

HERBS-1

NOTE: The following list of plants offered this spring season was compiled using plants already in stock, listed on acknowledgments or from orders placed but not yet received. We make every effort to keep this list current and accurate before posting it online about April 15 of the current year. Before making the trip to Klein's, it's a good idea to give us a call to make sure that we actually have the sought after item in stock. Sometimes we don't receive ordered items or sometimes items are substituted by our vendors at their discretion. Other times we experience a crop failure for whatever reason. And oftentimes we simply run out of product as the season progresses. **Telephone: 608/244-5661** (or toll-free 888/244-5661)

ALOE VERA: Common succulent houseplant with spiky, thick, gray-green leaves. Widely naturalized in the subtropical parts of the world. The thick and sticky sap has healing properties and is especially effective on burns, sunburn, dermatitis and acne. Care should be taken if taken internally for constipation. An excellent potted plant for very well-drained soil in full sun. Propagate by offsets. (3 1/2" Pot-Annual)

ANGELICA (A. archangelica): A biennial or short-lived perennial with a clump-forming habit. Foliage is deeply divided and decorative. Tiny green-white flowers appear in umbels in early summer that are up to 10" across. Lovely in the border garden and can be used as a cut flower. Plant in moist soil in part sun to part shade. Remove the flower head to lengthen the overall life of the plant. This European native is used much like celery in Scandinavia. Flower buds are also delicious both raw in salads or cooked. The oils are used in flavoring desserts, ice creams and alcohols--especially the liqueur, Benedictine. Taken as an herb internally, it's used to improve digestion and fight infection. (Pot size to be determined-Zone 4 Biennial)

ANISE-HYSSOP (Agastache foeniculum): Licorice-scented foliage; flowers provide nectar for honey with anise flavor; leaves can be used as a tea, in salads or meat dishes; blue flowers in July-August. Grow in average, well-drained soil in full sun. Height: 30-36". (3 1/2" Pot-Zone 4 Perennial)

BASIL:

African Blue Basil (*Ocimum kilimandscharicum* x *O. basilicum* 'Dark Opal')--A camphor-scented, coarse foliaged basil, flushed with purple-blue. A relatively new selection that deserves experimentation in the kitchen. Makes an outstanding basil vinegar. A stunning ornamental in the garden. Has purple flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 36-48". (3 1/2" Pot-Annual)

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Boxwood Basil (*Ocimum basilicum*)--Compact, small-leafed plants look like ornamental boxwoods and are more uniform in shape than other basil. Great as an ornamental, but makes a fantastic pesto and is adaptable to all culinary uses. Grows to just 12-16". Plant in rich, well-drained soil in full sun. Perfect for containers. (3" Coir Pot)

Cinnamon Basil (*Ocimum basilicum* 'Cinnamon')--Narrow, cinnamon-scented foliage; used in legumes, tea; leaves used in Mexican cooking, tomato-based dishes. It has white to purplish flowers in summer. Height: 12". Plant in rich, well-drained soil in full sun. Excellent in containers. (3 1/2" Pot-Annual)

Genovese (*Ocimum basilicum* 'Genovese', syn. Perfume Basil)--This is a tall and uniform, slow-to-bolt basil of Italian origin. Widely regarded as the best basil for pesto and tomato-garlic dishes. (3 1/2" Pot-Annual)

Greek Bush (*Ocimum minimum*)--Very compact with tiny, strongly scented foliage. Leaves are less than 1/2" long. Actually a native of India and Sri Lanka. Can be used in the same way as all other basil, simply offering an alternative flavor and aroma. (3 1/2" Pot-Annual)

Lemon Basil (*Ocimum x citriodorum* 'Mrs. Burns')--Narrow, lemon-scented foliage; used in legumes, eggplant, fish and vinegars; leaves used in Italian and East Indian cuisine, potpourri, and tea. The best tasting of the lemon basil. White to purplish flowers in summer. Height: 24". Plant in rich, well-drained soil in full sun. (3 1/2" Pot-Annual)

Lime Basil (*Ocimum x citriodorum*) --See lemon basil, but with a subtle lime fragrance. Adds a unique citrus flair to fish and salads. Compact plant has 2" long, bright green leaves. Height: 16-20". (3 1/2" Pot-Annual)

'Magical Michael' Basil (*Ocimum basilicum*)--This past AAS Winner is a very compact and floriferous ornamental for mixed containers and gardens. The green foliage is highlighted by purple bracts and small white flowers. 12-18" tall. (3" Coir and/or 3 1/2" Pot-Annual)

Mammoth Basil (*Ocimum basilicum*, syn. 'Monstruoso')--Very large leaves up to 6" long are nicely flavored and are excellent for wrapping foods. Dries better than most basil, retaining a nice basil flavor and aroma. (3" Coir Pot-Annual)

Osmin Basil (*Ocimum basilicum* *pupurascens*)--Has very dark purple leaves and grow up to 20" tall. Has a sweet, fruity aroma. There will usually be some green leaves among the purple, offering a nice contrast. (3 1/2" Pot-Annual)

