



Cucumber, pickling, Burpee Pickler

53 days

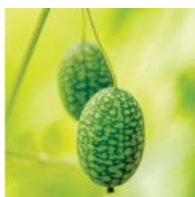
Burpee Pickler is an early maturing, black-spined cucumber, on full-sized vines. Large plants mean heavier yields over a long period. Medium-green, 3 1/2-5" fruits have blunt tips. Excellent in all sizes. Tolerates cucumber mosaic virus. Burpee Bred. Proven tops for performance, flavor and wide adaptability.



Cucumber, slicing, Marketmore 76

60 days

Marketmore Cucumber has been the preferred slicing cucumber for market farmers and home gardeners for decades. Very productive with large, consistently-sized fruits.



Cucumber, pickling, Mexican Sour Gherkin

75 days

Incredible, small cucumber-like fruit is shaped like baby watermelons. They are good to add to salads or can be pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect for the cottage garden. Very unique and fun for kids. Huge yields.



Cucumber, bush, Salad Bush

57 days

No room for vines? Bush types take one-third the space, so they're great for containers and raised beds. Salad Bush Hybrid is an All-America Selections winner and yields full-sized, full-flavored 8" slicers on tiny plants. And high disease resistance means high yield and a longer season.



Cucumber, Japanese slicing, Tasty Green

60 days

Crunchy, juicy and thin-skinned, long "burpleless" Tasty Green Japanese cucumbers combine vigor and productivity with fine sweet flavor and especially refreshing crispy texture. The vigorous vines bear early, yielding abundant slender 10 to 12 inch fruits that never need peeling. Tasty Green cukes are perfect in any kind of salad and equally delicious sliced and eaten out of hand with a sprinkle of salt. A classic that is easy to grow and tops for flavor and quality.



Eggplant, Italian, Black Beauty

74 days

HEIRLOOM. From 1902, it remains a standard worldwide for large-fruited black eggplant. Over 100 years old, this 1902 Burpee introduction was an immediate hit because the plants ripened perfect fruits dramatically earlier than other varieties. It became the common market eggplant of today. Harvested fresh, however, makes all the difference.



Eggplant, Japanese, Japanese White Egg

65 days

With full, rich flavor, the lovely 2- to 3-inch white fruit is perfect for stir frying, soups and curries. The plants give heavy yields all season. Small fruit with a more mild eggplant flavor.



Eggplant, Italian, Melanzana Rossi Di Rotunda 75 days

A truly scrumptious and unique member of the eggplant family, these boast a combination flavors. We taste eggplant, tomatoes, and peppers. This red round fruit is popular in the Italian province of Potenza where it is traditionally made into gourmet caponata or preserved and pickled. Bright orange, round fruit was originally brought to Rotonda, Italy from Ethiopia just before World War II and can often be found in jars of olive oil or spread on crusty Italian bread.



Eggplant, Japanese, Shikou 75 days

Shikou is a long Asian type eggplant with dark, glossy fruit that measure 6-8" long by 1-1.5" wide, have a purple calyx (or stem), very few seeds, thin tender skin, and very a white interior. Plants are very attractive, medium sized and productive, semi-spineless and mature about 70-80 days from transplant. Shikou is a Japanese word meaning "Supreme". Fruit are easy to prepare—just slice and sauté or stir-fry, no peeling or salting required.



Eggplant, Japanese, Shiromaru - days

Green eggplants are famous in Japan for superior flavor and beauty. Fruit remain perfect for eating even when allowed to grow quite large. The tender white flesh stays firm in cooking. Rich flavor is edged with delicious floral notes that make it a unique addition to a myriad of dishes.



Gourd, Apple 100-120 days

Large hard-shelled gourd shaped like an apple. Mottled green skin dries to brown; very long shelf life. Gourds are 6-8" tall and 4-6" across. Best used for crafting and birdhouses.



Gourd, Birdhouse 95-110 days

Light-green fruits with rounded necks and bowls grow 14" tall and 12" in diameter. Dried gourds make excellent birdhouses and attractive fall and winter decorations. Vigorous 15-35' vines.



Gourd, Bushel Basket 120 days

Huge, round gourds, up to 24" across, can be used for all kinds of art work and as storage containers. Night flowering plants attract huge moths; very long vines. Fruit has a thick, hard shell.



