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# Herbs



## Key

- Full sun
- Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🐦 Audubon-endorsed
- 🦋 Butterfly-friendly
- 👤 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌿 Ground cover
- 🏠 Houseplant
- 👤 Medicinal
- 🏠 Minnesota native
- 🏠 Rock garden

- ❄️ Cold-sensitive: keep above 40°F
- ☠️ Toxic to humans
- 🌿 Saturday restock



Borage

- H001 **Aloe Vera** *Aloe vera* 🌿  
Succulent whose juice is used to treat minor burns, poison ivy, and rashes. Tender perennial. 12–24”h  
○●🐝🦋👤 \$4.00—2.5” pot
- H002 **Ashwagandha** *Withania somnifera*  
Greenish white flowers become bitter orange-red berries on this small shrub. Used in ayurvedic medicine. Not hardy in Minnesota. 36–60”h ○👤 \$5.00—3.5” pot
- Basil** see box, below
- Bay Laurel** *Laurus nobilis*  
Bay leaf, the well-known seasoning, can be grown as an annual. This tender tree can also spend the winter indoors. Small yellow flowers bloom in spring. Deer-resistant. Excellent in tubs or large pots. 12–72”h ○●🐝🦋  
H023 🌿 \$3.00—3.5” pot  
H024 \$14.00—1 quart pot
- H025 **Betel Leaf, Wild** 🌿 **NEW** 🌿  
*Piper sarmentosum*  
Glossy, heart-shaped leaves, used in Asian cuisine as a flavoring wrap for grilled meats or chopped in salads or rice. Different from the species of betel leaf that is chewed. Likes moist soil and filtered light. Not hardy in Minnesota. 20”h ○🐝🦋👤 \$3.00—3.5” pot

- H026 **Borage** *Borago officinalis* 🌿  
Profuse blue and pink flowers are an attractive and tasty garnish. Excellent for bees. Young leaves are good raw in salads and as cooked greens. Self-seeding annual. 24–36”h ○●🐝🦋👤 \$3.00—3.5” pot
- H027 **Buzz Buttons** *Acmella oleracea* 🌿  
Curious, olive-shaped 1” yellow flower clusters on stalks, each with a rust-burgundy “eye” on top. They look like bullseye-painted drumsticks or some very weird eyeball-on-toothpick hors d’oeuvres. Bronze-tinted stems and foliage. Tender perennial from Brazil. Syn. *Spilanthes oleracea*. 12–15”h by 24–30”w ○●🐝🦋👤 \$3.00—3.5” pot
- H028 **Catnip** *Nepeta cataria* 🌿  
Leaves are euphoric for cats and mildly sedative for us. Good for salads and tea. Short-lived, self-seeding perennial. 12–36”h by 12”w ○●🐝🦋 \$2.50—2.5” pot
- H029 **Chamomile, German** 🌿  
*Matricaria recutita*  
Small white and yellow flowers with an apple scent. Dried flowers are good for tea or added to bathwater. Good in arrangements or potpourri. Reseeding annual. 12–18”h ○●🐝🦋 \$2.50—2.5” pot

- H030 **Chamomile, Roman** 🌿  
*Chamaemelum nobile*  
Gray-green leaves and miniature white daisies. Leaves are thicker than German chamomile. Flowers smell like apples. Originates in northwestern Europe and Northern Ireland. Perennial. 12”h ○🐝🦋👤 \$4.00—3.5” pot
- Chives** *Allium*  
Tubular leaves, stems, and globe-shaped flowers. Easy to grow and once established lasts for years. Perennial. ○●🐝🦋👤  
\$2.50—2.5” pot:
- H031 **Fine Leaf** *A. schoenoprasum* 🌿—Classic with purple flowers in late spring. Mild onion flavor. Divide every few years. 12–24”h
- H032 **Garlic** *A. tuberosum* 🌿—Abundant white flowers in late summer, beautiful edible garnish. Flat leaves with fine flavor. Self-seeds readily. 12–18”h  
\$3.00—3.5” pot:
- H033 **Purly** *A. schoenoprasum* **NEW** 🌿—Leaves are more upright, with a mild, sweet flavor. Light magenta flowers. 12–18”h

- Cilantro** *Coriandrum sativum*  
Flowers, leaves, roots, and seeds can all be used to flavor a wide variety of foods, especially Mexican and Asian dishes. Popular in salsa. Native to Iran. Dried seed is coriander. Annual. 12–18”h ○●🐝  
\$3.00—seed packets:
- H034 **Santo**—55 days leaf, 95 days seed. Good flavor and upright for easy harvesting. Can be cut and allowed to regrow for a second harvest. Bolt-resistant. Open-pollinated. **ORGANIC**  
\$6.00—6 plants in a pack:
- H035 **Cruiser** 🌿—Plant at the same time as seeds for a longer harvest period. Vigorous and extra slow to bolt.
- H036 **Coffee** *Coffea arabica* 🌿  
Shiny leaves on this tender shrub make for a nice container plant to winter indoors. Mature plants produce an abundance of jasmine-scented white flowers. Best in filtered sunlight and fast-draining potting soil, kept moist. 15–20’ in the tropics, smaller here. ○🐝🦋☺️ \$4.00—2.5” pot



