the heart, detoxifying the blood, help in controlling blood sugar levels. Most benefits come from eating the herb raw.	Not hardy; grow as an annual	12-24"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Basil - Sweet Dani <i>Ocimum basilicum</i> 'Sweet Dani'	Large-leaves with a fresh lemon scent. Vigorous growing habit. Excellent with fish and chicken.	<b>Culinary Uses:</b> Strongest lemon taste found in any basil. This variety adds more flavor in culinary uses because it has up to 75% more total essential oils than standard lemon basil varieties. Leaves or flowers can be sprinkled in salads or used to brew tea. <b>Ornamental Uses:</b> Vigorous large-leaved basil with a strong lemon scent. The aroma of Sweet Dani Basil is very sweet and lemony with a hint of perfume followed by a touch of mint and spice. Attractive white-flowered spikes make it a nice addition to any garden.	Not hardy; grow as an annual	26-30"	Blooms in summer
	Basil - Sweet Mammoth <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Strong and sweet but not bitter. Good for stuffing and for long cooking. <b>Ornamental Uses:</b> Ruffled jagged leaves - a lettuce-leaf variety that can grow as big as your hand.	Not hardy; grow as an annual	18-24"	
	Basil - Sweet Thai <i>Ocimum basilicum</i> '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.	<b>Culinary Uses:</b> Stands up to cooking better than sweet basil. Lots of peppery, anise- like and warm spicy flavors in this herb. <b>Ornamental Uses:</b> Flat and blade shaped foliage with a purplish tinge that can spread over the entire leaf depending on the exact variety. The leaves are about half the size of sweet basil.	Not hardy; grow as an annual	12-18"	Blooms in summer
	Bay Laurel <i>Laurus nobilis</i>	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.	<b>Culinary Uses:</b> Widely used as spice and flavor. The dried leaves are use as seasoning for pies, soups, sauces, marinades, stews, and pickles. The leaves should be used sparingly in cooking and from the start as they emit taste slowly. <b>Medicinal Uses:</b> Helps to relieve ailments in the upper part of the digestive tract. Also used for flu, bronchitis and to stimulate appetite by increasing the secretion of digestive fluids. <b>Ornamental Uses:</b> The bark is smooth and reddish-brown and the leaves are lance shaped and leathery with a shiny upper side and matted undersides.	Zone 8 - 11	3-12'	Blooms in early summer
	Bee Balm (Monarda) <i>Monarda didyma</i>	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.	<b>Culinary Uses:</b> Used commonly as tea, either alone or with other herbs like chamomile and valerian. This herb is related to bergamot (found in Earl Grey Tea) they are in the same family but are a different genus. <b>Medicinal Uses:</b> Can be used as an aromatherapy treatment to help soothe cold symptoms, sore throat, fever, and congestion. Internally it can be good for improving digestion and overall digestive issues. <b>Ornamental Uses:</b> Bee Balm has red, pink, lilac flowers in large heady whorls of about 20-50 flowers at the top of the branching stem, supported by leafy bracts, the leaflets are a pale-green color.	Zone 4 - 9	24"	Blooms early summer to early fall
	Beets - Early Wonder Tall Top <i>Beta vulgaris</i>	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.	<b>Culinary Uses:</b> Beets are very versatile roots. They can be eaten raw, sliced thinly and seasoned or roasted, the classic, all-time favorite way to cook beets. Used in a salad, they compliment many other salad ingredients - try them paired with barley and feta to make an interesting grain salad. Pickled, the tangy vinegar and sweetness complements the beets natural undertones. As a dessert, the smoky, earthy sweetness are the secret ingredient in desserts like a beet and cocoa cake or bright red beet ice cream. <b>Medicinal Uses:</b> Both the root and greens of the beet are packed with nutrients and healthy compounds such as vitamin C, glycine, betaine, and folates. The root in particular is also a great source of vitamin B, iron, manganese, copper, and magnesium. The plants have also been cited as helpful in lowering blood pressure, improving overall cardiac health, and treating liver disease. <b>Ornamental Uses:</b> Bright red, half-flat smooth skinned, uniform 3" root. Flesh is purple-red and tender with light zones	Not hardy; grow as an annual	1-3'	Maturity: 50-60 days

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Bergamot, Wild <i>Monarda fistulosa</i>	Bergamot has lavender flowers with a strong spicy scent. It's used for flavoring meats and making teas which are supposed to ease colds.	<b>Culinary Uses:</b> The leaves of wild bergamot are edible, raw or cooked. They can also be used as flavoring in salads and cooked foods. The flowers make an attractive edible garnish and the fresh or dried leaves can be brewed into an aromatic and refreshing tea. <b>Medicinal Uses:</b> Bergamot is frequently used during cold and flu season to make tea that can be sweetened with honey and tends to be quite strong. <b>Ornamental Uses:</b> Perennial herb with pretty lilac or lavender colored flowers. The plant has stems that branch out and are covered with fine fuzz. It bears lance-shaped, serrated, gray-green leaves.	Zone 3 - 8	36"	Blooms in summer
	Betony <i>Stachys officinalis</i>	Lovely perennial herb with a basal rosette of deep green foliage and spikes of purple flowers emerging from the leaves	<b>Culinary Uses:</b> No major culinary uses besides medicinally for tea. It does have an intriguing taste that has been described as warm, lingering, and multifaceted. <b>Medicinal Uses:</b> Can be used for digestion problems including heartburn, diarrhea, and intestinal gas; for breathing problems including bronchitis and asthma; for painful conditions including gout, headache, and facial pain; and for urinary tract conditions including bladder and kidney stones and bladder pain and swelling . It is also used to treat stress and tension, nervousness and epilepsy. In combination with other herbs, betony is used to treat nerve pain and anxiety. <b>Ornamental Uses:</b> Like other members of the mint family Betony has square stems with short, fine hairs. Toothed leaves grow at the base of the plant and in summer, spiked heads of tubular, red violet blooms appear atop their stems.	Zone 3 - 8	24"	Blooms early to midsummer
	Borage <i>Borago officinalis</i>	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.	<b>Culinary Uses:</b> The large leaves have a mild cucumber flavor and can be steeped in hot water for a refreshing summer tea. This herb can be used in soups, salads, borage-lemonade, strawberry-borage cocktails, preserves, borage jelly, various sauces, cooked as a stand alone vegetable, or used in desserts in the form of fresh or candied flowers. <b>Medicinal Uses:</b> A low calorie herb whose contents include multiple phytochemicals such as calcium, potassium, manganese, copper, zinc, and magnesium, as well as vitamins A, B, and C. Borage is a source of an essential oil that is distilled from the vegetative parts of the borage plant and has been used to treat arthritis by restoring joint health. It has also been used as a cooling agent for fevers and topically for inflammation and swelling. <b>Ornamental Uses:</b> Blue star-shaped blossoms seem mismatched against the hairy foliage of the sprawling borage plant, but the flowers hold up remarkably well after picking.	Not hardy; grow as an annual	18-30"	Blooms summer to early fall
	Borage - White Flower <i>Borago officinalis</i>	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.	<b>Culinary Uses:</b> Cucumber flavored leaves that may be added to salads, teas, and other summer drinks. <b>Medicinal uses:</b> Can be used in similar ways to regular Borage blue flower. <b>Ornamental Uses:</b> Almost identical to that of the borage blue flower, just with white blossoms rather than blue.	Not hardy; grow as an annual	18-30"	Blooms summer to early fall
	Burnet - Salad <i>Sanguisorba minor</i>	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.	<b>Culinary Uses:</b> The leaves taste like cucumber and add a fresh taste to salads. The herb is savory when mixed into an herb butter, mixed into spreading cheese, chopped and sprinkled over vegetables or as part of a potato dish. The flowers can be used as a garnish for fresh drinks or cakes. <b>Ornamental Uses:</b> A leafy plant that begins as a rosette. It has pinnate basal leaves with four to twelve pairs of leaflets. The leaflets are oval and lightly serrated at the edges. The flowers are in a rounded cluster of purple to pink tiny blooms	Zone 4 - 10	1-2'	Blooms in midsummer
	Calamintha Variegated <i>Calamintha gradiflora 'Variegata'</i>	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.	<b>Culinary Uses:</b> Primarily used to make tea. <b>Medicinal Uses:</b> Makes a pleasant cordial tea which has been known to help with weakness of the stomach and flatulent colic. It is useful in hysterical complaints and a conserve made of the young fresh tops has been used for this purpose. <b>Ornamental Uses:</b> Upright bushy mounds of soft, green, oval shaped leaves, splashed with creamy white. Pleasantly fragrant. Rose-pink flowers are studded on short spikes among the leaves in mid summer. Useful towards the front of a border in a woodland setting among Hosta or ferns. Also attractive in mixed containers.	Zone 3 - 5	24"	Blooms mid- to late summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Calendula 'Resina' <i>Calendula officinalis</i> '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.	<b>Culinary Uses:</b> The daisy-like petals are easy to separate from the flower head and can be scattered over salads. The petals can also be used to color and flavor butter, cheese, and rice dishes, acting like saffron but with a lighter impact. Dried petals, used as a garnish for winter soups, make for an especially colorful addition to leek and potato or butternut squash soups. <b>Medicinal Uses:</b> Calendula is both astringent and anti-inflammatory and calendula infusions, ointments, and tinctures have been employed to heal bruises, cuts, and the minor infections they cause. Calendula preparations have been used to treat skin and mucous membrane inflammation, dermatitis, boils, and leg ulcers. Lotions, poultices, and compresses made with calendula flowers may also be used. <b>Ornamental Uses:</b> The leaves are lance-shaped with narrowed bases, narrowly parallel side or spoon shaped, shortly tapering to the apex or blunt, glandular-hairy to sparsely spidery-cottony hairy, usually with a smooth edge to obscurely wavy-toothed. The flowers are usually yellow or orange.	Not hardy; grow as an annual	12-18"	Blooms summer into fall
	Caraway <i>Carum carvi</i>	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.	<b>Culinary Uses:</b> Commonly known and used for the seeds it produces. It is peppery, earthy and even a little citrusy. Classic with pastrami sandwiches, rye and pumpnickel breads. It cuts through the richness of meat dishes and gives character to cabbage. <b>Medicinal Uses:</b> A good remedy for colds and congestion, it contains mild antihistamines, antimicrobial compounds that help to relax the muscles that cause coughing spasms. Caraway seeds are also used in a number of medicinal preparations for treating disorders such as rheumatism, eye infections, and toothaches. Caraway seed oil is used in treating fungus infections as well, and is effective against candida infections. In combination with peppermint oil it can relieve the symptoms of irritable bowel syndrome and indigestion. <b>Ornamental Uses:</b> Bluish green leaves much divided into threadlike segments grow from a somewhat fleshy taproot. Usually flowers bloom during the second year with white to pink flowers and when the seeds ripen the tops and roots die.	Zone 3 - 8	24"	Blooms in midsummer
	Catgrass <i>Agropyron cristatum</i>	Cat grass is grown as groundcover or in flower pots and box planters by the windows. A fine grass that is thinner and longer than traditional cat grasses.	<b>Medicinal Uses:</b> Contains valuable nutrients, especially folic acid which is used in the production of hemoglobin. Can also provide pets with fiber which aids digestion and can help with hairballs. <b>Ornamental Uses:</b> Grow in a flower pot or window box planter and let your cat play! This is a more durable and longer lived than thick cat grasses.	Zone 4+	2"	14 days to germinate
	Catmint 'Walker's Low' <i>Nepeta x faassenii</i> 'Walkers 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.	<b>Culinary Uses:</b> Cats love this plant - plant it outside and if there are cats nearby it is quite possible you may find one sprawled within the stems and flowers. <b>Ornamental Uses:</b> Catmint Walkers Low is a robust variety with dark lavender-blue flowers and aromatic grey-green foliage. Thrives in harsh conditions - durable rabbit and deer.	Zone 3 - 8	18-24"	Blooms midspring to fall
	Catnip <i>Nepeta cataria</i>	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.	<b>Medicinal Uses:</b> The effect on cats - The cats roll in the catnip, rub their face, and eventually eat it. The oil from catnip leaves contains a chemical called trans-neptalactone, which closely resembles a substance present in a female cat's urine. Effect on humans - Has mild sedative properties and is used to make a relaxing and soothing tea. Because it is relaxing (antispasmodic) it is also used for digestive upsets where the main cause is tension. It is also helpful in soothing headache pain and menstrual pain. <b>Ornamental Uses:</b> It resembles a typical mint family member with a square stem but this plant has brown-green foliage. The coarse-toothed leaves are triangular to ovate. The small flowers can be white and finely spotted with pale purple or pink. They are showy and fragrant.	Zone 3 - 8	18-36"	Blooms mid-to late summer
	Celery - Cutting <i>Apium graveolns</i>	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.	<b>Culinary Uses:</b> Use leaves as an herb to provide a celery flavor to your soups, stews, or stuffing recipes. They can also be used in salads particularly when they are younger. Seeds are used as a culinary spice. <b>Medicinal Uses:</b> Contains antioxidants and is an anti-inflammatory and can be used to treat joint pain, headache, and loss of appetite. Because of its fiber content, its beneficial for your digestive system. It may also help treat insomnia. Seeds are diuretic. <b>Ornamental Uses:</b> The celery plant is thin and has around three to five segmented flowers and leaves. The flowers are green-white in color and the seeds are grayish brown. An aromatic plant which has fleshy bulbous roots.	Not hardy; grow as an annual	10-12"	Blooms late summer to early fall