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'Pesto Perpetuo' (*Ocimum x citriodorum*)--With light green foliage edged in white, Pesto Perpetuo is the first variegated basil plant. Not only is it a delightful herb with a lemony flavor, it adds an interesting blend of texture, fragrance and color to any garden. Grows to 2-4'. (3 1/2" Pot-Annual)

Purple Ruffles Basil (*Ocimum basilicum pupurascens*)--An ornamental basil most often used as a bedding plant in mixed beds. It has ruffled, dark purple foliage; used fresh in salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. Pinkish-purple flowers in summer. Height: 18". Plant in rich, well-drained soil in full sun. Great in containers. (3 1/2" Pot-Annual)

Red Rubin (*Ocimum basilicum pupurascens*)--An ornamental basil most often used as a bedding plant in mixed beds. It has deep maroon-red leaves; used fresh in salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. White flowers in summer. Grow in rich, well-drained soil in full sun. Height: 15".

(3" Coir and/or 3 1/2" Pot-Annual)

Sacred Basil, Holy Basil (*Ocimum tenuifolium*)--A native of Southeast Asia with purple-flushed, purple-veined leaves and a spicy, pungent aroma. Very small, purple-pink flowers appear in summer. Fresh leaves are used to flavor salads, jellies, preserves and sweet breads. Dried leaves are common in Ethiopian cuisine and are used to make a cooling drink. For full sun in rich, well-drained soil. Height 12-24". (3 1/2" Pot-Annual)

Sweet Basil (*Ocimum basilicum*)--The most popular of all herbs. Bright green, wrinkled leaves on plants reaching 24-30" tall. Leaves are used in Italian dishes, tomato based dishes and are the main ingredient in pesto. It has white flowers in summer. Plant in rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. (3" Coir Pot-Annual)

Thai Basil (*Ocimum basilicum*)--Anise-clove-scented 2" leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Violet flowers in summer. Height: 12-18". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. Called 'Horapha' in Thailand and 'Hun Que' in Vietnam. (3 1/2" Pot-Annual)

Thai 'Siam Queen' (*Ocimum basilicum* 'Siam Queen')--A past AAS winner. Licorice-scented leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Pink to violet flowers in summer. Height: 24-36". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. (3" Coir and/or 3 1/2" Pot-Annual)

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BAY LAUREL (*Laurus nobilis*): Firm, lance-shaped evergreen foliage, important for “Bouquet Garni”; used for sauces, soups, stews and desserts. No flowers. Height: 36-52”. Used in containers only in Wisconsin because it needs to be brought in each winter. Plant in full sun. (4 1/2” Terra Cotta colored Pot and larger sizes priced as marked-Zone 8 Perennial)

BORAGE (*Borago officinalis*): Edible cucumber-flavored foliage; can be cooked as a vegetable; flowers are edible and can be candied. Blue flowers in July. Height: 18-24”. Plant in rich, well-drained soil in full sun. Readily self-sows. (3 1/2” Pot-Annual)

CARAWAY (*Carum carvi*): An erect biennial with a long taproot. Foliage is fine and fern-like. Tiny white to pink flowers appear in umbels during the summer, followed by aromatic 5-ribbed fruits. Native to Eurasia. Leaves can be added fresh to soups and salads and have a parsley-dill flavor. The seeds are especially popular in European cuisine in cakes, breads, sauerkraut, cabbage dishes, sausages, cheeses and spirits. Plant in well-drained soil in full sun. Attracts beneficial insects. (3 1/2” Pot, Zone 3 Perennial)

CATNIP (*Nepeta cataria*): Aromatic, gray, hairy foliage; used for teas, sauces and stews; use dried leaves to stuff cat toys. Blue flowers in July-Sept. Height: 24-30”. Plant in rich, well-drained soil in full sun to part-shade. Use for border garden, aromatic and medicinal herb. As with all mints, it can become invasive in the garden. (3 1/2” Pot-Zone 3 Perennial)

CHAMOMILE:

‘BodeGold’ German Chamomile (*Matricaria recutita* ‘BodeGold’, *M. chamomilla*)-- Upright and high-yielding with larger blossoms than the species. (3 1/2” Pot-Annual)

German Chamomile (*Matricaria recutita*, *M. chamomilla*)--Aromatic, finely cut, spreading foliage; leaves and flowers used for a beneficial tea and hair conditioner. Beautiful daisy-like white flowers in July. Height: 12”. Plant in average, well-drained soil in full sun. Use for the border garden, culinary and medicinal herb. Fragrance is milder than Roman chamomile. (3 1/2” Pot-Annual)

Roman Chamomile (*Chaemaemelum nobile*)--A mat-forming perennial with finely divided foliage. Flowers are small daisies and appear in summer. Grown for their flowers and essential oils. Oils are used in aromatherapy. Taken internally for digestive problems. Fragrance is stronger than German chamomile. Grows to 10-16”. (3 1/2” Pot-Zone 4 Perennial)