Coffee

- H037 **Curry Plant** *Helichrysum italicum* 🌿  
Gray foliage and yellow flowers, very fragrant. Use like bay leaves to flavor soups, stews, and marinades, then remove before serving. Essential oils are used in lotions and soaps. Tender perennial. 6–20”h ○●🐝🦋 \$4.00—4” pot
- Dill** *Anethum graveolens*  
Leaves and seeds for vinegars, salad dressings, and pickles. Excellent for bees, butterflies, and especially swallowtail caterpillars. Self-seeding annual. ○🐝🦋👤  
\$3.00—seed packets:
- H038 **Greensleeves** *A. graveolens*—Bred for its abundant aromatic leaves. Slow to bolt. Compact and good for containers. 45 days for leaves. 24–30”h **ORGANIC**  
\$2.50—2.5” pot:
- H039 **Bouquet** 🌿—Prized for pickling. 36”h
- H040 **Epazote** *Chenopodium ambrosioides* 🌿  
A pungent herb used in Mexican and South American cooking. Widely used in bean dishes, it is supposed to reduce the after-effects of eating beans. The concentrated oil is a stomach irritant; the cooked leaves are nutritious. Easy-to-grow, self-seeding annual. 36”h ○🐝☺️ \$4.00—4” pot

- H041 **Fennel, Bronze** 🌿  
*Foeniculum vulgare nigra*  
Attractive, feathery smoky bronze foliage has a mild flavor. Makes a great container plant, too. Self-seeding hardy biennial. 36–48”h ○🐝🦋👤  
\$6.00—6 plants in a pack

- Fennel, Bulbing** *Foeniculum vulgare*  
Sweet, anise flavor. Bulbous base can be cooked as a vegetable. Leaves and seeds are used to flavor soups, salads, sauces, fish, and even cookies. Swallowtail butterfly caterpillars love eating its dark green fronds. Hardy biennial. Separate multiple stems when planting so the bulbs are not crowded. ○🐝🦋  
\$2.50—2.5” pot:  
H042 **Florence** 🌿—24–48”h  
\$6.00—6 plants in a pack:  
H043 **Perfection** 🌿—Mild flavor. Bolt-resistant. 20–24”h 🐝👤

Bring your own wagon... you'll be glad you did!



## Basil *Ocimum basilicum* ○🐝🦋🍲🌿👤🌡️

Great for tea, pesto, salads, and dressings. Remove flowers for best-tasting leaves, or keep them to feed the bees and butterflies. These tender perennials are native to sunny, warm Mediterranean climates and will not withstand frost. Water regularly and provide good drainage. Don't plant outdoors until late May.

- \$3.00—seed packets:  
H003 **Sweet Genovese, Gustoso** **NEW**—68 days. Large, spoon-shaped leaves are fragrant and delicious. “Gustoso” is Italian for “tasty.” Bred specifically for container production with good mildew resistance. This is our first year selling basil as seeds. Once the soil has warmed up, sow weekly through mid-July. Open pollinated. 18–24”h **ORGANIC**

- \$3.00—3.5” pot:  
H004 **Sweet Genovese, Aroma** 🌿—Classic sweetness and aroma, ideal for pesto, and also fusarium-resistant. Bolt-resistant, with 3” leaves that hold well in storage. 20–24”h **ORGANIC**  
H005 **Sweet Genovese, Prospera Red DMR** 🌿—Dense and slow to bolt with 3–4” strongly cupped dark purple leaves. Downy mildew-resistant (DMR) and fusarium-resistant. 18–24”h

- \$3.50—4 plants in a pack:  
H006 **Sweet Genovese, Devotion DMR** 🌿—Classic sweetness and aroma, ideal for pesto. DMR. 24–36”h

- \$6.00—6 plants in a pack:  
H007 **Sweet Genovese, Prospera Compact DMR** 🌿—Dense and slow to bolt with 3–4” strongly cupped leaves. DMR and fusarium-resistant. 16–18”h

- \$3.00—seed packets:  
H008 **Thai Sweet** **NEW**—63 days. Delightful clove-licorice flavor, popular in Asian cooking. Stems and flowers are a vivid dark purple. Ideal as a potted herb, bedding plant, or in a floral arrangement. This is our first year selling basil as seeds. Once the soil has warmed up, sow weekly through mid-July. Open-pollinated. 12–18”h **ORGANIC**

- \$3.50—4 plants in a pack:  
H009 **Thai Magic** 🌿—Late-blooming with large leaves. Purple bracts and magenta flowers. 18–22”h  
H010 **Thai, Siam Queen** 🌿—Huge green leaves contrast nicely with sturdy purple stems. Purple bracts and magenta flowers. Outstanding fragrance and flavor: sweet with anise overtones. 28–40”h

- \$4.00—4” pot:  
H011 **Organic Thai** 🌿—Purple stems and bracts with magenta flowers. 2” green leaves. 16–20”h **ORGANIC**

