



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, Burpless Beauty

60 days

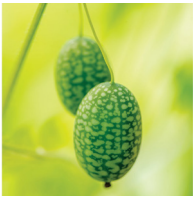
The super-productive vines yield loads of long, deep green cucumbers that stay crisp longer than any other we've tried. Pick and slice to reveal the pure white, firm flesh with an exceptionally small seed cavity. The thin-skinned cukes have the right balance of crispness and juiciness-and these mild beauties are easy on the digestion. Disease-resistant plants set fruits over several months.



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

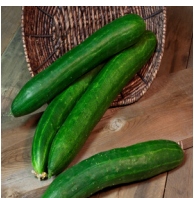
HEIRLOOM. Incredible, small cucumber-like fruit is shaped like baby watermelons. They are good to add to salads or can be pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect for the cottage garden. Very unique and fun for kids.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



Cucumber, bush, Salad Bush

57 days

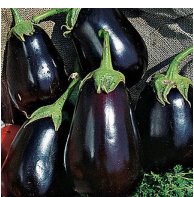
No room for vines? Bush types take one-third the space, so they're great for containers and raised beds. Salad Bush Hybrid is an All-America Selections winner and yields full-sized, full-flavored 8" slicers on tiny plants. And high disease resistance means high yield and a longer season.



Cucumber, Japanese slicing, Tasty Green

60 days

Crunchy, juicy and thin-skinned, long "burpless" 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, Patio Baby

45 days

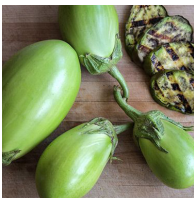
Early-yielding All-America Selection, perfect for patios. 'Patio Baby', a prodigiously prolific dwarf eggplant, offers up a summerlong harvest, each plant producing 25 to 50 luscious babies. Loaded with rich, mild, sweet flavor, 'Patio Baby's mini-fruits (never eaten raw) are delicious baked, roasted, or sautéed – excelling as a side dish, or starring in salads or dips. Thornless leaves and calyxes make for painless harvesting.



Eggplant, Japanese, Shikou

75 days

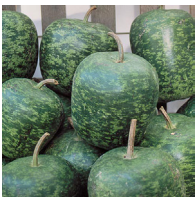
Shikou is a long Asian type eggplant with dark, glossy fruit that measure 6-8" long by 1-1.5" wide, have a purple calyx (or stem), very few seeds, thin tender skin, and very a white interior. Plants are very attractive, medium sized and productive, semi-spineless and mature about 70-80 days from transplant. 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

65 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

HEIRLOOM. 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, Dipper

125 days

This large gourd has a long curved neck or "handle" and a bulb or "dipper" on the end that is about 10" in diameter. This gourd is green in color when growing, but can be dried to a tan color and used for crafts. Very easy to grow in the summer time heat!



Gourd, Speckled Swan

125 days

HEIRLOOM. The Speckled Swan is a beautiful swan shaped gourd. This gourd has a long 12-16" neck that curves and enlarges at the end to resemble a swan. This gourd is ideal for selling at fall markets for decorating or painting once dried!



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, Megabrew

70-80 days

'Megabrew' provides excellent fruit size (4's, 5's) and yields. It is slightly larger, rounder, and earlier than 'Honeybrew'. 'Megabrew' has trialed well in Texas and Mexico and has very uniform fruit size and shape.



Melon, watermelon, Bush Sugar Baby

80 days

HEIRLOOM. The sweetest, best-tasting watermelon you can grow. 'Sugar Baby's dark-green skinned melons grow 8" across—loaded with sweet, fine-textured, medium-red flesh. Garden Hint: Grow on mulch to control weeds, conserve soil moisture, and protect fruit by keeping it off the ground.



Melon, watermelon, Charleston Gray

85 days

HEIRLOOM. Charleston Gray is a much-loved picnic watermelon that was developed at the USDA Vegetable Breeding Lab in Charleston, SC and introduced in 1954. Elongated fruits with sweet and juicy red flesh and distinctive gray-green mottled skin can reach 30 to 40 pounds! The delicious flavor and crisp, fiberless texture of these melons can't be beat, plus the plants are resistant to fusarium wilt and anthracnose fungus, making Charleston Gray a favorite of home gardeners and market gardeners alike.