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CHERVIL (*Anthriscus cerefolium*): Resembles parsley and is one of the few herbs that likes a cool and shady position. An essential ingredient in "Fines Herbes. Its delicate anise flavor is best added just before serving to potato, egg and fish dishes. Does not dry well. White flowers appear in the summer and are also delicious. Grow in rich and well-drained soil. Grows to 24". (3 1/2" Pot-Zone 3 Biennial)

CHIVES:

Common Chives (*Allium schoenoprasum*)--Narrow, tubular foliage; especially good with potatoes and eggs; used for garnish, soups, salads, soft cheeses and sauces. Edible, rose-purple flowers in June. Height 12-18". Plant in average, well-drained soil in full sun. Use for containers, culinary herb or cut flower. (3" Coir and/or 3 1/2" Pot-Zone 3 Perennial)

Garlic Chives (*Allium tuberosum*)--Grass-like foliage; delicate garlic flavor; leaves and flower buds used in soft cheeses, salads and stir-fry. Edible, fragrant white flowers in July. Height: 18". Plant in average, well-drained soil in full sun. Use for border garden, containers, culinary herb. (3 1/2" Pot-Zone 4 Perennial)

'Grolau' Chives--A variety of common chives known as windowsill chives. Leaves are a lovely dark green and well flavored. Does better than the species in lower light and regrows rapidly when snipped. Narrow, tubular foliage; especially good with potatoes and eggs; used for garnish, soups, salads, soft cheeses and sauces. Edible, rose-purple flowers in June. Plant in average, well-drained soil in full sun. Use for containers, culinary herb or cut flower. (3 1/2" Pot-Zone 3 Perennial)

CILANTRO/CORIANDER (*Coriandrum sativum*): Also called Chinese parsley, it's "cilantro" when used fresh and "coriander" in seed form, whole or ground. The rounded leaves are harvested fresh before the plants go into bloom in the summer. Seeds and roots are used in pickling; leaves used in Southeast Asian, Middle Eastern and Mexican cuisine. White flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for culinary herb. (3" Coir and/or 3 1/2" Pot-Annual) Also:

'Santo'--A very fast growing, but slow to bolt variety with very good leaf production and flavor. Just 15" tall.

COMFREY (*Symphytum officinale*): Native to Europe and Asia, comfrey is related to borage. Its leaves are used either fresh in salads or dried and powdered in teas. The dried root is also used for flavoring wine in Europe. Grow in moist to wet soil in full sun or part shade. Plants are deep-rooted and can become invasive in the

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garden and are very susceptible to rust. The bristly foliage can be a skin irritant to some people. Purple to pink or white flowers appear in mid-summer. Plants grow to 2-4'. (3 1/2" Pot-Zone 4 Perennial)

CURRY PLANT (*Helichrysum italicum serotinum*): A sub shrub with intensely silver foliage, golden flowers, and shiny, white cylindrical fruits. Its name results from its curry-like smell, though it is not used in curry blends. The leaf gives a subtle curry flavor to soups and casseroles when cooked briefly, but must be removed from the dish before eating. The plant is primarily grown for its ornamental purposes and aroma, which is especially strong after summer rains. **NOTE:** This is not the **curry leaf** (*Chalcas koenigii*) used in southern Indian cuisine and sold fresh and dried in Asian markets. Height: 20". (3 1/2" Pot-Annual)

DILL (*Anethum graveolens*): Finely cut foliage; sprigs of flower heads are used in pickling; seeds and leaves are used with potatoes, eggs, fish and seafood. Tiny greenish-yellow flowers in summer. Plant in average, well-drained soil in full sun. Readily self-sows so allow some to go to seed at the end of the season to have continuous dill in the garden. Use for culinary herb. A favorite food of tiger swallowtail caterpillars.

Dukat Dill--A vigorous and slow to bolt selection with finely flavored, blue-green leaves. (3 1/2" Pot, Annual)

Fernleaf Dill--Dwarf and well-branched with dark, blue-green foliage. Slow to bolt and excellent in containers. Height: 18". (3" Coir Pot, Annual)

Hercules Dill--Abundant, flavorful, long-lasting foliage. Height: 3-4'. (3 1/2" Pot, Annual)

Mammoth Dill--Vigorous with relatively few, rather green leaves. It runs quickly to seed, with large seed heads; considered the best for pickling. Height: 2-3'. (3 1/2" Pot, Annual)

EPAZOTE (*Chenopodium ambrosioides*): Mexican Tea. Well-known to Mexican and Caribbean cooking. This herb is quite pungent and is added to bean dishes to ward off some of the "negative" side effects. It has small, greenish flowers in July-Sept. Grow in any, well-drained soil in full sun. Fresh is best, but dried epazote can be used with good results in bean, corn, or fish dishes with fresh greens. Infuse the fresh leaves for tea. Height: 36-48". (3 1/2" Pot-Annual)

EUCALYPTUS CITRIODORA (Lemon-scented Gum): An excellent candidate for large containers, but must be overwintered indoors. In its native Queensland, it grows to over 100', so its life span in a container will be limited. Cut back in the spring to maintain shape and size. The long, stunning leaves are intensely lemon-