Gourd, Tennessee Dancing 90-100 days

Also known as Spinning gourds. Years ago children would carry these gourds in their pockets to play with at school where they would spin them on their desks. Hard shelled when dried, great ornamental.



Melon, cantaloupe, Atlantis

73 days

Atlantis is a 4-5 lb. Eastern muskmelon type with a very sweet flavor and good texture. The exteriors of the round, oval-shaped melons have a full, fine net with light sutures. It has excellent interior qualities including firmness and consistently high sugar content for high consumer appeal. Great in the home garden or as a farm market variety.



Melon, honeydew, Honeybrew

80 days

Honeybrew has been an industry standard for years and a proven value for early and late plantings in major melon production areas. Its features include high yields, good flavor and a strong rind.



Melon, watermelon, Unbridled

85 days

This watermelon has an 85-day maturity and has high yield potential. Unbridled boasts very strong vines and bears fruit with crisp, firm flesh. Extra tasty, too! Use 'Wild Card Plus' as a pollinizer to ensure plentiful production.



Melon, watermelon, Yellow Buttercup

90 days

Well known in the marketplace, Yellow Buttercup is considered one of the top yellow-fleshed varieties. Bright yellow flesh and crisp texture with great eating qualities makes Yellow Buttercup a must for any growing schedule.



Okra, Burgundy

55 days

When cooked, the leaves of this hibiscus relative turn a deep lovely shade of purple. Gorgeous 3-5' ornamental heirloom okra plants produce high numbers of tender 6-8" pods. There's a pretty contrast between the plants' green leaves against the burgundy stems, branches, leaf ribs and fruits - and a pretty display of yellow-cream flowers. For optimal texture and flavor, harvest often when the pods are young about 3" long, in about 49-60 days. Developed by Clemson University and introduced in 1983.



Okra, Clemson Spineless

56 days

A favorite of American gardeners for over 80 years, vigorous 4' plants produce an abounding harvest of spineless dark-green, grooved pods. Okra adds body and flavor to soups, stews, and relishes, and can be grilled, braised, steamed, and sautéed. This heirloom was a 1939 All-America Selections winner. Garden Hint: Soak seed in warm water overnight to speed germination. Pick pods when young at 2½-3" long. Originally developed by Clemson University and improved in 1980 for an earlier, more productive harvest.



Pepper, sweet bell, Aranjuez

70-75 days

Aranjuez is an attractive large, green to orange blocky bell suited for low and mid-tech production. It is well suited to warm to cool production seasons. Aranjuez has good general performance across a wide and diverse production region.



Pepper, hot, cayenne, Arapaho

80 days

Arapaho (formerly Cheyenne) is a large and very attractive cayenne pepper producing high yields of early maturing fruit on a compact plant. It can be harvested ten days to two weeks earlier than most standard varieties on the market with no sacrifice in fruit quality. Fruits are 8-9" long with thick walls, moderate heat, and sweet undertones and has great cayenne aroma. Scoville Heat Units: 2000-4000



Pepper, sweet bell, Arica

70-75 days

Arica is an adaptable, extra-large and large-fruited bell pepper variety with high yield potential and strong cover. The fruit are smooth and firm with a glossy attractive red color at full maturity. The plant has good vigor, is compact with very good cover and has a heavy first set with the ability for continuous setting.



Pepper, sweet bell, Bishop

68-70 days

Bishop is a widely adapted and versatile green to red hybrid developed for low and mid-tech production for either two or multi-stem production. The uniform large and extra-large fruit have high quality and shelf life. It is well suited to warm to cool production seasons. Bishop is used for both green and red fruit production delivering export quality.



Pepper, hot, Carolina Reaper

120 days

Believed to be the hottest pepper in the world, the Carolina reaper is a serious scorcher! For those extreme pepper eaters, Carolina reaper is a must-- for those less adventurous, they make a great conversation piece in the garden. These devious little peppers are fiery red with a little scythe shaped tail at the base of each fruit, hence the name reaper. The heat rating on these monsters is 1,569,300 Scovilles, in comparison the spicy habanero is a mere 100,000 scovilles!