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	Chamomile - German <i>Metricaria recutita</i>	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.	<b>Culinary Uses:</b> Most commonly used in teas. After drying the leaves, place in a cheese cloth or tea bag for a calming brew. Chamomile can also be added fresh or dried to any dish you choose. This herb pairs nicely with lavender. <b>Medicinal Uses:</b> Contains significant levels of manganese. This plant has a long history as a medicinal herb, it can be effective in reducing anxiety, assisting with sleep disorders, calming upset stomachs, and soothing hemorrhoids. <b>Ornamental Uses:</b> This plant possesses green stems with beautiful little white flowers that give off an "apple-like" scent.	Not hardy; grow as an annual	18-30"	Blooms mid-to late summer
	Chamomile - Roman <i>Chamaemelum nobile</i>	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!	<b>Culinary Uses:</b> Like German chamomile Roman chamomile is popularly used in teas. <b>Medicinal Uses:</b> The oil of Roman chamomile is used quite frequently in aromatherapy as well as in bath and body products as a way to induce relaxation. In addition to that chamomile has many beneficial effects such as relieving anxiety and treating depression; relieving nerve pain and fatigue; eliminating internal parasites and improving digestion; treating insomnia and easing menopause; detoxifying the body and treating the skin and healing wounds. <b>Ornamental Uses:</b> This chamomile variety creeps close to the ground. Grey-green leaves grow from the stems and the flowers have yellow centers surrounded by white petals like miniature daisies. Its leaves are like German chamomile and the flowers give off an apple-like aroma.	Zone 6 - 9	4-16"	Blooms late spring to early fall
	Chervil <i>Anthriscus cerefolium</i>	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.	<b>Culinary Uses:</b> Chervil comes from the carrot family along with dill, parsley, and fennel. It shares one of the same aromatic compounds as tarragon which gives the chervil a very delicate anise aroma and flavor. Any amount of cooking (or drying) destroys the flavor of the chervil. It is best to toss whole chervil leaves into salad mixes. They add fresh, sweet flavor to contrast bitter greens and spicy arugula. Another good way to use chervil is to chop it finely and add it to a vinaigrette for your salad or mix them into butter to use with steamed vegetables, fish, and grilled meats. The residual heat from the food amplifies the aroma of the chervil without destroying its flavor. <b>Ornamental Uses:</b> Similar to parsley except the leaves are smaller, lacier, and paler in color.	Not hardy; grow as an annual	12-24"	Blooms in early summer
	Chives <i>Allium schoenoprasum</i>	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.	<b>Culinary Uses:</b> The florets of the chive can be broken off and added to salads, dips, butters, and infused in vinegar. They are easy to dry and have a more concentrated flavor when dried. Use fresh chopped chives as a garnish and flavoring for many dishes - they also make a suitable substitute for scallions. <b>Medicinal Uses:</b> Chives provide vitamin C, potassium, calcium, and phytochemicals including quercetin. The leaves are mildly antiseptic, promote digestion, and stimulate appetite. Phytochemicals found in the plant may provide anti-cancer properties. <b>Ornamental Uses:</b> The bulbs are slender, conical, and grow in dense clusters from the roots. The scapes are hollow and tubular with a soft texture, although prior to the flower they are stiffer than usual. The leaves which are shorter than the scapes, are also hollow and tubular. The flowers are pale purple and star shaped with 6 petals. The purple flower heads are made up of individual florets.	Zone 3 - 9	12"	Blooms late spring to early summer
	Chives - Garlic <i>Allium tuberosum</i>	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.	<b>Culinary Uses:</b> Oftentimes called Chinese chives or Chinese leeks this herb can be used in dumpling stuffing's or in simple broths. Even flower stems can be softened in cooking, the heat will mellow the garlic taste as well. Garlic chives can be chopped and used as a garnish just like regular chives are; try using them in compound butter or sprinkling on soup. They can be treated more like a vegetable than an herb and used in dishes like stir-fry. <b>Medicinal Uses:</b> Nutritionally and medicinally the garlic chive provides the same benefits as the common chive. <b>Ornamental Uses:</b> The white blossoms are fabulously attractive to bees, butterflies, and other pollinators. At first glance they seem similar to common chives but the garlic chives have wider, flatter, leaves - like extremely overgrown grass.	Zone 4 - 8	12-24"	Blooms mid to late summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Chives - Garlic Geisha <i>Allium tuberosum</i>	AAS winner. Sweet scented flowers complement attractive foliage. Foliage has distinctive mild garlic flavor, delicious in soups, salads, sauces, and spreads. An attractive plant for the herb, perennial or fragrance garden. Good cut or dried flower	<b>Culinary Uses:</b> The flavor is more refined than that of traditional chives. Not harshly garlicky but highly aromatic and delicately but robustly flavored. Chives are perfect for almost any savory dish, and you can even use the flowers as edible garnish. <b>Ornamental Uses:</b> Geisha is a long slender, elegant chives, its hollow stems wider and flatter than others. The blooms are star shaped white flowers that butterflies find irresistible.	Zone 4 - 8	12-24"	Blooms mid to late summer
	Chives - Gigantic <i>Allium schoenoprasum</i> '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.	<b>Culinary Uses:</b> Leaves can be picked as required and are ideal for stir-fry use or fresh in salads, while the flower heads can be picked and used as an edible flower in salads. Try them in herb vinegars, breads, and tisanes and dry them for use in winter.	Zone 4 - 8	20-24"	Blooms mid to late summer
	Comfrey - Common <i>Symphytum officinale</i>	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.	<b>Medicinal Uses:</b> Modernly used exclusively externally for healing wounds and broken bones. It is high in calcium and vitamin C and stimulates healing activity. <b>Ornamental Uses:</b> The plant is tall and rough-leaved. The flowers are generally purplish-blue, but may vary widely, ranging from white to pink with occasional yellowish tinges. The blossoms are bell-shaped and occur in a raceme at the tip of curved stem throughout the summer season.	Zone 5 - 10	3'	Blooms in late spring to late summer
	Coriander - Spice <i>Coriandrum sativum</i> '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.	<b>Culinary Uses:</b> The dried, ripe spherical fruit (seed) can be utilized whole or powdered as spice, tea, or flavoring in liquor. It is bitter, pungent, sweet, and energetically cooling. <b>Medicinal Uses:</b> As a medical plant, coriander has been used as an antispasmodic, carminative, stimulant, and stomachic.			
	Coriander - Vietnamese <i>Polygonum odoratum</i>	Relaxed mound of "knotted" stems and narrow pungent leaves used like cilantro for flavoring. Vietnamese coriander compliments many Asian and Vietnamese dishes well.	<b>Culinary Uses:</b> Vietnamese cilantro can be used in place of cilantro or mint in many Asian inspired dishes. It has a lovely coriander taste with a clear citrus note; refreshing with a hot, biting, peppery aftertaste. The herb combines well with chilies, garlic, ginger, lemon grass, and salad herb. <b>Medicinal Uses:</b> Vietnamese coriander has been known to assist and improve digestion. It is high in beta carotene, iron, vitamin E, and calcium. There are also antioxidant properties which protect the gastric system as a whole. <b>Ornamental Uses:</b> Dark green, maroon-blotched leaves with a burgundy underside.	Zone 7 - 10	18-24"	Foliage plant
	Coriander / Cilantro <i>Coriandrum sativum</i>	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.	<b>Culinary Uses:</b> The greens of plant are referred to as cilantro while the seeds it produces is referred to as coriander. Cilantro leaves are used to flavor dishes from the Middle East, Latin America and Southeastern Asia. Chop just prior to use for maximum flavor. It can be used to enhance salads, beans rice omelets, soups, lamb, cilantro based pesto. Coriander seeds have a warm taste with hints of lemon, orange and sage with a slightly bitter quality. It is best paired with pork, beans, corn, breads, and duck. Coriander seeds can also be used to flavor pastries. <b>Medicinal Uses:</b> Provides vitamins A, C, and K. The seeds have been found to contain calcium, iron, magnesium, manganese, and dietary fiber. It is rich in antioxidants and also possesses anti-bacterial properties. Its oil have been cited as being effective in reducing aches and pains when applied to the skin. <b>Ornamental Uses:</b> The leaves are broad and flat cilantro has a very similar appearance to that of Italian flat-leaf parsley.	Not hardy; grow as an annual	12-36"	Blooms in summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Cress - Watercress <i>Lepidium sativum</i>	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.	<b>Culinary Uses:</b> Use watercress in salads, as garnishes, and, of course, on sandwiches. In Mexico, watercress salad is usually dressed with lime vinaigrette. Watercress is good with fish meats in poultry dressings, and in salads and sauces. In summer, a cold puree is delightful under cold poached chicken, shrimp or lobster. <b>Medicinal Uses:</b> Weight for weight, watercress contains more vitamin C than an orange, more calcium than milk, more iron than spinach, and more folate than bananas. Watercress contains vitamin A, B6, B12, iron magnesium, calcium, and phosphorus. <b>Ornamental Uses:</b> Watercress is an aquatic plant species that grows rapidly. It is botanically related to garden cress, mustard radish, and wasabi. The hollow stems of the watercress are floating and the leaves are pinnately compound. Small white and green flowers are produced in clusters and are frequently visited by insects.	Zone 6 - 10	20-30"	Blooms mid to late summer
	Cress - Wrinkled Crinkled <i>Lepidium sativum</i>	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.	<b>Culinary Uses:</b> Finely chopped, this herb can be sprinkled over scrambled egg dishes or on top of sliced bread with butter to give fresh interest to something ordinary. Ideal for salads, sandwiches, and garnishes, this herb is popular with chefs. <b>Medicinal Uses:</b> Highly protective of cardiovascular health, preventing and reducing overall heart disease risks. Moreover, its generous vitamin A content helps maintain good vision and supports the immune function. <b>Ornamental Uses:</b> The plant produces white or light pink flowers and tiny seedpods. The bottom of the stem has long leaves and feather-like leaves are on opposite sides of the upper stalk. Both the leaves and stems of the plant can be eaten.	Not hardy; grow as an annual	8-12"	Maturity: 20-30 days
	Cumin <i>Cuminum cyminum</i>	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.	<b>Culinary Uses:</b> Cumin is a spice that is evocative of both Middle Eastern and Mexican cuisine. Cumin can be used to compliment anything from bread to cheese to sausages. It is great on vegetables and even fruit. In India cumin is commonly used in oils which are, in turn, used on all types of foods including beans and meats. Cumin can be added to dishes either the way it is toasted or it can be toasted for a nutty flavor. <b>Medicinal Uses:</b> High in many vitamins and minerals such as iron, manganese, and copper. Cumin is also high in antioxidants and possesses antimicrobial and antifungal properties. Taken in various forms cumin has been historically used in traditional medicine for stomach ailments ranging from loss of appetite, diarrhea, vomiting, and gas. Some sources have also cited cumin as assisting in fever reduction. <b>Ornamental Uses:</b> A member of the same plant family as parsley the plant has several slender branched stems of grey or dark green in long feather-like leaves. White or pink flowers grow in umbels. Cumin seeds are elongated and thin, ridged, and yellow to brown in color.	Not hardy; grow as an annual	6-12"	Blooms in summer
	Cumin - Black <i>Nigella sativa</i>	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.	<b>Culinary Uses:</b> Black cumin is popular in North African and Middle Eastern cuisines. It is used in tangines (meat stews) in Africa and in the <i>kibbeh</i> of the Middle East. In India, black cumin is used to flavor everything from yogurt to chutneys to protein to lassis (yogurt drinks). Even the breads of North India and Pakistan are enhanced by the flavor of black cumin. It is an essential flavoring of meats and rice's in any Middle Eastern or North African dish. <b>Medicinal Uses:</b> Black cumin has been revered as one of the top ranked evidence based herbal medicines. It has been cited as a powerful remedy against major illnesses in nearly every major medicinal tradition from Ayurveda to Chinese herbalism to ancient Egyptian and Greek medicine. In modern times it has been shown that black cumin has been effective in treating cancer.	Not hardy; grow as an annual	12-18"	Blooms in midsummer
	Curry - Tall <i>Helichrysum angustifolium</i>	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.	<b>Culinary Uses:</b> The leaves of the tall curry plant are not used for cooking - they simply add aromatic value. <b>Medicinal Uses:</b> Has been shown to have anti-inflammatory and antifungal properties. <b>Ornamental Uses:</b> In summer these herbs will produce beautiful yellow flowers that add much ornamental value.	Zone 7 - 10	24"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Curry - Dwarf <i>Helichrysum italicum microphyllum</i>	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.	<b>Culinary Uses:</b> Not edible but does give off a curry-like aroma that can be appetizing. <b>Ornamental Uses:</b> Once dried the flowers produced in summer can be used for potpourri and wreaths. This plant can also make a very nice accent to plant in herb gardens.	Zone 8 - 11	10"	Blooms late summer to early fall
	Dill - Bouquet <i>Anethum graveolens</i>	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.	<b>Culinary Uses:</b> Commonly used when pickling to add flavor. It is also frequently added fresh to various fish dishes, soups, potato salads, yogurts and dips. May be used as a spice when dried. Most commonly used in German, Greek, and Scandinavian cooking. <b>Medicinal Uses:</b> Contains significant amounts of vitamin A, iron, manganese, and calcium. It has also been cited to assist digestion problems as well as reduce inflammation, particularly of the throat and mouth. It has also been cited as a diuretic, assisting in cleansing the urinary tract. <b>Ornamental Uses:</b> Leaves are feathery and delicate and are often described as fern-like. It's small yellow flowers grow on an umbel. Sports bluish tint to its foliage.	Not hardy; grow as an annual	36"	Blooms mid- to late summer
	Dill - Fern Leaf <i>Anethum graveolens</i>	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.	<b>Culinary Uses:</b> Often referred to as the "fish herb" for it pairs exceptionally well with fish dishes. The plant can be used for both its foliage and its seeds. Dill is also best known for being used as the pickling spice and the seeds can be used whole or dried to add zest to bread, cheeses, and salad dressings. The seeds are the best way to use dill in dishes that require a long cooking time. <b>Medicinal Uses:</b> Dill has been known to freshen breath when the seeds are chewed. <b>Ornamental Uses:</b> More improved variety or ordinary dill because it is more compact. It is also slower to seed than other dill varieties which means the foliage can be harvested longer. In the garden these plants will attract beneficial insects such as bees, parasitic wasps, and tachinid flies. This will not only benefit the dill plant itself but also all other neighboring plants.	Not hardy; grow as an annual	18"	Blooms mid to late summer
	Dill - Hercules <i>Anethum graveolens</i>	Tall, upright mound of aromatic, fine-textured foliage with tall stems of yellow blooms. Culinary and ornamental. Seeds are good for pickling.	<b>Culinary Uses:</b> One of the oldest culinary herbs around and can be used just as any other dill - there is no significant taste difference between Hercules dill and other varieties. <b>Medicinal Uses:</b> Prescribed as a tea to treat insomnia and digestive problems. Dill oil is used in pharmaceuticals, the essential oils extracted are used as remedy to relieve painful intestinal spasms and muscular cramps and as an aid to alleviate colic in children. <b>Ornamental Uses:</b> A very tall, extremely productive dill with high yields.	Not hardy; grow as an annual	30-36"	Blooms mid to late summer
	Echinacea <i>Echinacea purpurea</i>	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.	<b>Culinary Uses:</b> Not really used in cooking but either fresh or dried leaves, petals, stems, roots, and cones can be used to make tea - steep for up to 20 minutes to get the full benefit. <b>Medicinal Uses:</b> The Native Americans from the plains regions have prized this plant for its medicinal uses for centuries. These include sore throats, urinary disorders, cough, mouth sores, toothaches, skin wounds, and insect bites. Today it is commonly used for treating or preventing colds and flus and for stimulating the immune system. <b>Ornamental Uses:</b> Beautiful staple in temperate or dry climate gardens. It has pink to purple blooms that reminiscent of daises and a long flowering time. It also attracts many beneficial predatory insects and garden pollinators especially butterflies.	Zone 3 - 9	36"	Blooms midsummer to early fall
	Edelweiss <i>Leontopodium alpinale</i>	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.	<b>Medicinal Uses:</b> Traditionally Edelweiss teas and infusions of the herb in hot milk sweetened with honey were used in the curing of diarrhea and dysentery. It also proved beneficial in combating ailments like tuberculosis and diphtheria. Edelweiss extract is now added to some high end skin care products because the plants natural compounds have the ability to neutralize free radicals and are preventing amplification of those super oxides involved in the aging processes of skin. Edelweiss and goats milk soaps are becoming very common. <b>Ornamental Uses:</b> The leaves and flowers are covered with white hairs and appear wooly. Each bloom consists of five to size small yellow clustered spikelet-florets surrounded by fuzzy white "petals" technically bracts, in a double star formation.	Zone 2 - 7	6-10"	Blooms late spring to early summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Endive - Bianca Riccia <i>Cichorium endivia crispa</i>	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.	<b>Culinary Uses:</b> Can be prepared like most leafy greens by chopping for salad or sautéing and using in soups or stews. The head or leaves can also be used for grilling. The flavor of endive pairs well with honey, balsamic, or raspberry vinaigrette, sliced Granny Smith apples, walnuts and bleu cheese. <b>Medicinal Uses:</b> A low calorie leafy green containing significant quantities of vitamins K, C, A, folates, inulin, dietary fiber and a number of B vitamins. Because of its high content of inulin, this plant may help in reducing levels of glucose and "bad" cholesterol.	Not hardy; grow as an annual	12-18"	Maturity 85-100 days
	Epazote <i>Chenopodium ambrosioides</i>	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.	<b>Culinary Uses:</b> This herb can be dried by hanging upside down by the stems in a cool, dry, location. It is frequently added to dishes towards the end of the cooking process because of its extremely strong flavor. Regarding the dried leaves; they will soften and increase in flavor the longer they are cooked. Traditionally Epazote was most commonly used in Mexican cuisine for flavoring beans simmering the dried leaves with the beans and other herbs in a pot. It can also be used as an interesting tea. <b>Medicinal Uses:</b> More beneficial for its flavor than for its nutrients, it does contain trace amounts of vitamins C, B6, fiber, calcium, iron, magnesium, potassium, zinc, copper, phosphorous. It has traditionally been used to prevent gas, however, in large doses the herb can be toxic so moderate consumption is recommended.	Zone 7 - 9	18-36"	Blooms in summer
	Escarole - Eros <i>Chichorium endivia</i>	Dense heads of mildly bitter leaves that are great in salads or cooking. Dark green leaves. Requires a moist, well-drained soil.	<b>Culinary Uses:</b> It has a more mild taste and can be used as a salad base, in place of lettuce. You can also sauté it. <b>Ornamental Uses:</b> Escarole grows in dense, heavy heads with broad green leaves and yellow hearts. It is similar to Endive, however, its leaves are thinner and more tender in comparison.	Not hardy; grow as an annual		Maturity 45 days
	Eucalyptus - Silver Dollar <i>Eucalyptus</i>	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.	<b>Medicinal Uses:</b> It is important to note if using Eucalyptus for medicinal purposes it is poisonous if eaten. However, eucalyptus can be used for aromatherapy purposes. For example, when congested the leaves can be crushed in a small jar and gently breathe the aroma for a few minutes. The essential oil can also be used in a spray bottle with water to help repel fleas, ants, flies, and cockroaches. <b>Ornamental Uses:</b> The leaves are leathery in texture, hang obliquely or vertically and contain a fragrant volatile oil. The flowers in bud are up with a cup-like membrane which is thrown off when the flower expands. The fruit is surrounded by a woody cup-shaped receptacle and contains many tiny seeds.	Zone 8 - 11	12"	Blooms in summer
	Fennel - Bronze <i>Foeniculum vulgare</i>	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.	<b>Culinary Uses:</b> Bronze fennel (as with most fennels) is best known for its culinary uses. It can be used steeped in milk to make baked goods or ice cream. More traditionally it can be found in many Italian dishes. The seeds can be used in breads, the fronds for salads, over potatoes or vegetables, even ground with oil, salt, and garlic into a pesto. <b>Medicinal Uses:</b> The fragrance of this plant is similar to black licorice candy this makes steeping it as a tea delightful. It is said to stimulate the appetite, promote good digestion, and is an excellent remedy for gas. It is such a gentle that the sweet flavor can be mixed into food or added to a baby's bottle for relief of colic or stomachaches. <b>Ornamental Uses:</b> Bronze fennel looks much like the common fennel but its foliage is striking greenish bronzes. Because of this interesting flower border. Swallowtail butterflies love this plant and most other fennels.	Zone 4 - 9	48"	Blooms in summer
	Fennel - Florence <i>Foeniculum vulgare azoricum</i>	Also known as Bulb Fennel, Florence has a mild anise flavor in its feathery green foliage and its bulbous base. Grown mostly for the veggie-like bulb. Fennel requires space to grow, a moist, well-drained soil and plenty of bright sunlight.	<b>Culinary Uses:</b> To preserve fennel the seeds and leaves may be dried by keeping in a dry, dark place. Bulbs and stalks may be blanched and frozen or pickled. However, fennel is frequently eaten raw in the US, many Mediterranean recipes also add fennel to coals when grilling meats or to fish to add a distinctive licorice-type flavor. Fennel can be roasted, steamed, sautéed, added to stir fries or used to infuse broths. In Spain, the seeds and leaves are commonly used in teas. <b>Medicinal Uses:</b> This plant is high in dietary fiber, vitamin C, and potassium. The seeds in particular are high in manganese, iron, calcium, and magnesium. <b>Ornamental Uses:</b> This version of fennel is grown primarily for its bulbs and the leaf stalks which are used as vegetables. The stalks resemble that of celery with fleshy stalks with feathery leaves. The plant produces a flat topped cluster of small, golden flowers. Fennel is a member of the parsley family, good companion plants are that of the mint family.	Zone 4 - 9	48"	Blooms in summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Fennel - Green <i>Foeniculum vulgare</i>	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.	<p><b>Culinary Uses:</b> This common form of fennel finds itself into many cuisines in a multitude of mediums. In Italian cooking the seeds of fennel are used in sausage and meatballs and in Northern European rye breads. In Syria and Lebanon, fennel is combined with eggs, onions, and flour to make an omelet called ijeh. In some parts of India, cooked fennel leaves are served as a side dish, either by themselves or mixed with other vegetables. In many parts of India and Pakistan, the roasted seeds are chewed, after meal digestives and breath fresheners.</p> <p><b>Medicinal Uses:</b> This variety of fennel has many of the same nutritional benefits as that of Florence fennel. Medicinally there is strong evidence to suggest that fennel is effective in calming the stomach and reducing symptoms of indigestion. Some evidence also exists that supports the claim that fennel can assist in alleviating menstrual cramps and regulating women's periods.</p> <p><b>Ornamental Uses:</b> Unlike Florence fennel the green fennel plant is not grown for its bulb, rather it is prized for its leaves and seeds it is often used primarily as a garnish or an herb. This variety has yellow flowers that are akin to dill in appearance. Green fennel is a fast growing plant and considered an invasive species in many parts of the US.</p>	Zone 4 - 9	48"	Blooms in summer
	Fenugreek <i>Trigonella foenum-graecum</i>	This herb is an annual plant with leaves consisting of three small obovate to oblong leaflets. It is cultivated worldwide as a semiarid crop, and its seeds are a common ingredient in dishes from the Indian subcontinent.	<p><b>Culinary Uses:</b> Usually used as a culinary herb (fresh or dried leaves) and/or spice (dried seeds). Fresh leaves, sprouts, and microgreens can also be eaten as a cooked vegetable or added to salad. Seeds are the most well-known product of the fenugreek plant, sold either ground or whole. Seeds can be eaten whole but are more commonly used as a spice in the preparations of pickles, Indian daals, curries, and chutneys. Roasted seeds have a less bitter flavor. Seeds can also be used to make tea. Middle Eastern cultures will sometimes incorporate fenugreek seeds into sweets and cakes.</p> <p><b>Medicinal Uses:</b> Fenugreek is considered the finest herb for enhancing feminine beauty it also aids in sexual stimulation, balances blood sugar levels, and contains choline which aids the thinking process. Fenugreek has been the focus of several studies concerning the treatment of diabetes and the prevention of breast cancer. Its ability to balance hormone levels aids in treating PMS and menopause. Its antioxidants slow ageing and helps prevent disease. The plant has also been employed against bronchitis, fevers, sore throats, wounds, swollen glands, skin irritations, diabetes, ulcers, and in the treatment of cancer.</p>	Zone 9-11	2'	Late spring to early summer
	Feverfew <i>Tanacetum parthenium</i>	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.	<p><b>Culinary Uses:</b> Most notably feverfew is known to aid in the relief of migraines as well as arthritis and digestive problems. It has been said that feverfew is most effective when used long term to prevent chronic migraines but there have been claims of the herb being helpful when taken at the onset of headaches. Besides vascular headaches, feverfew may relieve premenstrual headaches, which are often due to fluid retention and hormonal effects. Some physicians recommend feverfew to relieve menstrual cramps and to facilitate delivery of the placenta following childbirth.</p> <p><b>Ornamental Uses:</b> This plant produces numerous strongly aromatic, clusters of yellow, daisy-like flowers. They have an erect stem and feathery compound leaves. Feverfew is a relative of chamomile.</p>	Zone 4 - 9	24-30"	Blooms in late spring to mid summer
	Flax - Omega <i>Linum usitatissimum</i>	This ancient plant has been grown for centuries for its flax seeds, commonly used in cooking and herbal remedies. Showy pale blue flower sit atop wiry stems followed by see pods which hold valued seeds.	<p><b>Culinary Uses:</b> The fibers obtained from flax have been used for centuries to make linen. In recent years flax has become a more popular kitchen staple being used as an egg replacer when mixed with water as well as being added to baked goods, breads, and granola.</p> <p><b>Medicinal Uses:</b> The flax seed (the most famous part of the plant) is rich in dietary fiber, micro nutrients, and omega-3 fatty acids. It can also help in reducing cholesterol levels and providing health benefits for women especially. In addition, the plant can help relieve constipation and intestinal blockages. The lignin that flax contains makes the plant a good antioxidant.</p> <p><b>Ornamental Uses:</b> This plant bears a light blue colored attractive flowers, each flower showing off five petals and protruding stamen that slightly resemble that of a hibiscus flower. That flax fruit pod is a round, dry, capsule, containing several brown or golden-yellow seeds. The seeds are smooth, glossy, and flat shaped that resemble as a sesame seed.</p>	Not hardy; grow as an annual	18-24"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Germander - Upright <i>Teucrium chamaedrys</i>	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.	<b>Medicinal Uses:</b> Germander is known as a stimulant, tonic, diaphoretic, and diuretic. This herb has some similar qualities to that of Horehound, a decoction of the herb taken with honey has been found useful in asthmatic affections and coughs. <b>Ornamental Uses:</b> An erect stem that is branched and leafy. The leaves are dark green and indented, somewhat like an oak leaf. The flowers that bloom a bright magenta-rose color. The whole plant is almost roughly hairy.	Zone 4 - 9	12"	Blooms in mid to late summer
	Gumplant <i>Grindelia robusta</i>	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.	<b>Medicinal Uses:</b> The resin of gumplant has been prescribed for both asthma and poison oak/ivy treatment. Gumplant seems to interrupt histamine reactions and soothe over reactive systems. <b>Ornamental Uses:</b> The name gumplant comes from the fact that the entire plant is covered in a resinous substance giving it a gummy, varnish appearance. The herb has a round, smooth stem and the leaves are green, leathery, rather rigid and covered in resin. The plant is topped off with bright yellow flowers. Gumplant is also a favorite of bees.	Zone 8 - 11	3-5'	Blooms late spring through fall
	Heliotrope - Fragrant Delight <i>Heliotropium arborescens</i> '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.	<b>Ornamental Uses:</b> Clusters of sweetly, vanilla scented flowers that are a deep purple color that tapers to white in the center. The leaves are dark purple tinged as well with deep veins. Because of its mounding habit the heliotrope it is great to add to combination baskets. The plant is also a favorite of butterflies.	Zone 9-10	15-20"	June to October
	Heliotrope - Fragrant White <i>Heliotropium arborescens</i> '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.	<b>Ornamental Uses:</b> Much like the purple flowering version, heliotrope fragrant delight, this plant produces white, rather than purple, flowers but is still a stunning garden plant with a sweet scent that attracts butterflies. Paired together fragrant white and fragrant delight make a butterflies paradise in a combination hanging basket.	Zone 10	12"	Fall, Spring, Summer
	Horehound <i>Marrubium vulgare</i>	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.	<b>Culinary Uses:</b> Horehound is an herb that has been around for ages and used culinarily for just as long. Horehound candy, as well as horehound beer have been well known in the past. The dried leaves have been used as a condiment, and horehound tea is a time honored stand-by for several complaints. Horehound candy is made by boiling the leaves in water until the juice is extracted, strained off, and boiled again with sugar until thick, poured into a flat container and cut up into squares when cold. <b>Medicinal Uses:</b> Horehound is a popular treatment for colds and bronchitis, it can be made into syrups and infusions for coughs and wheezing of the lungs. It also has effective expectorant properties, as well as tonic and mildly laxative effects. <b>Ornamental Uses:</b> This plant is grey-green leaved that bares some resemblance to that of a mint plant. The leaves are covered in downy hairs along a densely crinkled surface are white concentrated in clusters on the upper part of the main stem.	Zone 3 - 10	24-30"	Blooms midsummer to fall
	Hyacinth Bean - Ruby Moon <i>Dolichos lablab</i>	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.	<b>Ornamental Uses:</b> This is an award winning ornamental plant that provide color all season. The stems are a dark-violet which produce lilac-purple pods and blossoms. These plants are a hit with hummingbirds and are relatively low maintenance. These stems quickly climb fences or trellis' or will trail across the ground for an attractive ground cover.	Not hardy; grow as an annual	10-20'	Blooms midsummer to frost

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Hyssop - Blue Flower <i>Hyssopus officinalis</i>	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.	<b>Culinary Uses:</b> Add small quantities of finely chopped leaves with your usual seasoning herbs to stuffings for duck, pork, or goose to help cut fattiness; for the same reason chop some leaves and stir into a rich gravy white its thickening. Sprinkle a few crumbled leaves into soup during the las half hour of cooking. When used sparingly the distinct aroma of the herb does not intrude, it intrigues. <b>Medicinal Uses:</b> Herbalists have prescribed hyssop for a variety of ailments; chest complaints, appetite improvement, gastric problems, excretion of urine, expelling intestinal worms, a sedative, and combined with sage as a gargle for sore throats. Hyssop tea can be sipped to help with heavy colds and digestive upsets. A wash made from the leaves can be applied to cuts and bruises as antiseptic and to help heal the wounds. <b>Ornamental Uses:</b> An attractive flowering herb that is generally grown for its flavorful leaves. The hyssop plant is easy to grow and makes a nice addition to a garden. The spikes of blue, pink, or red flowers which help in attracting important pollinators to the landscape.	Zone 4 - 9	24"	Blooms late spring to midsummer
	Italian Dandelion - Clio <i>Cichorium intybus</i>	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.	<b>Culinary Uses:</b> Italian green that is related to dandelion and chicory. It works well if sautéed in olive oil, garlic, and hot pepper flakes. The big taproot can be used as a coffee substitute or flavor additive.	Not hardy; grow as an annual	12-18"	Maturity 40-50 days
	Jewelweed <i>Impatiens capensis</i>	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.	<b>Medicinal Uses:</b> The liquid that comes from the stem of the plant has been said to relieve itching from poison ivy and has also been used to treat athletes foot. <b>Ornamental Uses:</b> Jewelweed has two different kinds of flowers. One is the orange spotted flowers nodding from thin, threadlike stems. The flower has several petal-like sepals in the shape of a tube or trumpet with a spur at the end. They are an orange-yellow with mottled reddish-brown spots on the inside of the trumpet. The other flower is a tiny petalless flower that never opens. The tiny flowers produce most of the seeds, which when ripe, split open at touch, dispersing the tiny seeds all over (hence the term touch-me-not).	Not hardy; grow as an annual	36-48"	Blooms from midsummer through fall
	Joe Pye Weed <i>Eupatorium purpureum</i>	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.	<b>Medicinal Uses:</b> This plant can be used as a diuretic, stimulant, tonic, astringent, and relaxant. It is a good remedy for gravel in the gallbladder, dissolves stones, chronic urinary and kidney disorders, bed wetting, poor appetite, dropsy, neuralgia, and rheumatism. It is very soothing and will relax the nerves. It is also good for female troubles, bladder and kidney infections, diabetes, and Bright's disease. <b>Ornamental Uses:</b> The Joe-Pye weed flowers are a pale-pink that last from mid-summer to fall. They attract a multitude of butterflies who love the sweet nectar it produces.	Zone 3 - 8	24-72"	Blooms midsummer to early fall
	Lavender - Anouk <i>Lavandula stoechas 'Anouk'</i>	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.	<b>Ornamental Uses:</b> This version of lavender, a French variety, has dark plum flower heads that are topped with long lasting violet-blue bracts delicately fading to pink as they mature. It is a very distinctive looking plant with beautiful flowers and a highly aromatic silvery foliage.	Zone 6 - 8	18"	Blooms summer to fall
	Lavender - Anouk Deep Rose <i>Lavandula stoechas 'Anouk Deep Rose'</i>	An herb with distinctive dark violet flower spikes are topped by clear purple wings. Early blooming with a compact habit, 14-16" tall and wide. A standout in Spanish Lavenders, this reblooming variety is outstanding in containers and beds. Prune plants back to 6" in spring.	<b>Ornamental Uses:</b> This reblooming Spanish lavender has deep rose flags on lavender-rose flowers. It is outstanding in containers and landscapes and also has high resistance to foliar disease. Other ornamental uses are beds, cut flowers, dried flowers, or simply fragrance	Zone 6-9	14-16"	Spring/Summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Lavender - Anouk Silver <i>Lavandula stoechas</i> '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.	<b>Ornamental Uses:</b> This has a fragrant silver-grey leaved that form a bushy, evergreen mound. Unusual deep purple spikes of flowers hold waving violet petals from the top. This variety will look excellent in mixed containers as well as a hot sunny border. These flowers are also very attractive to butterflies.	Zone 6- 9	24"	Blooms in summer
	Lavender - Anouk White <i>Lavandula stoechas</i> 'Anouk White'	This is another Spanish lavender with bright white non-burning flags on blue flowers. It is great in containers and in landscapes. It enjoys full sun and well drained soil. Prune back in the spring.	<b>Ornamental Uses:</b> The beautiful white flags make an interesting focal point in a landscape and emits a wonderful lavender scent that makes it ideal for containers.	Zone 6-9	14-18"	Mid to late summer
	Lavender - Big Time Blue <i>Lavandula angustifolia</i> 'Big Time Blue'	'Big Time Blue' puts other English Lavenders to shame: not only does it bloom much earlier than all of its relatives, but these blooms are also some of the largest, growing up to 4 inches long on compact foliage. Needs well-drained soil and prefers to be kept on the dry side. Tolerant of heat, humidity, and drought.	<b>Ornamental Uses:</b> Very early to flower, with large, purplish blue blossoms on fat spikes. Vigorous, gray-green foliage	Zone 5-9	12-24"	Early summer to late summer
	Lavender - Dilly Dilly <i>Lavandula x intermedia</i> 'Dilly Dilly'	Dilly Dilly yields purple flower spikes above compact, silvery foliage. Produces nice cut flowers. Leaves are good for cooking.	<b>Ornamental Uses:</b> A very fragrant cross that is quite vigorous. Dense and symmetrical foliage forms a compact ball of blue flower spikes that stand well above its foliage almost all summer long attracting honey bees and butterflies. It makes a nice edging plant.	Zone 6 - 9	20-30"	Blooms summer to early fall
	Lavender - Edelweiss <i>Lavandula x intermedia</i> '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.	<b>Ornamental Uses:</b> Wonderful aromatic plant with dense spikes of fragrant white flowers, light pink in bud. They are ideal for a hedge and attractive to bee and butterflies. Certainly a unique addition to a garden because of its striking color contrast to that of the traditional purple lavender herb.	Zone 5 - 9	18-24"	Blooms in summer
	Lavender - Ellagance Pink <i>Lavandula angustifolia</i> '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.	<b>Culinary Uses:</b> Lavender can be used as a culinary herb in flavored vinegar, jellies, as a flavoring in lavender ice cream or as an ingredient in lavender shortbread. Be sure to use a light hand in cooling with lavender - use too much and your dish could come out tasting like a bottle of perfume! Having it hinting in the background can be an interesting flavor that enhances your food. <b>Medicinal Uses:</b> Lavender has often been used to relieve headaches, quiet coughs and soothe digestive systems. It is most prized for its oil content that is found in the blossoms. The leaves of lavender are also a natural herbicide and will help repel insects like mosquitos. <b>Ornamental Uses:</b> This is a first year flowering perennial with large pink flower spikes. Its compact foliage and dwarf habit makes it suitable for borders or patio corners.	Zone 5 - 9	18"	Blooms early summer to midfall

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	Lavender - Ellagance Purple <i>Lavandula angustifolia</i> '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.	<b>Culinary Uses:</b> This lavender can be used in similar culinary respects as its relative 'Ellagance Pink' - in baking and cooking, although sparingly. <b>Medicinal Uses:</b> Lavender is a natural insecticide as many insects despise fragrance. Planting lavender around plants that are prone to insect infestation may help keep bugs at bay. Dried lavender flowers are traditionally used for filling sachets and for placing among linen. Placing the dried flowers inside drawers or closets will help repel moths and make your clothes smell great. <b>Ornamental Uses:</b> This variety of lavender is a great alternative to vegetative varieties. It flowers the first year on large dense spikes. The plants are bushy and well branched. Ellagance purple has more flowers and fuller larger plants than that of the lavender lady variety.	Zone 5 - 9	18"	Blooms early summer to midfall
	Lavender - Ellagance Snow <i>Lavandula angustifolia</i> '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.	<b>Culinary Uses:</b> Lavender is popular among beekeepers and produces a delicately scented honey. The flowers are a rich essential oil which is obtained through distillation. Lavender oil is used extensively in perfumery. Roses and lavender, with a little mint and some lemon juice to activate the alkaloids can make both a brilliant pink dye and very tasty pink lemonade. <b>Ornamental Uses:</b> A compact herb that flowers in the first year. It produces grey-green leaves with spikes of pure white flowers that resist 'bluing' in cooler temperatures.	Zone 5 - 9	18"	Blooms early summer to midfall
	Lavender - French <i>Lavandula dentata</i>	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.	<b>Medicinal Uses:</b> French lavender is a very popular type of lavender and has a multitude of uses both medicinal and relaxation oriented. With its strong wound-healing properties lavender oil can be used on minor cuts and grazes by simply dabbing a few drops straight onto the affected area. Lavender oil is also anti-bacterial and anti-fungal and can help cleanse the skin and prevent and heal spots and irritation. It is also a mild analgesic and a few neat drops of lavender oil gently massaged onto the temples can help stop a persistent headache. Another use is as an anti inflammatory and can be used to cool, relieve and help heal burns and sunburns. Finally, lavender oil is soothing, calming and relaxing. Adding it to baths or carrier oil for a massage can ease away stress and aid in a good nights sleep. <b>Ornamental Uses:</b> The actual blossoms of the French lavender plant are not particularly fragrant and are largely used for decorative purposes. Its blooms are a less vivid violet color and it has serrated leaves.	Zone 8 - 10	36"	Blooms midspring to late summer
	Lavender - Goodwin Creek <i>Lavandula angustifolia</i> 'Goodwin Creek'	Beautiful lavender with silvery-gray leaves and clusters of dark blue flowers. Nice ornamental plant; great for cut flowers and potpourri.	<b>Ornamental Uses:</b> One of the most ornamental cultivars. It has dense silvery foliage and darker blooms than most. It can also grow to be larger than other varieties, but it does well with pruning and makes a good plant for pots, especially in combination with other herbs.			
	Lavender - Grosso <i>Lavandula x intermedia</i> '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.	<b>Culinary Uses:</b> Use in sweet treats, lavender ice cream is an interesting take on an old classic. <b>Ornamental Uses:</b> Lavender flowers and gray-green leaves provide mid-summer color and contrast the perennial border front, rock garden, herb garden, or scented garden. Can be particularly effective when massed. Also effective as an edger or low hedge.	Zone 5-9	20-30"	Blooms early summer to early fall
	Lavender - Hidcote Blue <i>Lavandula angustifolia</i> '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.	<b>Ornamental Uses:</b> Deep purple flower spikes above mounds of gray-green foliage provide great color to the front of shrub borders or spotted into the rock garden. Highly effective in mass plantings.	Zone 5-9	12-24"	Blooms in summer