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scented. Creamy white flowers may appear. The oils are used in perfumes, detergents and insect repellents. The dried leaves can be use in potpourris and sachets. Plant in any rich, well-drained soil in full sun. (3 1/2" Pot, Annual)

FENNEL:

Florence Fennel (*Foeniculum officinale*)--Anise-flavored foliage; leaves and seeds are used in fish dishes and sweet pasta sauces; bulbous base used in salads or cooked as a vegetable, seeds for tea. Yellow flowers in summer. Beautiful specimen plant. Height: 48". Plant in average, well-drained soil in part-sun to part-shade. Culinary herb. (3 1/2" Pot-Zone 5 Perennial)

Smokey Fennel (*Foeniculum vulgare*)--Deep smokey bronze finely cut foliage. Leaves and seeds are used in fish dishes and sweet pasta sauces. The bulbous base is used fresh in salads or cooked as a vegetable, seeds for tea. Yellow flowers in the summer. Grow in average, well-drained soil in part sun to part shade. Height: 48". (3 1/2" Pot-Zone 5 Perennial)

GARLIC (*Allium sativum*): By far one of our most versatile and healthy flavorings, its uses seem infinite in number, fresh or cooked. The bulb usually consists of about 10 individual segments called cloves. Can be planted spring or fall but we are borderline hardy in Wisconsin when planted in fall so a thick mulch is recommended. A spring planting yields smaller bulbs. Plant in rich, loose, well-drained soil in full sun. Harvest when the tops turn yellow and fall over. Store harvested bulbs in a cool, dry place. (Available in bulb form. For more information, visit the 'Fruit & Vegetable' section)

HOPS (*Humulus lupulus Aureus*): A twining herbaceous climber with bristled stems and large deeply lobed, toothed golden-yellow leaves. Tiny male flowers appear in branched cluster. The female flowers appear beneath soft, pale green, aromatic bracts in summer. The dried female flowers are harvested in late summer. This native of Europe, Asia and North America is a crucial ingredient in beer-making. Young shoots are eaten raw or cooked like asparagus. Hops are fully hardy in Wisconsin, but die back to the ground each winter. Vines are very vigorous and fast growing and will easily cover any sturdy support in a single summer. Fall foliage is a lovely gold. Remove the dead foliage the following spring, before new growth appears. Thin new shoots as required. Grow in rich, well-drained soil in full sun to part shade. Height: to 20'. (3 1/2" Pot and Larger Tubs, Zone 3 Perennial)

HORSERADISH (*Armoracia rusticana*): Large green leaves, spicy, edible root, used for condiment; use young, fresh leaves in salads. White flowers in summer. Height: 24-36". Plant in any well-drained soil in full sun. Use as a culinary herb. (2 roots/pkg. and Black Perennial Pot)

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LAVENDER:

English Lavender 'Hidcote' (*Lavandula angustifolia*)--Gray-green foliage with the darkest blue flowers available on lavender; very slow growing variety; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: about 16". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot-Zone 6)

English Lavender 'Munstead Strain' (*Lavandula angustifolia*)--The most hardy of the lavenders that can be grown in Wisconsin. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Stunning lavender-blue flowers in late summer. Height: 12-18". Plant average, well-drained soil in full sun to part-sun. Lavender is not fully hardy in Wisconsin and soggy soils must be avoided. Use for containers, aromatic herb, dried flower, nectarous plant. (3 1/2" Pot-Zone 5 Perennial)

English Lavender 'Vera' (*Lavandula x intermedia*)--Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot-Zone 6)

'French Lace' Fringed Lavender (*Lavandula dentata*)--Gray-green, deeply serrated foliage; blooms during cool periods of the year; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Not as fragrant as English, but the flowers and leaves are a bit more unique. Use for containers, aromatic herb, dried flower, nectarous plant. Best grown as an annual. (3 1/2" pot-Zone 7)

French or Spanish Lavender 'Kew Red' (*Lavandula stoechas*)--Compact, bushy shrub with gray-green leaves. Dense, oblong spikes of fragrant, dark purple flowers, topped with bright magenta bracts are borne on very short, unbranched stalks from late spring to summer. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. Height: 24". (3 1/2" Pot- Zone 8)

Fringed Lavender (*Lavandula dentata*)--Gray-green, deeply serrated foliage; blooms during cool periods of the year; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Not as fragrant as English, but the flowers and leaves are a bit more unique. Use

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for containers, aromatic herb, dried flower, nectarous plant. Best grown as an annual. (3 1/2" pot-Zone 7)

'Goodwin Creek' Lavender (*Lavandula heterophylla* x *L. dentata*)--A newer, quite stunning variety. Wide-spreading bush with silver-gray, partly toothed leaves and bright violet-blue flowers. A very showy, aromatic herb. Excellent potted variety. Height: 18-24". Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. (3 1/2" Pot-Zone 7)