Pepper, hot, Yellow Carolina Reaper

120 days

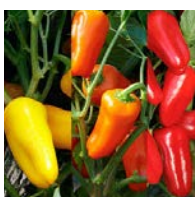
Can't get enough of the Carolina Reaper? Try this Yellow cousin, the Yellow Reaper pepper! The Yellow Reaper is a cross between the Ghost Pepper and Golden Habanero, which makes a delicious fruity flavor paired with loads of intense heat! Great for making seafood dishes and anything else from the world's oceans! Try drying them and using them as a seasoning on your next favorite grilled fish dish! Scoville Heat Units: 1,569,383 - 2,200,000



Pepper, sweet bell, Grace

67-75 days

Grace is a large, glossy and very attractive green to yellow blocky bell developed for low to mid-tech using the two-stem production system. It is well suited to warm and more humid conditions and is sensitive to cold. Grace has high quality and attractive smooth yellow fruit.



Pepper, snack, Delite

60-65 days

Delite peppers shrug off the summer heat, yielding loads of large, sweet, vividly colored snack peppers. Strong, vigorous plants with a good early setting that continues throughout the season. The crunchy, flavorful peppers are a perfect size and feature smooth, glossy fruits. The small snacking peppers mature to a striking bright orange, red and yellow and makes a colorful addition to any dish. The plants have good cover and an excellent disease package. Perfect for growing in containers!



Pepper, hot, jalapeno, Shockwave

80 days

Shockwave is one of the most aesthetic jalapeños, 4 inches in length, dark green color and with a thick wall. The shelf life of Shockwave is incredible and with high heat units. It has a strong plant with a great disease resistance. Shockwave has high yield and heavy fruit weight which makes it suitable for both fresh market and processing.



Pepper, hot, poblano, Trident

65 green / 80 color

Spear yourself a winner with the three prongs of beauty, flavor and productivity. These big relatively mild hot peppers have a perfect balance of heat and sweet rich flavor in their thick flesh and ribs. Known as Poblanos when green and Anchos when dried, they are used for roasting, stuffing, making chili powder and sauces, especially the classic mole. Scoville Heat Units: 250 – 1,500



Squash, summer, Early Summer Crookneck

58 days

One of the most delectable summer squashes, this creamy crookneck is mild, sweet, and full of flavor. The star of any setting, it's just the centerpiece you need for your organic vegetable garden. Pick these fruits when they're small—5 to 6 inches long is ideal—and super tender. They have a creamy consistency and a gentle bite, so even children love to see the swan-necked fruits make their appearance in the kitchen.



Squash, butternut, Little Dipper

105 days

The Little Dipper is a “mini” traditional-shaped butternut squash that literally can make a personal-sized delicious meal! This tasty squash variety weighs in at about 2 pounds per fruit. The Little Dipper's plant habit is full vine with vigorous growth and has potential to produce a high amount of very uniform, orange-colored fruit.



Squash, patty pan, Peter Pan

50 days

This All-America Selections winner is a miniature patty pan type with light green 1-3” fruits that's meatier than most patty pans. Distinctive, delicious, sweet flavor and vigorous, early-bearing plants. Pick over a long period. Summer squash and zucchini ripen early and are highly productive. The bush type plants take little space. After danger of frost, sow 3 to 4 seeds in groups 3 to 4 apart or sow 6” apart in rows, later thinning to 3 apart.



Squash, patty pan, Sunburst

50-55 days

Beautiful butter yellow patty pan fruit. Sunburst is a beautiful butter yellow scallop-type squash. Each fruit is accented with a small dark green ring. The mild, white flesh remains tender and firm. Best used when harvested and eaten at around 3” across.



Squash, Sweet Dumpling

82 days

Sweet Dumpling is a very popular squash because it can be used for ornamental as well as culinary purposes. The fruit shape is round with high shoulders. The size is small (8-10 ounces). The skin color is creamy with dark green stripes and a light yellow interior flesh color. It has a smooth flesh texture with a delicate flavor.



Squash, spaghetti, Vegetable Spaghetti

88 days

Slightly sweet, nutty flavor. Oblong in shape with ivory skin that changes to pale yellow at maturity. An excellent pasta alternative — bake or boil, fork out the flesh, and top the “spaghetti” with your favorite sauce. Short vines.



Squash, zucchini, Z'oro

45 days

No green markings mar the golden-yellow beauty of these zukes! The fruit is long, blocky, and straight, very uniform for easier canning, and simply packed with delicious flesh. Reaching 7 inches long, this squash is about 1½ inches in diameter, with a small blossom scar and blunt tips, for an extra bite or two!



