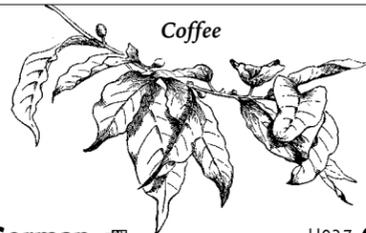


Herbs



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



Aloe vera

H001 Aloe Vera *Aloe vera* 🐝
Succulent whose juice is used to treat minor burns, poison ivy, and rashes. Non-hardy perennial. 12–24”h
☉☉🐝🐝🐝 \$4.00—2.5” pot

H002 Ashwagandha *Withania somnifer*
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 non-hardy tree can also spend the winter indoors. Small yellow flowers bloom in spring. Deer-resistant. Excellent in tubs or large pots. 12–72”h
☉☉🐝🐝🐝 \$4.00—3.5” pot

H024 🐝—\$4.00—3.5” pot
H025 \$14.00—1 quart pot

H026 Betel Leaf, Wild *Piper sarmentosum* 🐝
Vine with 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. 12–36”h ☉🐝🐝🐝 \$4.00—3.5” pot

H027 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 ☉☉🐝🐝🐝 \$4.00—3.5” pot



Borage

H028 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. Non-hardy perennial from Brazil. Syn. *Spilanthes oleracea*. 12–15”h by 24–30”w ☉☉🐝🐝 \$4.00—3.5” pot

H029 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

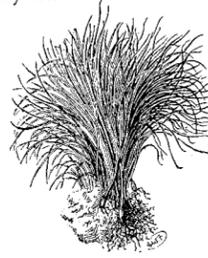
H030 Chamomile, German 🐝
Matricaria chamomilla
Small white and yellow flowers with an apple scent. Dried flowers are good for tea or added to bathwater. Good in arrangements or potpourri. Reseeding annual. 12–18”h ☉☉🐝🐝 \$2.50—2.5” pot

H031 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 and stems with globe-shaped flowers. Easy to grow and once established lasts for years. Flowers can be battered and fried, or used as a tasty garnish. Perennial. ☉☉🐝🐝 \$2.50—2.5” pot:

H032 Fine Leaf *A. schoenoprasum* 🐝—Purple flowers in late spring. Mild onion flavor. Leaves don’t get tough with age. Divide every few years. 12–24”h

H033 Garlic *A. tuberosum* 🐝—Abundant white flowers in late summer, beautiful edible garnish. Flat leaves with a more garlicky flavor. Self-seeds readily. 12–18”h



Chives

\$4.00—3.5” pot:
H034 Purly *A. schoenoprasum* 🐝—Leaves are more upright, with a mild, sweet flavor. Light magenta flowers. Divide every few years. 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. Reseeding annual. 12–18”h ☉☉🐝 \$3.00—seed packets:

H035 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. Plant biweekly for succession harvesting and fresh leaves. Bolt-resistant. Open-pollinated. 🌱 \$6.00—6 plants in a pack:

H036 Cruiser 🐝—Plant at the same time as seeds for a longer harvest period. Vigorous and extra slow to bolt.

H037 Coffee *Coffea arabica* 🐝
Shiny leaves on this non-hardy 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

H038 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*
Umbrella-like clusters of yellow flowers over wispy leaves. Leaves and seeds used for vinegars, salad dressings, and pickles. Excellent for bees, butterflies, and especially swallowtail caterpillars. Self-seeding annual. ☉🐝🐝 \$3.00—seed packets:

H039 Greensleeves *A. graveolens* var. *rapaceum*—Bred for its abundant aromatic leaves. Slow to bolt. Compact and good for containers. 45 days for leaves. 24–30”h 🌱 \$2.50—2.5” pot:

H040 Bouquet 🐝—Prized for pickling. 36”h \$4.00—3.5” pot:

H041 Goldkron 🌱—Harvest the plentiful leaves from this vigorous plant while it shoots up to 60” by fall, then admire its crown of late-blooming gold flowers, and finally gather seeds from its productive seedheads. 36–60”h 🌱 \$4.00—4” pot

H042 Epazote *Dysphania 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 cooked leaves are nutritious. The concentrated oil is a stomach irritant. Easy-to-grow, self-seeding annual. Formerly *Chenopodium*. 36”h ☉🐝 \$4.00—4” pot

Bring your own wagon if you can, and be sure to keep track of your plant purchases.