'Grosso' Lavender, Syn. 'Dilly Dilly' and 'Wilson's Giant' (*Lavandula x intermedia*)--Spherical with mid-green to gray, very dense foliage, and violet-blue flowers in compact, broadly conical spikes, borne on stout, dark-edged stems. One of the finest and most widely grown commercial cultivars, discovered in France in 1972. Very floriferous and high-yielding. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Height: 30". (3 1/2" Zone 6 Perennial)

Provence Lavender (*Lavandula x intermedia*)--Some consider this French variety the most fragrant of all lavenders. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible dark violet flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" Pot-Zone 6)

Spanish Lavender (*Lavandula multifida*)--Fuzzy, deeply divided leaves with multi-branching habit. Reblooms throughout the summer and into fall. A beautiful container plant. Lacks the traditional lavender aroma, but makes up for it in beauty and performance. (3 1/2" Pot-Annual)

LEEK (*Allium ampeloprasum*, *A. porrum*): Titan variety. Bluish-green strap-like foliage; use bulbous base for soups and stews; use as a cooked vegetable. White flowers in summer. Height: 18-24". Plant in rich, well-drained soil in full sun. Use for culinary herb or vegetable. (3 1/2" Pot consisting of many plants which should be separated and individually planted-Zone 4 Perennial)

LEMON BALM: See Melissa

LEMON GRASS:

Common Lemon Grass (*Cymbopogon citratus*)--Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (3 1/2" Pot-Annual)

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East Indian or Cochin Lemon Grass (*Cymbopogon flexosus*)--Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (3 1/2" Pot-Annual)

LEMON VERBENA (*Aloysia triphylla*, *Lippia citriodora*): Lemon-scented foliage; used fresh in teas, stuffing and salad; use dried leaves in potpourri. Whitish flowers in summer. Height: 18-24". Plant in average, well-drained soil in full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot--Annual)

LIME BALM : See Melissa

LOVAGE (*Levisticum officinale*): Celery-like foliage; leaves used in soups, salads; stalks can be candied or used fresh; seeds added to breads. Greenish-yellow flowers in July. Height 36-48". Plant in rich, moist soil in full sun. Use for border garden, culinary or medicinal herb. (3 1/2" Pot-Zone 3 Perennial)

MARJORAM:

Golden Marjoram (*Origanum vulgare* 'Polyphant')--A white, variegated form of marjoram/oregano discovered in England during the 1980's. Has white flowers during the summer. Scorches easily in full sun. Grows to 12" tall. (3 1/2" Pot-Zone 5 Perennial)

Sweet Marjoram (*Origanum onites*, *Marjorana onites*)--Delicate foliage; used in meat dishes, chicken dishes, tomato-based dishes, pasta; used to flavor oils and vinegars, dried for potpourri. Light purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for aromatic, culinary or medicinal herb. (3 1/2" Pot-Annual)

MELISSA (*Melissa officinalis*): Lemon Balm. Strongly lemon-scented foliage; used in soups, salads and sauces; use for game and fish, to flavor liquors or teas, dried in potpourri. White flowers in July. Height: 24". Plant in rich, well-drained soil in part-sun to part-shade. Like all plants in the mint family it can become invasive in the garden. Use for the border garden, containers, aromatic or culinary herb. (3 1/2" Pot-Zone 4 Perennial)

MINT: ***PLEASE SEE NOTE AT THE END OF THE MINT SECTION!!***

Apple Mint (*Mentha suaveolens*)--Soft, fuzzy gray-green apple-scented foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and

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garnishes. Edible whitish pink flowers in summer. Height: 24". Plant in rich, moist soil in part-shade to full sun. Use for aromatic or culinary herb. (3 1/2" Pot-Zone 5 Perennial)

Chocolate Mint (*Mentha x piperita citrata*)--Bronzy, "Peppermint Patty"-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pinkish-lavender flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot-Zone 3 Perennial)

Corsican Mint (*Mentha requienii*)--Tiny and mat-forming with very thin, prostrate, rooting stems and pungently scented, round leaves. Minute lilac flowers appear in late spring to early summer. An aromatic herb with strong peppermint scent. Used to flavor Creme de Menthe. Grow in rich, well drained soil in shade to part shade. Height: 3/4". (3 1/2" Pot-Annual)

Mint Julep--No specific information. (3 1/2" Pot-Zone 3 Perennial)

Orange Mint (*Mentha x piperita citrata*)--Light green, lemon-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pink flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot-Zone 3 Perennial)

Peppermint (*Mentha x piperita*)--Red-stemmed, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes, potpourri. Edible, purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3 1/2" Pot-Zone 3 Perennial)

Spearmint (*Mentha spicata*)--Bright green, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3 1/2" Pot-Zone 3 Perennial)

NOTE: All members of the mint family can become invasive in the garden. It is highly recommended to plant mints in a separate bed, a large container or to sink a bottomless container into the garden high enough as to not let the plant's runners spread past the rim. Keeping this in mind, mints are both beautiful and necessary in any herb garden.