Tomato, Black Pearl indeterminate

65 days
cherry

Black Pearl offers two distinct flavors in one cherry tomato — deep, rich and sweet at the same time. Produces an abundance of 1 1/2” purplish black fruits until fall. Enjoy right off the vine and be sure to put a big bowlful in the refrigerator for a special treat. Once chilled, Black Pearl has a unique, extra sweet, Concord grape

flavor.



Tomato, Sweet Million indeterminate

60 days
cherry

This is one of the varieties that produce the highest yield throughout the season. The ripe tomatoes are crack-free and firm. This plant reaches maturity fast and produces lots of tiny tomatoes that measure 1 inch or 2.5cm in size. This plant is also awarded the Garden Merit award because of the ease of growing. Highly

recommended for new tomato gardeners or children who want to experience gardening.



Tomato, Sweet Hearts indeterminate

70 days
grape

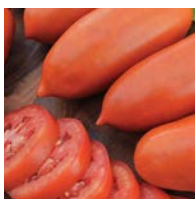
Sweet Hearts is a grape tomato that produces big yields of fruit that have a brilliant red color, an excellent uniform shape and a superb flavor. Its indeterminate plants produce impressive yields with continuous sets and full clusters to the top of the plant. Sweet Hearts is sweet and has excellent shelf-life. Resistant to cracking, TMV and Fusarium wilt.



Tomato, Buena Vista determinate

72-75 days
paste

Buena Vista is a classic elongated blocky shaped variety with a strong vigorous plant and good general disease resistance. Fruit are red, very firm, and has a good shelf-life. The variety is mid maturing and has strong cover.



Tomato, San Marzano

80 days

indeterminate

paste

HEIRLOOM. The long, blocky fruits mature with a small, discreet seed cavity that can be scooped out, leaving all meat. This means much less boiling to get a first class paste. The shape is also good for canning, and excellent for drying.



Tomato, Cherokee Purple

85 days

indeterminate

beefsteak

HEIRLOOM. Its flavor is rich and full – often compared with Brandywine. This large dark purple heirloom tomato from Tennessee is rumored to have come from Cherokee gardeners. With its rich, full flavor, it's often compared with Brandywine. The flesh is brick-red and very attractive sliced on a plate. Plants produce large

vines that yield tomatoes fully 5" across and 3 1/2" deep.



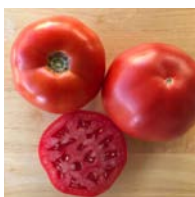
Tomato, Marion

78 days

indeterminate

slicing

The 'Marion' tomato was developed by researchers at Clemson University and first introduced in 1960. It performs well in southern gardens, offers large, flavorful, deep red fruits, and is resistant to disease and cracking. Can be eaten fresh off the vine or used in salads and cooking. Excellent for flavoring a variety of dishes. Preserve by canning, drying, or freezing.



Tomato, Thunderbird

74 days

determinate

slicing

Thunderbird is an improved quality, high yielding hot set determinate round variety with a strong plant and good disease resistance. The plants have a good balance of cover and ease of harvest. Fruit are extra-large in size, very firm, with good shelf-life.



Tomatillo, Super Verde

60-70 days

A hybrid mid maturity tomatillo variety, Super Verde is a fruit vegetable. The plant sets firm fruit with a deep oblate shape; an attractive green color; strong, healthy husks; and an above average shelf life. Tomatillos are a staple in salsa verde, but they can also be roasted, grilled, or sauteed.



Corn, Glass Gem

105 days

Amazing color! Indescribably beautiful flint or popcorn comes in an endless range of colors. Translucent kernels really do shine brilliantly like glass—on the cob they resemble strands of glass beads! The 3-8" ears are consummately decorative, but edible and delicious as well. Makes firm little morsels when popped; can also be parched, ground into meal, and more. Sturdy plants reach to 9' in height and throw numerous sideshoots where the season is long enough. Bred from a number of native varieties by Carl "White Eagle" Barnes, the famous Cherokee corn collector to whom we owe our gratitude for his life's work of collecting, preserving and sharing so many native corn varieties.