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	Lavender - Jean Davis <i>Lavandula angustifolia 'Jean Davis'</i>	Upright lavender with pale pinkish-white flowers with excellent fragrance. It's a somewhat fruity tasting culinary lavender.	<b>Culinary Uses:</b> This herb is most commonly used dried. It can then be infused in simple syrup, or added to meringues, creams, and cocktails. An herbal jelly can also be made from the flowers. In savory cooking it is less common but it can still be added through herb blends such as Herbes de Provence. <b>Medicinal Uses:</b> Lavender as an herb is extremely healthy in terms of having no fat, sodium, sugar, or cholesterol. It's very high in many vitamins, including A and C. The oils of lavender are considered to possess many health benefits, such as antiseptic, anti-inflammatory, insect repellent, and anti-fungal agent. <b>Ornamental Uses:</b> The flowers of this lavender variety are light pink and purple in color and have a strong fruit taste that doesn't tend to get overpowered in recipes. The foliage is a blue-green color which contrasts nicely with its flowers which makes in an attractive ornamental variety. This variety is also resistant to deer.	Zone 5 - 9	12-18"	Blooms in summer
	Lavender - Kew Red <i>Lavandula stoechas</i>	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.	<b>Ornamental Uses:</b> A very attractive and unusual bicolor lavender with bright, plump, deep crimson-pink flower heads topped with pale pink flowers delicately fading to white as they mature.	Zone 7-9	15-18"	Blooms midspring to late summer
	Lavender - Lady <i>angustifolia 'Lady'</i>	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.	<b>Culinary Uses:</b> This herb is most commonly used dried. It can then be infused in simple syrup, or added to meringues, creams, and cocktails. An herbal jelly can also be made from the flowers. In savory cooking it is less common but it can still be added through herb blends such as Herbes de Provence. <b>Medicinal Uses:</b> Lavender is an herb is extremely healthy in terms of having no fat, sodium, sugar, or cholesterol. Its very high in many vitamins, including A and C. The oils of lavender are considered to possess many health benefits, such as antiseptic, anti-inflammatory, insect repellent, and anti-fungal agent. <b>Ornamental Uses:</b> This particular lavender grows well with most plants as it repels fleas, moths, and white flies. It grows especially well with cabbage, cauliflower, and fruit trees. Avoid dill.	Zone 5 - 9	10-18"	Blooms in summer
	Lavender - Melissa Lilac <i>Lavandula angustifolia 'Melissa Lilac'</i>	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.	<b>Ornamental Uses:</b> Melissa Lilac, enjoys such a soft, powdery color that it looks almost edible, like a lilac marshmallow! Great for formal or informal edging along walkways, raised walls, and borders; also planted in beds, rock gardens, and in mass planting.	Zone 5-9	18-24"	Blooms in summer
	Lavender - Mini Blue <i>Lavandula angustifolia 'Mini Blue'</i>	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.	<b>Ornamental Uses:</b> Outstanding for planting near walkways, decks and patios where scent can be enjoyed. Excellent cut flowers for fresh or dried arrangements	Zone 4-9	10-12"	Blooms midspring through summer

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	Lavender - Munstead <i>Lavandula angustifolia</i> '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.	<b>Culinary Uses:</b> This herb is most commonly used dried. It can then be infused in simple syrup, or added to meringues, creams, and cocktails. An herbal jelly can also be made from the flowers. In savory cooking it is less common but it can still be added through herb blends such as Herbes de Provence. <b>Medicinal Uses:</b> Lavender as an herb is extremely healthy in terms of having no fat, sodium, sugar, or cholesterol. It's very high in many vitamins, including A and C. The oils of lavender are considered to possess many health benefits, such as antiseptic, anti-inflammatory, insect repellent, and anti-fungal agent. <b>Ornamental Uses:</b> Munstead is one of the most popular lavender varieties in the US due to its soothing fragrance and its ability to adjust to a variety of soil types and climates. It releases fragrance when touched so planting it along sidewalks for others to enjoy is a plus.	Zone 5 - 9	12-24"	Blooms in summer
	Lavender - Otto Quast <i>Lavandula stoechas</i> '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.	<b>Ornamental Uses:</b> Borders, mass groupings, mixed perennial beds, rock gardens, containers, flowering for cutting. This herb attracts butterflies, bees, and beneficial insects	Zone 6-11	24-30"	Blooms early summer to early fall
	Lavender - Phenomenal (PPAF) <i>Lavandula x intermedia</i> '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.	<b>Ornamental Uses:</b> One of the hardiest lavenders around. Flowers are saturated with blue, silvery foliage, and wonderful fragrance. This variety of lavender tolerates heat, humidity, is resistant to root and foliar diseases, deer proof, and surviving winter. The flowers are perfect for fresh and dried arrangements. They are great for cottage gardens, borders, or patios.	Zone 5-10	24-32"	Blooms in late spring
	Lavender - Pinnata <i>Lavandula pinnata</i>	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.	<b>Ornamental Uses:</b> A fragrant herb with finely-divided, fern-like gray-green foliage is topped with spikes of contrasting dark purple flowers. A tough, reliable garden performer in borders and rock gardens. Evergreen perennial subshrub.	Zone 9-10	12-24"	Blooms in summer
	Lavender - Platinum Blonde (PPAF) <i>Lavandula angustifolia</i> '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.	<b>Ornamental Uses:</b> Broad green, variegated leaves boast the same sweet fragrance and bluish-purple flowers. It is a compact variety making it perfect for a small space or container garden. It is deer resistant and highly fragrant, this makes it ideal for fresh and dried bouquets and sachets.	Zone 6-9	16-24"	Blooms early summer to fall
	Lavender - Provence <i>Lavandula x intermedia</i> '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.	<b>Ornamental Uses:</b> Lavender Provence is a very aromatic herb and its shrubby habit makes it a great border to any herb garden. Because its blooms can be easily removed with little damage, Provence is highly prized for making potpourris and herb pillows.	Zone 5-8	18-36"	Blooms in summer
	Lavender - Rosea <i>Lavandula angustifolia</i> 'Rosea'	Pleasing spikes of pink and white flowers top dense, silvery gray foliage. Its mounding habit makes it a good choice for hedges and borders. Dried flowers are used in potpourri.	<b>Culinary Uses:</b> Surprisingly the lavender can be used by crystalizing fresh flowers for candies, cakes, and other pastries. <b>Ornamental Uses:</b> Dried lavender flowers are used in potpourris, sachets, and essential oils are used in creams and perfumes. It can also be simply just grow the herb seed to grow a wonderful addition in a flower or herb garden.	Zone 6-9	20-24"	Blooms throughout summer

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	Lavender - Ruffles Boysenberry <i>Lavandula stoechas</i>	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.	<b>Ornamental Uses:</b> The foliage and flowers of this French lavender can be used in perfumes and potpourri so it is ideal for cutting and herb gardens. Sunny containers and perennial borders are also ideal for this bee and butterfly magnet.	Zone 8-9	24"	Blooms summer to fall
	Lavender - Super Blue <i>Lavandula angustifolia 'Super Blue'</i>	Wonderfully aromatic flowers and leaves; outstanding in butterfly, herb or rock gardens. Dried flowers and leaves are valued for use in potpourri, sachets or everlasting arrangements.	<b>Culinary Uses:</b> This is an English lavender that can be used in a similar manner to most other English lavenders, fresh or dried. <b>Ornamental Uses:</b> Fragrant blue-green foliage, blue purple flowers all summer long, and all parts of the plant can be used in sachets and potpourris. Plus lavender flowers will attract butterflies to gardens. It also works well for flowers borders, herb gardens, or mixed containers.	Zone 4-9	10-12"	Blooms in summer
	Lavender - Thumbelina Leigh (PPAF) <i>Lavandula angustifolia 'Thumbelina leigh'</i>	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.	<b>Ornamental Uses:</b> This is a compact growing lavender with short spikes that make it a beautiful candidate for containers. Also ideal for low hedges perennial borders, rock gardens, or herb gardens. Spectacular effect when planted en masse.	Zone 5-9	6-12"	Blooms in summer
	Lavender - Tiara <i>Lavandula stoechas 'Tiara'</i>	Striking flowers contrast beautifully with aromatic silvery foliage. Its long-lasting fragrance attracts butterflies. Stunning in the perennial border. Use dried flowers and leaves for potpourri.	<b>Ornamental Uses:</b> Lavender Tiara is an aromatic lavender with silver/green foliage. Large blue flower heads topped with creamy white flags are produced throughout the summer. Tiara is a compact evergreen plant that grows well as a herb or as a container border plant.	Zone 7-9	10-12"	Blooms in summer
	Lavender - Vera <i>Lavandula angustifolia 'Vera'</i>	Vera Lavender, the original species of English lavender, has fragrant flowers that dry well and neat, bushy growth. It is also one of the hardiest of all lavenders. Lavender is one of the most versatile herbs ranging from medicinal, as well as cosmetic, aromatherapy, culinary, and decorative purposes.	<b>Ornamental Uses:</b> Silvery grey leaves provide a perfect contrast to the long spikes of dusky purple flowers that smother the plants through the summer months. Ideal for edging borders or as a low hedge. The flowers can be cut and dried to be used in potpourri, they also make a very nice fresh cut flower.	Zone 5-9	12-18"	Blooms in summer
	Leek <i>Allium porum</i>	Thick-stalked onion relative with a mild sweet onion flavor. Leeks are a great addition to soups and stews.	<b>Culinary Uses:</b> This vegetable can be eaten fresh, grilled, sautéed, and added to soups and stews. <b>Ornamental Uses:</b> An onion relative that has compact stems that thicken but do not form bulbs, like onions. The King Richard variety produces extra long white stems. It is cold tolerant and can be left in the garden to fall for an extended harvest.	Not hardy; grow as an annual	24-30"	Harvest mid to late summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Lemon Balm <i>Melissa officinalis</i>	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.	<b>Culinary Uses:</b> Leaves can be dried but they will lose some flavor. They can also be frozen, whole or chopped in oil or water. Leaves are generally used as flavoring for desserts or main dishes. Add chopped or crushed leaves to salads (especially fruit salads), sandwiches, stews, curries, vegetables, crepes, ice cream, dressings, sauces or oil and vinegar to impart lemony flavor. It can also be brewed as a tea or an infusion using either fresh or dried leaves. Also used as a flavoring in some liqueurs or to make herbal wine. <b>Medicinal Uses:</b> Provides vitamins A, C, phosphorus, and calcium, and a good source of antioxidants. It has anti-inflammatory, antiviral, sedative, diuretic, expectorant, and mild antibacterial properties. Leaves can also be used as a mosquito repellent when crushed and rubbed on the skin. <b>Ornamental Uses:</b> Strong lemony aroma with crinkled leaves that resemble that of mint. This herb has white flowers that are very attractive to bees so it is a great plant for home gardeners to attract pollinators. Lemon balm is considered easy to grow and can (like its mint relative) take over an entire garden if left unattended.	Zone 4 - 9	18-36"	Blooms in summer
	Lemon Grass - East Indian <i>Cymbopogon flexuosus</i>	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.	<b>Culinary Uses:</b> The leaves of lemon grass can be dried for later use in making herbal teas. The stems of are generally chopped or eaten raw or used in recipes for sauces or stews. To preserve the lemon grass longer you can mince or puree the bottom 3" of the stalk until it is liquid, pour the liquid into ice cube trays and place in an air tight bag, and freeze. These cubes can be added to dishes such as soups. <b>Medicinal Uses:</b> Lemon grass contains a significant amounts of vitamin A. Some studies have shown lemon grass to possess anti-inflammatory and antifungal properties. Its also been cited as an effective pain reliever and fever reducer. Lemon grass oils have been used as an insect repellent and to clear acne. <b>Ornamental Uses:</b> The stalks of this plant have purple bases and are thinner and taller than their West Indian cousin. It grows well with lavender, sage, mint, and nitrogen-fixing plants such as alfalfa or beans.	Zone 10 - 11	24-36"	Foliage plant
	Lemon Grass - West Indian <i>Cymbopogon citratus</i>	Lemon grass West Indian 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.	<b>Culinary Uses:</b> West Indian lemon grass can be used in many similar ways as its east Indian cousin. Fresh in sauces and stews or dried in teas. <b>Medicinal Uses:</b> Lemon grass contains a significant amount of vitamin A. Some studies have shown lemongrass to possess anti-inflammatory and antifungal properties. It's also been cited as an effective pain reliever and fever reducer. Lemon grass oils have been used as an insect repellent and to clear acne. <b>Ornamental Uses:</b> West Indian lemon grass has a strong flavor and scent of citrus. Originally native to southern India, plants will grow a thicker base than other types, making it the preferable variety for culinary uses.	Zone 10 - 11	24-36"	Foliage plant
	Lemon Verbena <i>Aloysia triphylla</i>	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.	<b>Culinary Uses:</b> Lemon verbena is a very versatile herb. It can be steeped in milk or cream, ice cream or sorbet, custard or pudding, for a unique flavor. In a sealed container, submerge a few leaves in granulated sugar and leave for two days. Use infused sugar for sugar cookie recipes or to sprinkle on top of pastries. Make herbaceous salad dressings or marinades. Add to fruit and vegetable quick bread batters. Try it as a replacement for dill in tuna or chicken salads. Combine with lavender and sage for a lovely trifecta with cocktails and desserts. Blend with pesto for a lemony change. <b>Medicinal Uses:</b> The leaves and flowering tops are the parts of the plant most used to make medicine. It can be used for digestive disorders including indigestion, gas, colic, diarrhea, and constipation. It is also used for agitation, joint pain, trouble sleeping, asthma, colds, fever, hemorrhoids, varicose veins, skin conditions and chills.	Zone 8 - 10	36-72"	Blooms in summer; harvest leaves in late summer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Lovage <i>Levisticum officinale</i>	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.	<b>Culinary Uses:</b> Lovage is a favorite flavor in Britain and southeastern Europe. The leaves are used in soups, stocks, flavored vinegars, pickles, stews, and salads. In Italy, Lovage is used with oregano and garlic for tomato sauces. The seeds are sprinkled over salads and mashed potatoes and are crushed for breads, pastries, biscuits, and cheese. The flavor of Lovage is reminiscent of anise and celery. <b>Medicinal Uses:</b> Lovage has been used as a natural herbal remedy to relieve abdominal pain due to gas to reduce flatulence, and as a treatment for colic in children. It has been used as a natural diuretic, as well as a treatment for kidney stones. The anti-inflammatory properties of Lovage have made it useful as relief for allergies. <b>Ornamental Uses:</b> Stout, umbelliferous plant that resembles angelica. Their leaves are dark green and when bruised give out an aromatic odor. The plant bears umbels of yellow flowers similar to that of fennel, followed by small, extremely aromatic fruits, yellowish-brown in color and elliptical in shape.	Zone 5 - 8	4-6'	Blooms in summer
	Marigold - Citrus Lemon Gem <i>Tagetes tenuifolia</i>	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.	<b>Culinary Uses:</b> The leaves are edible and used as flavorful salad greens and garnish. The flowers can be used to dress up salads and desserts or cooked in egg or rice dishes. The flavor is floral with hints of citrus and spice, and slightly bitter. <b>Ornamental Uses:</b> This plant has hundred of petite flowers that cover neat, low mounds of lacy foliage with a citrusy scent. It is long blooming for beds, borders, and containers where it attracts beneficial insects.	Not hardy; grow as an annual	10-12"	Blooms summer to frost
	Marigold - Citrus Tangerine Gem <i>Tagetes tenuifolia</i>	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.	<b>Ornamental Uses:</b> Bushy, dwarf, rock garden marigolds. Incredibly profuse blooms on dense mounds of lacy, scented foliage. Petite single tangerine blossoms that are a delightful accent for beds, patio containers. Attracts hummingbirds and butterflies.	Not hardy; grow as an annual	10-12"	Blooms summer to frost
	Marjoram - Gold Tip <i>Origanum vulgare</i> '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.	<b>Culinary Uses:</b> Both the fresh and dried leaves can be used to season foods with its mild, bittersweet taste. It is often included in the popular English dish of roast goose with chestnut stuffing and in German cooking as a part of a spice mixture added to sausage. In most recipes you will see marjoram called for in combination with other herbs and spices such as oregano, basil, and parsley. <b>Medicinal Uses:</b> Marjoram is often used in body care products such as soaps and lotions and shaving gels. It is sometimes used in aromatherapy treatments because of its apparent ability to soothe one to sleep and reduce stress. It can also be used medicinally to help relieve flatulence, nausea, cramps, and swelling. <b>Ornamental Uses:</b> This herb has clusters of soft mauve-pink flowers through the summer, over a low mound of green foliage, tipped with bright golden yellow. These plants are good for edging or in mixed containers.	Not hardy; grow as an annual	12"	Blooms midsummer to fall
	Marjoram - Sweet <i>Origanum majorana</i>	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.	<b>Culinary Uses:</b> Keeps best when dried, either hanging upside down in a well-ventilated location or placing leaves in a dehydrator or oven set to a low temperature. This herb can be added dried or fresh to many dishes. The flavor is similar to oregano and is commonly used in Italian dishes. It's taste is sweet and delicate and is sometimes described as piney or citrusy. Marjoram can be used in spaghetti sauce and all types of savory dishes and ribs. A main component in Herbes de Provence. <b>Medicinal Uses:</b> This herb contains high levels of antioxidants as well as trace amounts of vitamins A, C, calcium, and iron. Historically, marjoram has been used for many ailments regarding the stomach. For example, reducing gas, acting as a laxative, relieving nausea, and improving overall stomach health. <b>Ornamental Uses:</b> This herb is one of low spreading growth habit. Leaves are gray-green and velvety to the touch. Marjoram is a member of the oregano family but with a sweeter and more mild flavor.	Zone 9 - 11	12-24"	Blooms midsummer to early fall

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Marjoram - Wild <i>Origanum vulgare</i>	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.	<b>Culinary Uses:</b> Use the flowers, which have a mild and marjoram-like flavor, as you would the herb to garnish salads, soups, stews, sauces, and stuffing. Also pairs well with citrus, mushrooms, and fish. <b>Ornamental Uses:</b> Attracts beneficial insects, it provides pollen and nectar for beneficial insects such as bees, hoverflies, lacewing, larva, parasitic wasps, and tachinid flies.	Zone 6-10	12-24"	Blooms midsummer to midfall
	Marjoram - Za'atar <i>Origanum syriacum</i>	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.	<b>Culinary Uses:</b> Use za'atar anywhere you would use one of the similar herbs like other oreganos, marjoram, or thyme. It is similar yet distinctive and gives great fragrance to a roast or rub. <b>Ornamental Uses:</b> A bushy perennial herb which typically grows in an upright mound. During the summer the plant is almost covered in white flowers. You can let oregano bloom as the flowers are wonderful for pollinating insects or sheer the plants to ground to encourage new leafy growth for culinary use.	Not hardy; grow as an annual	24"	Blooms early summer to frost
	Meadowsweet <i>Filipendula ulmaria</i>	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.	<b>Medicinal Uses:</b> Meadowsweet is a mild but effective anti-inflammatory herb used to treat arthritis and other aches and pains. Meadowsweet can be taken in teas, in an extract or in capsules. <b>Ornamental Uses:</b> The stems are tall, erect, and furrowed, reddish to sometimes purple. The leaves are dark-green on the upper side and whitish and downy underneath. The flowers of this herb are delicate, graceful, and creamy white. They are clustered together and have a very strong, sweet smell.	Zone 3 - 8	3-4'	Blooms in summer
	Mexican Mint Marigold <i>Tagetes lucida</i>	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.	<b>Culinary Uses:</b> Mexican mint marigold has a sweet, anise flavor. Add the fresh leaves to chicken and fish dishes, soups and summer salads. You can preserve the herb and create a tasty dressing by adding fresh leaves to vinegar. Drying the herb is a possibility but it loses much of its potent flavor. The flowers are edible as well and can be used as a focal point in salads or to brighten up desserts. <b>Medicinal Uses:</b> Mexican mint marigold has historically been used to cure digestive problems when brewed into a mild tea, however, when the tea is brewed stronger the herb has been reputed to relieve the effects of a hangover. <b>Ornamental Uses:</b> This herb can range from being fairly upright to forms that appear bushy with many unbranching stems, all depending on land race. The leaves are linear to oblong and are a shiny, medium-green color. The flowers are small and a golden-yellow color.	Zone 8 - 10	12-24"	Blooms late summer to early winter
	Mint - Apple <i>Mentha suaveolens</i>	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.	<b>Culinary Uses:</b> This is a light apple-mint flavored herb that is popular for drinks, sauces, jellies and fruits, meat and poultry dishes. The leaves can be eaten raw or cooked as a potheb. They are used as a flavoring in salads or cooked foods. The leaves have a similar flavor to spearmint and are considered to be superior in flavor to that species but are also hair which makes them less suitable for garnish. A herb tea is made from the leaves. <b>Medicinal Uses:</b> This variety of mint is good for its antiseptic properties and its beneficial effect on the digestion. A tea made from the leaves has been traditionally used in the treatment of fevers, headaches, digestive disorders and various minor ailments. The essential oil in the leaves is an antiseptic, though it is toxic in large doses. Additionally, rats and mice dislike this smell intensely and it can help repel them outdoors and indoors. <b>Ornamental Uses:</b> This mint has large fuzzy leaves and stems and delicate fruity aroma. It produces small white flowers and the leaves are serrated and hairy. When the leaves are bruised they give off the aroma of spearmint and apple.	Zone 5 - 9	18-24"	Blooms midsummer to early fall