OREGANO:

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Cuban Oregano (*Plectranthus amboinicus*)--A rather new plant in the culinary field. Thick, succulent leaves on an upright plant. Use fresh as garnish or dried. Fresh, the foliage has a pungent, mild menthol-like fragrance. Height: 15". Best used as a container plant. Makes an attractive houseplant (related to Swedish Ivy). 'Cerveza n' Lime' is a new cultivar and has a wonderful citrus fragrance. (3 1/2" Pot-Annual)

Golden Oregano (*Origanum vulgare* 'Aureum')--This herb has beautiful chartreuse leaves but a very insignificant flower. In Wisconsin golden oregano is generally used only as a potted plant and can be overwintered on a bright windowsill indoors. It is generally not used as a culinary herb. (3 1/2" Pot-Annual)

Greek Oregano (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. Edible, white to purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3" Coir Pot-Zone 3 Perennial)

'Hot & Spicy' Oregano (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. This variety, as the name says, packs quite a punch. A recent introduction. Edible, white to purple flowers in summer. Height: 16". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3 1/2" Pot-Zone 3 Perennial)

Italian Oregano, True Oregano, Hardy Marjoram (*Origanum x majoricum*)--Resembles marjoram in appearance and fragrance, though a bit milder. The plant is a bit easier to grow than marjoram which has a reputation of being a bit fussy. Though hardier than marjoram, Italian oregano is just Zone 7 hardy and is treated as an annual in Wisconsin. Substitute for marjoram rather than oregano in dishes.
(3 1/2" Pot, Annual)

Mexican Oregano (*Lippia graveolens*)--A close relative of Lemon Verbena. An upright, aromatic shrub, with downy, crinkled leaves. Tiny yellow-white flowers are produced in clusters all summer. Leaves are used to flavor soups, stews, sausages and bean dishes in Mexican cuisine. This native of Texas and Central America can be grown in any well-drained garden soil in full sun. Height: 2-3' in the Midwest (to 6' in its native range). (3 1/2" Pot-Annual)

PAPALO, Syn. Papaloquelite, Butterfly Weed, Poreleaf (*Porophyllum ruderale*): This large plant has bluish green leaves reminiscent of cilantro, citrus and arugula. This Central American and Caribbean native is very popular in Latin American

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cuisine. It is used like cilantro in soups, salsa and sauces. Like cilantro, add the chopped leaves near the end of cooking to maintain flavor. Papalo means “butterfly” in the native tongue and probably refers to the fact that butterflies are attracted to all parts of this plant, including the oil glands along the leaf margins. Can grow to 5’ tall and enjoys full sun to part shade. (3 1/2” Pot-Annual)

PARSLEY:

Plain-Leaved, Italian Parsley (*Petroselinum crispum neapolitanum*)--Strongly flavored, flat, dark green leaves; used for garnish, in sauces, butter, dressings and stuffing. The more recommended of the parsleys in most cooking. No flowers. Height: 12”. Plant in rich, well drained soil in full sun to part-shade. Excellent in containers. Culinary herb. (3” Coir Pot-Biennial)

Curled Parsley (*Petroselinum crispum*)--Closely curled, bright green leaves, used for garnish, in sauces, butter, dressings, and stuffing. The more common parsley with a stronger, tangier parsley flavor. No flowers. Height: 12”. Plant in rich, well-drained soil in full sun to part-shade. Very attractive in containers as an accent plant with mixed annual flowers. Culinary herb. (3” Coir Pot-Biennial)

PARSLEY, HAMBURG ROOTED: See the “Fruits & Vegetables” section

PATCHOULI (*Pogostemon cablin*): Widely cultivated in India and the Far East for its heavy, long-lasting mint-sandalwood fragrance. Very fashionable in Europe during the 1860’s, it gained renewed popularity in the 1960’s and again today. It is an upright and bushy plant with white, violet-marked flowers. The oil is used in perfumes, incense and in flavorings. The dried leaves are used in potpourris. Grow in rich, moist soil in full sun. Loves our hot and humid summers. Height: 30”. (3 1/2” Pot-Annual)

RADICCHIO (*Cichorium intybus*): Carmen variety. Round, white-veined, red cabbage-like heads; used raw in salads or cooked as vegetable; dried roots are ground and added to coffee. When allowed to bolt, cornflower-blue flowers in late summer. Height: 36-48”. Plant in average, well-drained soil in full sun. Use as culinary herb. (3 1/2” Pot-Zone 3 Perennial)

ROSEMARY:

Upright Rosemary (*Rosmarinus officinalis*)--Bluish-green shrubby foliage; fresh sprigs for vinegars, wines or oils; used fresh or dried for meats, chicken, soups or stews; oils for toiletries. Edible, blue flowers in summer. Height 30”. Plant in rich, well-drained soil in full sun. Most often grown as a container plant in Wisconsin to be brought indoors in winter. A great windowsill herb. Use as

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aromatic, culinary or medicinal herb. Many varieties are available at different times of the year . (3 1/2" Pot-Annual)