- \$3.00—3.5” pot:  
H012 **African Blue** *O. basilicum* × *kilimandscharicum* 🌿—Showy purple flowers on vigorous, bushy plants with purple-tinged leaves. 36”h 🐝  
H013 **Cardinal** 🌿—Ornamental enough for your flower garden, but still tasty. Burgundy stems and showy deep red-purple bracts. Spicy fragrance. 24–30”h  
H014 **Mrihani** 🌿—Spicy, ruffled leaves with undertones of anise and fennel. From Zanzibar (“mrihani” means “sweet basil” in Swahili). Resistant to downy mildew. 18”h

- \$3.50—4 plants in a pack:  
H015 **Cinnamon** 🌿—Strong yields of large, pointed and wrinkled leaves. Tastes and smells sweet with notes of anise or cinnamon. 12–24”h  
H016 **Holy** *O. sanctum* 🌿—Traditional religious and medicinal significance in South Asia. Purple flowers. Takes part shade. ○● 18”h  
H017 **Lemon** 🌿—Delicious small-leaf variety combines flavors of lemon and basil. 12–24”h  
H018 **Mammoth** 🌿—Very large ruffled leaves, especially suitable for drying or stuffing. Familiar sweet basil flavor. 12–24”h

- \$3.50—4 plants in a pack (continued):  
H019 **Minette** 🌿—Delicious, eye-catching basil that grows in compact, uniform spheres. Perfect for edging, miniature knot gardens, or in containers. 10”h  
H020 **Napoletano** 🌿—Heirloom variety from Italy with crinkled, light green leaves. 36”h  
H021 **Spicy Globe** 🌿—The “good basil” of French cuisine. Very short with small leaves, making it a sweet edging plant. 12”h  
H022 **Mixed four-pack** 🌿—One each of Sweet Genovese, Lemon, Spicy Globe, and Thai Siam Queen.

**BASIL PLANTING TIP:**  
It is a good idea to vary where you plant your basil each year. Basil is susceptible to fungal diseases that accumulate in soil over time. Rotate your crops!



**What's a bract?** It's not a petal or a leaf, but another part of a plant that's sometimes showier than the flower, and that's when we mention it. Here's a helpful article about bracts: [www.bit.ly/2mu11je](http://www.bit.ly/2mu11je)

# Herbs

Plant widths are similar to their heights unless noted otherwise.

## Geranium, Scented Pelargonium

Colorful flowers and delicious fragrances. Plant where you can touch it. Drought- and heat-tolerant. Tender perennial you can bring indoors for winter; grows well in containers. ○ ☀ ☹

\$6.00—4" pot:

H044 **Attar of Roses** 🌸—Rose-scented leaves and pale pink flowers. Trailing. 12–36"h 🌿

H045 **Lady Plymouth** 🌸—The scent of the crinkly green and white variegated leaves is variously described as rose, citrus, and eucalyptus. You'll have to smell it for yourself. Clusters of pale pink flowers with purple markings. 12–24"h 🌿

H046 **Lemona** 🌸—Zesty, citrusy fragrance and pale pink flowers. 14–18"h by 20–30"w 🌿

H047 **Mosquito Plant** 🌸—Moderate lemon fragrance. Small pinkish lavender flowers with two petals marked with magenta. Also known as citronella. 24–36"h 🌿

\$8.00—4" pot:

H048 **Cy's Sunburst** *P. crispum*—Crinkly gold leaves in spring, turning to bright green with gold edges. Pale pink to lavender flowers. Lemon-scented. 10"h 🌿

## H049 Ginger, Culinary 🌿

*Zingiber officinale* Bubba Baba

Best known for the spice that is produced from the grated, chopped, or powdered root of the plant. Harvest when the narrow leaves and the stalk wither, but before frost. Prefers heat, humidity, filtered sunlight, and rich, moist soil (not water-logged). Tender perennial that can be over-wintered indoors. 24–48"h 🌿 ☀ ☹

\$9.00—5.25" pot

## H050 Gotu Kola *Centella asiatica* 🌿 **NEW**

Creeping herb with rounded leaves. A leafy green used in Asian cuisine, served as an accompaniment to curry and salads, and often made into drinks. Considered medicinal in many traditional cultures. Keep well-watered. Also known as pennywort. Not hardy in Minnesota. 3–6"h 🌿 ☀ ☹

\$3.00—3.5" pot

## H051 Henna, White-Flowering

*Lawsonia inermis*

Evergreen tree whose lance-shaped leaves produce the orange dye used as a coloring for skin, nails, hair, and textiles. Clusters of fragrant small white flowers have a rose-like aroma. Native to semi-arid and tropical areas of Asia and northern Africa, where it grows to 24'. Here, it is best grown in a pot and brought inside to a sunny window when temperatures fall much below 60°F. Used in India and the Middle East for thousands of years, henna is of great importance in Islamic, Buddhist, and Hindu ceremonies, especially weddings, where the bride and her female guests may decorate their hands and feet with intricate patterns. ○ ☀ ☹

\$5.00—4" pot

## H052 Horseradish *Armoracia rusticana*

Spicy root used as a condiment. Provide rich soil for the most pungent roots. Grows best planted in the ground. It will regrow from even a small piece of root, so you might want to contain it by planting in a pot or tub buried in the ground. Perennial. 36"h ○ ☀ ☹