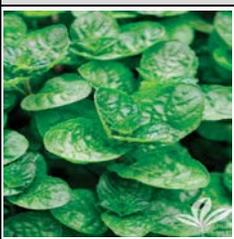
Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Mint - Banana <i>Mentha arvensis</i>	Prostrate growing mint with light green leaves and little lilac flowers. Try using it in: banana mint muffins, tea, juleps, or ice cream.	<b>Culinary Uses:</b> Can be used as any other mint, in teas, beverages, jellies, syrups, ice creams, and confections, and chutneys. <b>Medicinal Uses:</b> Mint contains vitamin C & A and a cup of mint tea has been known as an herbal remedy to many cultures for many generations. Mint was originally used as a medicinal herb to treat stomach ache and chest pains. During the middle ages powdered mint was used to whiten teeth! Mint oil also has environmentally friendly insecticide killing some common pests like wasps, hornets, ants, and cockroaches. <b>Ornamental Uses:</b> This mint attracts butterflies in the garden and when the leaves are crushed it has a pleasing banana scent. When it is eaten the mint flavor is most potent but the banana flavor will peek through	Zone 4 - 9	12-24"	Blooms in summer
	Mint - Basil <i>Mentha x piperita f. citrata 'Basil'</i>	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.	<b>Culinary Uses:</b> Basil mint can be made into pesto, used for flavoring in melon, tomatoes, fruit salad; flavored water as a cool refreshing drink in summer and a flavoring to sugar. In addition basil mint can be added to finely chopped leaves sparingly to potato salad, chicken stuffing, boil mint leaves with cabbage. <b>Medicinal Uses:</b> As with most mints, basil mint is an anti-inflammatory, antiseptic, anti-bacterial, anti-spasmodic, anti-flatulent, and stimulant. Tea made from a sprig of mint and boiling water can help ease digestion, relieve abdominal discomfort and stomach upsets. A more intense dosage of mint leaves made into tea can also help cleanse the liver and promote bile flow. The tea can be used as a gargle and mouth wash to clear mouth and gum infections and a cooled tea can make an excellent eye wash to remove dust and grit. <b>Ornamental Uses:</b> Basil mint is an aromatic upright growing herb with narrow leaves and aroma that combines the scent of basil and mint.	Zone 4 - 9	12-24"	Blooms in summer
	Mint - Berries & Cream <i>Mentha spp. 'Berries and Cream'</i>	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.	<b>Culinary Uses:</b> Finely chop the leaves and use them in sauces and drizzles for deserts, steep whole leaves in boiling water to create a refreshing tea. Make strong tea then mix with chilled soda water for a tasty summer drink. Use the sprigs as garnish for deserts, salads, and cocktails. <b>Ornamental Uses:</b> A unique variety with dark green leaves and a fruity mint flavor and scent. It produces spikes of light purple flowers in summer.	Zone 7-9	24-36"	Blooms in summer
	Mint - Chocolate <i>Mentha x piperita</i>	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.	<b>Culinary Uses:</b> Fresh mint leaves can be dried for later use. It can also be chopped and frozen in ice cube trays with water or preserved as mint jelly. Fresh leaves are used to make tea, flavored desserts and drinks, and as an ingredient in cake or bread recipes. It's also used in chutneys, sauces, salad dressings, and soups. This particular mint would be nice in the summer for a fresh chocolate mint ice cream. <b>Medicinal Uses:</b> Provides vitamin A and dietary fiber. It also contains small amounts of vitamin C and some B vitamins. Mint can be used to prevent stomachaches, nausea, and indigestion. It is also a diuretic and anti-inflammatory and can be used for treating toothaches, sore muscles, and congestion. Topically, a dilute mixture of the essential oil can be used to help treat skin irritation and relieve headaches, fever, and menstrual cramps. <b>Ornamental Uses:</b> In scent this mint variety smell similar to that of an Andres Mint candy. The leaves are creased, ovoid, and deep green with a brown tint.	Zone 5 - 10	36"	Blooms in summer
	Mint - Corsican <i>Mentha requienii</i>	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.	<b>Culinary Uses:</b> This is the herb responsible for the classic minty flavoring in Crème de Menthe liqueur. It can also be used in salad preparation and cooked dishes. The minty flavoring is also ideal for teas, juices, chocolate drink and flavored shakes, and simply adding to cold water. The taste is of peppermint and is also strongly astringent. <b>Medicinal Uses:</b> Corsican mint is used like many other mints, an antiseptic used for fevers, digestive disorders, and headaches. A tea can be made from the leaves which are best picked just prior to flowering to obtain the highest essential oil content. <b>Ornamental Uses:</b> This is among the smallest plants in the mint family, an extremely low growing species. It bears tiny vividly green, oval shaped leaves. The scent is, of course, like mint and the flowers it bears are mauve hued. The herb is used primarily for its excellent ground cover and wonderful aroma.	Zone 6 - 9	1"	Blooms in midsummer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Mint - Curly <i>Mentha spicata</i>	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.	<b>Culinary Uses:</b> Like other mint varieties curly mint can be used for teas, garnish, or cooked dishes/desserts. The tall herb with its attractive frilly leaves and strong stalk makes a nice swizzle stick for mojitos or other drinks. The spearmint flavor pairs well with meat and fish as well as vegetables, like peas. Curly mint is often used in middle eastern cuisine and can be frozen in ice cube trays to preserve or to use to add flavor to water. <b>Medicinal Uses:</b> Like all spearmints curly mint is high in vitamin A and this variety also contains vitamin C and B complex. Curly mint is also high in iron and manganese. The leaves can be steeped in hot water for teas or the oils can be extracted to use as a remedy for headaches, heartburn, and indigestion. <b>Ornamental Uses:</b> Curly mint is a tall variety with thick upright stalks and tightly clustered, fluted leaves. The bright green leaves are pointed with curled edges. This mint has a sweeter flavor with a scent that is reminiscent of spearmint.	Zone 5 - 9	18-24"	Blooms midsummer to early fall
	Mint - Ginger <i>Mentha gracilis</i>	Uniquely scented herb prized for its rich flavor and beautifully colored, heart-shaped foliage. Wonderful accent to fruit and vegetable recipes.	<b>Culinary Uses:</b> The Ginger mint variety is one that plays well with melon, tomatoes, and fruit salads. The slight ginger scent makes it an interesting fresh salad. An herb tea can be made from the leaves and an essential oil from the leaves is used as a spearmint flavoring and in chewing gums. <b>Medicinal Uses:</b> The medicinal uses for ginger mint are mostly the same as other mints. Traditionally used as a home remedy for fevers, headaches, and digestive ailments. Generally consumed in the form of tea. <b>Ornamental Uses:</b> This particular mint variety is a cross between banana mint and spearmint. It has an erect growth habit and round green leaves on red stems. It blooms lavender flowers on long, slender spikes. It has an apple/ginger fragrance. It is a unique variety due to the fact that it contains both menthol and carvone becoming truly a "double mint". The whole plant has strong minty aroma with a fruity hint.	Zone 7 - 9	12-36"	Blooms in summer
	Mint - Grapefruit <i>Mentha x piperita</i> '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. It's flavor goes well with fruit salads.	<b>Culinary Uses:</b> The unusual tangy flavor can add an interesting take on a fruit salad or can be crushed and added to ice tea. The flavor would also add a nice surprise to fish and chicken dishes as well as fruity desserts. <b>Ornamental Uses:</b> Grapefruit mint has slightly furry, dark green leaves and an exciting citrus-mint scent. It tends to be rangy and leggy unless pinched back. The blooms are lavender and sit upon long spikes. These blooms are lavender and sit upon long spikes. These blooms are a favorite of birds, bees, and butterflies.	Zone 4 - 9	24"	Blooms in summer
	Mint - Hilary's Sweet Lemon <i>Mentha spp.</i> '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.	<b>Culinary Uses:</b> This fruity citrus mint is a great addition to many hot and cold beverages. <b>Ornamental Uses:</b> Another hybrid mint, apple and lime mints bred together, this herb has a dark green, heart shaped leaves that have a citrus-mint aroma. Blooms appear on spikes and are lavender in color.	Zone 5 - 9	12-24"	Blooms in summer
	Mint 'Kentucky Colonel' <i>Mentha spicata</i> '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.	<b>Culinary Uses:</b> This is the spearmint that has captured our hearts by being the basis for that classic southern drink, the mint julep. However, it can be used in any recipe calling for spearmint, including mint sauce and mint jelly. <b>Ornamental Uses:</b> Large, dark green, crinkled leaves that have serrated edges. Spikes protrude out of the foliage and produces lilac, pinkish, white flowers in the summer. Leaves have a characteristic flavor and taste.	Zone 3 - 7	24-30"	Blooms midsummer to early fall
	Mint - Mojito <i>Mentha x villosa</i>	Mounds of aromatic green leaves with very distinct mint fragrance and flavor. It is the choice mint for Mojitos.	<b>Culinary Uses:</b> Mint mojito can be dried and used as a tea. It has rich flavor that is perfect with heartier herbs like rosemary and sage. Mojito is a great herb to use to make scented oil for salves and is a nice ingredient in mint jelly. A marinade for chicken or pork can be made from it as well. Of course, it is also the main ingredient in the iconic Mojito cocktail made popular by James Bond.	Zone 3 - 7	32"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Mint - Orange <i>Mentha aquatica</i>	Vigorous upright mound of large puckered 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.	<b>Culinary Uses:</b> The flavor of orange mint works best in fresh preparations. It can be chopped and used in fruit or grain salad, the minced leaves can be added to dressings, vinegars, jellies and sauces. The flavor plays well in cream, fruit and chocolate based dessert recipes like ice cream, crème brulee and tarts. Orange mint can be used as a flavor infuser for teas, cocktails, and lemonades. Whole leaves can even be used as garnish for sweet desserts or savory dishes. <b>Ornamental Uses:</b> Orange mint has rich green leaves that are oval in shape and grow on green to burgundy square stems. When allowed to flower the hybrid mint produces white and pink spiked blooms. It tends to be stronger in flavor than many other mint varieties of mint with notes of citrus and spice with lavender undertones. Its aromatic properties are enhanced when bruised.	Zone 4 - 9	18-24"	Blooms in summer
	Mint - Peppermint <i>Mentha x piperita</i>	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.	<b>Culinary Uses:</b> Probably one of the most well known of the mints - peppermint is used in many desserts, savory dishes oftentimes with lamb and peas and middle eastern preparations, as well as in beverages. Even things like toothpaste and mouth wash have the iconic peppermint flavoring and fragrance. <b>Medicinal Uses:</b> Peppermint is known as the "world's oldest medicine" and has been considered one of the best digestive aids on the planet. It is high in menthol and has the capacity to reduce irritable bowel syndrome, the symptoms of colic and is a natural insecticide. The plant also has a cooling nature which serves in treating inflammation headaches, fevers, and indigestion.	Zone 4 - 9	12-24"	Blooms in summer
	Mint - Spearmint <i>Mentha spicata</i>	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.	<b>Medicinal Uses:</b> Spearmint has significant levels of iron, manganese, calcium, and magnesium as well as vitamin A and C, folate, and fiber. It can help protect the throat and teeth against bacterial infections, aids in digestion and gives relief from stress. Spearmint prevents anemia and improves blood circulation, help to percent morning sickness, nausea, and vomiting during pregnancy. <b>Ornamental Uses:</b> Spearmint is an herbaceous plant with a square-shaped stem, broad leaves and white-pink flowers. The leaves are the true value of the spearmint as they contain many of the active ingredients and a high concentration of the scent and flavor	Zone 5 - 9	18-24"	Blooms midsummer to early fall
	Mint - Strawberry <i>Mentha x spicata</i>	Aromatic leaves have a sweet, strawberry-like fragrance. Leaves may be used fresh or dried. Mints are vigorous spreaders and should be contained; plant in containers sunk into the ground.	<b>Culinary Uses:</b> Lovely in fruit salads, makes an excellent tea, and the flowers themselves are edible. <b>Medicinal Uses:</b> Used to relieve symptoms of irritable bowel syndrome, can be used to inhibit the growth of some types of bacteria, and can be used to freshen breath. <b>Ornamental Uses:</b> A wonderfully scented herb that is reminiscent of strawberries with a fruit base. A compact plant with petite green leaves.	Zone 4 - 9	18-24"	Blooms in summer
	Mint - Thai <i>Mentha spp. 'Thai'</i>	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.	<b>Culinary Uses:</b> The herb can be used fresh or dried, the fresh is generally preferred. The leaves have a pleasant warm, fresh, aromatic, sweet flavor with a cool aftertaste. Mint leaves are used in beverages, teas, jellies, syrups, candies, and ice creams. <b>Medicinal Uses:</b> Mint was originally used as a medicinal herb to treat stomach aches and chest pains. For home remedies it is prepared in the form of a tea. Powdered mint was used in the Middle Ages to whiten teeth.	Zone 4-9	18-24"	Blooms in summer
	Mint - Variegated Pineapple <i>Mentha suaveolens</i>	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.	<b>Culinary Uses:</b> Pineapple mint is most often used in fresh applications as its delicate aromas are lost when cooked. Use the tender young leaf tops as a garnish for desserts or main dishes in Caribbean and Polynesian cooking. Use the larger more coarse leaves to infuse oils and syrups or steeped in aromatic tea. Pineapple mint may be substituted for mint in cocktails and frozen dessert applications. <b>Medicinal Uses:</b> Pineapple mint, like many of the other mint varieties, is rich in essential oils that have antiseptic properties. <b>Ornamental Uses:</b> This mint has a fresh and fruity aroma that lends itself to culinary applications. The leaves are furrer in texture than regular mint and their green and creamy white variegation looks very pretty in the garden. Looks very nice in mixed pots. A subspecies of apple mint.	Zone 4 - 10	15-18"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Motherwort <i>Leonurus cardiaca</i>	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.	<b>Medicinal Uses:</b> Motherwort is used for heart conditions, including heart failure, irregular heartbeat, fast heartbeat, and heart symptoms due to anxiety. It is also used for the absence of menstrual periods, intestinal gas, and over-active thyroid. <b>Ornamental Uses:</b> This herb belongs to the mint or deadnettle family. It has an erect stem and the stalks are branched, square, hollow, and dark red. The leaves are light green and the flowers are pink or pale purple and contain nectar in abundance which makes them very attractive to bees.	Zone 3 - 10	3-6'	Blooms throughout summer into fall
	Mountain Mint <i>Pycnanthemum flexuosum</i>	Perennial herb with menthol-scented foliage. White flowers attract bees. Requires a well-drained soil and bright sunlight for success. Avoid over watering.	<b>Culinary Uses:</b> The flower buds and leaves can be used raw or cooked. They have a mint like flavor, they make a nice addition to salads or can be used as a condiment. The fresh or dried leaves can be brewed into a refreshing mint-like tea. <b>Medicinal Uses:</b> The tea that can be brewed from the leaves is a calming and is used in the treatment of menstrual disorders, indigestion, colic, coughs, colds, and fevers. A poultice of the leaves is used in the treatment of headaches. <b>Ornamental Uses:</b> Mountain mint is an upright plant that has lance to broad shaped leaves that are light green, turning almost white as the plant matures, slightly serrated, but usually smooth. The flowers are arranged in round, flat, tight clusters at the top of the plant. They are whitish or pale lavender.	Zone 6 - 8	24-36"	Blooms in summer
	Mushroom Plant <i>Rungia klossii</i>	This herb originated in New Guinea and is a perennial, thick clumping bush with glossy, dark green leaf canopy. The leaves taste like mild mushrooms. The plant has bright blue, lip-like flowers which open intermittently.	<b>Culinary Uses:</b> Mushroom plant leaves can be used as a substitute for mushrooms in soups, salads, and stir fries. It is best to add the leaves at the last minute so they retain their brightness and color. <b>Medicinal Uses:</b> The leaves are extremely rich in chlorophyll, therefore, valuable for blood cleansing and building. Mushroom plant leaves have a higher percentage of protein than mushrooms themselves. It also contains 272 mg of calcium. The plant is also considered to be a rich source of vitamin C, beta-carotene, and iron.	Zone 5-9	23"	Mid to late summer
	Mustard - Black <i>Brassica nigra</i>	Black mustard is an annual herbaceous plant in the cabbage or mustard family that originated in the Middle East and is now widely cultivated as a primary source of the mustard seeds used in making the condiment sauce, table mustard.	<b>Medicinal Uses:</b> Black mustard oil is used for the common cold, painful joints and muscles, and arthritis. The seed is used for causing vomiting, relieving water retention by increasing urine production, and increasing appetite. <b>Ornamental Uses:</b> This plant has a sturdy stalk with wrinkled, lobed, and dark green leaves. Yellow, 4 petaled flowers appear on spikes in early summer.	Zone 4-7	16-32"	June to September
	Mustard - White <i>Brassica hirta</i>	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.	<b>Culinary Uses:</b> The seed is used whole or ground. It can be mixed with water, vinegar, wine or with other juice. It is also often added to food, pickling spices and is seldom found encapsulated. <b>Ornamental Uses:</b> White mustard is an erect sparsely branching plant with alternate irregularly lobed leaves. The yellow four-petaled flowers have a fragrance similar to honey and produce large bristly pods that are swollen around the seeds and taper to a point. The globular yellow seeds are finely pitted and odorless when whole.	Not hardy; grow as an annual	12-18"	Maturity 45-50 days
	Mustard Greens - Golden Frills <i>Brassica juncea</i>	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.	<b>Culinary Uses:</b> The leaves add loft, contrast, and spicy mustard flavor to any salad mix. Bunch at full size for braising greens or use as garnish. <b>Ornamental Uses:</b> Lacy looking leaves are vibrant light green, finely cut and frilly. Neon green, deeply cut and serrated leaves.	Not hardy; grow as an annual	8-10"	Maturity 50-70
	Mustard Greens - Red Giant <i>Brassica juncea</i>	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.	<b>Culinary Uses:</b> They are succulent and tender when young with a moderate peppery note and subtle nutty finish. As they mature, flavors sharpen and become more robust with notes of pepper, garlic and mustard. <b>Medicinal Uses:</b> Red mustard greens are rich in vitamins A, C, and K. They contain compounds which have cancer preventing benefits, including antioxidants anti-inflammatory and natural detoxifying properties. <b>Ornamental Uses:</b> They have broad wrinkled leaves with a violet purple overlay and purple-green variegation.	Not hardy; grow as an annual	15"	Maturity 45-50 days

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Mustard Greens - Red Splendor <i>Brassica juncea</i>	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.	<b>Culinary Uses:</b> Crunchy yet tender texture with a robust and peppery flavor. It is one of the spiciest in the mustard green family. When left to mature, Red Splendor produces edible flowers and eventually seeds. These seeds can be harvested, yet they are not the common seed used as dry mustard. <b>Medicinal Uses:</b> This mustard contains two important compounds, sinigrin and gluconasturtiin, which have cancer preventing benefits, including antioxidant, anti-inflammatory and natural detoxifying properties. <b>Ornamental Uses:</b> Radiant, deeply serrated oak leaf-shaped violet leaves contrasted by thin wasabi green stems.	Not hardy; grow as an annual	Space 8- 10" apart	Maturity 50- 70 days
	Nasturtium - Empress of India <i>Tropaeolum majus</i>	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.	<b>Culinary Uses:</b> The flowers and leaves of the nasturtium plant are edible. They have a slightly peppery taste that is reminiscent of watercress, the flavor does get spicier when grown in hotter, sunnier weather. The flowers are less intensely flavored than the leaves. They can be used whole or chopped as a garnish on cream soups, in herb butters or cheese spreads, or on cakes and platters. The blossoms can even be stuffed with cream cheese or another mixture to make an unusual hors d'oeuvre. Use the flowers to flavor vinegar by steeping them in hot white vinegar over night. The seeds can be milled in a pepper grinder similarly to black pepper. <b>Medicinal Uses:</b> The leaves and flowers provide vitamin C and are good sources of antioxidants. The seeds themselves are made up of 25% protein. The leaves and flowers can be ground into a paste and used topically for treating minor skin wounds and skin irritation due to their antibacterial, antiseptic, and antifungal properties. It is also included in face washes and shampoos. When the leaves and flowers are consumed as a tea it is beneficial to the respiratory digestive, and urinary systems. <b>Ornamental Uses:</b> Stunning crimson flowers that rise above cascading, deep green leaves. The flowers are a striking contrast that never fails to attract attention.	Not hardy; grow as an annual	12-16"	Blooms constantly from early summer until frost
	Nasturtium - Jewel Mix <i>Tropaeolum majus</i>	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.	<b>Culinary Uses:</b> You can pickle immature nasturtium seed pods either in a vinegar solution or lacto-fermented in brine. Mature seeds can also be dried and ground for use as a culinary spice. Flowers and leaves are most often used to add a spicy flavor and bright color to salads. The young seed pods can be eaten raw but are very strong in flavor. The pickled seedpods can be used in place of caper as well as being included in stir fries. Instead of black pepper you can grind nasturtium seeds. Recipes across the culinary repertoire have uses for nasturtiums. <b>Ornamental Uses:</b> A low growing border plant with bright colored flowers in yellow, orange, and red. The leaves are shaped like a shield and have a central leaf stalk.	Not hardy; grow as an annual	12-16"	Blooms early summer until frost
	Onion - Welsh <i>Allium fistulosum</i> '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.	<b>Culinary Uses:</b> The Welsh onion is an important ingredient in Asian cuisine. In Japan it is used in miso soup and in the takoyaki dumpling dish, among others. It has a mild, sweet flavor. <b>Ornamental Uses:</b> This is a non-bulbing, leaf onion that produces clumps of tube-hollow leaves with large creamy white globe shaped flowers. It is often grown in a bunch as an ornamental plant. It is reminiscent of a leek in appearance and taste and is similar to the scallion. The flowers are attractive to bees while the whole plant is an effective insect repellent.	Not hardy; grow as an annual	3"	Maturity: 60- 65 days
	Oregano - Cleopatra <i>Origanum vulgare</i>	Mildly spicy flavor perfect in Mediterranean dishes, soups and sauces. Attractive silver-gray foliage. Use fresh, dried, or fresh frozen.	<b>Culinary Uses:</b> The main difference between Cleopatra and the more classic Greek and Italian oreganos is the mild, spicy flavor tinged with a peppermint coolness. It is a perfectly tuned counterpoint to roasted veggies and savory meat dishes. It adds an interesting accent to Mediterranean dishes, soups and sauces; meat and fish dishes, roasted or grilled vegetables and adds a new piquancy to spicy foods. <b>Ornamental Uses:</b> This variety of oregano has a compact creeping habit and lovely silvery-gray foliage. Fantastic in containers, as a groundcover, or as an addition to the border.	Zone 4 - 8	12"	Blooms mid to late summer

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	Oregano - Compactum <i>Origanum vulgare</i> '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.	<b>Culinary Uses:</b> Together with basil, oregano contributes much to the distinctive character of many Italian dishes. The dried version of the herb is very potent and can easily overpower a dish. In the summer the fresh herbs can be used which has a much lighter taste. <b>Medicinal Uses:</b> This oregano variety is a strong antibacterial, anti-viral, and anti-parasitic oil rich in phenols, thymol, and carvacrol. It can also be an immunostimulant used for colds, fever, and flu. Locally it can be used on the skin for acne, skin infections, and insect bites. Useful in inhalations for respiratory infections, can help sore muscles in massage. It is an excellent mental stimulant, good for exhaustion, and used for digestive infections. <b>Ornamental Uses:</b> Oregano compactum produces numerous pale pink fragrant flowers, it is a semi-evergreen herb with light green leaves. It grows in a mat form.	Zone 5 - 9	6"	Blooms in midsummer
	Oregano - Cuban <i>Plectranthus</i> <i>amboinicus</i>	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.	<b>Culinary Uses:</b> This oregano is used primarily in and in fish dishes from African, Southeast Asian, and Caribbean cuisines. Eaten in salads in the Caribbean, cooked with fish, mutton, and sour soup in Asia, eaten raw with bread and butter, fried in batter, or used as a flavoring for beer and wine in India and is the principle flavoring ingredient in Cuban black bean soup. <b>Medicinal Uses:</b> It is very good for coughs and sore throats, the most effective way to administer the herb is by simply chewing on a leaf. Inhaling the vapor from crushed leaves is said to help clear blocked nasal passages, while a paste made from crushed leaves is made from crushed leaves is said to help burns, sores, insect bites and stings, and skin conditions, such as eczema. <b>Ornamental Uses:</b> This is a succulent herb that has attractive thick, slightly furry leaves that can be used culinarily and make an attractive accent plant in the landscape. The blooms appear in lavender rose and pastel violet colors and the leaves tend to be a lime green color.	Zone 5 - 10	10-12"	Blooms in summer
	Oregano - Cuban Variegated <i>Plectranthus</i> <i>amboinicus</i> '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.	<b>Ornamental Uses:</b> Very similar to the original Cuban oregano except this version has cream variegation along the outer edges of its leaves. It is primarily prized for its foliage, although it does produce delicate pink or blue flowers.	Zone 10 - 11	12-36"	Blooms in summer
	Oregano - Dittany of Crete <i>Origanum</i> <i>dictamnus</i>	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.	<b>Medicinal Uses:</b> This member of the oregano family has a strong history as magical herb - it is believed to symbolize love and act as aphrodisiac. The traditional medicine uses are generally used during childbirth to help ease spasms and it also makes a great digestive tea. <b>Ornamental Uses:</b> This oregano is a spreading, fragrant oregano with fuzzy grey-green round leaves and papery pink bracts that make nice dried flowers. It is mostly grown as an ornamental and does not have much oregano flavor.	Zone 8 - 11	10-12"	Blooms in summer
	Oregano - Golden <i>Origanum vulgare</i>	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.	<b>Culinary Uses:</b> An extremely aromatic golden-green herb whose pungent flavor is featured heavily in Mediterranean and Mexican food. Golden oregano works well with strong flavors like wine, olives and tomatoes, vegetables, stuffing, and egg dishes. <b>Medicinal Uses:</b> Oregano is a natural, rich source of vitamin K. It also contains thymol and carvacrol, two oils that are impressive bacteria fighters. These oils also contain significant levels of antioxidants. Oregano has many minerals including iron and manganese. <b>Ornamental Uses:</b> This is a great ornamental oregano, it has unmistakable bright golden foliage. There are round leaves, starry white flowers and a low, creeping habit which add to the decorative appeal. It looks perfect around the edge of flower planters.	Zone 3 - 10	8-12"	Blooms mid- to late summer
	Oregano - Greek <i>Origanum</i> <i>heracleoticum</i>	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.	<b>Culinary Uses:</b> It enhances cheese and egg dishes such as omelets, frittata, quiches, and flans. It can be added to yeast breads, marinated veggies, roast peppers, mushrooms, roast and stewed beef, pork, poultry, game, onions, black beans, zucchini, potatoes, eggplant, and shellfish. The herb can be used fresh or dried. When it is dried the flavor becomes more pungent and aggressive. <b>Medicinal Uses:</b> Oregano tea is used for indigestion, coughs, and to bring on menstruation. The oil is good for toothaches and is sometimes found in cosmetics. But mainly the uses of oregano are confined to cooking. <b>Ornamental Uses:</b> A compact plant with leaves that are hairy and its flowers are small and white.	Zone 5 - 9	12"	Blooms in summer

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	Oregano - Hot & Spicy <i>Origanum vulgare</i> '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.	<b>Culinary Uses:</b> The leaves produced by this herb has an unforgettable taste of salsa and chili. It can be used fresh or dry and is most notably used in Italian dishes. <b>Ornamental Uses:</b> Ornamentally speaking the plant possesses small, light pink, edible flowers that are drought tolerant and easy to grow in containers as most herbs.	Zone 5 - 9	20"	Blooms in summer
	Oregano - Italian <i>Origanum vulgare</i>	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.	<b>Culinary Uses:</b> The flavor of Italian oregano has a gently pungent flavor which makes a delicious contribution to savory meats and vegetables and gives a pleasant accent to cheese spreads, and is often a key ingredient to a good pizza sauce. It is a cross between sweet marjoram and the more piquant wild marjoram and it tastes like a blend of these parent herbs. The milder flavor makes it more versatile than Greek oregano - its not likely to overpower a recipe if you add more than intended. It can be used fresh or dried. <b>Medicinal Uses:</b> Oregano is a great source of manganese and vitamin K, important in blood clotting and bone health. Disease fighting antioxidants are believed to help prevent and repair oxidative stress and heart disease. Oregano oil has even been reported to improve psoriasis. <b>Ornamental Uses:</b> This is an easy to grow herb in well-drained soil. It forms attractive, clumping mounds of trailing branches with rounded aromatic light-green leaves. The spikes of the plant are topped with tiny white flowers. The herb itself is very versatile and can be planted at the edge of your herb garden, in the front of a border, or in a container.	Zone 4 - 8	12-16"	Blooms mid-to late summer
	Oregano - Kent Beauty <i>Origanum rotundifolium</i>	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.	<b>Ornamental Uses:</b> An oregano that forms a low trailing mound of powdery blue-green foliage. Summer through fall it bears drooping heads of hop-like flowers in a blend of shrimp pink, green and cream. Terrific in containers. Primarily for ornamental use.	Zone 5 - 8	6-12"	Blooms all summer
	Oregano - Variegated <i>Origanum vulgare</i>	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.	<b>Culinary Uses:</b> A mild, yet flavorful oregano that has tender, delicately textured leaves that are perfect for fresh salads and vegetable dishes and makes quite a nice salsa. <b>Ornamental Uses:</b> This is a low growing herb with a mounding habit. The creamy white flowers are small and insignificant but are bee and butterfly attractants.	Zone 5 - 9	6-8"	Blooms in summer
	Papalo <i>Porophyllum ruderale</i>	Upright herb with tender, flavorful foliage that is similar in taste to cilantro. Wonderful addition to Mexican dishes and salsas, usually used freshly picked.	<b>Culinary Uses:</b> These plants have a unique taste somewhere between arugula, cilantro, and rue. They can be eaten raw on sandwiches, guacamole, and in salads. It is never cooked for very long, generally it is added in just before the end of the cooking process or used completely raw and fresh. It can be used with soups and stews, grilled meats, beans, and salads, much like cilantro. <b>Medicinal Uses:</b> The Chacobo Indians of Bolivia believe papalo leaves will reduce swelling of infected injuries. The Quechua people, also of Bolivia, consider it useful for treating liver ailments and high blood pressure. Overall it is said to be used medicinally for liver ailments. <b>Ornamental Uses:</b> An herb that has a multibranching airy manner with blue-green leaves. The leaves are oval and small with elongated translucent oil glands. Showy purple to brownish-green starburst flowers at the ends of the branches.	Not hardy; grow as an annual	4-6'	Maturity: 60-70 days
	Parsley - Arat <i>Petroselinum crispum</i>	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.	<b>Culinary Uses:</b> A nutty-flavored root that enhances soups and specialty dishes. The young flat leaves of the parsley also add zest. A flavor between celery and carrots with a more delicate and herbal taste than a parsnip. Usually eaten cooked, however, it can be eaten raw grated or sliced into winter salads or as a slaw.	Not hardy; grow as an annual	6-12"	Foliage plant

