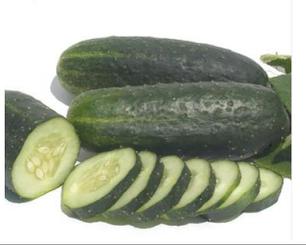


**Single plants - except Cucumbers, Melons, Okra, Squash and Samplers in Packs of Four (4)**

- **Vegetable Singles (3½" Pots) \$2.50**
- **Herb & Perennial Singles (3½" Pots) \$3.00**
- **All Single-Variety Vegetable 4 Packs \$4.50**
- **All SAMPLER Packs \$5.50**

Samplers	Size	Description
<b>Aromatherapy Sampler</b>	4-pack	Cinnamon Basil, Lavender, Lemon Balm, Mint
<b>Basil Sampler</b>	4-pack	Purple, Genovese, Lemon, Sweet Thai
<b>Cherry Tomato Sampler</b>	4-pack	Black , Large Red, Sungold, Tommy Toe
<b>Heirloom Tomato Sampler</b>	4-pack	Brandywine, Cherokee Purple, Mr. Stripey, Oxheart Pink
<b>Mixed Tomato Sampler</b>	4-pack	Big Beef, New Girl, Large Red Cherry, Roma
<b>Sweet Pepper Sampler</b>	4-pack	California Wonder, Chocolate, Purple Beauty, Lunch Box
<b>Hot Pepper Sampler</b>	4-pack	Anaheim, Ancho, Jalapeno, Cayenne
<b>Italian Garden Sampler</b>	4-pack	Eggplant, Basil, Roma Tomato, Green Pepper
<b>Italian Herbal Sampler</b>	4-pack	Garlic Chives, Basil, Oregano, Parsley
<b>French Herbal Sampler</b>	4-pack	Thyme, Sage, Rosemary, Tarragon

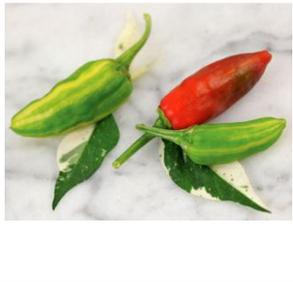
VEGETABLE/ Variety		Description
CUCUMBER <i>Diva</i> 4-pack		Especially flavorful when harvested small. Diva produces distinctly tender, crisp, sweet, bitter-free, and seedless cukes. Foliage is non-bitter, hence not as attractive to cucumber beetles as some varieties. Adapted to open-field production and protected cropping. Harvest at 5-7".
CUCUMBER <i>Lemon</i> 4-pack		Small, rounded, pale yellow cucumbers. Pick at 1.5 to 2.5" diameter. This versatile cucumber is sweet and flavorful, not bitter and easier to digest. Though it's often served raw, it's also a good pickling cucumber.
CUCUMBER Pickling <i>Jackson Classic</i> 4-pack		Blocky pickling cukes have white spines. Plant produces high yields of medium dark green pickling cucumbers. Perfect variety for growing in southern states. Best when harvested when 3" or 4" long.

VEGETABLE/ Variety		Description
<p>CUCUMBER <b>Little Leaf</b> 4-pack</p>		<p>Broad disease resistance and stress tolerance. Blocky, medium-length (3-5") fruits are good for fresh eating. They pickle well and have a distinctive, bright emerald green color. Vines are compact, multibranching, and yield well even under stress. Half normal-sized leaves provide easy visibility and harvesting. White spines.</p>
<p>CUCUMBER Pickling <b>Vertina</b> 4-pack</p>		<p>Dark green, productive pickler. High-yielding, European-style fruits with good flavor. Black spines. Uniform and attractive. Harvest at 3-5".</p>
<p>CUCUMBER Slicing <b>Marketmore 76</b> 4-pack</p>		<p>Long, slender, dark green cucumbers. 8-9" fruits stay uniformly dark green even under weather stress. Begins bearing late, but picks for a relatively long time.</p>
<p>EGGPLANT <b>Black Beauty</b></p>		<p>Over 100 years old, this 1902 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</p>
<p>EGGPLANT <b>Ping Tung</b></p>		<p>A wonderful eggplant from Ping Tung, Taiwan. Fruits are purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious!</p>
<p>EGGPLANT <b>Orient Express</b></p>		<p>Outstanding early productivity. Attractive, slender, 8-10" long by 1 1/2-2 1/2" diameter, glossy black fruits of the long Oriental style. Ready up to 2 weeks before other early varieties, it features an ability to set fruit in cool weather as well as under heat stress. Tender, delicately flavored, and quick cooking. Purple calyx.</p>