\$4.00—bareroot

## H053 Indigo, Japanese 🌿

*Polygonum tinctorium*

Tiny pink flower sprays bloom late summer–fall, but grown for its indigo dye-producing leaves. Yellow and green dyes can also be made depending on method. Main source of indigo in East Asia before the more concentrated indigo of the *Indigofera* species began to be imported from South Asia. Suited for temperate climates, it likes fertile soil, heat, humidity, and lots of water. Not hardy in Minnesota. 24–36"h ○ ☀ ☹

\$6.00—6 plants in a pack

**Lavender** see box at right

## Lemon Balm *Melissa officinalis*

Small white tubular flowers in late summer. Makes a refreshing iced tea or seasoning in breads and desserts. Prefers part shade. 24"h ○ ☀ ☹

\$2.50—2.5" pot:

H071 **Lemon Balm** 🌿—Strong lemon scent and flavor. Self-seeding perennial.

\$3.00—3.5" pot:

H072 **Orange Mandarin** 🌿—Orange-scented leaves. Mounding to spreading perennial.

## H073 Lemon Grass, West Indian 🌿

*Cymbopogon citratus*

Leaves and stalks are used in Asian cooking and in teas. Many medicinal and culinary uses. Grow in the ground in the warmer months. Over-winters well in a container near a sunny window. 36–60"h ○ ☀ ☹

\$3.00—3.5" pot

## H074 Lemon Mint *Monarda citriodora* 🌿

Lemon-scented leaves are delicious and often used in teas. Showy, tiered pinkish purple flowers are long-lasting in fresh bouquets and dry nicely. Native to Appalachia. Annual. 24–36"h ○ ☀ ☹

\$3.00—3.5" pot

## H075 Lemon Verbena *Aloysia triphylla* 🌿

Wonderfully fragrant lemony herb, used with chicken and fish, in dressings, and as tea. Light green pointed leaves. Great for topiaries. A tender perennial that can be potted and wintered inside. 36"h ○ ☀ ☹

\$3.00—3.5" pot

## H076 Madder *Rubia tinctorum*

Foliage resembles sweet woodruff or bedstraw. Long stems may need support. Roots used by ancient Egyptians, Greeks, and Romans for bright red textile dye. In its native Mediterranean region, madder is a perennial, but in Minnesota it needs to be grown in large pots to be brought indoors during the winter. Roots should have at least three years to grow to pencil-thickness before harvesting. 36–48"h ○ ☀ ☹

\$7.00—4.5" pot

## H077 Magenta Plant *Dicliptera tinctoria* 🌿

Native to Southeast Asia's humid lowlands, this lush tropical plant has small pink to magenta two-petaled flowers and a lot of magenta dye hidden in its green leaves. Extracted from the leaves by boiling, the flavorless dye is used to color food, particularly Vietnamese taro-filled cakes and glutinous rice desserts. Does best in moist, fertile, well-drained soil. Roots easily from cuttings without rooting hormone. Treat as an annual here. 12–36"h ○ ☀ ☹

\$3.00—3.5" pot

## H078 Marjoram, Sweet 🌿

*Origanum majorana*

A mild, sweet oregano relative. Used in vinegars, soups, and dressings. Add fresh leaves to salads. Good herbal bath. Treat as an annual. 18"h ○ ☀ ☹

\$2.50—2.5" pot

## H079 Marshmallow *Althaea officinalis* 🌿

Native to Europe, the leaves and roots of this reliable medicinal and edible plant have been used for centuries. Beautiful in the garden with white to light pink flowers, it thrives in moderately fertile, well-drained soil. Perennial. 36–72"h ○ ☀ ☹

\$3.00—3.5" pot

## Mint *Mentha*

Aromatic and easy. Good for tea and potpourri. The flowers attract butterflies; however, the flavor changes once flowers appear. Spreads, in some cases aggressively, so try planting in a container. ○ ☀ ☹

\$2.50—2.5" pot:

H080 **Peppermint** *M. × piperita* 🌿—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24"h

\$3.00—3.5" pot:

H081 **Berries and Cream** 🌿—Mild, with a fruity aroma. May be perennial. 18–24"h

H082 **Chocolate** *M. × piperita* 🌿—Bronzy foliage with a chocolate scent. Perennial. 24"h

H083 **Corsican** *M. requienii* 🌿—Creeper, good in rock gardens, miniature gardens, and along paths. Tolerates light foot traffic. May be perennial. 1" h

H084 **Ginger** 🌿—Spicy ginger-scented mint with green leaves striped with gold. May be perennial. 18–24"h

H085 **Hillary's Sweet Lemon** 🌿—Sweet and fruity flavor, bred from a cross of apple and lime mints. Spiky lavender flowers. Developed by amateur hybridizer Jim Westerfield in rural Illinois, and named for Hillary Clinton. Treat as an annual. 12–18"h

H086 **Jessica's Sweet Pear** 🌿—Leaves have a pear-like scent and sweeter taste. Pink flowers. Upright plants without runners. May be perennial. 12–20"h 🌿

H087 **Margarita** 🌿—Lime-scented leaves with bronzed edges and small lilac purple flowers midsummer. Perennial that spreads by runners, not rhizomes. Excellent in margaritas, mixed drinks, and as a garnish. 6–12"h by 18–24"w 🌿