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	Parsley - Curly <i>Petroselinum crispum crispum</i>	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.	<b>Culinary Uses:</b> Curly parsley can be used similarly to flat parsley but it thrives in dishes like tabbouleh, a classic Lebanese salad of minced parsley, bulgur, and tomatoes; bouquet garni, where you tie 3 springs parsley, 3 springs thyme, and 1 bay leaf together with kitchen twine and toss it into a stockpot to add flavor; as a garnish, the sprigs add a fresh look to any platter or roast. <b>Medicinal Uses:</b> Parsley adds color and aids in digestion and can help to prevent gas and bloating. The leaves and roots are high in iron content and rich in vitamins A, B, C, and trace minerals. Its high concentration of boron and fluoride might help against bone thinning and osteoporosis. The leaf and root can also be used in teas as a diuretic to rid the body of excess water. <b>Ornamental Uses:</b> Parsley has multiple sprigs of curling, divided leaves that grow into a handsome mound of greenery. If allowed to remain in the garden over the winter it will go to seed the following year and send up flowering stalks that produce delicate, umbrella-shaped clusters of flowers.	Not hardy; grow as an annual	6-12"	Foliage plant
	Parsley - Giant of Italy <i>Petroselinum crispum</i>	Huge, dark green leaves with excellent flavor. Vigorous, upright growth. High yielding flat-leaf Parsley, great for fresh market sales	<b>Culinary Uses:</b> This variety of parsley can be used as a garnish or for flavoring in any dish including pasta, stews, and soups. Parsley is a flavorful addition to any meal whether fresh or cooked. <b>Medicinal Uses:</b> Rich in vitamins A, C, E, and K as well as minerals, especially iron. The herb is also known for its high content of antioxidants. This plant has historically been used to treat all kinds of maladies but has most recently been credited with lowering blood sugar levels, acting as a diuretic to support kidney function, and as an antiseptic. <b>Ornamental Uses:</b> An herb that produces edible white flowers emerging in an umbel during the plant's second growing season. An attractor of butterflies and other beneficial insects. The herb produces large leaves and high yields and does well in containers and indoors.	Not hardy; grow as an annual	18-24"	Foliage plant
	Parsley - Italian (Flat) <i>Petroselinum crispum neapolitanum</i>	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, stuffing's, butters and with fish.	<b>Culinary Uses:</b> A very versatile herb known for its use in Italian cooking. Use as a garnish or for flavoring in any dish, works well fresh or cooked. When dried, however, parsley loses a lot of flavor. <b>Medicinal Uses:</b> Rich in vitamins A, C, E, and K as well as minerals, especially iron. The herb is also known for its high content of antioxidants. This plant has historically been used to treat all kinds of maladies but has most recently been credited with lowering blood sugar levels, acting as a diuretic to support kidney function and as an antiseptic. <b>Ornamental Uses:</b> Flat leaf parsley has, just as the name suggest, flat dark green leaves, as well as the capability to grow quickly. It also helps to attract beneficial insects and butterflies.	Not hardy; grow as an annual	6-12"	Foliage plant
	Patchouli <i>Pogostemon patchouli</i>	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.	<b>Medicinal Uses:</b> The scent of patchouli is one that evokes hippies of the sixties, however the aromatic oil made from the leaves is prized for its many medicinal uses. You can massage it on your skin to help prevent wrinkles and cellulites. Dabbing a small amount on your skin can help to soothe cuts, scrapes, burns, and sores as well as insect bites. Apply a few drops to your wrists or bed sheets to keep ants, bedbugs, and other pests away. Putting two or three drops on a cotton ball and dabbing it on your underarms can help prevent body odor. Mixing in a couple drops with your shampoo or conditioner can help to treat dandruff and relieve oily hair. <b>Ornamental Uses:</b> Patchouli is a member of the mint family that grows in a bushy form with erect stems and bears small, pale pink-white flowers.	Zone 8 - 11	12-15"	Blooms in summer
	Pea - Dwarf Grey Sugar <i>Pisum sativum</i>	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.	<b>Culinary Uses:</b> To preserve these peas they can be frozen once they have been blanched. They are also great pickling candidates - try throwing in a sprig of dill for an herbal flavoring! The peas can be eaten raw, pickled, in a stir-fry or roasted. As snap peas they do not have to be shelled before being eaten. They also do not have the fibrous string that many other varieties possess. The pea shoots can be a nice addition to a spring salad. <b>Medicinal Uses:</b> These vegetables can be a great way to add protein and fiber to your meal without too many added calories or fat. Peas also contain various vitamins such as K, C, and certain B-complex vitamins. Antioxidants are also present in this veggie, but the levels will vary based on whether they are eaten fresh or stored. <b>Ornamental Uses:</b> This is an edible snow pea that has purple bi-colored flowers. The flat pods are pale green, sweet, crisp, and fiber free. They can also be grown for the pea shoots rather, in addition to pods.	Not hardy; grow as an annual	2"	Maturity: 58-62 days

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Pennyroyal <i>Mentha pulegium</i>	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.	<b>Culinary Uses:</b> Generally should not be consumed in any form and pregnant woman should avoid handling this plant in any form. <b>Medicinal Uses:</b> A tea made from the foliage of this plant has been prescribed for colds and as a valuable digestive tonic. This is not something that should be taken without consulting a doctor because it has been known to cause organ failure and death. <b>Ornamental Uses:</b> This herb makes a lovely ground cover for between garden stepping stones or as a border. In addition to having sprawling tendencies and lovely lilac flowers, this plant also emits a faint peppermint-like scent which is pleasing to humans but repugnant to pests making it a wonderful addition to any garden.	Zone 6 - 10	4-6"	Blooms in summer
	Pimpernel <i>Anagallis arvensis</i>	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.	<b>Medicinal Uses:</b> There are safety concerns when taking pimpernel medicinally so a doctor should always be consulted before consuming any. Pimpernel has been taken for depression, liver disorders, herpes, painful joints, and as a supportive treatment for cancer. It is also used for painful kidney disorders, particularly those with swelling and an increase in urination. Some people apply pimpernel directly to skin for painful joints, poorly healing wounds, and itchiness. <b>Ornamental Uses:</b> Pimpernel has a low growing creeping habit and forms a half-rosette with an upright stem. They bear bright green, soft, ovate leaves and orange, red, or blue flowers make it a nice addition to gardens and combination pots.	Not hardy; grow as an annual	18"	Blooms in summer
	Pleurisy Root <i>Asclepias tuberosa</i>	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.	<b>Medicinal Uses:</b> Pleurisy root is used for coughs, swelling of the lining of the lungs, swelling of the air sacs in the lungs, swelling of the airways, influenza, and swine flu. It is also used to treat disorders of the uterus, muscle spasms, and pain; to loosen mucus so it can be coughed up; and to promote sweating. <b>Ornamental Uses:</b> A plant with a hairy stem that are not milky when broken, clustered orange or yellow flowers sit atop the stems. It is commonly known as a butterfly weed because butterflies are attracted to the plant by its color and its copious production of nectar.	Zone 3 - 9	24-36"	Blooms mid-to late summer
	Pyrethrum <i>Tanacetum cinerariifolium</i>	Bears numerous daisy-like flowers held on strong stems. Blooms are single, white with golden eyes. Blue-green lacy foliage adds garden appeal.	<b>Medicinal Uses:</b> Pyrethrum is a natural insecticide that has been produced as such for commercial use. People can apply pyrethrum directly to the skin as an insecticide, particularly for head lice, crab lice and their nits, and mites. <b>Ornamental Uses:</b> This plant resembles the common daisy, the flowers are typically white with yellow centers and grow from numerous fairly rigid stems. The leaves are a blue-green color.	Zone 3 - 9	18-30"	Blooms late spring to midsummer
	Queen Ann's Lace <i>Daucus carota</i>	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.	<b>Culinary Uses:</b> The roots are long, pale, woody, and are finger-thin. They are used in soups stews and making tea. The first year leaves can be chopped and tossed into a salad. Flower clusters can be 'french-fried' or fresh flowers can be tossed into a salad. The aromatic seed is used as a flavoring in stews and soups. <b>Medicinal Uses:</b> Queen Anne's Lace has been used to treat the bladder, kidney, and liver. It has been reported to increase the flow of urine helping in the aid of kidney waste removal, countering the formation of kidney stones. The leaves have been reported to act as an aphrodisiac, while the plant may delay menstruation. The seeds are an old-time contraceptive and should not be used by pregnant women. An essential oil from the seeds can be applied to counter wrinkles. <b>Ornamental Uses:</b> A tall, roughly hairy, stiff solid stem. The flowers are small, dull white, clustered in flat dense umbels. They may be pink in bud and may have reddish flower in the center of the umbel. The dried umbels detach from the plant, becoming tumble weeds. It is similar in appearance to deadly poison hemlock. A major difference between the plant is that Queen Anne's lace smells of carrots!	Not hardy; grow as an annual	24-36"	Blooms late spring to midsummer

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Radicchio <i>Cichorium intybus</i>	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.	<b>Culinary Uses:</b> To prepare radicchio wash, then break the leaves off the base and leave whole or tear or shred, as desired. The small cabbage is used mainly in salads, and its bitter flavor contrasts well with milder leaves such as arugula. The leaves themselves are tender but the heads are sturdy enough to be cut and grilled. <b>Medicinal Uses:</b> Radicchio is a rich source of dietary fiber, vitamins and minerals. It also has high amounts of antioxidants and plant phytonutrients. It is low in calories and is free of fats and cholesterol. Radicchio is a good source of selenium, phosphorus, potassium, calcium, B vitamins, vitamin A, C, K, E, and folate. <b>Ornamental Uses:</b> An Italian relative of chicory, radicchio is a forced crop and has distinctive red and white leaves. The exact nature of its coloring depends upon how much light it has been exposed to when growing - if non at all the contrast between the white ribs and the deep red leaves will be very strong. If it has seen some light the white and red will be softened with patches of green or copper.	Not hardy; grow as an annual	18-24"	Maturity: 30-40
	Rosemary - Arp <i>Rosmarinus officinalis 'Arp'</i>	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.	<b>Culinary Uses:</b> Rosemary is well known for being a culinary herb. The leaves are commonly used for flavoring in a variety of cooking applications such as stews, chicken, pork, lamb, rice, tomato dishes, vegetables, breads, herbal butters, or vinegars. <b>Medicinal Uses:</b> Leaves are also used in toiletries and sachets. Oil is commercially used in some perfumes, soaps, and other toiletries. It can also be used in the bath and in conditioners for lightening and prevent dandruff. <b>Ornamental Uses:</b> This is an evergreen herb that has grey-ish greenish leaves which resemble needles. An upright rosemary that has light blue flowers. Its leaves are lemony scented and the entire plant is very cold hardy.	Zone 7 - 10	24-36"	Blooms in summer
	Rosemary - Barbeque <i>Rosmarinus officinalis 'Barbeque'</i>	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.	<b>Culinary Uses:</b> The barbeque rosemary produces straight stems that are sturdy enough for using as skewers for grilling vegetables, fish, seafood, and meats (like at a barbeque!). Leave the rosemary leaves on the skewers to impart the rosemary flavor into the grilled foods and wonderful aroma throughout. <b>Ornamental Uses:</b> This is an evergreen plant with aromatic needle-like foliage. It produces clear blue flowers that soon cover the plant and contrast nicely with the dark green foliage.	Zone 6 - 10	30-42"	Blooms in summer
	Rosemary - Blue Lagoon <i>Rosmarinus officinalis 'Blue Lagoon'</i>	Narrow, dark green, aromatic leaves. Small, deep blue flowers. Semi-prostrate variety with an arching habit. Great in stuffing.	<b>Culinary Uses:</b> This rosemary has a flavor that is similar to most other rosemary's making it popular in the kitchen. It is either alone or in a mix such as fines herbes or herbes de Provence. It makes a good partner with both french tarragon and thyme. Sprigs from the tips of branches give a wonderful flavor and aroma to meat dishes and also to robust fish such as salmon. Alternatively, the needle like leaves can be finely chopped to add to stuffing mixes, cakes, biscuits, and also jams and fruit salads. <b>Ornamental Uses:</b> This is a less well known variety of rosemary that is distinct in the fact that it is not upright nor prostrate. The stems are arching and elegant, making this an ideal plant to grow on a slope or in a large container.	Zone 7 - 10	24"	Blooms late spring to late summer
	Rosemary - Blue Spire <i>Rosmarinus officinalis 'Blue Spire'</i>	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.	<b>Culinary Uses:</b> A classic Mediterranean herb, with a refreshing aroma. A must-have for meat roasts - rub with rosemary prior to roasting. Delicious in veggie dishes, such as roasted potatoes, as well as in soups, stews, dressings, and marinades. Adds a wonderful flavor to shortbread cookies. <b>Ornamental Uses:</b> This hardy rosemary variety has upright stems with gray-green foliage and exceptionally showy lavender-blue flowers that bloom over a long season. Excellent for both the herb garden or the flower border.	Zone 7 - 10	24-36"	Blooms spring through summer
	Rosemary - Foxtail <i>Rosmarinus officinalis 'Foxtail'</i>	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	<b>Culinary Uses:</b> A very popular herb with chicken, fish, pork, roasted potatoes, stews, butters, cheeses, oils, and vinegars. I can be added to baked good likes bread and muffins as well. <b>Ornamental Uses:</b> A trailing rosemary that grows like no other! Plumes of soft, trailing branches look like fox tails. Bright blue flowers appear from mid-winter to spring but it's the foliage, and its habit, that really makes this one stand out. It is a great accent plant in the garden, in baskets, or containers.	Zone 8 - 10	18-24"	Blooms early to midsummer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Rosemary - Gorizia <i>Rosmarinus officinalis</i>	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.	<b>Culinary Uses:</b> Possesses a mild, sweet, aroma and flavorful taste with a hint of ginger that is traditionally used with poultry, pork, stews and breads. Herbal teas and potpourris have a stimulating effect. <b>Ornamental Uses:</b> Gorizia rosemary was named for the town, Gorizia, Italy, in which it was discovered. A mildew resistant variety, the large, flat leaves of this version are unusual for rosemary, making it unique and very appealing. Gorizia has an upright habit and sports large light lavender-blue flowers.	Zone 7 - 10	5'	Blooms in summer
	Rosemary - Hill Hardy <i>Rosmarinus officinalis 'Hill Hardy'</i>	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.	<b>Culinary Uses:</b> Great in sauces, on potatoes and with roasted meats. It retains its strong pine flavor when cut or dried. <b>Ornamental Uses:</b> Wonderful, cold tolerant rosemary that loves sun and needs little watering. Similar to other varieties of rosemary it is drought tolerant and cold hardy.	Zone 7 - 10	24"	Blooms in summer
	Rosemary - Huntington Carpet <i>Rosmarinus officinalis 'Huntington Carpet'</i>	Bright green, aromatic foliage with bright blue flowers. A trailing variety that can be used as a ground cover. Culinary.	<b>Ornamental Uses:</b> A carpet of deep blue flowers backed by fragrant foliage forms an attractive spreading groundcover. Useful in erosion control. Outstanding water wise shrub for cascading from retaining walls or planters, it is an evergreen.	Zone 8 - 10	12-24"	Blooms in spring
	Rosemary - Madeline Hill <i>Rosmarinus officinalis</i>	Robust plants show improved hardiness. Rich green needlelike foliage is highly aromatic. Has nice wedgewood blue flowers. A must for the herb garden and indoor pots.	<b>Ornamental Uses:</b> Intensely fragrant, rich green needlelike leaves, which are broader than 'Arp' cloak the robust, pale green upright stems. A not-too-tall bushy frame, this well branched Rosemary is generously sprinkled with dainty light blue flowers.	Zone 5-10	18-24"	Blooms in spring
	Rosemary - Prostrate <i>Rosmarinus officinalis 'Prostrata'</i>	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.	<b>Culinary Uses:</b> Prostrate rosemary can be used much like other rosemary varieties. It can be used for tea, vinegar, stews, soups, and baking. <b>Medicinal Uses:</b> This herb is said to help circulation and digestive problems, alleviate migraine and headaches and help lift depression. <b>Ornamental Uses:</b> Prostrate rosemary is a creeping variety of rosemary that is perfect for hanging baskets or incorporating into landscapes. It also adds unusual texture to mixed planting.	Zone 7 - 10	6-8"	Blooms in summer
	Rosemary - Salem <i>Rosmarinus officinalis 'Salem'</i>	Very cold hardy selection of rosemary with aromatic pale green leaves and light blue flowers. A more vigorous grower. Commonly used in focaccia bread.	<b>Culinary Uses:</b> The leaves may be used fresh or dried in a variety of cooking applications such as stews, breads, stuffing's, herbal butters, or vinegars. The leaves also provide excellent flavor to meats, fish, and vegetables. Leaves and flowers are used in sachets. Oil is commonly in some perfumes, soaps, shampoos, lotions and other toiletries. <b>Medicinal Uses:</b> This herb can help increase cognitive performance and improves overall mood. <b>Ornamental Uses:</b> This is a hardy, fast growing evergreen shrub which has an upright, rounded form an attractive flowers. Shiny green, needle-like leaves are aromatic. It bears small blue flowers in early spring and is loved for its strong, pine like flavor and fragrance. It is referred to as the Christmas Herb because of that piney fragrance.	Zone 7 - 10	36-48"	Blooms in summer
	Rosemary - Spice Island <i>Rosmarinus officinalis 'Spice Island'</i>	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.	<b>Culinary Uses:</b> Use this herb with meats, potatoes, and herbed breads. This is a frequently used culinary rosemary , its intense flavor combines beautifully with lamb and garlic. Great for using the stems as shishkabobs. <b>Ornamental Uses:</b> A gorgeous rosemary with dramatic presence in the garden, lush and tall upright spikes of thick green that bloom dark blue flowers.	Zone 7 - 10	24-30"	Blooms in late spring to early summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Rosemary - Tuscan Blue <i>Rosmarinus officinalis 'Tuscan Blue'</i>	Aromatic, gray-green, evergreen shrub with dark blue flowers. Looks great in perennial borders. Tasty in stews, herbal butters and vinegars.	<b>Culinary Uses:</b> Rosemary sprigs dry incredibly well. Simply hang upside down in bunches in a dry place until the leaves come off easily. Add rosemary as an aromatic flavor to any soup or stew. It is also a great addition to roasting vegetables or potatoes. <b>Medicinal Uses:</b> The herb possesses a decent amount of the minerals, calcium, magnesium, and potassium as well as vitamins A and C. The herb has been used since ancient times to ease ailments ranging from preventing miscarriages to treating a blocked urinary tract. While not definite some have asserted that it can assist in easing many stomach ailments such as indigestion and heartburn. <b>Ornamental Uses:</b> A member of the mint family and is known for its pine-needle-like leaves and distinct fresh flavor. It produces light blue flowers and grows on woody stems.	Zone 7 - 10	4-6'	Blooms early to midsummer
	Rosemary - Upright <i>Rosmarinus officinalis</i>	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.	<b>Culinary Uses:</b> Dried or fresh leaves may be used to flavor poultry, fish, lamb, beef, tomatoes, mushrooms, cheese, eggs, potatoes, vinegars, and herbal butters. <b>Medicinal Uses:</b> The aromatic oil is added to soaps, creams, lotions, perfumes, and toilet waters. The leaves are used in sachets and potpourris as well as in herbal baths, facial steams, hair rinses, and dyes. <b>Ornamental Uses:</b> An attractive shrub with narrow gray-ish needle-like foliage and pretty lavender-blue flowers that spring on an upright form.	Zone 7 - 10	3-6'	Blooms in summer
	Rosemary - Upright (pink flower) <i>Rosmarinus officinalis</i>	The same as common Upright but with pink flowers. It has highly scented foliage and small dark green leaves. Culinary.	<b>Ornamental Uses:</b> A semi-prostrate or weep[in habit with small, needle-like and sticky resinous leaves. It looks very ornamental if left to grow upright and then pruned to allow select branches to weep. The flowers are a pale to mild pink and bloom over spring and summer.	Zone 8 - 10	36-48"	Blooms almost continuously late spring to fall
	Rue <i>Ruta graveolens</i>	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 <b>small</b> doses. Some people may be allergic to its oils.	<b>Culinary Uses:</b> Rue is not widely used for culinary applications it can be used in salads. It can also be used in teas or infusion and can be sipped to calm nerves, increase the appetite or to ease croupy symptoms. An oil can be made with Rue and applied to areas suffering from sciatica or to ease chest congestion. <b>Medicinal Uses:</b> Rue has been used to relieve the pain associated with the physical symptoms of complaints such as gout, rheumatism, and sciatica. Along with alleviating the uncomfortable effects of gas and colic, rue was thought to expel worms from the body. It has been used to promote menstruation. It is also used as a digestive tonic and to stimulate the appetite. <b>Ornamental:</b> Rue has little yellow flowers and green-grey stems and leaves that can be found in culinary and medicinal herb gardens, butterfly habitats and growing of its own accord along roadways.	Zone 4 - 9	24-36"	Blooms in midsummer
	Rumex - Raspberry Dressing <i>Rumex sanguineus 'Raspberry Dressing'</i>	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.	<b>Culinary Uses:</b> Can be used in a similar manner to spinach. Either sautéed or used in salads. <b>Ornamental Uses:</b> This is a green leafed, red veined plant that gets its name from the taste that is similar to raspberry vinaigrette.	Zone 5 - 9	10-12'	Foliage plant
	Safflower <i>Carthamus tinctorius</i>	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.	<b>Culinary Uses:</b> Safflower seed oil is flavorless and colorless and nutritionally similar to sunflower oil. It is used mainly in cosmetics and as a cooking oil, in salad dressing, and for the production of margarine. <b>Medicinal Uses:</b> The oil can also be used for preventing heart disease and stroke. It is also used to treat, fever, tumors, coughs, breathing problems, clotting condition pain, chest pain, and traumatic injuries. Some people use it for inducing sweat and as a laxative, stimulant, antiperspirant, and expectorant to help loosen phlegm. <b>Ornamental Uses:</b> Highly branched herbaceous thistle-like plant. It has tall globular flower heads having yellow, orange, or red flowers.	Not hardy; grow as an annual	24-36"	Blooms summer to fall