VEGETABLE/ Variety		Description
LETTUCE <b>Summertime</b> 4-pack		An heirloom head lettuce that almost never gets bitter from the heat of summer, so you can enjoy a crunchy, yummy head of lettuce even in the hottest days. Summertime's medium-sized heads are slow to bolt. The bright green leaves have slightly frilled edges with crisp textured, light green inner leaves. Can be harvested at any stage of growth – harvest early as baby greens.
MELON Cantaloupe <b>Aphrodite</b> 4-pack		6 to 8 lbs, round/oval, Athena-type melon. Fruit has refined net and slight sutures. Flesh is firm. Orange color and sweet.
MELON Cantaloupe <b>Sarah's Choice</b> 4-pack		Sarah's Choice's sweet and juicy flesh has consistently been a winner. Its flavor, combined with its attractive oval fruits and ideal 3-lb. size.
MELON <b>Sun Jewel F1</b> 4-pack		The unusual, 7" x 3 1/2" oblong fruits are lemon yellow with shallow white sutures. The flesh is white, crisp, and moderately sweet when ripe. Plants produce large numbers of fruits which slip off the vine when ready. Intermediate resistance to downy mildew and powdery mildew. Harvest when fruits slip from vine.
OKRA <b>Clemson Spineless</b> 4-pack		Light green pods consist of 5-8 points. The standard variety in the South. Cream-colored flowers are also edible and may be stuffed or used as garnish. An attractive ornamental, good in containers.
PEPPER Italian Sweet <b>Jimmy Nardello</b>		Best sweet variety for drying. Very productive, disease-resistant, and widely adapted heirloom sweet pepper. Tapered banana-shaped fruits are sweet and intensely flavored. Excellent for drying, frying, freezing, relishes, or salads. Thin-walled fruits are 3/4 to 1 1/4" at shoulder and 5-8 in. long. Ripens a deep red.

VEGETABLE/ Variety		Description
PEPPER White Bell <b><i>Bianca</i></b>		Medium-large, 4-lobed, and blocky. Fruits have a mild flavor and ripen to scarlet red. Sturdy plants yield well; good leaf cover protects the fruit from sun scald.
PEPPER Red Bell <b><i>X3R Red Knight</i></b>		Get a jump on the season with a large, early, green-to-red pepper. Big, blocky, thick-walled, and turns red early. Fruity and sweet.
PEPPER Bell Green ripens red <b><i>California Wonder</i></b>		These sweet, juicy, classic 3-4" bell peppers are excellent fresh, roasted, sautéed or stuffed, and freeze well for later use. Fruits ripen early from dark green-to-red on vigorous, upright plants. Harvest the early fruits green to stimulate additional fruit set for red ripe harvest.
PEPPER Yellow Bell <b><i>Golden California Wonder</i></b>		High yields of deep gold, thick-walled fruits that set well in cool conditions. Sturdy, upright 22-30" plants are everbearing. One of the best open-pollinated gold peppers available! Cool-tolerant. Early 4-4.5" fruits
PEPPER Lavender Bell <b><i>Purple Beauty</i></b>		This stunning bell pepper is ready to eat when the fruits turn deep purple with a green undertone. The crisp, succulent, 4-lobed, thick-walled fruit adds color and nutrition to salads and fresh vegetable platters, and turns green when cooked. The plants are very productive.
PEPPER Brown Bell <b><i>Sweet Chocolate</i></b>		Rich chocolate brown pepper. Remarkable earliness, tolerance of cool nights, and a heavy set. Smooth, medium-small, tapered, "snub nose" (blunt end) bells with long fruit stems. Very mild flavor, medium thick flesh. The flesh under the skin is brick red.

VEGETABLE/ Variety		Description
PEPPER Sweet <b>Lunchbox Pepper Mix</b>		Equal amounts of red, yellow, and orange Lunchbox snack peppers. These beautiful, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and, of course, perfect for a healthy snack.
PEPPER Sweet Bullhorn <b>Double Delight</b>		Enjoy a bounty of delicious sweet peppers in a gorgeous mix of reds and yellows very early in the season! Bullhorn-shaped peppers up to 9 in. long, are smooth and thick walled with an intensely sweet flavor, making them perfect for grilling, stuffing, salads and fresh eating.
PEPPER-HOT <b>Anaheim</b>		Delicious mildly hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Traditional, semi-flattened, mostly two-lobed fruits avg. 7" x 2". Green maturing to red. Used mainly as a stuffing pepper. Large, tall plants. Widely adapted.
PEPPER-HOT <b>Ancho 101</b>		Heart-shaped pepper used to make mole and chile rrellanos. The peppers are known as 'Ancho' when dried and 'Poblano' when fresh. The peppers are typically 3 to 4 inches in length, mild in heat and mature from dark green to reddish brown
PEPPER-HOT <b>Long Red Cayenne</b>		Long, slender red peppers no thicker than a pencil. Fiery red, hot peppers. Used in chili, tacos, salsa or dried.