H088 **Mojito** *M. × villosa* 🌿—You could use spearmint in your Cuban mojito, but this is the real deal. The flavor is mild and warm, rather than pungent and sweet. Treat as an annual. 18–24"h

H089 **Spearmint, Double Mint** *M. spicata* **NEW** 🌿—Blend of peppermint and spearmint, with a subtle, complex flavor suited for beverages, including mojitos and mint juleps. Pinkish lavender flowers. Perennial. 30"h

H090 **Spearmint, Moroccan** *M. spicata* 🌿—Potent, sweet spearmint flavor. Combine leaves with green tea and sugar to make Moroccan tea. Also delicious in vegetable dishes, sauces, and jellies. Prefers dappled shade. Perennial. 24"h 🌿

H091 **Thai** *M. arvensis* 🌿—Important herb in Thai cuisine with a flavor like spearmint. Dark red stems. Perennial. 18"h

## Mint continued

\$4.00—2.5" pot:

H092 **Grapefruit** *M. aquatica citrata*—Large puckered leaves with the scent of grapefruit. Perennial. 18"h

H093 **Lime** *M. aquatica citrata*—Bright green leaves with a strong lime scent and flavor. Try this in your favorite salsa recipe or toss in your next margarita. May be perennial. 24"h

\$4.00—3.5" pot:

H094 **Orange** *M. aquatica citrata* 🌿—Dark green, round leaves tinged with purple. Purple flowers. Lemon scent when crushed, and slight orange flavor. Makes good tea. Perennial. 24"h

## H095 Mixed Herbs 🌿

Chives, Oregano, Sage, and Thyme

Classic cooking companions. ○ ☀ ☹

\$3.50—4 plants in a pack

## Oregano *Origanum*

Essential for Italian and Greek cooking. Leaves can be used fresh or dried in tomato sauces, soups, meat, fish, and salads. ○ ☀ ☹

\$3.00—3.5" pot:

H096 **Dwarf** *O. microphyllum* 🌿—Purple flowers emerge above a low mat of leaves on wiry brown stems. One of the ingredients in Cretan mountain tea. May be perennial here. Also known as small-leaf oregano. 10–12"h

H097 **Greek** *O. vulgare hirtum* 🌿—The most flavorful oregano, according to herb aficionados. Perennial. 12–36"h 🌿

H098 **Hilltop** *O. vulgare* 🌿—Hybrid combining the best of spicy oregano and sweet marjoram. May be perennial here. 18"h 🌿

H099 **Hot and Spicy** *O. vulgare* 🌿—Strong flavor. May be perennial here. 18–24"h 🌿



Horseradish root



# Lavender *Lavandula* ○ ☀ ☹

Upright spikes of small flowers rebloom into fall with regular dead-heading. Very fragrant and dries beautifully for potpourri. A tender perennial from southern Europe. Very few varieties are fully hardy in Minnesota, but can be over-wintered indoors or treated as an annual. Needs excellent drainage to survive the winter. Can be added to sugar, shortbread, or lemonade. Deer- and rabbit-resistant.

H054 **Big Time Blue** *L. angustifolia* 🌿—Early-blooming with large purplish blue flowers. 24"h \$3.00—3.5" pot

H055 **Cynthia Johnson** *L. angustifolia* 🌿—Silvery foliage with bluish purple flowers. Cynthia and Scott Johnson of Maple Grove spent 23 years developing a lavender that would survive Minnesota winters. Further developed and introduced by Brigitte and Harvey Buchite, until recently of Hidden Springs Flower Farm in Spring Grove. 24"h \$5.00—3.5" pot

H056 **French Fringed** *L. dentata* 🌿—Tiny purple flowers with lavender bracts in 2" spikes. Bushy gray-green leaves with edges that are scalloped with little rounded teeth. Good for shaping into topiary. Tolerates more humidity than most. 24–36"h 🌿 \$3.00—3.5" pot

H057 **Lady** *L. angustifolia* 🌿—Smells good in the garden and in sachets and potpourris. 8–10"h \$2.50—2.5" pot

H058 **Meerlo** 🌿—Leaves have wide pale yellow margins. Lavender flowers with classic fragrance. 24–36"h 🌿 \$3.00—3.5" pot

H059 **Munstead** *L. angustifolia* 🌿—English lavender. Excellent low-growing variety for lining a path or garden bed. A somewhat hardy lavender in our climate. 12–18"h \$3.00—3.5" pot

H060 **Phenomenal** *L. × intermedia* 🌿—Silvery, aromatic foliage with blue-purple flowers. Said to over-winter outdoors in our area. Endures hot, humid conditions better than most. Grows in an even mound. 24–36"h \$3.00—3.5" pot

H061 **Platinum Blonde** 🌿—Bluish lavender flower spikes and eye-catching greenish gray leaves with a cream margin. 12–18"h 🌿 \$4.00—3.5" pot

H062 **Sensational** *L. × intermedia* 🌿—Silvery blue foliage topped with long-blooming 4" deep purple flowers. Scent is low in camphor. 24–30"h 🌿 \$3.00—3.5" pot