Allium achoenoprasum

chives

Chives have a wonderfully mild onion flavor, rich but subtle, and perfect for any dish that does not need to be overwhelmed with strong tastes. The thick blade-like leaf of this *Allium* is suited for drying or freezing but is best suited for fresh use. The flowers can be used as a garnish or eaten in a light stir-fry. Grows 18" tall and 8" wide. Perennial for zones 3-9



Aloe vera

aloe

Aloe vera, sometimes described as a "wonder plant," is a short-stemmed shrub. Aloe is a genus that contains more than 500 species of flowering succulent plants. Many aloes occur naturally in North Africa. It has been used for centuries, the ancient Egyptians called it the "plant of immortality." Aloe is used widely today as a flavoring in food, cosmetics, food supplement, and herbal remedies for everything from your skin to possibly diseases such as Type-2 diabetes. Grows 24-39" tall. Zone: 10-12



Anethum graveolens

dill

The edible seeds and greens of dill are great for flavoring salads, eggs, meats, vegetables and is essential for preserving the summer garden bounty in pickles! Spicier than your dried out grocery store version, fresh dill is very aromatic and tastes much like a cross between parsley and caraway. Dill is a great medicinal herb as well, for its germicidal, antioxidant and anti-carcinogenic properties. Dill seeds are often eaten after dinner, because they freshen the breath and aid in digestion, as they have carminative properties that reduce gas and bloating. Dill is also a rich source of calcium, natural antioxidants and vitamin B-Complex. It is great for the garden as it attracts pollinators like bees and butterflies, as well as garden-friendly insects that prey on aphids. Dill loves sunshine and grows quickly so continue to trim it and enjoy it in the kitchen regularly. Grows 36" tall and 15" wide



Coriandrum sativum

cilantro

Cilantro is a classic Mexican herb and an important addition to herb gardening for every chef. The foliage is called 'Cilantro' while the seed is called 'Coriander'. Cilantro is a very versatile herb to grow but bolts quickly in the heat. Planting in partial shade or by succession planting is the best way to make sure you have lots of cilantro to last you all summer long. A useful medicinal herb, cilantro can be very beneficial to your health! The leaves of the cilantro plant contain antibacterial and anti fungal properties and they are a rich source of iron, magnesium and natural antioxidants. Research suggests that cilantro can also help lower blood pressure and bad cholesterol, while increasing good cholesterol levels and helping to maintain a healthy level of dietary fiber. Cilantro's seeds (Coriander) are also medicinally valuable for their aid with digestion. For the best flavor, cilantro leaves are best picked when they are young and somewhat small, as they get more bitter tasting with growth. From its roots to its shoots, every part of the Cilantro plant is edible, though offer varied flavors. While the leaves and stems of the Cilantro plant have a bold, spicy flavor that compliment salsas and other savory dishes, the seeds (Coriander) are sweet and mild and are a favorite ingredient in Indian cuisine as well as in smoked meats and sweet breads. Grows 18-24" tall and 8-12" wide.



Cymbopogon citratus

lemon grass

The famous, tropical lemon-flavored herb of Thai cuisine. It has long, slender, pale green stems that are thick and fleshy. The leaves exude a strong lemony scent when bruised. The leaves and essential oil of lemon grass has been used for many years in herbal medicines to relieve spasms, treat digestive ailments or arthritis pains. The essential oil is also used in perfumery, cosmetics and soaps. Lemon grass naturally repels fleas, ticks, and mosquitoes and is useful for soil improvement and erosion control. This perennial must be grown in warm weather or inside to keep from freezing. Grows 2-4' tall and 2-3' wide. Zone: 10-11



***Lavendula angustifolia* 'Hidcote Blue'**

English lavender

Has deeply colored violet-blue flowers and a compact uniform habit. It is an excellent choice for edging walks and paths, where the aromatic flowers and foliage can be easily enjoyed. Good variety for drying, as it holds its color well. One of the most cold-hardy lavenders. Cut back by a third in fall to prevent the plant from becoming leggy. Grows 2-3' tall and 24-36" wide. Zone 5-9



***Lavendula angustifolia* 'Imperial Gem'**

English lavender

Compact and loaded with texture, this selection's fragrant, silvery-green foliage shines while forming a pleasing upright bush with each stem finishing with an upright string of buds in late May. These buds open in mid-June revealing gorgeous, rich purple flowers that shine especially in contrast to its silvery foliage. Long-lasting bloom and repeat bloom make this a superb garden performer especially when grouped. Grows 18-24" tall and wide. Zone: 5-9



***Lavendula angustifolia* 'Munstead'**

English lavender

A rugged yet beautiful compact evergreen shrub with mounding, aromatic, gray foliage and an abundance of fragrant, rich lavender-colored flower spikes. Commonly used for perfumes, sachets, and oils. Dried sprigs will deter insects when placed in a closet or room. Gorgeous in perennial borders, herb gardens, rock gardens, and mass plantings. Grows 12-18" tall and wide. Zone: 5-9