VEGETABLE/ Variety		Description
PEPPER-HOT <i>Carnivale Cayenne Blend</i>		Long slender peppers ripen in a rainbow of shades including purple, green, red and yellow. Medium heat is great for seasoning and for grinding into powder
PEPPER-HOT <i>Fish</i>		An African-American heirloom popular in the Philadelphia/Baltimore region that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2-foot tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping.
PEPPER-HOT <i>Hungarian Wax</i>		A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season.
PEPPER-HOT <i>Primo Jalapeno</i>		Big, vigorous plants pump out high yields of extra-large, 4½-in. high-quality peppers! Thick-walled, tasty fruits ripen from dark green to fiery red and are perfect for stuffing, baking or salsas. Excellent disease resistance.
PEPPER-HOT <i>Pepperoncini</i>		The popular little, thin, pickling pepper. 3 to 5-inch fruit have a superb flavor and just a little heat. Bushy, small plants provide excellent sun-scauld protection and tons of sweet fruit. Peppers are yellow and then turn to red as the sweet flavor intensifies. Excellent pickled or raw.
SUMMER SQUASH <i>Early Straightneck Yellow</i> 4-pack		Plants are very prolific, leafy bushy, bearing tapered 10" X 3" fruit, lemon in color. Flesh is firm, tender and a creamy yellow in color.

VEGETABLE/ Variety		Description
<p>SUMMER SQUASH <b>Spineless Beauty Zucchini</b> 4-pack</p>		<p>A spineless, open bush type plant. Medium green fruit, cylindrical shaped with white flesh. A top yielder of quality fruit that is very flavorful and tender. This zucchini stores well and has juicy flesh. Great for cooking!</p>
<p>SUMMER SQUASH <b>Safari F1 Zucchini</b> 4-pack</p>		<p>A prolific yielder of attractive, glossy, cylindrical fruits that are easy to pick due to the nearly spineless plant. Compared with Bush Baby, Safari is more slender. Makes a nice display with Goldmine.</p>
<p>TOMATILLO <b>Verde</b></p>		<p>Early-maturing, large, flat-round green 2" diameter fruits. Tomatillos tone down the hotness of chiles and help blend flavors. The firm, green fruits are wrapped in a papery husk that splits open as the fruit reaches full size and maturity. Fruits are used fresh (tart) or roasted (sweet) for salsas, soups and dips.</p>
<p>TOMATO-Cherry <b>Black Cherry</b></p>		<p>Sweet and robust. The round fruits are almost black in color. The flavor is dynamic - much like an heirloom.</p>
<p>TOMATO-Cherry <b>Large Red Cherry</b></p>		<p>Sweet, juicy, bite-size red cherry tomatoes. 1.25" fruit with firm red flesh. Produces until frost.</p>

VEGETABLE/ Variety		Description
TOMATO-Cherry <b>Riesentraube</b>		An extremely prolific grape tomato bearing bite sized fruits to 1" in large clusters of up to 20-40 each. The name translates to "bunches of grapes" and along with its prolific fruiting habit, the fruits have a very good, sweet flavor that is excellent for fresh eating. Plants are very heavy bearers. The fruits have a distinctive but small point at their blossom ends.
TOMATO-Cherry <b>Tommy Toe</b>		A heirloom from the Ozark mountains. This neat little fruited (½-1") tomato is great for salads or for juicing. Glossy red fruit ranges from oval to round in shape.
TOMATO-Cherry <b>Yellow Pear</b>		Petite, distinctive salad tomato. The tall, vigorous vines bear quantities of small, ¾-1 oz., lemon yellow, pear-shaped fruits. Mild flavor. Good in salads, sauces or by themselves.
TOMATO-Currant <b>Tess's Land Race Currant</b>		Deliciously flavored currant tomato that originated from Maryland's southern shore. The tiny fruit of this variety vary in color; most are deep red but some are also rose, gold and yellow. The flavorful fruit are popular with chefs and home gardeners. The sprawling vines produce clusters of these intense tasting miniatures.
TOMATO Heirloom <b>Brandywine Pink</b>		Brandywine, which dates back to 1885, is the heirloom tomato standard. One taste and you'll be enchanted by its superb flavor and luscious shade of red-pink. The large, beefsteak-shaped fruits grow on unusually upright, potato-leaved plants. The fruits set one or two per cluster and ripen late—and are worth the wait. Brandywine's qualities really shine when it develops an incredible fine, sweet flavor.
TOMATO Heirloom <b>Brandywine Black</b>		Great tasting tomato that is extra large in size and full of the deep, earthy and sweet flavor that has made blackish-purple tomatoes so popular. Some fruits tended to crack, but the yield was heavy, and the plants were vigorous. Superior for salsa and cooking. Enjoy these all summer.