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Sage - Berggarten <i>Salvia officinalis</i> 'Berggarten'	Slightly rounded, attractive, silvery-green, fuzzy leaves. Light blue flowers in early summer. A popular variety, commonly used in stuffing.	<b>Culinary Uses:</b> The flavor of sage combines well with oreganos and thymes and can be used liberally in many kinds of cooking. Classically paired with turkey and stuffing the herb can also be used with veggies, pork, chicken, or the leaves can be fried as an interesting edible garnish. <b>Medicinal Uses:</b> Sage has a multitude of medicinal uses that have been utilized for many years. It curbs sweating, treats depression, nervous anxiety and liver disorders and is also used on skin to treat jelly fish sting and spider bites. It can be used as an antiseptic wash for dirty wounds and forms a part of most concoctions that treat persistent and recurrent coughs. It is also one of the best herbal remedies for indigestion. <b>Ornamental Uses:</b> This sage variety has grey-green foliage and is larger and rounder than the usual type, forming a low evergreen mound. Spikes of violet-blue flowers appear in early summer. An excellent herb for mixed containers.	Zone 5 - 9	24"	Blooms in summer
	Sage - Berggarten Variegated <i>Salvia officinalis</i> '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.	<b>Culinary:</b> This herb has a savory, slightly peppery flavor. It is used in many types of European cuisines and in American cooking, it is traditionally used in stuffing as an accompaniment to roast turkey or chicken during the Thanksgiving and Christmas holidays. <b>Ornamental Uses:</b> This sage has broad irregular creamy white edges on a green leaf.	Zone 5 - 9	20-24"	Blooms in summer
	Sage - Clary <i>Salvia sclarea</i>	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.	<b>Culinary Uses:</b> The young tops of Clary can be used in soups and it gives a new lift to omelets and flavor to jellies. The leaves can also be chopped into salads. Fresh leaves pair surprisingly well with dairy products. <b>Medicinal Uses:</b> The leaves can be used to make tea, ale, or beer which has been used for many "womanly" problems such as delayed or painful menstruation. Because of its estrogen stimulating action it has also been claimed to help menopause, particularly hot flashes. In addition to that the herb is an astringent that can be gargled, douched, and poured over skin wounds. <b>Ornamental Uses:</b> The large leaves grow off a central stalk. The flowers are lilac or pale blue, pink, or white. The leaves are broad, oval or heart shaped and covered with fine, silver-white hairs.	Zone 5 - 9	24-36"	Blooms in summer
	Sage - Common <i>Salvia officinalis</i>	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.	<b>Culinary:</b> Leaves can be used fresh or dried. The herb is commonly found in stuffing, gravy, casseroles, pasta, and stews. The flowers can be used as a garnish in fresh salads. They can even be used to make an interesting sage herb flower pesto. <b>Medicinal Uses:</b> Sage provides vitamin A and beta-carotene, along with phytochemicals that are said to have anti-cancer properties. The herb contains flavonoids and phenolic acids with antioxidants properties. It has been said to help memory enhancement, reduce inflammation, treat snakebites, increase female fertility, treating menstrual pain, managing digestive issues, and treating depression. <b>Ornamental Uses:</b> These plants are prized for their aromatic, soft, woolly leaves and flower spikes that draw pollinators. The flowers are light purple and edible and the leaves are silvery green and covered in soft, white hairs.	Zone 5 - 8	12-30"	Blooms in summer
	Sage - Golden <i>Salvia officinalis</i> '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.	<b>Ornamental Uses:</b> The leaves of this particular sage are much more green than its common cousin and has irregular yellow margins. While it can be used culinarily it is much better suited as an ornamental herb.	Zone 4 - 8	18"	Blooms early to midsummer
	Sage - Honey Melon <i>Salvia elegans</i> '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 <i>Salvia elegans</i> varieties. Has a pleasant, sweet melon-pineapple scent. It can be used as a culinary herb or an accent in a flower bed.	<b>Culinary Uses:</b> This herb can be used in making teas, potpourri, cream cheese, jams, and jellies. <b>Ornamental Uses:</b> Scarlet-red flowers with bright yellow-green leaves with a pale green, white veined underside that is covered in fine hairs. It is a valuable source of nectar for hummingbirds.	Zone 9 - 10	2-3'	Blooms early to midsummer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Sage - Mexican Bush <i>Salvia leucantha</i>	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.	<b>Culinary:</b> This sage is not used culinarily. <b>Ornamental Uses:</b> This is a bushy shrub with hairy white stems, grey-green leaves and velvet like purple spikes. This is a drought tolerant herb that attracts hummingbirds.	Zone 8 - 10	36-48"	Blooms late summer to frost
	Sage - Pineapple <i>Salvia elegans</i>	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 yeas and fruit salads.	<b>Culinary Uses:</b> Makes a very tasty cold or hot tea. It can be chopped into fruit and vegetable salads. The flowers are edible with a sweet taste. A spring of pineapple sage makes a great garnish for ice cream or cheesecake. It pairs well with tomato bases like salsa or pizzas. <b>Ornamental Uses:</b> Bright leaves that are a delicate shade of green, it produces slender, trumpet shaped red flowers that attract butterflies and hummingbirds. The scent is reminiscent of pineapple as the name would suggest.	Zone 7 - 9	36-48"	Blooms late summer to frost
	Sage - Purple <i>Salvia officinalis</i> '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.	<b>Culinary Uses:</b> Purple sage can be used in all recipes that call for common sage - stuffing, sausages, soups, and stews. <b>Medicinal Uses:</b> Purple sage is the most effective medical variety of sage. It can be made into teas to aide digestion, used as an anti inflammatory agent for insect bites and can relieve chest colds and congestion. <b>Ornamental Uses:</b> Gorgeous purple sage produces purplish leaves which fade to a deep green as they age. Occasionally the plant produces purple flowers that attract hummingbirds, butterflies, and bees. A great splash of color in containers.	Zone 4 - 8	24"	Blooms early to midsummer
	Sage - Russian <i>Perovskia atriplicifolia</i>	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.	<b>Culinary Uses:</b> This is not a sage that is grouped with the culinary sages but can still be used with food. The flowers are both edible and ornamental being used as a garnish in both savory and sweet dishes. However, because it is not a grouped culinary sage use caution and use only in small amounts. <b>Ornamental Uses:</b> Tall, airy, spike-like clusters create a lavender-blue cloud of color above the finely textured aromatic foliage. It is a vigorous, hardy, heat-loving and drought tolerant plant that resists deer and pests. A great companion to perennials, succulents, and ornamental grasses.	Zone 5 - 9	36-48"	Blooms midsummer to early fall
	Sage - Tricolor <i>Salvia officinalis</i> '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.	<b>Medicinal Uses:</b> Historically tricolor sage was thought to inspire longevity and immortality. More commonly, sage has been used to treat respiratory problems, coughs, sore throats and as an appetite stimulant. <b>Ornamental Uses:</b> Tricolor sage is an ornamental variegated variety with aromatic white, silvery-green and pinkish-purple leaves that will attract birds and butterflies. It does not flower often but when it does they will be on the end of spikes and a purple to blue color.	Zone 4 - 8	24"	Blooms early to midsummer
	Sage - White <i>Salvia apiana</i>	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.	<b>Medicinal Uses:</b> White sage is the variety of sage that is generally used as incense when burned. It is thought to cleanse the area around you, a person, animal, or object in a process called "smudging". It can also be made into a tea which reduces mucous secretions of the sinuses, lungs, and throat, salivation and sweating. Cold sage tea can be a good remedy for stomach tonic, while a hot sage tea is a good sore throat remedy. <b>Ornamental Uses:</b> A whitish evergreen leaves that have oils and resins that release a strong aroma when rubbed. The flowers are very attractive to bees. The flower stalks, sometimes pinkish colored, grow above foliage and produce flowers that are white to pale lavender.	Zone 8 - 10	2-5'	Blooms from midspring to midsummer
	Saltwort <i>Salsola komarovii</i>	Saltwort, sometimes referred to as a 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	<b>Culinary Uses:</b> While saltwort is known for its use in traditional Japanese recipes it can also be used fresh with young, soft, salted herring - a Dutch dish. <b>Medicinal Uses:</b> Saltwort is rich in vitamins and minerals: vitamin A, potassium, and calcium. The juice from this herb is mainly used a diuretic. <b>Ornamental Uses:</b> Saltwort is a low, sprawling, evergreen shrub with bunches of succulent grayish stems. It often grows in thick patches. Narrow, fleshy, lemon-green leaves that keep their color all year. It produces tiny, white flowers and multiple yellow-green, fleshy, berry-like fruits that have a rough texture.	Not hardy; grow as an annual	12-18"	Maturity: 40-55 days

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Santolina - Gray <i>Santolina chamaecyparissus</i>	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.	<b>Culinary Uses:</b> The leaves are used for flavoring broths, sauces, and dishes. It is an acquired taste so it should be used sparingly until you get a feel for what it can contribute to a dish. <b>Medicinal Uses:</b> This can be used as a natural dye, in potpourri, as a moth repellent, and as a source of an essential oil. The leaves and flowering tops are antispasmodic, disinfectant, and stimulant. When finely ground and applied to insect stings or bites, the plant will ease the pain. Applied to surface wounds it will hasten the healing process by encouraging the formation of scar tissue. <b>Ornamental Uses:</b> Fragrant, dense, mounds with attractive grayish-silver foliage. It produces small, bright yellow flowers in summer. It makes a nice groundcover or edging for walks or borders and works well at the foreground of an herb garden.	Zone 6 - 9	18-24"	Blooms mid-to late summer
	Santolina - Green <i>Santolina rosmarinifolia</i>	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.	<b>Medicinal Uses:</b> The growing plant repels various insect pests, especially cabbage moths. The dried leaves are used in potpourri. An essential oil from the leaves is used in perfumery, and oil can also be obtained from the flowers. It has even been used, in dried form as a blend in herbal tobaccos. It can even be used to make a relaxing and soothing foot bath. <b>Ornamental Uses:</b> A neat rounded, aromatic, evergreen shrub. The leaves are a deep green, narrow, and are pinnately divided into segments. The plant produces pale, yellow, rounded composite flowers.	Zone 6 - 9	14-24"	Blooms midsummer to early fall
	Savory - Summer <i>Satureja hortensis</i>	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.	<b>Culinary Uses:</b> Savory summer is most flavorful when added fresh to stews, soups, sauces, and stuffing. Because it is more mild and sweeter than it's cousin, winter savory, it can also be added to salads, dips, or other dishes that don't require cooking. <b>Medicinal Uses:</b> This herb possesses exceptional nutritional qualities. It is rich in dietary fiber, niacin, vitamins B6, C, A, and numerous minerals such as calcium, iron, manganese, and magnesium. It has been used to treat many maladies from low sex drive to infections. In modern times, it has been shown that it can be effective in alleviating sore throats and relieving mild indigestion. Some accounts have noted that it has the ability to reduce inflammation and sting of bug bites when applied topically. <b>Ornamental Uses:</b> Savory summer is a bushy plant that grows quickly. It has beautiful lavender, white, and/or pink flowers. It attracts honey bees as well.	Not hardy; grow as an annual	10-18"	Blooms in summer
	Savory - Winter <i>Satureja montana</i>	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.	<b>Culinary Uses:</b> Leaves are mostly added to stews, soups, sauces, and stuffing, and complementary in bean dishes. It can also be made into teas. <b>Medicinal Uses:</b> Savory winter provides vitamins C, A, B and minerals including calcium, iron, manganese, and magnesium. It is considered to have similar effects as savory summer but possibly stronger. Traditionally used in treating colic, sore throat, menstrual issues, and digestive problems, including flatulence and nausea. Topically it can reduce inflammation and help alleviate bug bites, as well as treat arthritis and possibly slow balding. <b>Ornamental Uses:</b> Similar looking to the savory summer, however, this herb produces white or purple flowers. These flowers are main attractors for beneficial pollinators.	Zone 5 - 8	12"	Blooms mid-to late summer
	Scarlet Runner Bean <i>Phaseolus coccineus</i>	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.	<b>Culinary Uses:</b> When the scarlet runner beans are very young they can be eaten as a green bean but past this stage the pods get coarse and stringy. Later on, they can be used as a shelling bean, if they are harvested just as the pods start to dry and turn yellow, or they can be let to fully mature and used as a dried bean. <b>Ornamental Uses:</b> The vines are long with dark green heart shaped leaves. Each vine will produce about 20 flowers that are scarlet red. The flowers and leaves are both ornamental and edible. The pods that the plant produces are green, and, when young, they are curved, but straighten out as they grow.	Not hardy; grow as an annual	6-8'	Maturity: 65-90 days
	Scullcap <i>Scutellaria lateriflora</i>	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.	<b>Medicinal Uses:</b> Scullcap has a strong tonic, nervine and antispasmodic action, and is slightly astringent. In hysteria, convulsions, hydrophobia, St. Vitus' dance, and rickets its action is invaluable. In nervous headaches, neuralgia and in headache arising from incessant coughing and pain it offers one of the most suitable, reliable remedies. <b>Ornamental Uses:</b> This herb has a square stem and downy leaves that are oblong and tapering, heart-shaped at the base. The flowers are bright blue and variegated white on the inside.	Zone 5 - 8	24-36"	Blooms throughout summer into fall

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Sea Lavender <i>Limonium latifolium</i>	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.	<b>Medicinal Uses:</b> The roots contain tannin and are powerfully astringent. A decoction of the root has long been used as a popular domestic remedy for diarrhea, dysentery, etc. and are also used to treat sore mouths, canker, etc. The dried and powdered root is applied to old ulcers or piles. <b>Ornamental Uses:</b> A perennial plant with branching flower stalks that produce delicate purple flowers (similar in appearance to baby's breath). Green leaves surround the base of the plant.	Zone 4 - 9	21-24"	Blooms mid-to late summer
	Shiso 'Britton' <i>Perilla frutescens</i>	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.	<b>Culinary Uses:</b> This herb is found widely in Asian cuisine as sushi, tempura, and salad mixes. Smaller leaves make good micro or salad mix lettuce or the larger leaves can be used as sushi wraps and plate garnishes. <b>Medicinal Uses:</b> Shiso has been said to have anti-inflammatory properties as well as the ability to aid in the treatment of allergies, hay fever, asthma, and arthritis. <b>Ornamental Uses:</b> An herb that is prevalent in Asia that is primarily grown for its foliage that has a similar look to coleus. An eye-catching salad herb with red undersides and a mild mint/basil aroma. The herb will also produce small flowers. It works well in borders, beds, and in planters - also beneficial as a house plant. The leaves are deeply toothed, reddish purple with a metallic bronzy sheen.	Not hardy; grow as an annual	24-36"	Foliage plant
	Soapwort <i>Saponaria officinalis</i>	Wonderful perennial that is perfect for naturalizing. Lovely, round white flowers in summer. Skin rinses made from soapwort are supposed to help relieve itchiness.	<b>Medicinal Uses:</b> This plant has an ancient reputation for treating skin conditions such as psoriasis, eczema, boils, and acne. Taken internally these saponins are a mild irritant to the respiratory and digestive systems making the soapwort an expectorant and laxative in small doses. A soap can be obtained by boiling the whole plant, especially the root, in water. It is a gentle, effective cleanser to be used on delicate fabrics that are usually in harm from synthetic soaps. The best soap is obtained by infusing the plant in warm water. Sometimes used as a shampoo for hair although it has been known to cause eye irritation. <b>Ornamental Uses:</b> This perennial has oval shaped leaves and small, fragrant, five-petaled flowers that have light fruity scent.	Zone 3 - 9	24"	Blooms late spring to early summer
	Sorrel - French <i>Rumex acetosa</i>	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.	<b>Culinary Uses:</b> The young tender leaves can be used raw in salads - when used in this capacity they have a rather tart flavor. Cooking will reduce this, allowing a soft, rich, lemony flavor to arise instead - the French enjoy using sorrel in sauces. <b>Medicinal Uses:</b> Sorrel provides vitamins A, C, B9, iron, calcium, and magnesium. It's high vitamin C content makes it an agent in remediating effects of scurvy. It has also been used as a diuretic and the root powder has been used in a concoction to cure jaundice. <b>Ornamental Uses:</b> The French variety of sorrel produces a smaller, rounder leaf than other sorrels. Its flavor is lemony but mild and not sour. It is the most preferred sorrel in culinary uses. The flowers are small and greenish, turning red or brown as the mature.	Zone 3 - 9	24"	Blooms early to midsummer
	Sorrel - Red Veined <i>Rumex spp.</i>	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.	<b>Culinary Uses:</b> This sorrel variety has the same tangy, lemony flavor as green sorrel. The older leaves can be cooked to make soups and sauces but this type will get bitter and tougher as it ages so it is best to stick with medium sized leaves when serving fresh or cooked. <b>Medicinal Uses:</b> Sorrel provides vitamins A, C, B9, calcium, and magnesium. It's high vitamin C content makes it an agent in remediating effects of scurvy. It has also been used as a diuretic and the root powder has been used in a concoction to cure jaundice. <b>Ornamental Uses:</b> This sorrel variety has red veins set deep into light green leaves. The leaves will reach 12" in length but are usually used smaller and younger to take advantage of their visual appeal. They are the best sorrel variety to grow indoors in containers.	Zone 6 - 9	12-15"	Blooms in summer

Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Stevia <i>Stevia rebaudiana</i>	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.	<b>Culinary Uses:</b> This is prized as a "no calorie" sweetener and the compounds it contains are up to 150x sweeter than sugar and can be found in powder or liquid forms. The stevia extract can be used in a variety of treats - essentially any where that calls for sugar stevia can be used, the ratio would just need to be adjusted. <b>Medicinal Uses:</b> Stevia has no calories and is essentially "sugar free". The sweetener is noted for its value as a tooth decay inhibitor and a plaque retardant. Studies also suggest benefits for people with hypertension and type-2 diabetes. <b>Ornamental Uses:</b> This herb has slender, branched stems and flourishes well in temperate areas. The entire plant is considered "sweet" but the sweet glycosides are generally concentrated in the dark green serrated leaves.	Zone 8 - 10	10-12"	Blooms in summer
	Stevia - Sugar Love <i>Stevia rebaudiana</i>	Edible leaves are much sweeter than sugar. Fresh leaves are excellent in fruit salads and teas, or baked into bread. Leaves may also be dried and used as a sugar substitute. Attractive white flowers.	<b>Ornamental Uses:</b> Stevia sugar love has great uniformity and basal branching which makes it great for pots. It also looks nice on garden borders. The deep green leaves are speckled with small white flowers.	Zone 8 - 10	10-12"	Blooms in summer
	Sweet William <i>Dianthus barbatus</i>	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.	<b>Ornamental Uses:</b> Wild plants produce red flowers with a white base, but colors in cultivars range from white, pink, red, and purple to variegated patterns. Exclusively used for decorative and aromatic displays.	Zone 3 - 9	10-18"	Blooms in midsummer
	Sweet Woodruff <i>Galium odoratum</i>	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.	<b>Culinary Uses:</b> This plant happens to be one of the best known ingredients in German May wine which is traditionally drunk on May day, both to welcome the season and as a spring tonic. Since the Middle Ages it has been used to flavor wines, brandies, and other beverages, jellies, sorbets, and fruit salads. <b>Medicinal Uses:</b> Sweet woodruff has been used to treat kidney disorders, liver problems, uterine cramps and problems of menopause, nervousness, dropsy, varicose veins, poor digestion, and heart irregularities, and was added to other medicines to improve their flavor. <b>Ornamental Uses:</b> Sweet woodruff has fragrant, lance shaped dark green leaves and small fragrant, 4 petaled, white flowers. The plant emits a strong odor of freshly mowed hay when the foliage is crushed or cut.	Zone 4 - 8	6"	Blooms midspring to early summer
	Swiss Chard - Bright Lights <i>Beta vulgaris 'Bright Lights'</i>	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.	<b>Culinary Uses:</b> Bright Lights Chard can be substituted for spinach in most recipes, while the stems work well in recipes calling for asparagus. Use raw in salads and cook lightly to maintain the color. It adds color, variety, and excitement to every day dishes. <b>Ornamental Uses:</b> Lightly savoyed, green or bronze leaves with stems of gold, pink, orange, purple, red, and white with bright and pastel variations.	Not hardy; grow as an annual	20"	Maturity: 55 days
	Tansy <i>Tanacetum vulgare</i>	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.	<b>Medicinal Uses:</b> Tansy has been known for medicinal uses, occasionally used for digestive tract problems, including stomach and intestinal ulcers, certain gallbladder conditions, gas, bloating, stomachache, stomach spasms, and poor appetite. However, a tea made from tansy can cause abortion/miscarriage and can be fatal to women who attempt to use it in this way. <b>Ornamental Uses:</b> Tansy is a member of the aster family with serrated, fernlike leaves and flat bright yellow flowers that resemble buttons.	Zone 4 - 10	36-48"	Blooms late summer to fall
	Tarragon - 4 Seasons <i>Tagetes lucida '4 Seasons Tarragon'</i>	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.	<b>Culinary Uses:</b> 4 Seasons tarragon can be used in much the same way as French tarragon. It works well with meats, vegetables, and a slight anise sweetness that makes it perfect to pair with rice, pasta, and desert dishes. It can be used in place of traditional tarragon in herb blends like Fines Herbes, Herbes de Provence, and Bouquet Garni. <b>Ornamental Uses:</b> Hailing from the same family as Mexican Mint Marigold, this tarragon is not a "true" tarragon. It is regarded as Spanish tarragon sometimes. The plant is usually grown for the leaves because that is where all the flavor lies. The flowers are attractive but have no real use outside of ornamental. They are small, single, gold daisy-shaped flowers which taste like grass.	Zone 8 - 10	30"	Blooms late summer to early fall

Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Tarragon - French <i>Artemisia dracunculus</i>	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.	<b>Culinary Uses:</b> Tarragons flavor is more subtle than most culinary herbs, with a taste reminiscent of licorice or anise. It is used as one of the main four 'fines herbes' in French cuisine which also includes fresh parsley, chives, and chervil. Tarragon vinegar can be used in salads. There is a sugary carbonated, tarragon-flavored soft drink that is sold in Azerbaijan, Armenia, and Georgia. The fresh leaves have the most flavor but because it does not produce through the winter the dry leaves are still useful. <b>Medicinal Uses:</b> Provides vitamins A, C, and B. It is considered a diuretic, antifungal, and antibacterial, tarragon has also been reported to improve stomach functioning, increase appetite and induce menstruation. <b>Ornamental Uses:</b> The leaves of French tarragon are narrow and have a fresh green color. The flowers are tiny, pale green, and sterile.	Zone 4 - 7	36"	Blooms in summer
	Thistle - Milk <i>Silybum marianum</i>	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.	<b>Medicinal Uses:</b> Milk thistle has been reported to greatly improve the overall functioning of the liver and is used for reducing cirrhosis of the liver, chronic liver inflammation damage done to the liver through the intake of alcohol and other intoxicants as well as gallbladder disease. <b>Ornamental Uses:</b> The leaves are oblong to lanceolate and have spiny edges. They are hairless, shiny green, with milk white veins. the flower heads are showy and a red-purple color.	Zone 3 - 10	24-36"	Blooms midsummer to early fall
	Thyme - Archer's Gold <i>Thymus x citriodorus 'Archer's Gold'</i>	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.	<b>Culinary Uses:</b> Traditionally thyme is used in meat dishes, sauces, stuffings, stews, and soups. In addition, because this variety has a more fruity, lemony flavor makes the leaves ideal to use with fish and poultry as well as fruit salads and baked custards. <b>Medicinal Uses:</b> The essential oils in thyme contain large amounts of thymol which is a strong antibacterial agent as well as a strong antiseptic and antioxidant. The oil can be used in mouthwashes in order to treat mouth inflammation as well as infections of the throat. Thyme has also been used in cough drops. <b>Ornamental Uses:</b> Archer's gold thyme is a low-growing thyme with a lemony scent and a golden color in winter and spring. In the hot weather the plant turns a bright green making it unique among thyme varieties. Honey bees love the pale purple flowers which means it is a great garden plant.	Zone 5 - 9	2"	Blooms late spring to early summer
	Thyme - Caraway <i>Thymus herbarona</i>	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.	<b>Culinary Uses:</b> Caraway thyme can be used as a substitute for real caraway in any recipe. It is especially nice in bread or cooked meat. <b>Medicinal Uses:</b> Caraway thyme contains an essential oil that has antiseptic deodorant and disinfectant uses. It has also been used in perfumery and as mouth wash. <b>Ornamental Uses:</b> Caraway thyme is low growing and releases a spicy scent when crushed which makes for a nice groundcover. It will produce stary purplish-white flowers that bees love. The trailing and wiry habit of the herb makes it an interesting addition to mixed pots and the longer leaves and stems make it look a bit more elegant than the common thyme.	Zone 5 - 9	2-5"	Blooms in summer
	Thyme - Caborn Wine & Roses <i>Thymus 'Caborn Wine and Roses'</i>	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.	<b>Ornamental Uses:</b> Wine and Roses thyme has a compact, spreading habit that is great for topiaries and containers. It blooms in pink blankets with dark green foliage that is attractive to bees and butterflies. Once established this herb is relatively drought tolerant, but also tolerates moisture conditions more than other thyme varieties.	Zone 6 - 7	2"	Blooms in summer
	Thyme - Doone Valley <i>Thymus x 'Doone Valley'</i>	Hybrid thyme has variegated green and gold foliage on a low, ground-hugging plant. Nice garnish. Tasty in soup.	<b>Ornamental Uses:</b> An intense lemon scent - much more so than common thyme. It grows with a mounding habit, blooming in the summer with large pink flower clusters. The foliage is dark green and flecked with yellow and is an evergreen. It is very fragrant underfoot along pathways and between flagstone.	Zone 5-9	3-6"	Blooms early to midsummer

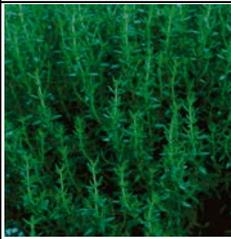
Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Thyme - Elfin <i>Thymus serpyllum</i> 'Elfin'	Miniature thyme with tiny, round, glossy green leaves and pink flowers in summer. This would make a nice, tight ground cover.	<b>Culinary Uses:</b> Generally not a culinary thyme <b>Ornamental Uses:</b> Very popular for fairy gardens. The smallest thyme variety and has a greenish gray leaf. It is also one of the slowest growing thymes available. The flowers produced by the herb are a dark pink shade. Great for groundcover.	Zone 3-8	3"	Blooms early to midsummer
	Thyme - English <i>Thymus vulgaris</i>	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.	<b>Culinary Uses:</b> Popular in bouquet garnis and as an ingredient in the French mixture of herbs, Fines Herbes. Great compliment to lamb, beef, eggs, infused in honey and baked goods. <b>Medicinal Uses:</b> Historically used for its antiseptic properties. Extracted oils from this thyme have also been used to treat epilepsy, depression, headaches, and respiratory issues. <b>Ornamental Uses:</b> Very basic culinary thyme. Small evergreen, gray-green leaves, blooms of white/pale purple. Makes a good groundcover in the garden.	Zone 5-8	12"	Blooms in summer
	Thyme - Faustinoid <i>Thymus vulgaris</i> 'Faustinoid'	Thyme Faustinoid 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.	<b>Culinary Uses:</b> Great fresh or dried, accompanying meats, fish, vegetables, and sauces. <b>Ornamental Uses:</b> Compact, upright sub-shrub with medium sized pale pink flowers. Tiny, dark green leaves that are strongly scented.	Zone 5-8	6-8"	Blooms in summer
	Thyme - Foxley <i>Thymus pulegioides</i> 'Foxley'	Vigorous growing thyme with rounded, green leaves that have a creamy-white margin. Pink flowers amongst the foliage.	<b>Culinary Uses:</b> Thyme is traditionally used with meat and in sauces, stuffing, stews and soups. More unusually it can be an interesting addition to salads. Foxley thyme is particularly good to use in raw salads, both of vegetables and fruits, as the leaves are softer and not as chewy as common thyme when served uncooked. <b>Ornamental Uses:</b> Unusually broad, variegated leaves that are nice for planting along low borders and walkways so that the fragrance can be appreciated. Good for containers on patios or indoors in the sun or in mixed containers - has cream and pink flowers in summer.	Zone 5-9	6-8"	Blooms late spring to early summer
	Thyme - French <i>Thymus vulgaris</i>	Common culinary thyme with a mounding habit, gray leaves and lilac-purple flowers in summer. Slightly milder than English thyme.	<b>Culinary Uses:</b> Essential to French cooking, add into stew, soup or ragout to complete the dish. Also compliments meats, seafood, veggies, and sauces. Also prized for its preservative properties, used to keep meats, ice cream, and candies from spoiling. <b>Medicinal Uses:</b> Can be used externally like a balm or poultice, it can be used to treat rashes and sores, acne, and burns. Taken internally, thyme has a profound effect on restoring the immune system due to the herb's antiseptic characteristics. <b>Ornamental Uses:</b> One of the best culinary varieties of thyme. Low growing, bushy, with gray narrow leaves. Honeybees love the white flowers. Tolerates drought well and requires little care.	Zone 5-8	12"	Blooms in summer
	Thyme - Highland Cream <i>Thymus praecox</i> '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.	<b>Ornamental Uses:</b> Fragrant, ground hugging carpet of tiny green leaves, brightly splashed with creamy white. Clusters of soft lavender pink flowers. Excellent in the rock garden or as a drought tolerant lawn substitute.	Zone 3-8	2-4"	Blooms early to midsummer
	Thyme - Lavender <i>Thymus thracicus</i>	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.	<b>Ornamental Uses:</b> Low growing with sturdy leaves and stems. Its intense green color and pink mass blooms. It has a nice strong thyme scent with a hint of lavender thrown in, a very clean smell.	Zone 4-9	8-12"	Blooms in summer