***Lavendula x intermedia* Sensational!**

lavender

'Sensational!®' Lavender (*Lavandula x intermedia*) is an improved, easy-to-grow variety that features unusually large flower spikes on a compact form, with thick stems and silver foliage. Like most Lavender varieties, Sensational™ features fragrant flowers and foliage, and will thrive in hot, sunny, and dry growing conditions, but is also a great choice for gardeners in the Eastern US because it's tolerant to both humid heat and damp cold spring soil. Grows 18-24" tall and 24" wide. Zone: 5-9



***Mentha* spp.**

mint

Mint practically grows itself! Not only does mint add fruity, aromatic flavor to foods and tea, but it's also useful for health remedies such as aiding digestion and relieving headaches, stress and anxiety. Mint is a perennial herb with very fragrant, toothed leaves and tiny purple, pink, or white flowers. There are many varieties of mint—all fragrant, whether shiny or fuzzy, smooth or crinkled, bright green or variegated. However, you can always tell a member of the mint family by its square stem. Rolling it between your fingers, you'll notice a pungent scent and think of candy, sweet teas, or maybe even mint juleps. As well as kitchen companions, mints are used as garden accents, ground covers, air fresheners, and herbal medicines. They're as beautiful as they are functional, and they're foolproof to grow, thriving in sun and shade all over North America. Since mint can be vigorous spreaders, you should be careful where you plant it. Fun Fact: Mint is a symbol for virtue. Grows 12-24" tall and 24" wide. Zone: 5-9



Nepeta cataria

catnip

Catnip is a vigorous, high yielding plant that your kitty will love! Tolerant of drought and less than ideal soil, it produces purplish-white flowers. Catnip loves full sun and the leaves and flowers of this perennial can also be used as a medicinal herb as a gentle antispasmodic and very mild sedative. Also, a very potent mosquito and pest repelling herb, catnip has a variety of wonderful uses from companion planting to even acting as an effective meat tenderizer! The Nepetalactone in catnip has also been proven by The American Chemical Society to be ten times more effective than the commercial chemical, DEET, in repelling mosquitoes. Grows 18-36" tall and 12-18" wide.



Ocimum basilicum

basil

Very aromatic and as popular with bees and butterflies as it is with chefs, basil is a favorite of all. Plant in full sun and harvest frequently to keep from going to flower. Don't prune more than 50% of your plant's leaves as this could cause too much stress on your basil plant. Continuous trimming avoids these annuals going to seed allowing your plant to focus more on producing foliage than blooms! Basil is also a fantastic natural mosquito and pest repellent, and its blooms are great for attracting helpful pollinators to your garden. Planting basil near beets, asparagus and tomatoes will also improve your crops. Grows 30" tall and 10" wide.



Origanum x majoricum

marjoram

'Sweet Marjoram', also known as "knotted" marjoram because of its knot-like buds, is an elegant and versatile culinary herb with a milder flavor than its cousin, oregano. It has a much sweeter flavor, described as "balsam-like." An essential ingredient in your herb gardening efforts. Aromatic like other plants in the Oregano family, ancient Greeks associated sweet marjoram with the love god Aphrodite and it was used to make crowns for newlyweds to inspire love and prosperity. Medicinally, it was used to soothe headaches, toothaches, earaches and to treat asthma. Its mild antiseptic properties make it useful as a general digestive aide and it is also known to aid menstrual problems. Grows 12" tall and 18" wide. Zone 7-11



Origanum vulgare

oregano

With its strong aroma and flavor, oregano is one of the most important herbs in Italian, Greek, and Mexican cooking. Although it's wonderful fresh, oregano is usually used dry, its flavor proving bold enough to stand up to those of tomato, onion, garlic, and beef. A wonderful spice for soups, sauces, and marinades. Chop and mix with garlic, salt and olive oil making a great marinade and use it on poultry or pork. Use fresh leaves on your homemade pizza. Medicinally, oregano tea is used to aide in digestion and oregano oils are used as a cough expectorant as well as to help bring on menstruation. Grows 24" tall and 18" wide. Zone: 5-11