VEGETABLE/ Variety		Description
TOMATO Heirloom <b>Brandywine Red</b>		We describe Brandywine's luscious flavor as "very rich, loud, and distinctively spicy." The large fruits, often over 1 lb., have a deep pink skin and smooth red flesh.
TOMATO Heirloom <b>Brandywine Yellow</b>		Superbly rich and delicious-tasting large fruit, the golden variety gives good yields. Large potato-leaf plants are very sturdy and deep green. This heirloom is delicious any way you eat it!
TOMATO Heirloom <b>Cherokee Purple</b>		An old Cherokee Indian heirloom, pre-1890 variety; beautiful deep dusky purple-pink color, superb sweet flavor, and very large sized fruit. Try this one for real old-time tomato flavor.
TOMATO Heirloom <b>Green Zebra</b>		Green-striped salad specialty. A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes. The 3-4 oz. fruits are the ideal size for slicing into wedges for salads. Productive over a long season.. Though technically not an heirloom, we feel this is the best place to list it.
TOMATO Heirloom <b>Mr. Stripey</b>		Very large, yellow fruit with pinkish red stripes. Fruit is ridged at shoulders. Very mild flavor, low acid type.
TOMATO Heirloom <b>Oxheart Pink</b>		Plant produces good yields of large 2 lb pink heart-shaped tomatoes. A favorite old fashioned tomato that is firm, meaty, and solid. Very flavorful.

VEGETABLE/ Variety		Description
TOMATO Heirloom <b><i>Hungarian Heart</i></b>		Brilliant reddish-pink oxheart type fruits are enormous—frequently exceeding one pound! The fruits of this heirloom are firm and meaty like all oxheart types—great for paste, canning or fresh use. The crack-resistant fruits contain very few seeds and show very little tendency to develop cores—just rich tasting, solid flesh across each hefty slice! Heavy production all season long.
TOMATO Slicing <b><i>New Girl</i></b>		Fruits avg. 4-6 oz. and boasts outstanding flavor for an early tomato. The medium-size fruits offer an ideal size for slicing onto sandwiches or cutting up into salads. Or just slice them onto a plate with a drizzle of olive oil and fresh chopped basil for a taste treat. Fruits resist over-ripening, so keep longer with no decrease in flavor after reaching the fully-ripe stage. Plants bear fruit all season long – well into fall
TOMATO Beefsteak <b><i>Big Beef F1</i></b>		Large, avg. 10-12 oz., mostly blemish-free, globe-shaped red fruit. They have full flavor - among the best - and ripen early for their size.
TOMATO Beefsteak <b><i>Pink Berkley Tie Dye</i></b>		Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off.
TOMATO Beefsteak <b><i>Solar Flare</i></b>		This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor having a perfect balance of sweet and acid. Known for bearing heavy loads of medium-sized tomatoes
TOMATO-Sauce <b><i>Roma</i></b>		Premium canner, ideal for sauce and paste. Large harvests of 3 inch long, bright red fruit that may be pear-shaped or plum-shaped. Thick walled and solid with few seed.