Prostrate Rosemary 'Huntington Carpet' (*Rosmarinus officinalis prostratus*)-- Creeping Rosemary. Same as above. Height: 12-18". Many varieties are available at different times of the year, including 'Huntington Carpet' this spring. (3 1/2" Pot--Annual)

RUE (*Ruta graveolens*): This graceful plant has deeply divided, blue-green leaves. Insects tend to dislike rue so plant near vegetables, flowers and compost heaps to keep them at bay. Can be used sparingly as a salad green. The juice is a skin irritant and can cause blistering. It has yellow flowers in the summer. Grow in rich, well-drained soil in full sun. Ht.: 36". (3 1/2" Pot-Zone 4 Perennial)

SAGE:

Clary Sage (*Salvia sclarea*)--A beautiful herbal sage equally at home in the mixed flower bed. Plants may be perennial, but are very short-lived so best treated as an annual. Under ideal conditions they self-sow readily. Foliage is hairy, aromatic and bright green. Blooms with large bracts appear in shades of blue, lilac, white and pink and reach 2 1/2' in height. Flowers can be added to salads and made into teas. (3 1/2" Pot, Short-lived Zone 4 Perennial)

Garden Sage (*Salvia officinalis*)--Downy, gray foliage; leaves used in sausage, stuffing, as a tea. Edible, blue flowers in summer. Height: 30". Plant in average, well-drained soil in full sun to part-shade. Intolerant of soggy soils or soils that remain wet during the winter. Use for borders, containers, aromatic, culinary or medicinal herb, nectarous plant. (3 1/2" Pot--Zone 4 Perennial with protection)

Garden Sage 'Berggarten' (*Salvia officinalis*)--As above with very wide, green leaves. Extremely ornamental. Best planted as an annual in containers. Beautiful as a foliage plant in mixed plantings. Height: 18". (3 1/2" Pot-Zone 6 Perennial)

Golden Sage (*Salvia officinalis Aurea*)--Gold and green variegated foliage. Use as with garden sage for culinary. Height: 24". Very ornamental and wonderful as a foliage plant in mixed plantings. (3 1/2" Pot-Zone 5 Perennial)

Melon Sage (*Salvia elegans*)--Technically a pineapple sage, but with a stunning honeydew melon scent. Grows like and looks like pineapple sage. Red blossoms in the late fall. Use for teas and fruit cups. Grows to 40". For full sun. (3 1/2" Pot)

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Pineapple Sage (*Salvia elegans*)--Dark green, pointy foliage; sprigs added to fruit salads and iced drinks, garnish for desserts, use fresh or dried in pork dishes. Edible, scarlet flowers in summer. Height: 42". Plant in average, well-drained soil in full sun. Use for flower border, containers, aromatic, culinary or medicinal herb, nectarous plant. Hummingbirds adore. Also see 'Golden Delicious' pineapple sage in the Annual Flowers section. (3 1/2" Pot-Annual)

Purple Sage (*Salvia officinalis Purpurascens*)--Same as Garden Sage with reddish-purple foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

Tri-color Sage (*Salvia officinalis Tri-color*)--Same as Garden Sage with white and purple variegated foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

SANTOLINA: A genus of evergreen shrubs, naturally occurring in dry, rocky habitats in the Mediterranean. They have intensely aromatic leaves and tiny flowers borne in long-stemmed, dense, button-like heads. Each floret is tubular and yellow or white. None are hardy in Wisconsin and are grown as an annual or as a potted plants which can easily be overwintered on a sunny windowsill. The leaves can be used in potpourri or as a natural insect repellent when placed among clothing or when planted in the garden. We receive an assortment of varieties throughout the year. Most grow to about 24".

Lavender Cotton (*Santolina chamaecyparissus*)--Aromatic, crimped gray leaflets on white woolly stems. The dried flowers are great in floral arrangements. Leaf oils are used in perfume and dried leaves are used in potpourri. Also a natural insect repellent. Yellow flowers in July-August. Grow in average dryish soil in full sun. Height: 24-30". (3 1/2" Pot-Zone 6 Perennial)

SAVORY:

Winter Savory (*Satureja montana*)--Stiff, dark-green, mat-forming foliage; used in "Herbes de Provence"; use fresh or dried with legumes, sausages, stuffings, and meat dishes. Lilac flowers in summer. Height: 12". Plant in average, well-drained soil in full sun. Use for border garden, culinary herb. (3 1/2" Pot-Zone 4 Perennial)

SCENTED GERANIUMS (Pelargoniums): Use fresh to flavor drinks or desserts or dried in potpourri. Grows nicely in a bright window. Please see 'Geranium' in the Annuals section for this year's available scents.