Petroselinum crispum

parsley

This culinary herb has serrated leaves and a clean, slightly peppery taste. Its flavor is stronger than that of its ruffled cousin, curly-leaf parsley. It is often used as a garnish. The leaves are great fresh or dried. Harvest parsley early in the year as its flavor is best at this time. Because of its long germination time, there is a superstition that parsley seeds have to go to the devil and back which accounts for its long-awaited sprouts. In reality, it's the herb's tough outer seed coat which slows the growing process. For faster germination, soak the seeds in warm water for a few hours before planting. Medicinally, parsley has been used by the ancient Greeks as well as in Ayurvedic culture as an antispasmodic and remedy for bloating and gas. Medically more valuable than its cousin, the curly parsley, this herb's edible flowers and leaves also aide in digestive efforts and act as a treatment for urinary tract infections. Also, a great source of nutrients, it is chocked full of vitamin C, iron, potassium, iron, copper, manganese and antioxidants. Parsley is a larval food plant for the black swallowtail butterfly! Grows 18" tall and 15" wide. Zone:5-9



Salvia officinalis

sage

Fresh or dried, sage provides any dish with solid and robust flavor especially poultry, eggs, fish and breads. A "sage" is a wise person and historically sage has been thought to encourage memory and wisdom. Sage is a member of the mint family and should be pruned back yearly to encourage healthier growth. Grows 30" tall and 24" wide. Zone: 5-9



Salvia rosmarinus

rosemary

Synonym: *Rosmarinus officinalis* Rosemary is a woody upright, evergreen shrub with narrow aromatic dark green needle-like leaves and small purplish-blue to white flowers in spring and summer. Rosemary is a useful culinary herb for cooks who use it for a variety of recipes, particularly for stuffings and meat dishes. Grows 3-6' tall and 2-3' wide. Zone:8-11



***Salvia rosmarinus* 'Barbeque'**

rosemary

Synonym: *Rosmarinus officinalis* Take your grilling to another level when you use the straight and sturdy stems of this rosemary plant to make skewers. It is a fast-growing rosemary plant that makes a great hedge plant or try stems in fresh summer bouquets. A profuse bloomer that has lovely clear blue flowers, this rosemary is an easy to grow 'must have' in your garden. Historically known as a sign of friendship, loyalty, good luck and remembrance, rosemary is a fragrant herb and this upward growing version makes a great addition to your home or garden. These plants have a strong pine scent and produce masses of flavorful foliage you can use in a variety of recipes. Its flavor is strengthened by the amount of light it gets, so planting this variety in a partially shady spot will produce a milder tasting result. Grows 3-6' tall and 2-3' wide. Zone: 8-11



Helichrysum angustifolium

tall curry

The curry plant is well-known for the oil extracted from its flowers. The oil has medicinal properties that can heal burned skin or chapped lips. It serves as an anti-inflammatory and fungicidal astringent for skin. It is an anticoagulant that can help thin the blood and decrease the risk of heart attacks for those who have high cholesterol levels. The oil can act as a catalyst to stimulate enzymes in the body which dissolve blood clots that form from internal hemorrhaging. It can also treat symptoms like coughing and fever. Oil from the curry plant can be utilized for aromatherapy to reduce anxiety and stress. It is often applied to skin as a moisturizer or to help fade scars. Since the oil has antiseptic and antibacterial properties, the oil can also be applied to cuts or wounds. Flowers from the curry plant can be used to make herbal tea. The plant's leaves can be freshly plucked and added to salads. The essential oil extracted from the plant has been used in making ice creams, sweets, baked goods, soft drinks, and chewing gum in order to enhance fruit flavors. Grows 2' tall and 3' wide. Zone: 7-10



Thymus vulgaris

thyme

Originating in the Mediterranean, thyme was used in ancient Greece to show class and sophistication and throughout the Middle Ages, this fragrant herb took on an association with chivalry. It was also believed that fairies made their homes in small thickets of Thyme and superstitious gardeners would plant patches devoted to these herb loving sprites. In addition to be a delicious and multifaceted culinary herb, thyme is an insect repellent and will keep your garden pest free. For indoor use, mix some dried thyme and lavender to ward off moths in your closets and drawers. Thyme has also been proven to encourage healthier growth of eggplants, tomatoes and potatoes when grown near them in the garden. Medically, thyme has been historically used for its antiseptic properties on battlefields as well as in the home. Extracted oils from thyme have also been used to treat epilepsy, depression, headaches, and respiratory issues. Grows 12" tall and wide. Zone: 4-10