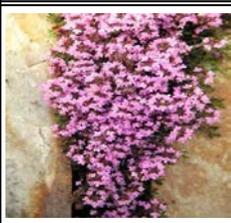
Image	Common Name Botanical Name	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Thyme - Lemon <i>Thymus x citriodorus</i>	Tiny-leaved groundcover with wonderful lemon-citrus fragrance and flavor. Excellent with poultry and fish.	<b>Culinary Uses:</b> Use lemon thyme in any recipe that calls for lemon, including marinades. It is best used fresh. Chop lemon thyme leaves just before use and add at the very end of the cooking process before they lose flavor and color. Lemon thyme may be added to poultry, seafood, vegetables, marinades, stews, soups, sauces, and stuffing while fresh sprigs of this herb make a lovely garnish. <b>Medicinal Uses:</b> The oils of lemon thyme plants also make an excellent mosquito repellent when crushed. <b>Ornamental Uses:</b> Tiny, aromatic, flavorful lemon-scented leaves. Good for herb gardens, flower borders, containers, seasonal ground cover.	Zone 4-10	9-12"	Blooms late spring to early summer
	Thyme - Lemon Creeping <i>Thymus x citriodorus</i>	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.	<b>Culinary Uses:</b> Leaves raw in salads or added as a flavoring to cooked foods. A delicious lemon flavor. An aromatic tea is made from the leaves which has a pleasant lemon-like flavor and is very refreshing. <b>Medicinal Uses:</b> The leaves, and the essential oils contained in them, are strongly antiseptic, deodorant, and disinfectant. The leaves contain an antioxidant and regular use of the raw leaves has been shown to increase average life expectancy by about 10%. The essential oils obtained from this plant is thought to be less irritant than other thyme oils and so it is used in aromatherapy to treat asthma and other respiratory complaints, especially in children.	Zone 6-9	9-12"	Blooms late spring to early summer
	Thyme - Lemon Variegated <i>Thymus x citriodorus</i>	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.	<b>Culinary Uses:</b> The leaves have an unmistakable lemon aroma and can be used in the same way as other thymes to flavor fish, chicken, and vegetable dishes. <b>Ornamental Uses:</b> Colorful golden-edged green foliage is invaluable for adding color and contrast to patio containers, flowering borders, and small open areas. Has a spreading growth habit and pink flowers produced in spring.	Zone 5-9	10-12"	Blooms in summer
	Thyme - Mother of Thyme <i>Thymus serpyllum</i>	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.	<b>Ornamental Uses:</b> Ideal choice for planting between walkway stones, edging the flower or vegetable garden or cascading over rocks or wood in a terraced garden. Its dense spreading habit makes it the ideal ground cover while its rich fragrance and bright blooms add immeasurably to the appeal of any landscape.	Zone 4-9	4-6"	Blooms in summer
	Thyme - Orange <i>Thymus citriodorus</i> 'Orange'	Orange thyme is small-leaved and hardy with a definite citrusy orange peel scent and flavor which is excellent with fish, roasted vegetables, stews and soups or in marmalades, chutneys, sweet dishes, and tea.	<b>Culinary Uses:</b> Orange scented thyme has a strong citrus tang without any bitter aftertaste, it is an excellent herb for flavoring stuffing and stews. Pies and chutneys are also given an extra lift when this aromatic herb is added. This thyme is ideal added to a bouquet garni. Thyme is one of the savory herbs, which are main course herbs used to flavor hardy meals, bone warming soups, and piquant sauces. Excellent with fish, poultry, veal, roasted vegetables, stews and soups or in marmalades and chutneys. They blend well with other savory herbs like Tarragon and Savory to create some memorable flavors. <b>Medicinal Uses:</b> Popular for its antiseptic and antibacterial properties. Tea preparation are used for sore throats and coughs as well as to improve general immune system functions. It is used as an antiseptic lotion and mouth wash; as an ointment for skin affects and burns and perfumed with lavender to keep off gnats and mosquitos. <b>Ornamental Uses:</b> Low-growing, wiry-stemmed perennial. The grey-green leaves are extremely fragrant with a delicious scent of balsam and oranges. The leaves are small grey-green color with pale mauve-pink flowers that are attractive to bees.	Zone 6-8	6-12"	Blooms in summer
	Thyme - Pink Creeping <i>Thymus praecox</i>	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.	<b>Ornamental Uses:</b> A tight low growing creeping thyme with thick stems of wooly green foliage. The blooms are a salmon-pink color. Well loved by bees and butterflies.	Zone 5-10	2-3"	Blooms mid to late spring

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	Thyme - Red Creeping <i>Thymus praecox</i>	Low-growing creeping thyme with tiny green leaves covered with loads of small red blooms. Colorful and different ground cover.	<b>Ornamental Uses:</b> A creeping perennial herb that makes a beautiful ground cover with deep, lavender-red blooms. Works well for filling in between stepping stones because it tolerates light foot traffic and has a pleasant aroma when the leaves are crushed. Also works well in mixed beds or pots when allowed to trail over the edges.	Zone 3-8	2-4"	Blooms in summer
	Thyme - Silver Edged <i>Thymus vulgaris</i>	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.	<b>Culinary Uses:</b> Dried leaves may be used to flavor poultry, fish meat, and vegetables in addition to stuffing, stews, and marinades. <b>Ornamental Uses:</b> This makes a wonderfully fragrant groundcover as well as planted in combination planters and along walkways. Attractive in rock gardens and in between stepping stones. It can also look nice on outdoor tabletops as a fragrant centerpiece or grown indoors on a sunny windowsill.	Zone 4-10	9-12"	Blooms late spring to early summer
	Thyme - Spicy Orange <i>Thymus 'Spicy Orange'</i>	Features narrow green leaves with a strong, spicy orange fragrance. Pale pink flowers cover the plant in early summer. Drought tolerant when established.	<b>Culinary Uses:</b> Outstanding for seasoning poultry, fish, and pork or in sauces, soups, and herbal vinegar - a great companion plant for tomatoes. <b>Ornamental Uses:</b> Needle-shaped green leaves with a strong spicy-orange fragrance, smothered by pale-pink flowers early summer. Good for planting as a groundcover or between flagstones and it will tolerate moderate foot traffic.	Zone 4-9	1"	Blooms in summer
	Thyme - White Creeping <i>Thymus praecox</i>	Creeping perennial with tiny green leaves covered with loads of small white blooms. Nice ground cover or used as a "stuffer" between pavers.	<b>Ornamental Uses:</b> A delicate looking, yet durable thyme that works well if you are looking to fill in small patches in the garden or between stones. Both the foliage and flowers are tiny and bright. It is pretty carpeting in planters and will eventually drape over the side slightly. This herb can handle foot traffic and works well in small areas and honeybees love it.	Zone 5-10	2"	Blooms mid to late spring
	Thyme - Woolly <i>Thymus praecox</i>	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.	<b>Ornamental Uses:</b> Woolly thyme is exactly what it seems - woolly! It forms a dense ground-covering mat of tiny, densely hairy leaves. The foliage has barely any fragrance and is unsuitable for culinary use. In summer tiny pink tubular flowers appear.	Zone 4-9	4"	Blooms throughout summer
	Valerian - Common <i>Valeriana officinalis</i>	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.	<b>Medicinal Uses:</b> Valerian is commonly used for sleep disorders especially insomnia. It is frequently combined with hops, lemon balm, or other herbs that also cause drowsiness. It is also used for conditions connected to anxiety and psychological stress including nervous asthma, hysterical states, excitability, fear of illness, headaches, migraine, and stomach upset. <b>Ornamental Uses:</b> Grows quite tall, producing deep pink buds that open into fairly loose clusters of pink five-petaled flowers, the petals joined at the base to form a trumpet-like corolla.	Zone 3-9	3-4"	Blooms in summer
	Viola - Sorbet Mix <i>Viola x wittrockiana 'Sorbet Mix'</i>	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.	<b>Culinary Uses:</b> Decorative and edible garnish for salads and desserts with slight wintergreen flavor. While a popular choice for brightening up salad mix, the flowers are also good for candying. <b>Ornamental Uses:</b> A unique miniature hybrid that combines that charm of violas with the explosive colors of pansies. The flower color palette is unsurpassed, offering beautiful pastels and sparkling jewel tones. Some flowers have two even three colors. Many have unique patterns and markings, some with a central blotch and some with clear cut whiskers.	Zone 6-9	6-8"	Blooms in spring to early fall

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	Wheat Grass <i>Triticum aestivum</i>	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.	<b>Culinary Uses:</b> The leaves are tough to digest, so they're usually crushed and squeezed to make juice. Wheatgrass leaves also can be dried and made into tablets or capsules. Some people mix wheatgrass with water an use it as an enema to cleanse the digestive system. Others eat raw wheatgrass because they believe that cooking the food destroying the natural enzymes. <b>Medicinal Uses:</b> Wheatgrass is believed to help combat many everyday ailments such as colds, coughs, fevers, digestive problems, and skin conditions. Wheatgrass also have been used to potentially prevent more serious conditions, from cancer to AIDS. The chlorophyll is meant to act like hemoglobin and increases oxygen levels in the body.	Not hardy; grow as an annual	12-20"	Foliage plant
<b>SCENTED GERANIUMS</b>						
	Scented Geranium - Angels Perfume <i>Pelargonium</i>	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!	<b>Culinary Uses:</b> The leaves are crushed and used to flavor salads, soups, fruit dishes, jellies, sorbets, ice creams, cakes, etc. <b>Medicinal Uses:</b> Antibacterial, aromatherapy, astringent, and tonic. <b>Ornamental Uses:</b> Stunning geranium variety that delivers beautiful burgundy blooms and a lavish commotion or ruffled lemon-scented, cool green foliage.	Not hardy; grow as an annual	18-36"	Blooms in summer
	Scented Geranium - Apple <i>Pelargonium odoratissimum</i>	Trailing variety with an apple scent. Scented geraniums are typically grown in containers in full sun. Tender perennial. Pinch for fullness.	<b>Ornamental Uses:</b> Large, rounded green leaves with a strong apple fragrance. Continuous blooms of small white flowers. Rounded and trailing compact habit makes a fantastic container plant.	Not hardy; grow as an annual	6-10"	Blooms throughout the summer
	Scented Geranium - Apricot <i>Pelargonium scabrum</i>	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.	<b>Ornamental Uses:</b> Apricot scented geranium doesn't smell like an apricot but it does have a nice scent and is a highly decorative plant. Dark green divided green leaves with a pleasant fruity scent. Large beautiful clusters of pink/white flowers when in bloom.	Not hardy; grow as an annual	12-14"	Blooms in summer
	Scented Geranium - Atomic Snowflake <i>Pelargonium capitatum 'Atomic Snowflake'</i>	Spreading geranium noted for its big, soft, white flecked leaves and lemon-rose scent. Possible to revert to all green. Pinch for fullness.	<b>Ornamental Uses:</b> A showy geranium smelling like a subtle blend of rose and lemon. Easily identified by its soft, bright green rounded leaves with white splotches, it sometimes will revert to a whitish-gold variegation along its distorted leaf edge.	Not hardy; grow as an annual	12-20"	Blooms in summer
	Scented Geranium - Attar of Roses <i>Pelargonium capitatum</i>	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.	<b>Culinary Uses:</b> The little pink flowers are great candidates for candying. They also make attractive confetti when used in sorbets and jellies. <b>Ornamental Uses:</b> Pink and pale purple flowers with heart shaped grey-green leaves which are wonderfully fragrant with the most amazing rose scent.	Not hardy; grow as an annual	12-14"	Blooms in summer
	Scented Geranium - Charity <i>Pelargonium</i>	Yellow centered, green, maple shaped leaves. Scented geraniums are typically grown in containers in full sun. Avoid standing water. Pinch for fullness.	<b>Ornamental Uses:</b> Fragrant ferny palmate leaves remain lime green in color with showy yellow variegation throughout the year. It features bold clusters of lightly scented violet flowers. The flowers are excellent for cutting. Rose scented	Zone 10-11	24"	Blooms in summer
	Scented Geranium - Chocolate Mint <i>Pelargonium quercifolium 'Chocolate Mint'</i>	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.	<b>Ornamental Uses:</b> This tantalizing plant has a dark chocolate-colored vein that runs down the rib of the leaf and fans out into fingers. The almost black variegation fades to a rich green as summer progresses and returns again each spring. While this is great looking plant with a rich minty fragrance, it does not smell or taste like chocolate. Excellent in large containers, hanging baskets and ideal ground cover during summer months.	Not hardy; grow as an annual	18-24"	Blooms midsummer to early fall

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	Scented Geranium - Coconut <i>Pelargonium grossularioides</i>	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.	<b>Ornamental Uses:</b> Dark green rounded leaves have a strong coconut/pina-colada scent. Compact, rounded and trailing habit with a profusion of dainty purple flowers when in bloom. Excellent in containers or hanging baskets.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Scented Geranium - Citronella <i>Pelargonium citrosium</i>	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.	<b>Medicinal Uses:</b> Claims to keep mosquitos, black flies, and other biting insects at bay. Leaves can be used by making potpourris, perfumes, and flavoring preserves. <b>Ornamental Uses:</b> Has a distinct citrus fragrance and delicate lavender-pink flowers. The fragrant leaves are green and deeply lobed. Highly aromatic and it looks great when grown in a pot or container which will also help contain its quick spreading growth.	Zone 9-11	24"	Blooms spring to fall
	Scented Geranium - 'Concolor Lace' <i>Pelargonium 'Concolor Lace'</i>	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.	<b>Ornamental Uses:</b> Light green, aromatic compact foliage with light pink flowers. These plants are often used for their versatility in a border, container, in the conservatory or outside - they will not fail to please with scent and color. The scent is sweet, spicy, nutty aroma reminiscent of hazelnuts.	Not hardy; grow as an annual	18-24"	Blooms in summer
	Scented Geranium - 'Lady Plymouth' <i>Pelargonium 'Lady Plymouth'</i>	Soft, green leaves with a white border exude a rose scent on this popular geranium. Pinch for fullness.	<b>Culinary Uses:</b> You can flavor sugar by layering sugar and 'Lady Plymouth' leaves in a jar for 3 to 4 weeks. The dried leaves can also be used for potpourris. <b>Ornamental Uses:</b> This geranium smells lightly mint-rose. The leaves a deeply divided green leaves with white or cream margins and pale pink flowers with purple throats and dark veining on its upper petals. It works well in bed or along borders with its lacey texture.	Not hardy; grow as an annual	24-36"	Blooms in summer
	Scented Geranium - Lemon <i>Pelargonium crispum</i>	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.	<b>Culinary Uses:</b> The leaves of these geraniums are often used to infuse various concoctions such as teas, sugars, juices, cocktails, and jams and jellies. To infuse, the leaves often need to be dried first and then crushed to release the scent and flavor. If using in desserts, the leaves may be used while still fresh to line the pan and removed after baking. <b>Medicinal Uses:</b> The oils of scented geraniums have been cited in the past as being able to reduce fever lessen stomach cramps, and act as an astringent. Its also believed to have a calming effect when used in aromatherapy. <b>Ornamental Uses:</b> Delicious lemon citrus scent. It has stiff stems, small, round, crinkled leaves and pale pink flowers this delicate looking plant looks lovely in window boxes or hanging baskets where its stems will trail over the side if left unpruned.	Not hardy; grow as an annual	14-18"	Foliage plant
	Scented Geranium - Lemon Rose <i>Pelargonium graveolens</i>	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.	<b>Culinary Uses:</b> May be used for herbal teas and to sweeten and scent desserts such as cakes and jellies. The leaves can be made into a tea or infused into ice to use in cold beverages. <b>Medicinal Uses:</b> Several active chemicals that have been determined to be beneficial for having antibiotic effects and nerve pain relief. <b>Ornamental Uses:</b> A very fragrant lemon scented geranium with scalloped leaves. This is a very sturdy, fast growing scented geranium with small pink flowers. It is an ornamental, fragrance garden, container, and hanging basket.	Not hardy; grow as an annual	24-36"	Blooms in summer
	Scented Geranium - Lime <i>Pelargonium x nervosum</i>	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.	<b>Ornamental Uses:</b> Strong, upright stems hold small, toothed, green, lime scented leaves. Compact plant is excellent for containers. Flowers are darkly marked lavender. The herb is perfect for indoors and out as well as being a houseplant in a sunny window. Lime is one of the most fragrant of the scented geraniums. It has small dark leaves, finely-cut edges and beautiful lavender blooms.	Not hardy; grow as an annual	12-18"	Blooms mid to late summer

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	Scented Geranium - Variegated Nutmeg <i>Pelargonium x fragrans</i>	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.	<b>Ornamental Uses:</b> This scented geranium has small, rounded, scalloped leaves that streaked with creamy white variegation. The leaves have a spicy, nutty fragrance that is reminiscent of actual nutmeg. Small, white flowers with a purple blotch bloom on long flower stems.	Not hardy; grow as an annual	12-18"	Blooms midsummer to early fall
	Scented Geranium - Old Fashion Rose <i>Pelargonium graveolens</i>	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.	<b>Ornamental Uses:</b> Finely cut, the grey green leaves compliment the pale pink flowers and sweet rose scent. This is the most important scented geranium for the commercial production of rose geranium oil used in perfumes, potpourri, and other delectable treats.	Not hardy; grow as an annual	24-36"	Blooms in summer
	Scented Geranium - Orange <i>Pelargonium citrosium</i>	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.	<b>Ornamental Uses:</b> Medium sized, serrated leaves. These fan-shaped blades are bright green with sharply indented veins. In bloom, the large single flowers are light lilac with a deep purple stippling on the upper petals. As an upright growing scented geranium, it needs to be regularly groomed to keep it from growing tall.	Not hardy; grow as an annual	14-18"	Foliage plant
	Scented Geranium - Peppermint <i>Pelargonium tomentosum</i>	Large, attractive, soft, peppermint-scented leaves and light lavender blooms grow on a big, spreading plant. Pinch for fullness.	<b>Medicinal Uses:</b> Peppermint scented geraniums is used for making poultices for bruises and sprains. <b>Ornamental Uses:</b> A very clearly peppermint scented geranium with fuzzy, velvety leaves. Its growth habit is vine like, making for a nice hanging basket plant. Prefers partial shade, which is unusual for a scented geranium.	Not hardy; grow as an annual	12-18"	Blooms mid to late summer
	Scented Geranium - Pine <i>Pelargonium denticulatum</i>	The Pine Scented Geranium has ferny leaves that are deeply divided; leaves are more rigid that 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.	<b>Ornamental Uses:</b> Easily defined with its finely dissected fern-like leaves this geranium is quite delicate to look at. To keep this plant and its woody fragrance in check be sure to prune it back regularly to keep it bushy and healthy. This tall and rangy plant is topped with small pale pink blooms in warm weather.	Not hardy; grow as an annual	14-18"	Foliage plant
	Scented Geranium - Pinewood <i>Pelargonium quercifolia</i>	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.	<b>Ornamental Uses:</b> Looks dramatically different from the Pine scented geranium. They both share a pine-like smell but this geranium has dark brown, almost maroon, splotch centered on its midrib. Its pale pink blooms with dark red stippling make a startlingly attractive contrast against the leaves making it great either in a garden or in a container.	Not hardy, grow as an annual	12-14"	Blooms in summer
	Scented Geranium - Pink Capitatum <i>Pelargonium</i>	Grey-green cut leaves which give off a fruity scent. A more compact growing variety with pink blooms. Pinch for fullness.	<b>Ornamental Uses:</b> A great summertime ground cover or patio hanging basket. The flowers are a medium purple and the leaves have a pleasant rose scent, and are dark green and fuzzy. It works well as a wall softener too.	Not hardy; grow as an annual	12-36"	Blooms in summer

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	Scented Geranium - Pretty Polly <i>Pelargonium quercifolium</i> '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.	<b>Culinary Uses:</b> Leaves can be used in potpourri, jellies, salads, baked goods, and tea. <b>Ornamental Uses:</b> This geranium has a nutty, almond scent. The pungent geranium has showy pink flowers with white throats and burgundy stippling on its upper petals. Medium-sized leaves also make a splash with its ruffled appearance and toothed edges. It has a bushy habit and will fill out a clay pot just as well as a garden bed.	Not hardy; grow as an annual	12-14"	Blooms in summer
	Scented Geranium - Strawberry <i>Pelargonium x scarboviae</i>	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.	<b>Ornamental Uses:</b> Strawberry scented geraniums have occasional rose-pink borne singly instead of in clusters. It has small crinkled tri-lobed leaves. This plant is attractive to bees, butterflies, and birds. Great both in gardens and in containers.	Not hardy; grow as an annual	12-24"	Blooms throughout the summer
	Scented Geranium - Sweet Mimosa <i>Pelargonium</i> '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.	<b>Ornamental Uses:</b> Large lobed green leaves have a pleasant floral rose, sweet scent. Clusters of very large pink flowers with mauve stippling when in bloom. A large sprawling plant with beautiful foliage for flower arrangements and bouquets.	Not hardy; grow as an annual	12-14"	Blooms in summer
	Scented Geranium - Toronto <i>Pelargonium</i> 'Toronto'	Ginger scented, large smooth, round, slightly toothed leaves with rose-lavender flowers. Pinch for fullness.	<b>Ornamental Uses:</b> A tall, upright, robust plant with smooth, round and slightly toothed leaves. It has large, showy lavender flowers with deep purple markings. It smells like fresh cut ginger with a citrus overtone.	Not hardy; grow as an annual	12-20"	Blooms in summer
<b>IVIES</b>						
	Ivy - English <i>Hedera helix</i> 'English'	Adds rich texture to a wide range of landscape situations. Ideal as a ground cover for both sunny and shaded sites or as a vine for climbing tree trunks and walls.	<b>Medicinal Uses:</b> People take English ivy by mouth for swelling and blockage of airway passages, to treat and improve lung function in people with bronchial swelling, to help bring up mucus and other material up from the lungs, for liver disorders, spleen disorders, gallbladder disorders, gout, joint pain and swelling, and scrofulosis. English ivy can also be applied topically to the skin for burns, calluses, skin infection, inflammation, nerve pain, parasites, ulcers, joint pain and swelling, and vein swelling. <b>Ornamental Uses:</b> A climbing evergreen vine with leathery, glossy, dark-green leaves. The small green or yellowish-green flowers appear in umbels from August to October. The fruit is a black berry that ripens in winter.	Zone 5-9	Grows to 50'	Foliage plant
	Ivy - Eva <i>Hedera helix</i> 'Eva'	Small, pointed leaf with variegated edges along wiry, trailing stems. Wonderful in a hanging basket by itself, it also mixes well in baskets, containers or beds as a foliage accent.	<b>Ornamental Uses:</b> Attractive, dark blue-green foliage marked with creamy white. One of the best choices for a fast growing screen or groundcover. Commonly used to climb fences or walls. Great for erosion control on steep banks and rough slopes.	Zone 6-11	Grows 4-6"	Foliage plant
	Ivy - Fancy California <i>Hedera helix</i> 'California'	Handsome dark green leaves with an almost triangular shape are attractively marked with lighter veins. Use to cover walls or the ground, or in a container as a houseplant.	<b>Ornamental Uses:</b> California ivy has finely divided foliage that have a fun curl, adding to this houseplants fun texture.	Zone 5-10	Grows to 50'	Foliage plant

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	Ivy - Glacier <i>Hedera helix 'Glacier'</i>	Handsome leaves with an almost triangular shape are attractively variegated with silver-gray and white. Use to cover walls or the ground, or in a container as a houseplant.	<b>Ornamental Uses:</b> There are many selections of English Ivy, and all are useful evergreen groundcovers or climbing vines. This variety has small leaves in a delightful mix of dark and grey-green, with a creamy-white margin. Often grown as a houseplant, but harder than one might expect. Excellent in containers or mixed tubs.	Zone 5-10	Grows to 50'	Foliage plant
	Ivy - Gold Dust <i>Hedera helix 'Gold Dust'</i>	A variety that is fairly small-leaved with dark green leaves, heavily marbled and splashed in gold. Often grown as a houseplant but also works well in mixed containers.	<b>Ornamental Uses:</b> Good for accents, vines and climbing, containers, edging, evergreen, ground cover, and works well when massed.	Zone 3-10	20-90'	Foliage plant
	Ivy - Gold Child <i>Hedera helix 'Gold Child'</i>	Adds rich texture to a wide range of landscape situations. Ideal as a ground cover for both sunny and shaded sites or as a vine for climbing tree trunks and walls.	<b>Ornamental Uses:</b> Glossy, dark-green, and gold variegated with some gray-green; in cooler temperatures the gold variegation is brighter. The plant is good for hanging baskets, walls, groundcover, to indoor gardening.	Zone 5-10	Grows to 50'	Foliage plant
	Ivy - Marengo <i>Hedera helix 'Marengo'</i>	Valued for its interesting variegation. Cream-colored margins surrounded by central areas splashed with varying shades of gray on large leathery, lush foliage.	<b>Ornamental Uses:</b> Variegated glossy green foliage and deep red leaf stalks make this an attractive groundcover. The leaves are heart shaped with speckled creamy white margins. This evergreen, self clinging, vigorous climber is a popular groundcover for steep slopes and is often grown on walls to visually soften or add an aged look to the architecture. Its small aerial roots cling to everything as it naturalizes and spreads throughout the landscape.	Zone 7-10	Grows to 12"	Foliage plant
	Ivy - Mint Kolibri <i>Hedera helix 'Mint Kolibri'</i>	Low growing, woody evergreen plants with small, variegated leaves are ideal as indoor accent plants. Use for naturalizing as a groundcover or for climbing walls.	<b>Ornamental Uses:</b> The small leaves of this beautiful ivy feature gray and green flecks on a creamy-white background. An excellent topiary vine. It is also stunning when allowed to climb structures and trail out of containers or when used as a ground cover.	Zone 5-9	Grows to 50'	Foliage plant
	Ivy - Needlepoint <i>Hedera helix 'Needlepoint'</i>	Very attractive leaves with wavy margins. The interesting leaves form a dense cover, making it excellent for use as a ground cover or indoor houseplant.	<b>Ornamental Uses:</b> Delicate, rich green leaf with thin, pointed tops that trails and accents beds, borders, and baskets. It is also has a trailing and mounding growth habit, drought tolerance, and attractive green leaves makes this a great choice for landscape and mass planting for ground cover.	Zone 5-10	Grows to 50'	Foliage plant
	Ivy - Needlepoint Variegated <i>Hedera helix 'Ingelise'</i>	Small, glossy, variegated green leaves with a bird's or narrowly-lobed shape. The variegation is white and grey-green with a narrow band of white on the margin. Plants grow aurally, the develop bushier, more mature growth and develop sharper triangular leaves with no lobes.	<b>Ornamental Uses:</b> Very easy to grow and maintain. It will flourish in most garden soils, including heavy clay, but prefers well-drained fertile soils. Great for growing as an evergreen groundcover in small or large landscape beds or to climb or cascade over walls or trellis, where it can provide attractive all year foliage cover.	Zone 5-9	12"	Foliage plant
	Ivy - Thorndale <i>Hedera helix 'Thorndale'</i>	Adds rich texture to a wide range of landscape situations. Ideal as a ground cover for both sunny and shaded sites or as a vine for climbing tree trunks and walls. Hardy, large-leaf form.	<b>Ornamental Uses:</b> Noticeable creamy-white veins on extra large, lustrous, rich green leaves and strong vining habit add to the handsomeness of this excellent groundcover. Proven to be harder than English ivy.	Zone 5-9	Grows to 50'	Foliage plant