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

HEIRLOOM. 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

HEIRLOOM. 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 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, 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, Dragon's Breath

100-120+ days

The Dragon's Breath pepper was developed in the UK and named after the Welsh Dragon, the official symbol of Wales. Apparently, they tried to use capsaicin from this super hot chili to develop a new topical anesthetic for people allergic to traditional ones. Dragon's Breath peppers have a medium-thick wall and ooze with nostril-stinging capsaicin oil when opened up. This insanely hot pepper is no joke. **Seeds and fruit should be handled with extreme caution.** Scoville Heat Units: 2.48 million (unofficial)



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, hot, jalapeño, Early Jalapeno

72-75 days

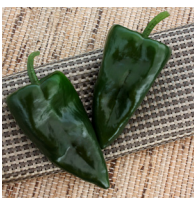
HEIRLOOM. Ideal for Mexican dishes. Deep green fruits mature to red. Sausage-shaped fruits, 3-1/2" by 1-1/2", are also perfect for pickling. Just like Jalapeno, but earlier and better adapted to cool coastal conditions. Compact, non-brittle bushes. Scoville Heat Units: 3,500 – 4,500



Pepper, hot, poblano, Tiburon

70-80 days

Tiburon Poblano Pepper is a highly-productive, hybrid variety that produces large, glossy peppers. Mild heat that's great for stuffed peppers and sauces. Scoville Heat Units: 1,000 – 2,000



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



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, 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, sweet bell, California Wonder

75 days

HEIRLOOM. The standard bell pepper for many decades, this 1928 introduction is still the largest open-pollinated, heirloom bell you can grow. A perfect stuffing pepper—blocky 4" x 3 1/2", thick-walled, tender and flavorful.



Pepper, sweet bell, Grace

67-75 days

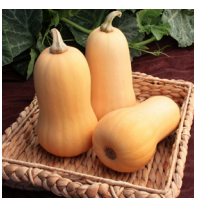
Grace is a large, glossy and very attractive green to yellow blocky bell developed for low to mid-tech using the two-stem production system. It is well suited to warm and more humid conditions and is sensitive to cold. Grace has high quality and attractive smooth yellow fruit.



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, 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, summer, Early Summer Crookneck

58 days

HEIRLOOM. 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, zucchini, Black Beauty

50 days

HEIRLOOM. Summer type. Great to eat any way you cook it. Glossy black-green zucchini with creamy, white flesh. Plants have an open habit which makes for easy picking. Best picked when 6 to 8" long.



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, spaghetti, Vegetable Spaghetti

88 days

HEIRLOOM. 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.



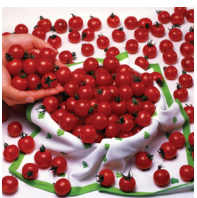
Tomato, Black Pearl

65 days

indeterminate

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

60 days

indeterminate

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

70 days

indeterminate

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, 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, Park's Whopper

65 days

indeterminate

slicing

These big, juicy, crack-resistant tomatoes, 4 inches or more across, ripen uniformly (even when the weather is overcast!). Then they keep right on coming in huge quantities until frost -- none of your smaller, greener end-of-season fruits here! Park's Whopper has been a taste test favorite for many years, and you will love the rich, succulent bite you get from every fruit. Resistant to Verticillium Wilt, Root Knot Nematodes, Tobacco Mosaic Virus, and 2 strains of Fusarium Wilt, Park's Whopper is a great choice for beginning gardeners and seasoned pros alike. Find out what all the fuss is about -- grow the tomato that American gardeners have been in love with for decades!



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

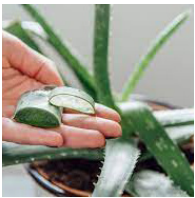
Amazing color! Indescribably beautiful flint or popcorn comes in an endless range of colors. Translucent kernels really do shine brilliantly like glass—on the cob they resemble strands of glass beads! The 3-8" ears are consummately decorative, but edible and delicious as well. Makes firm little morsels 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 schoenoprasum

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.



***Lavendula angustifolia* 'Essence Purple'**

English lavender

'Essence Purple' forms a perfect rounded ball-shaped, uniform, dense clump of green, aromatic foliage. In our trials, the plants retained their shape all season without opening up or discoloring. It starts to bloom about 10 days earlier than standard Lavenders such as 'Hidcote', producing a profusion of bright blueberry colored flower spikes for many weeks. The stems are just the right length for cutting for fresh or dried bouquets. Lavender has been grown for centuries for its intensely fragrant flowers and beautiful appearance. It is a staple item of every sunny garden, and its dried flowers are widely used in potpourris

and arrangements. Grows 18" tall and 18-24" wide. Zone 5-9

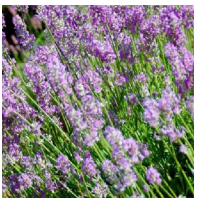


***Lavendula angustifolia* 'Imperial Gem'**

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



***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



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



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