H063 **Silver Mist** *L. angustifolia* 🌿—Perhaps the most silver foliage of any lavender. Purple flowers in midsummer, one to two weeks later than most lavenders. May be perennial here. 16–20"h \$3.00—3.5" pot

H064 **Spanish, Anouk Deep Rose** *L. stoechas* **NEW** 🌿—Deep magenta "ears" on dark purple flowers. Reblooming. 14–18"h 🌿 \$3.00—3.5" pot

H065 **Spanish, Anouk Doublescape** *L. stoechas* **NEW** 🌿—Black-purple with purple ruffles on top. Reblooming. 14–18"h 🌿 \$3.00—3.5" pot

H066 **Spanish, Madrid Purple** *L. stoechas* 🌿—Bright purple with bracts or "bunny ears" in shades of lilac. 18–24"h \$6.00—4" pot

H067 **Spanish, Madrid Rose** *L. stoechas* 🌿—Short flower stalks topped with lavender-pink bracts or "bunny ears" with dark purple flowers. Silver-green foliage. 18–24"h \$6.00—4" pot

H068 **Spanish, Primavera** *L. stoechas* 🌿—Red-violet flags or "bunny ears" above the purple spikes of flowers. Blooms all summer. 16–18"h 🌿 \$3.00—3.5" pot

H069 **SuperBlue** *L. angustifolia* 🌿—Blue-violet flowers and gray-green foliage. Compact, suitable for edging. 12"h 🌿 \$3.00—3.5" pot

H070 **Sweet** *L. × heterophylla* 🌿—One of the tallest lavenders, very productive and fragrant. Sturdy, straight stems. 36–48"h \$3.00—3.5" pot

We accept checks, cash, Amex, Visa, MasterCard, Discover, and Apple Pay

# Herbs

### Key

- Full sun
- ◐ Part sun/part shade
- Shade
  
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- 🇺🇸 Minnesota native
- 🪨 Rock garden
  
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🔄 Saturday restock



Saffron crocus

**H100 Oregano, Cuban** *Plectranthus amboinicus*  
Succulent, aromatic, fuzzy leaves. Drought-tolerant. Used in many parts of the world, including the Caribbean, Africa, Asia, and South America in soups, stews, salads, beans, and meat dishes. Oregano-scented. Treat as an annual or over-winter indoors. 12–18”h  
○●🐝🦋 \$4.00—2.5” pot

**Parsley, Curly** *Petroselinum crispum*  
Quintessential garnish, chock-full of vitamins. Can be chewed to freshen breath (not just for humans; add it to your dog’s food, too). You can dig one up in the fall and pot it for fresh greens in the winter. Larval food for swallowtail butterflies. Biennial. 12”h ○●🌿🍷  
H101 🌿 \$3.00—3.5” pot **ORGANIC**  
H102 🌿 \$3.50—4 plants in a pack

**Parsley, Italian** *Petroselinum hortense*  
Flat leaves. Robust, somewhat peppery flavor, which remains when cooked. Larval food for swallowtail butterflies. Biennial. 12–18”h ○●🌿🍷  
H103 🌿 \$3.00—3.5” pot **ORGANIC**  
H104 🌿 \$3.50—4 plants in a pack

**H105 Parsley, Japanese** 🌿  
*Cryptotaenia japonica* Mitsuba  
Purple-bronze stems with heart-shaped leaves, small white flowers midsummer. Flavor is a mix of celery, parsley, and cilantro. All parts of the plant are edible, use the leaves for garnish or cook the leaves and roots as a vegetable. Reseeding perennial; deadhead to prevent spread. 18–24”h by 8”w ●🍷🌿🍷 \$3.00—3.5” pot

**H106 Patchouli** *Pogostemon heyneanus* 🌿  
Tropical native of the East Indies. Used for the fragrance of the dried leaves. Tender perennial. 12”h ○🌿  
\$3.00—3.5” pot

**H107 Roselle** 🌿 **NEW**  
*Hibiscus sabdariffa* Thai Red  
Cream to light yellow 3–4” flowers with a deep red center. Red stems and leaf veins. Matures earlier than other varieties. The red covering for the seedpod (the calyx) is used to make a zingy tea, jam, cranberry-like sauces, and many other foods worldwide. Because of our short growing season, bring the plant inside for each seedpod cover to ripen completely. Can be over-wintered indoors. The growing tips and leaves are a tangy addition to salads, stir-fries, and soups. Native to West Africa. 48–84”h ○🌿🍷🌿🍷 \$3.00—3.5” pot

**Rosemary** *Salvia rosmarinus*  
Enhances many meat and vegetable dishes, vinegars, and dressings. Use for a refreshing bath or hair rinse. Likes poor soil, not too much water, and hot sun. Small deep blue-lavender flowers in winter to early spring. Suitable for bonsai. Deer-resistant. To over-winter this tender shrub indoors, keep it potted during the summer and place in a south or west window in fall. Do not over-water. ○🌿🍷🌿  
\$3.00—3.5” pot:

**H108 Barbeque** 🌿—Upright, perfect for topiary and making barbeque skewers. Small pale blue flowers from mid- to late spring. Large needles. 24–48”h