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	Ivy - Yellow Ripple <i>Hedera helix 'Yellow Ripple'</i>	Medium to large sized, bird's-foot leaves with a slightly longer central lobe, nearly equal side lobes and a wavy or undulating surface. The leaf color is gray-green with yellow to lime margins.	<b>Ornamental Uses:</b> The best attributes of Yellow Ripple are edging, rock gardens, evergreen, ground cover, climbing, great foliage, containers, mass planting.	Zone 5-9	8-12"	Foliage plant

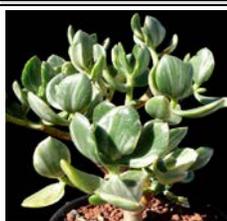
Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
<b>SUCCULENTS</b>						
	Aeonium - Kiwi <i>Aeonium hybrid</i>	Kiwi' dazzles the garden with a kaleidoscope of pinks, oranges, and greens, setting it apart from typical aeonium varieties. Pale yellow flowers appear in summer. Heat and drought tolerant.	<b>Ornamental Uses:</b> Forms handsome rosettes of fleshy leaves edged in fiery red. Bright yellow blossoms appear in summer. Good for containers, firescaping/fire wise, and rock gardens.	Not hardy; grow as an annual	6-12"	Blooms in summer
	Aeonium - Zwartkop <i>Aeonium</i>	A bushy plant with gorgeous, tightly packed, dark purple leaf rosettes at the ends of narrow branches. Heat and drought tolerant. Deadheading not necessary.	<b>Ornamental Uses:</b> This is a great plant for bringing contrasting dark foliage into xeriscape and low-water gardens. It looks spectacular when contrasted with gray or silver-blue foliage and is also interesting rising above grasses like <i>Nassella tenuissima</i> . It also works well in containers - alone or combined with other succulents.	Not hardy; grow as an annual	12-24"	Foliage plant
	Aloe Vera <i>Aloe barbadensis</i>	Known for its healing properties, the gel-like substance contained in the leaves is used for everything from skin conditioners to hair rinses. Individual leaves may be used as needed.	<b>Medicinal Uses:</b> The most common uses for aloe vera are supporting healthy digestion, moisturize and hydrate skin, support a healthy immune system, reduce harmful toxins, increasing apportion of nutrients, enhance antioxidant support, balance stomach acidity naturally, and soothe occasional muscle and joint discomfort. <b>Ornamental Uses:</b> Tough, fleshy, spear like leaves can grow up to 36" long. The clear, thick gel found in the inner part of the leaf is most commonly used for minor cuts and burns.	Not hardy; grow as an annual	24-36"	Foliage plant
	Crassula - Campfire <i>Crassula coccinea</i>	Striking coloration and an interesting form make this particular succulent stand out from the rest. Heat and drought tolerant. Deadheading not necessary.	<b>Ornamental Uses:</b> Easy to grow, branching succulent displays dramatic, fleshy, propeller-like leaves that mature from light green to bright red. Forms spreading mats, useful in rock gardens and containers. Clusters of lightly fragrant white flowers rest on the leaves in summer. Good for container use, ground cover, as a houseplant or in a rock garden.	Not hardy; grow as an annual	12-24"	Foliage plant
	Crassula - Hobbit <i>Crassula ovata</i>	A small, shrubby jade plant that has interesting tubular leaves with vibrant red tips. In late fall and early winter the pinkish-white star-like flowers appear.	<b>Ornamental Uses:</b> Tall with glossy, dark grey-green, oval succulent leaves and rounded heads of pink flowers in winter-spring. The stem is stout and gnarled and gives the impression of great age and its branches are also short and stubby, but well-proportioned. Branches are succulent, grey-green in color and in older specimens the bark peels in horizontal brownish strips.	Not hardy; grow as an annual	12-24"	Blooms in fall and winter
	Crassula - Muscosa Princess Pine <i>Crassula muscosa pseudolycopodiodes</i>	This bushy, succulent bears small, scale like, overlapping green leaves aligned in four rows around the stem. Small greenish - yellow flowers appear in spring.	<b>Ornamental Uses:</b> Small, succulent plant with tiny light green leaves, densely packed around the thin stem, forming a square mass. It grows as an intricate bush. The flowers are little and yellow-green.	Not hardy; grow as an annual	6"	Blooms in spring
	Crassula - Ovata Variegata "Variegated Jade Plant"	Slow-growing plant with small, glossy, succulent leaves lining thick stems. Use in mixed containers and plantings. Requires very little water and can be over wintered in a sunny window.	<b>Ornamental Uses:</b> Variegated jade plant is a colorful selection with fleshy, ivory, or pale yellow striped green leaves. Small starry white or pinkish flowers provide addition ornament from spring to fall. Like most variegated plants, this selection is slower growing and less robust than standard green leaved jade plants.	Not hardy; grow as an annual	12-24"	Blooms in fall and winter
	Echeveria - Black Prince <i>Echeveria</i>	One of the darkest echeverias with brown to black rosettes. Salmon-red flowers appear in the fall and possibly into winter. Interesting accent plant for indoor or outdoor use in containers or beds.	<b>Ornamental Uses:</b> Striking succulent forms dark, nearly black rosettes. The salmon/red flowers in autumn and winter attract hummingbirds. Dramatic foliage adds wonderful contrast to succulent plantings and rock gardens. Well suited to containers, both indoors and out. The plant is good for containers, houseplant, mass planting.	Not hardy; grow as an annual	6-8"	Blooms fall to winter

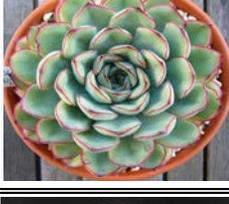
Image	Common Name <i>Botanical Name</i>	General Description	Uses <i>*Research all plants before using*</i>	USDA Hardiness Zones	Mature Height	Bloom Time
	Echeveria - Elegans <i>Echeveria</i>	An unusual plant with thick, succulent leaves that form numerous tightly clustered rosettes. Grows well in poor, rocky soil. Good for rock gardens, the front of the flower border or containers.	<b>Ornamental Uses:</b> Silvery rosettes are crowned by arching stems in winter and spring, each with a bright pink lantern shaped flower, tipped in yellow.	Not hardy; grow as an annual	3-4"	Blooms in midsummer
	Echeveria - Nodulosa <i>Echeveria</i>	This easy-care plant is heat tolerant, drought tolerant, and deadheading is not necessary. Use in rock gardens, mixed containers and desert plantings.	<b>Ornamental Uses:</b> Unique succulent provides great contrast, with rosettes of aspinthe green, vividly painted with red on margins and mid leaf. Hummingbirds adore the coral-pink and yellow flowers that appear atop tall bracts in summer. Great for containers, houseplants, and mass plantings.	Not hardy; grow as an annual	10-18"	Blooms in summer
	Echeveria - Perle Von Nurnburg <i>Echeveria</i>	Thick, succulent leaves form tightly clustered rosettes of foliage excellent for the rock or container garden. Plant among low-growing herbs or place in a sunny window.	<b>Ornamental Uses:</b> Beautiful rosettes of soft grey-brown leaves with deep pink highlights are dusted in powdery white. Bright coral flowers emerge in summer on foot-long reddish stems, attracting hummingbirds. Adds beauty to rock gardens and succulent collections.	Not hardy; grow as an annual	3-4"	Blooms in mid summer
	Echeveria - Pulidonis <i>Echeveria</i>	Native to Mexico, forms rosettes of spoon shaped fleshy frosty blue leaves outlined with rose-red margins. Arching spikes with yellow bell-shaped flowers.	<b>Ornamental Uses:</b> Makes a great accent plant for any collection or planting.	Not hardy; grow as an annual	<6"	Blooms late spring to early fall
	Echeveria - Rosea <i>Echeveria</i>	Thick, succulent leaves form tightly clustered rosettes of foliage excellent for the rock or container garden. Will thrive in poor, rocky soil and dry conditions.	<b>Ornamental Uses:</b> Stemless, compact grower that looks completely different from the ordinary echeverias. The leaves are sea-green, heavily wavy and soft. The species is exceptionally varied and includes other types with brightly colored and wavy leaves that grow quite large and are reminiscent of a volcano.	Not hardy; grow as an annual	4"	Blooms in midsummer
	Echeveria - Subsessilis Blue <i>Echeveria</i>	Mounding blue-green foliage is rounded and points upwards. Grows well in poor, rocky soil. Good for rock gardens, the front of the flower border or containers.	<b>Ornamental Uses:</b> Compact succulent with silvery white-blue spoon-shaped leaves that are edged in pink. The foliage forms a nice rosette. Hummingbirds love arching stems of pinkish-orange, bell-shaped flowers. Ideal for individual pots, mixed containers and rock gardens. Plants perform best in full sun and are heat and drought tolerant. Minimal watering required.	Not hardy; grow as an annual	6"	Blooms in midsummer
	Echeveria - Tolimanensis <i>Echeveria</i>	Thick, succulent bluish-gray leaves with a coppery blush form rosettes beneath tall stalks of bright coral flowers. Good for rock gardens, the front of the flower border, or containers.	<b>Ornamental Uses:</b> Cute, stemless plants that have beautiful blue to purplish leaves with a powdery white coating. In their natural habitat they grow out of sheer, vertical rock faces. Bright red-orange flowers have golden yellow tips and appear in late spring and early summer.	Not hardy; grow as an annual	3-4"	Blooms in midsummer
	Echeveria - Topsy Turvy <i>Echeveria</i>	An unusual plant with thick, succulent leaves that form rosettes, either singly or in slow-forming clumps. Good for rock gardens, the front of flower borders, or containers.	<b>Ornamental Uses:</b> Intriguing succulent with thick, blue-gray leaves that curve upward. Bright orange and yellow flowers protrude above the foliage on tall inflorescence. Adds a unique texture to rock gardens, borders, and container gardens. Performs well in lean soils; drought tolerant once established.	Not hardy; grow as an annual	12"	Blooms in midsummer
	Graptopetalum - Paraguayense <i>Graptopetalum - Ghost Plant</i>	Gray to pinkish to purple leaves form delicate rosettes that may reach up to 6" across. Grow in hanging baskets, containers or where it can spill over a wall in the landscape.	<b>Ornamental Uses:</b> Commonly called ghost plant because of its light colored silvery gray to bluish green foliage that has a pinkish tinge to the edges of the leaves when they are young. The leaves are thick and fleshy and hold excess moisture so the plant is drought resistant. Layers of leaves form the rosette which range in sizes.	Not hardy; grow as an annual	4-12"	Blooms in spring

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	Graptopetalum - Pentandrum <i>Graptopetalum</i>	Thick, succulent leaves form tightly clustered rosettes of pale purple foliage excellent for the rock or container garden. Will thrive in poor, rocky soil and dry conditions.	<b>Ornamental Uses:</b> Grows in mounding rosettes of thick, flat, dusty pink leaves. Does best in full sun but will tolerate part shade. The flowers shoot out on pink branches with multiple offsets and branches of red/white flowers. It can tend to resemble a small shrub and grows great in hanging baskets.	Not hardy; grow as an annual.	6-8"	Foliage plant
	Graptosedum - Darley Sunshine <i>Graptosedum</i>	Thick, succulent leaves form tightly clustered rosettes of pale green foliage excellent for the rock or container garden. Will thrive in poor, rocky soil and dry conditions.	<b>Ornamental Uses:</b> Brilliant green with bright red tips on fleshy, rounded leaves, The graptosedum is a cross between a graptopetalum and a sedum plant. They prefer full sun, but will tolerate part shade. It spreads much like a sedum.	Not hardy; grow as an annual	4-5"	Blooms midspring to midsummer
	Graptosedum - Vera Higgins <i>Graptosedum</i>	Rosettes of thick bronze-red leaves have pale green centers. This plant is particularly attractive in hanging baskets and containers. Where not hardy, overwinter indoors or treat as an annual.	<b>Ornamental Uses:</b> Blooms modestly in spring or early summer with small yellow five petal blooms held above the foliage. They are not very showy and may be cut off to preserve the beauty of the plants. This is an ideal choice for low, wide succulent color bowls to contrast with brighter leaf plants. Its perfect for rock gardens where the climate and exposure are just right. The rosettes are a pink-mauve color.	Not hardy; grow as an annual	4-5"	Blooms midspring to midsummer
	Graptoveria - Fred Ives <i>Graptoveria</i>	Produces lovely rosettes glazed with translucent pink and purple. Pale yellow flowers have an orange center. Use in rock gardens and mixed cactus gardens. Heat and drought tolerant.	<b>Ornamental Uses:</b> A hybrid between <i>Graptopetalum paraguayense</i> and <i>Echeveria gibbiflora</i> . One of the easier plants to grow and appears to be forgiving. The flowers appear in summer on long arching stems with an orange-pink flower. Blue-grey with shades of pink. They grow outdoors in frost free areas. These plants do not tolerate cold and must be brought indoors.	Not hardy; grow as an annual	6-10"	Blooms early to late summer
	Kalanchoe - Beharensis 'Fang' <i>Kalanchoe</i>	Highly textured, fuzzy leaves with many gnarly, fang-like protuberances on the undersides of the leaves. Has drought resistance. Thrives in full sun but will tolerate some shade.	<b>Ornamental Uses:</b> This succulent has velvety, cinnamon/green scalloped foliage tipped brown, undersides of leaves are silvery green with fang like bumps. Upright grower that makes a nice house plant.	Not hardy; grow as an annual	12"	Blooms in summer
	Kalanchoe - Gastonis Bonnierii <i>Kalanchoe</i>	Very ornamental succulent plant, native to rocky areas of NW Madagascar. Leaves are silvery and banded. Inflorescences are tall and elegant. It is easy to keep these plants in pots.	<b>Ornamental Uses:</b> Also called Donkey Ears or Mule Eats - long moss green foliage with dark brown splotches. Older, outer leaves take on a bronze shade. It makes a nice house plant and is drought tolerant. The tender, soft succulent will not tolerate frost.	Not hardy; grow as an annual	12-24"	Blooms late fall to early winter
	Kalanchoe - Marnieriana <i>Kalanchoe</i>	Soft green folded leaves are edged with purplish red when in full sun. Drought and shade tolerant and is a great choice for containers or in the ground where hardy.	<b>Ornamental Uses:</b> The soft blue-green neatly folded leaves are edged in purplish red when grown in sun and are topped by little hanging clusters of intense red-orange tubular flowers in late winter and spring. The shrub like, naturally upright to spreading habit eventually creating a dense full plant that is well suited containers. Its drought and shade tolerance make this a great choice as a specimen plant in containers or even in the ground where hardy.	Not hardy; grow as an annual	12-24"	Blooming period is approximately 2-6 weeks
	Kalanchoe - Orgyalis <i>Kalanchoe</i>	The coppery hues come from a covering of tiny cinnamon colored hairs that give it a somewhat felted look. After the leaves age, they become more silvery in color.	<b>Ornamental Uses:</b> Well branched succulent with a most interesting leaf color. Sometimes called Copper Spoons, it works well when put into a container and grow it out in full sun during summer then bring it inside and treat it as a house plant in winter. This is an easy to grow plant looks great in light colored pots grown out in full summer sun. As a succulent, it should be kept a little on the dry side.	Not hardy; grow as an annual	2-5'	Blooms in winter

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	Kalanchoe - Thyrsiflora <i>Kalanchoe</i>	Succulent, flat green and red leaves. Decorative plants add a colorful accent when in bloom. Becomes an interesting foliage plant when flowers fade.	<b>Ornamental Uses:</b> Commonly called Paddle Plant is an unusual looking succulent that grows in a rosette of flat, round leaves. It has gray-green foliage that will become ringed in red when exposed to sun. Mature plants may produce a spike of fragrant, yellow flowers in spring. Use in rock gardens, mixed containers, and desert planting.	Not hardy; grow as an annual	12-16"	Varies
	Kalanchoe - Tomentosa <i>Kalanchoe</i>	Thick, succulent leaves glisten with a dense covering of white hairs. An excellent specimen for rock gardens, succulent combos or container plantings.	<b>Ornamental Uses:</b> Panda Plant as its widely known has loose rosettes of oval leaves borne on woody stems. The long leaves are covered with fine, bristly hairs, which are silver except in patches at the edge where they change to rusty orange on young leaves or chocolate brown on older ones. Looks great mass planted in a hot spot in the garden.	Not hardy; grow as an annual	18"	Blooms in early spring
	Pachyphytum Hookeri <i>Pachyphytum</i>	Elongated blue-green foliage with rose-colored tips beneath dark pink flowers. Requires very little water and can be overwintered in a sunny window or kept as a houseplant.	<b>Ornamental Uses:</b> Versatile, easy care succulent, perfect for tucking into containers and between rockery. Plump, olive-green leaves have a silvery sheen and form tight, stemless rosettes, adding unique color and texture to garden or patio.	Not hardy; grow as an annual	6-12"	Foliage plant
	Sedum - Angelina <i>Sedum rupestre</i>	Striking needle-like foliage is a brilliant golden yellow. Wonderful as a ground cover, in the rock garden, along walkways or cascading over stone walls. Thrives in hot, dry locations.	<b>Ornamental Uses:</b> Brilliant chartreuse-yellow, needle-like foliage forms a quick groundcover. Adds cheery color to containers dry slopes and flowering borders, as well as being a good bulb cover. In winter, foliage turns orange in northern climates. This plant is good for container planting, firescaping/fire wise, ground cover, and rock gardens.	Zone 3-11	3-6"	Blooms in summer
	Sedum - Coral Reef <i>Sedum tetractinum</i>	This mat-forming succulent turns a showy bronze and burgundy color in fall. Trailing stems hold round leaves that form rosettes at the tips. Stary white to pale pink flowers dot the foliage in late summer, followed by russet seed capsules for year-round interest.	<b>Ornamental Uses:</b> A succulent mat-forming herbaceous perennial that turns fiery colors in autumn. It is an outstanding groundcover. An excellent beginners sedum, it prefers full sun or light shade and well-drained sandy loam. It looks great as a rock garden, patio, edging, groundcover, or container plant. Sedum flowers are very attractive to bees and butterflies.	Zone 5-8	3"	Blooms in late summer
	Sedum - Nussbaumerianum <i>Sedum</i>	Cylindrical foliage turns a magnificent copper color in the sun. Pure white flowers appear January through April. Use in rock gardens, mixed containers and desert plantings.	<b>Ornamental Uses:</b> Unique coppery-orange-gold foliage. Compact, trailing, and ground covering. This succulent makes it a great choice for a filler or front of bed edger, especially when combined with other colorful trailers. Nice in combo containers and hanging baskets too. Brightest color comes from growing in full sun. Slightly scented white flower clusters appear in Spring.	Not hardy; grow as an annual	3-6"	Blooms late winter to early spring
	Sedum - Ogon <i>Sedum makinoi</i>	Perhaps the brightest of ground cover sedums. 'Ogon' forms a beautiful golden mat with tiny starlike flowers appearing in summer. Great in rock gardens, flagstone paths or spilling over container edges.	<b>Ornamental Uses:</b> Brilliant solid golden-yellow foliage flushed with pink provides a striking color accent in rock gardens, rock walls or containers. Makes an excellent pathway filler or ground cover. Ideal for containers, firescaping/firewise, ground cover, rock gardens.	Zone 7-9	2"	Blooms in summer
	Sedum - Robrotinctum <i>Sedum</i>	A colorful succulent with an interesting, trailing habit. A perfect choice for growing in rock gardens, between stepping stones, or as a small scale ground cover.	<b>Ornamental Uses:</b> Jelly bean, pork and beans, brown bean are all other names used for this succulent. It grows easily from pieces when they drop onto the soil. Turns a lovely red on the tips with exposure to heat or cold. Not frost hardy.	Not hardy; grow as an annual	6"	Blooms in summer

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	Sedum seiboldi <i>Sedum</i>	Sedum seiboldi 'Nana': Smaller than other species, grey green leaves, pink flowers. Lovely hanging baskets with vivid magenta blooms in the fall. Dormant in winter.	<b>Ornamental Uses:</b> A beautiful succulent. It forms a perfect, circular mound of arching stems covered with fleshy, round, blue-green foliage which is edged with a deep pink line. Dusty rose flowers in late summer. Deciduous and needs a well-drained location. Plant this in a spot where it is easily admired. Excellent container subject.	Zone 5-9	3"	Blooms in fall
	Sempervivum - Carmen <i>Sempervivum</i>	A popular garden succulent. This selection has green rosettes that have distinctive red tips. Ideal for rock gardens and containers.	<b>Ornamental Uses:</b> Beautiful evergreen rosettes of succulent lettuce-green, maroon tipped leaves, which turn purple in winter. Works well for groundcover naturalizing, ornamental, container, crevice/rock garden. It attracts butterflies, hummingbirds, and is deer resistant.	Zone 3-9	4"	Blooms all summer
	Sempervivum - Cobweb <i>Sempervivum arachnoideum</i>	This selection has medium-sized olive-green rosettes, the leaves tipped red and heavily cobwebbed with silver. Short spikes of pastel flowers appear in summer.	<b>Ornamental Uses:</b> Among the easiest plants to grow they tolerate heat, drought, and neglect. Useful in rock gardens, container gardens of all types, rooftop gardens and rock walls.	Zone 2-9	4-6"	Blooms early to late summer
	Sempervivum - Kalinda <i>Sempervivum</i>	Striking evergreen foliage on vigorous plants. Excellent for rock gardens and walls. Deep pink flowers in flat clusters.	<b>Ornamental Uses:</b> Pointy leaves emerge burgundy in spring, turning dark green in color with prominent burgundy tips. The foliage turns burgundy in the fall. Unusual clusters of pink star shaped flowers. Good for alpine conditions, containers, rock garden/wall, and it attracts butterflies	Zone 3-9	3-4"	Booms in midsummer
	Sempervivum - Red Beauty <i>Sempervivum</i>	"Red Beauty" sports medium sized, fairly open rosettes of grey-green leaves with blood-red tips. This color may vary from season to season. Clusters of light pink flowers are produced in midsummer.	<b>Ornamental Uses:</b> This plant is particularly effective when planted in the cracks and crevices of stone walls or walkways. It is also very attractive in containers.	Zone 1-9	4-8"	Blooms early to late summer
	Sempervivum - Red Cobweb <i>Sempervivum</i>	Tiny gray-green rosettes are covered with fine cobweb-like hairs. Spreads slowly to make a dense mat. Foliage flushes red in spring; deep pink flowers appear in summer.	<b>Ornamental Uses:</b> This drought tolerant perennial is perfect for planting in crevices of stone walkways and walls. It is attractive in containers and an evergreen.	Zone 4-10	4"	Blooms late spring and summer
	Sempervivum - Ruby Hearts <i>Sempervivum</i>	Emerald green leaves with deep red centered heads form open rosettes. In summer, older rosettes send out thick stems topped with clusters of small purple blooms. Rosettes die after flowering; younger rosettes fill in.	<b>Ornamental Uses:</b> These succulents add excellent texture and color to containers and rock gardens. They also work well as in containers, green roofs, houseplants, and mass planting.	Zone 4-8	3-4"	Blooms in summer
	Sempervivum - Sunset <i>Sempervivum</i>	Emerald green leaves that are brightly tipped in red turn sunny yellow in poor soil and high heat. Forms medium to large rosettes. After flowering, the mother plant dies to make room for the offsets that surround her.	<b>Ornamental Uses:</b> Grow in poor soil for more color. Useful in strawberry pots, tucked into crevices, and in rock gardens. It is also deer and rabbit resistant.	Zone 4-9	3-4"	Blooms mid to late summer

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	Senecio - Blue <i>Senecio tallinoides mandris</i>	Shrub like fleshy plant has long, narrow bluish leaves. Ideal accent for rock gardens, mixed containers and hanging baskets. Adds terrific texture to any garden. Heat and drought tolerant.	<b>Ornamental Uses:</b> A striking blue gray succulent from South Africa. Pencil-like, slightly curved leaves point upward and form a dense mat, making an attractive groundcover where a bluish-gray effect is desired. Easy care and drought tolerant. Attractive in containers.	Not hardy; grow as an annual	8-12"	Foliage plant
	Senecio - Rowleyanus <i>"String of Pearls"</i>	Native to Southwest Africa, this is a creeping evergreen perennial succulent with cascading stems of large, round, bead like leaves. It bears white, daisy-like flowers during the summer.	<b>Ornamental Uses:</b> This plant is more of a novelty than anything else. It is stunning in hanging baskets due to its interesting foliage; long, wiry stems connecting a series of bead-like leaves. Great for indoors and patios in hanging baskets or containers. This plant is also drought tolerant, therefore it is suitable for xeriscaping.	Zone 9-11	2-3'	Blooms in summer