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

HERB/ Variety		Description
<p>BASIL <i>Italian Large Leaf</i></p>		<p>(Ocimum basilicum) Large plant with medium-dark green leaves up to 4" long. Compared to Genovese, the scent and taste are sweeter.</p>
<p>BASIL <i>Lime</i></p>		<p>(Ocimum x citriodorum) Zesty lime aroma. Adds a unique citrus flair to fish and salads. Compact plant has 2" long, bright green leaves. Ht. 16-20". Use the edible flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil and citrus</p>
<p>BASIL <i>Mrs. Burns Lemon</i></p>		<p>(Ocimum basilicum var. citriodor) Distinct lemon flavor. Fresh leaves for tea and salads. Easy to grow. Mulch if winter goes below 0°F/-18°C.</p>
<p>BASIL <i>Pluto Greek</i></p>		<p>(Ocimum minimum) Aromatic Greek basil flavor. Uniform, neat, well branched and compact habit</p>
<p>BASIL <i>Spicy Bush</i></p>		<p>(Ocimum basilicum var. minimum) Small, dome-shaped plants with tiny leaves. Spicy, sweet basil flavor packed into 1" long leaves. Decorative plants can be grown in pots or used in garden beds. Ht. 8-14".</p>

HERB/ Variety		Description
BASIL <i>Thai Basil</i>		<p>(<i>Ocimum basilicum</i>) Thai basil is sturdy and compact growing up to 1½' and has shiny green, slightly serrated, narrow leaves with a sweet, anise-like scent and hints of licorice, along with a slight spiciness lacking in sweet basil. Thai basil has a purple stem, and like other plants in the mint family, the stem is square. As implied by its scientific name, Thai basil flowers purple and when open are pink.</p>
BASIL <i>Thai Holy Kaprao</i>		<p>(<i>Ocimum sanctum</i>) A popular herb in Thai cuisine, The fragrant green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus</p>
BEE BALM <i>Lemon</i>		<p>(<i>Monarda citriodora</i>) An annual, lemon flavored variety. Superb tea plant; striking pink-purple flowers, beautiful and tasty.</p>
BORAGE		<p>(<i>Borago officinalis</i>) Known as the Herb of Gladness for its exhilarating effect. Try adding chopped young leaves and flowers to salads or summer drinks. On those sweltering summer days, cool off with iced borage tea, adding honey and lemon juice to taste</p>
CHAMOMILE <i>Common</i>		<p>(<i>Matricaria recutita</i>) Standard variety. Small, sweet smelling, daisy-like flowers. Tea made from flowers aids digestion and acts as a gentle sleep inducer. The flowers can be used to garnish salads, desserts, and drinks.</p>
CHERVIL		<p>(<i>Anthriscus cerefolium</i>) Like parsley, the fresh leaves are chopped and added at the last minute to traditional spring soups. The flavor hints of anise but is never overbearing and it can liven up many dishes including salads. Use it wherever parsley is used. This flat-leaved form of chervil has been used in Europe for centuries</p>

HERB/ Variety		Description
CHIVES <i>Onion</i>		(Allium schoenoprasum) Regular onion chives. Besides using the leaves, try the pretty purple flowers, separated into florets, in salads for color and flavor.
CHIVES <i>Garlic</i>		(Allium tuberosum) Flat leaved variety from Japan. Irresistible combination of garlic and chives. Has become popular wherever regular chives are used. Showy white flowers.
CILANTRO		(Coriandrum sativum) Cilantro is one of the easiest to grow, most recognizable fresh herbs with a season that is extended through succession planting. It is widely used in Asian, Caribbean, and Latin American cuisines, and its distinctive flavor lends itself well to highly spiced foods. The flowers provide a strong attraction to beneficial insects, and are also edible. Sprinkle them raw on salads, chicken, and spicy Southwestern dishes for a mild cilantro flavor.
CUTTING CELERY		(Apium graveolens var. secalinum) Sturdy dark green foliage has rich aroma and taste, regenerates quickly after cutting. Imparts the same flavor to stews and soups as conventional celery. Although its culture is the same, it is much hardier and easier to grow. Both its thin hollow stems and its leaves can be used fresh or dried
ECHINACEA		(Echinacea purpurea) Common Purple Coneflower. The easiest echinacea to grow. Vigorous plants with rich reddish-purple daisies appear from July to September. Fibrous roots are easy to harvest (other species have taproots). Ht. 24-36". Highly regarded blood purifier used in the treatment of diseases caused by impurities. Said to increase bodily resistance to infection by strengthening the immune system.
FEVERFEW		(Chrysanthemum parthenium) This herb produces pretty, daisy-like flowers and is believed by many to be effective for treating migraines, arthritis, and as a digestive aid. Also used to repel insects. Easy to grow.