**H109 Creeping** 🌿—Low growing and sprawling. 6”h  
**H110 Gorizia** 🌿—Robust with white-backed leaves. Flowers are lighter lavender-blue. 48”h

**H111 Shady Acres** 🌿—Upright plant with 1” dark green leaves, introduced in 1999 by Theresa Mieseler of Shady Acres Herb Farm in Chaska. Pinch to encourage branching. 48”h

**H112 Spice Island** 🌿—Pungently flavored. Upright habit. Good for topiaries. 24–36”h

**H113 Tuscan Blue** 🌿—Upright plant with slightly glossy foliage. 36”h

\$4.00—2.5” pot:  
**H114 Golden Rain**—Young foliage is yellow-green on a nice upright plant. White flowers. 6–24”h

\$11.00—1 gal. pot:  
**H115 Get a head start** 🌿—An upright, more mature plant in a large pot. 18”h



Woad

**H116 Saffron** *Crocus sativus* 🌿 **NEW**  
Famous for the distinctive flavor of its long red central threads (stigmas), used in many cuisines. Best to plant bulbs in a pot covered with wire mesh to deter wildlife. *Northern Gardener* magazine suggests this Mediterranean native might survive the winter planted in the ground in a warm area of your garden. Foliage dies back in the summer; wait patiently until the fall display of purple-veined lavender flowers, then harvest the stigmas. Over-winter in the container in a cool basement or as dry bulbs. Except for the stigmas, the plant is toxic. Stigmas can also be used as a dye. 4”h ○●🌿🍷🍷  
\$3.00—3.5” pot

**Sage** *Salvia officinalis*  
Used in poultry stuffing, sausage, salads, egg dishes, breads, and vegetable dishes. Also used to freshen breath. Spread the dried leaves among linens to discourage insects. Excellent as a potted summer herb; over-winter inside in a sunny window or under lights. Deer- and rabbit-resistant. Drought-tolerant. Perennial, but not reliable here. ○🌿🍷🌿🍷  
\$3.00—3.5” pot:

**H117 Berggarten** 🌿—Broad leaves with silver accents, ornamental. Good flavor. 18”h

**H118 Icterina** 🌿—Gold and green foliage. Compact and decorative, great for containers. 12–15”h

**H119 Purple** 🌿—Purple-tinged leaves and bluish purple flowers, lovely in containers. 24–36”h

**H120 Tricolor** 🌿—Green, pink, and white foliage. Very attractive. 15”h

**Sage, Pineapple** *Salvia elegans*  
Sweet pineapple scent and yellow-green foliage. Use fresh in fruit salads and other foods; dried for tea and potpourri. Tender perennial, not hardy here. ○🌿🍷🌿🍷  
\$3.00—3.5” pot:

**H121 Honey Melon** 🌿—Edible, tubular red flowers begin blooming in early summer. Foliage has been described as smelling like melon, tangerine, anise, or pineapple. 24”h

\$8.00—5.25” pot:  
**H122 Rockin’ Golden Delicious** 🌿—Fragrant brilliant chartreuse foliage. Red flowers in very late fall, but the foliage is wonderful even without flowers. 24–48”h

**H123 Sage, White** *Salvia apiana* 🌿  
Used as incense. A tender perennial that can be over-wintered indoors, it can take up to three years to reach mature size, at which point it has aromatic white flowers. Also called bee sage. 24–48”h ○🌿🍷🌿  
\$3.00—3.5” pot

**Savory** *Satureja*  
Aromatic leaves are used in sauces, stuffings, and bean dishes. Also makes a good tea. ○●🌿🍷  
\$2.50—2.5” pot:

**H124 Winter** *S. montana* 🌿—Peppery leaves favored especially in North Africa. Perennial that becomes woody. 18”h

\$3.00—3.5” pot:  
**H125 Lemon** *S. biflora* 🌿—Small leaves have a clean lemon scent. Complements fish, chicken, and vegetable dishes. Annual. 12”h

**H126 Self-Heal** *Prunella vulgaris* 🌿  
Charming violet flowers all summer. Part of the bee lawn mixes that are increasingly popular. Perennial and native member of the mint family. Will seed in a natural lawn. Horticultural seed source. 8”h ○●🌿🍷🌿  
\$2.50—2.5” pot

**Shiso** *Perilla frutescens*  
Aromatic leaves with crimped edges are used in Asian cuisines in sushi, spring rolls, sauces, salads, and stir fries. Self-seeding annual. ○●🌿🍷🌿  
\$3.00—3.5” pot:

**H127 Green** 🌿—24–36”h

**H128 Red** *P. frutescens crispata* 🌿—Cinnamon-scented with ornamental, ruffled purplish red leaves. 24–36”h 🌿

**H129 Vietnamese, Tia To** 🌿—The taste of this green and purple shiso is variously described as mint-basil, curry-like, and a combination of cumin, cilantro, and parsley with a hint of cinnamon. Try it for yourself! 18–24”h 🌿

**H130 Sorrel, Common** *Rumex acetosa* 🌿  
Early-season greens with tangy lemon flavor. Long-lived perennial that can sustain frequent and severe cutting. Great in creamy soups and salads as well as egg, fish, or potato dishes. Mildly toxic if eaten in large quantities. 24”h ○🌿🍷🍷  
\$2.50—2.5” pot