STEVIA (*Stevia rebaudiana*): Sugar Plant, Sweetleaf. Edible foliage that is 300x sweeter than cane sugar. Use leaves as an herbal sweetener fresh or dried. Clusters of small, white flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 24-36". (3 1/2" Pot-Annual)

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SWEET GRASS, HOLY GRASS (*Hierochloa odorata*): A fragrant, perennial grass that when dried produces coumarin, a sweet smelling, crystalline compound important in the perfume industry. Has a strong vanilla scent. The oil is used to flavor candies, soft drinks and adds the vanilla flavor to vanilla flavored vodka. The grass is beautiful but vigorous. Plant in moist soil in full sun. (3 1/2" Pot-Zone 3 Perennial)

SWEET WOODRUFF (*Galium odoratum*): Fragrant, sprawling, whorled, green foliage. A primary ingredient in "May Wine". White flowers in May and June. Height: 6-8". Plant in rich, well-drained soil in part- to full sun. Use for woodland garden, groundcover or aromatic herb. May become invasive. (3 1/2" Pot-Zone 4 Perennial)

TARRAGON, FRENCH (*Artemisia dracunculus*): Slender, dark green, anise-flavored leaves; use fresh or dried for chicken, eggs, sauces, salad dressing, mustards. No flowers. Height: 24". Plant in average, well-drained soil in full sun. Use for border garden or as culinary herb. (3 1/2" Pot-Zone 5 Perennial)

THYME:

Coconut Thyme--No information (3 1/2" Pot)

Creeping Thyme (*Thymus serpyllum Coccineus*)--Aromatic, evergreen, mat-forming foliage. Edible, crimson flowers in May-Sept. Height: 2-4". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover, or paving stones. (3 1/2" Pot--Zone 3 Perennial)

English Thyme (*Thymus vulgaris*)--Aromatic, gray-green shrubby foliage; an essential ingredient of "Bouquet garni"; used to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for containers, groundcover, or aromatic, culinary or medicinal herb. (3" Coir" Pot-Zone 5 Perennial)

French Thyme (*Thymus dentata*)--Neat, upright shrub with spicy yet sweet flavored leaves and pale, pink-purplish flowers in summer. Use in topiaries and fresh or dried in stuffings and sauces. Plant in average, well-drained soil in full sun. Height: 15". (3 1/2" Pot-Zone 3 Perennial)

Lemon Thyme (*Thymus x citriodorus*)--Lemon-scented, shrubby foliage; used fresh or dried for fish, stuffings for poultry, and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for border garden, containers, groundcover or culinary herb.

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(3 1/2" Pot-Zone 5 Perennial)

Mother-of-Thyme (*Thymus serpyllum*)--Aromatic, evergreen, mat-forming foliage; used to flavor soups, marinades, stuffings, and vegetables. Edible, rosy-purple flowers in late May-Sept. Height: 8-10". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover or paving stones. (3 1/2" Pot-Zone 3 Perennial)

Mother-of-Thyme 'Elfin' (*Thymus serpyllum* 'Elfin')--Aromatic, evergreen, mat-forming foliage; used to flavor soups, marinades, stuffings, and vegetables. Edible, rosy-purple flowers in late spring. Height: 1-4". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover or paving stones. (Proven Winner Perennial Pot-Zone 3 Perennial)

Orange Spice Thyme (*Thymus fragrantissimus*)--From the Johnny's Selected Seeds catalog: Classic thyme appearance with citrus flair! The aroma is distinctly sweeter than German Winter. Try it fresh with fish, vegetable and perhaps even dessert dishes. Growth habit and hardiness are similar to English thyme." (3 1/2" Pot-Zone 6 Perennial)

Variegated Lemon Thyme (*Thymus x citriodorus Aurea-variegata*)--Green, dappled gold, lemon-scented foliage. Use fresh or dried for fish, stuffings for poultry and vegetables. Edible, pale lilac flowers in July. Grow in average, well-drained soil in full sun to part shade. Height: 6". (3 1/2" Pot-Zone 4 Perennial)

Variegated Thyme (*Thymus vulgaris*)--Silver-Edge Thyme. Same as English Thyme with gray-green foliage with a white margin. More ornamental. Height: 10". (3 1/2" Pot-Zone 5 Perennial)

Winter Thyme (*Thymus vulgaris*)--Red-stemmed, gray-green shrubby foliage. An essential ingredient of Bouquet garni. Use to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Grow in average, well-drained soil in full sun to part sun. Height: 6-12". (3 1/2" Pot-Zone 4 Perennial)

A NOTE ON EDIBLE FLOWERS

Edible flowers are an unusual and colorful garnish that can be used to great effect in dishes, both sweet and savory. They impart a delicate flavor to jams, salads, beverages or sorbets. Zucchini flowers are robust enough to be lightly fried, while dried flowers are a common ingredient in many spice mixtures. A scattering of colorful petals and flowers is striking when set against a background of salad greens. Herb flowers, such as borage or chives, are ideal for salads, as are peppery

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nasturtium blossoms. Cornflowers, calendula, violas, pansies and marigolds are useful for their colors. In sweet dishes, roses or scented geranium blossoms are an obvious choice. Other edible flowers include: Salvia, clover, daylilies, freesia, sweet pea, dianthus and lavender. Before using any other flowers, check with a reliable source to make sure the blossom is indeed edible! There are many books and pamphlets available on this subject. Many specialty cookbooks include recipes using edible flowers.