HERB/ Variety		Description
LAVENDER <i>English</i>		<p>(<i>Lavandula angustifolia</i>) Compact, narrow foliage; lavender-blue fragrant flowers and aromatic leaves. Cut and hang to dry the richly scented flower spikes in a cool place for fragrant, long lasting bouquets or sachets. Loves full sun.</p>
LEMON BALM		<p>(<i>Melissa officinalis</i>) Strongly aromatic herb with lemony fragrance and excellent medicinal and culinary qualities. Shiny green leaves on full plants up to 2' tall. Harvest before flowering since leaf quality declines as flower stalks mature. Fresh leaves for tea and salads. Easy to grow. Mulch if winter goes below 0°F/-18°C.</p>
LEMON GRASS		<p>(<i>Cymbopogon citratus</i>) The famous, tropical lemon-flavored herb of Thai cuisine. It has long, slender, pale green stems that are thick and fleshy. I just love the wonderful flavor this herb adds to soups, curries and stir-fries. This perennial must be grown in warm weather or inside to keep from freezing..</p>
MARSHMALLOW		<p>(<i>Althaea officinalis</i>) African native. Original source of Egyptian confection which evolved into today's marshmallows. The roots and velvety leaves have been eaten as a vegetable for centuries, often fried with onion and garlic. 3-4 foot stems of 1-2 inch, white-to-pink flowers are reminiscent of hollyhocks, to which this plant is related. Also renowned in folk cultures for its reputed medicinal properties for soothing inflammations and irritations and of the skin, throat, eyes, lungs and urinary organs.</p>
MINT <i>Improved Spearmint</i>		<p>Also known as "Kentucky Colonel" mint, this hybrid of apple mint (<i>Mentha suaveolens</i>) and true spearmint (<i>M. spicata</i>) has a wonderful fruity spearmint aroma and flavor, improved disease resistance and high yields. The vigorous tendencies of mints allow them to be cut more frequently than most other herbs. Spearmint was the mint most often used in the famous Cuban cocktail, the <i>mojito</i>. Improved Spearmint can be used in any dish calling for mint, and is the backbone ingredient for the mint julep.</p>

HERB/ Variety		Description
MOTHERWORT		<p>(<i>Leonurus artemisia</i>) One of the 50 fundamental herbs in Chinese medicine. As its name suggests it is an invaluable aid to mothers, helping to regulate menstruation, ease post-partum pain. It is used as an emmenagogue (increases milk flow) and helps to relieve PMS.</p>
OREGANO <i>Greek</i>		<p>(<i>Origanum vulgare hirtum</i>) Strong oregano aroma and flavor; great for pizza and Italian cooking. The leaves of the greek oregano are somewhat hairy, and the flowers are white. The flowers have an oregano flavor and can be used in the same manner as the herb. Easy to dry, just harvest stems and hang in bundles. Hardy perennial.</p>
PARSLEY <i>Italian-Giant of Italy</i>		<p>(<i>Petroselinium crispum</i>) Our favorite type because flavor is extra rich. Adds true European character to soups and stews. Dark green, glossy leaves, strong flavour. Taller, has larger leaves than standard strain. Very popular</p>
PYRETHRUM		<p>(<i>Chrysanthemum coccineum</i>) A natural source of pyrethrins for insect control. The flowers grow from numerous, fairly rigid stems, producing an umbrella-shaped or even canopy. Plants have blue-green leaves. The centers of the flowers contain more pyrethrins than the outer petals. Harvest at full development 5-9 days following the first flower. Lovely cut flower and border plant in a mixture of red, rose and white.</p>
ROSEMARY <i>Arp</i>		<p>(<i>Rosmarinus officinalis 'Arp'</i>) This is one of the hardiest varieties, reliable in zone 7, even surviving some years in zone 6 with protection. Interestingly, it not only takes the cold well, it thrives better in the U.S. South where summer heat can be a problem. Foliage is grey-green with good flavor and aroma.</p>

HERB/ Variety		Description
SAGE <i>Garden</i>		<p>(<i>Salvia officinalis</i>) Use with onions for poultry stuffing and flavoring rich meats like pork or duck, in homemade sausage, omelets, cheese and bean dishes. Sage tea gargle is valuable for sore throat. Grey-green pebbly leaves, pale blue flowers. The most commonly grown culinary variety.</p>
TARRAGON <i>French</i>		<p>(<i>Artemisia dracunculoides</i>) The true tarragon, which does not propagate by seeds. Dark green, shiny leaves possess distinctive flavor. Grows to 90cm/36". Requires light, well-drained soil in a sunny location.</p>
THYME <i>English</i>		<p>(<i>Thymus vulgaris</i>) Most popular variety. Broad dark green leaves. Robust growth habit.</p>