**H131 Stevia** *Stevia rebaudiana* 🌿  
Sweeter than sugar! The South American herb used as a sugar replacement. Treat as an annual. 12”h ○●🌿🍷  
\$3.00—3.5” pot

**H132 Tarragon, French** 🌿  
*Artemisia dracunculus*  
Strongly licorice-flavored herb. Great for flavored vinegar or used fresh with chicken, carrots, and omelettes. Perennial, but can be potted in late fall for winter windowsill use. 36”h ○🌿🍷🌿  
\$3.00—3.5” pot

**H133 Tarragon, Mexican** *Tagetes lucida* 🌿  
With the sweetness of licorice, this handsome tender perennial is like a milder French tarragon. Treat as an annual. It won’t self-seed in Minnesota. 36”h ○🌿🍷🌿  
\$3.00—3.5” pot

See also MARIGOLD, page 24  
**Thyme** *Thymus*  
Easy-to-grow, bushy herb with small leaves. Good in a summer pot. Ornamental as well as culinary and makes a soothing tea. Perennial, but not all varieties are reliably hardy here. ○🌿🍷🌿  
\$3.00—3.5” pot:

**H134 English** *T. vulgaris* 🌿—Perennial. 10”h **ORGANIC**

**H135 French** *T. vulgaris* 🌿—Perennial. 10”h

**H136 Lemon** *T. citriodorus* 🌿—Lemon scented perennial. 12”h

**H137 Lime** *T. citriodorus* 🌿—Pink flowers, citrus scented perennial. 6–12”h

**H138 Rose** 🌿—The aroma is a combination of old-fashioned rose and spicy thyme. May survive our winter. 6–12”h

**H139 Sparkling Bright** 🌿—Variegated green and white foliage with pink flowers. Not hardy in Minnesota. 4–8”h

See more THYME, page 34 and 44  
**H140 Vanilla Grass** *Anthoxanthum odoratum*  
Great for potpourri. A European bunchgrass that will establish readily in areas of poor fertility. The scent of this grass made it popular as bedding straw. Widely naturalized in North America. Perennial and spreading. 12–24”h ○  
\$3.00—2.5” pot

**H141 Vietnamese Balm** *Elsholtzia ciliata*  
In Vietnamese cuisine, this lemony herb is called “rau kinh giot” and is among the leafy herbs served with soups and grilled meats. Pale purple flowers bloom in flat spikes in fall. Spreads by both seed and rhizomes. Treat as an annual. 24”h ○🌿  
\$3.00—3.5” pot

**H142 Vietnamese Coriander** 🌿  
*Persicaria odorata* Rau Ram  
The leaf is dark green with a maroon “V” and has a strong cilantro-like fragrance and a slightly peppery taste. It’s eaten fresh in Vietnamese cuisine for salads and raw summer rolls, as well as in some soups and stews. Moist soil. Tender perennial; won’t go to seed quickly like cilantro. 24–36”h ●●🌿🍷  
\$3.00—3.5” pot

**H143 Weld** *Reseda luteola*  
Biennial plant forms a low rosette of leaves the first year and a tall stalk with fragrant yellow-green flowers in June the second year. Traditional European source of colorfast bright yellow dyes. Harvest each entire stalk in full bloom when the pigment is most concentrated, and to prevent reseeding. Often planted around outhouses where its powerfully sweet aroma masked other odors. Combine with woad or indigo for green dye or madder to producer orange. 48–60”h ○🌿  
\$6.00—6 plants in a pack

**H144 Woad** *Isatis tinctoria* 🌿  
Traditional and only source of lightfast blue dye in Europe before indigo began to be imported. Harvest dye-producing leaves during the plant’s first season when it forms a leafy rosette close to the ground. Will bolt the second year sending up a spike of tiny yellow flowers. Best not to let it bloom. The 36–60” taproot makes the plant hard to eradicate once established. Considered a noxious weed in several western states. Biennial. Entire websites are devoted to its control and destruction! Also known as asp of Jerusalem. 12”h ○🌿  
\$6.00—6 plants in a pack



Every one of the plants in the Herbs section is grown without synthetic pesticides or herbicides, and from greenhouses operated with sustainable practices. We also carry a more limited line of certified-organic herbs, marked with our organic icon. Some are seeds. At customer request, here’s a summary of those:

- |                              |                         |
|------------------------------|-------------------------|
| <b>Basil</b>                 | <b>Other herbs</b>      |
| H003 Sweet Genovese, Gustoso | H034 Cilantro, Santo    |
| H004 Sweet Genovese, Aroma   | H038 Dill, Greensleeves |
| H008 Thai Sweet              | H097 Oregano, Greek     |
| H011 Organic Thai            | H101 Parsley, Curly     |
|                              | H103 Parsley, Italian   |
|                              | H134 Thyme, English     |

## BYO Crates, Boxes, Bins, and Carts

Enter to win prizes\*—1 free ticket for each container

Visit the Zero Waste Tent in the Garden Fair to enter.

\*Details on page 27