See page 34 for details about our Bring Your Own Box raffle.



Basil ☉☉🐝🐝🐝🐝🐝🐝

These non-hardy perennials are native to sunny, warm climates and will not withstand frost. Plant outdoors after late May. Provide good drainage and water regularly. Remove flowers for best-tasting leaves, or keep them for beauty, bees, and butterflies.

Italian Basil *Ocimum basilicum*

The kind of basil many are familiar with in pesto, salads, dressings, and on pizza. Often called “sweet” because it’s without the minty and peppery taste of some other basil types, and many are known as “Genovese” because they were traditionally grown near the Italian city of Genoa. Leaves are tender, best used raw or minimally cooked to preserve the flavor.

H003 Amethyst Improved—Darkest purple basil with thick, turned-down leaves. 16–20”h 🌱🌱 \$4.00—3.5” pot

H004 Aroma 🐝—Great for pesto with 3” leaves that hold well in storage. Fusarium-resistant and slow to bolt. 20–24”h 🌱 \$4.00—3.5” pot

H005 Devotion DMR 🐝—Ideal for pesto, bred at Rutgers University to be downy mildew-resistant (DMR). 24–36”h \$4.00—4 plants in a pack

H006 Gustoso—68 days. “Gustoso” is Italian for “tasty.” Once the soil has warmed up, sow weekly through mid-July for a steady supply. Bred to grow well in a container. Good mildew resistance. This is our second year selling basil as seeds. Open-pollinated. 18–24”h 🌱 \$3.00—seed packets

H007 Mammoth—Very large ruffled leaves, especially suitable for drying or stuffing. Also called lettuce-leaf basil. Stronger flavor than Genovese varieties. 12–24”h \$4.00—4 plants in a pack

H008 Neapolitano—Heirloom variety from the Naples area with a more intense aroma and flavor. Crinkled leaves. 36”h \$4.00—4 plants in a pack

H009 Prospera Compact Lihi 🌱—Heavily cupped 3–4” leaves on a shorter plant that works well in containers. Slow-bolting and extremely resistant to downy mildew. 16–18”h \$6.00—6 plants in a pack

H010 Prospera Red DMR 🐝—Strongly cupped dark purple 3–4” leaves. DMR, fusarium-resistant, and slow to bolt. 18–24”h \$4.00—3.5” pot

Thai Basil *Ocimum basilicum*

Anise-flavored leaves on purple-burgundy stems. Purple and magenta flowers. Used in pho, pad kra pao, spring rolls, pad kee mao (drunken noodles), and Thai coconut curry.

H011 Cardinal 🐝—Often grown purely as an ornamental due to its very showy and long-lasting deep red-purple flowers. Recommended more for cooking than fresh eating. Thicker leaves make it more disease-resistant. 24–30”h \$4.00—3.5” pot

H012 Siam Queen 🐝—Huge leaves with a strong licorice flavor. Large flower clusters. 28–40”h \$4.00—4 plants in a pack

H013 Thai Magic 🐝—Late-blooming with large leaves. 18–22”h \$4.00—4 plants in a pack

Thai Sweet—Delightful clove-licorice flavor. Ideal as a potted herb, garden plant, or in a flower arrangement. 2” leaves. Buy as a plant, or as seeds and sow weekly through July once the soil has warmed up. 12–18”h 🌱

H014 Plant 🐝—\$4.00—4” pot

H015 Seeds—63 days. \$3.00—seed packets

BASIL PLANTING TIP:

It’s 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!

Other Basil *Ocimum*

Basilis used by many cultures, with various flavors, colors, shapes, and sizes.

H016 African Blue *O. basilicum* × *kilimandscharicum* 🐝—Showy purple flowers on vigorous, bushy plants with purple-tinged leaves. Flowers are a major bee-magnet. Heat- and drought-resistant. 36”h 🌱 \$4.00—3.5” pot

H017 Cinnamon *O. basilicum* 🐝—Abundant yields of large, pointed, and wrinkled leaves. Tastes and smells sweet with notes of anise or cinnamon. 12–24”h \$4.00—4 plants in a pack

H018 Holy *O. sanctum* 🐝—Used in cooking pad kra pao. Traditional religious and medicinal significance in South Asia. Purple flowers. 18”h \$4.00—4 plants in a pack

H019 Lemon *O. basilicum* 🐝—Delicious small-leaf variety combines flavors of lemon and basil. 12–24”h \$4.00—4 plants in a pack

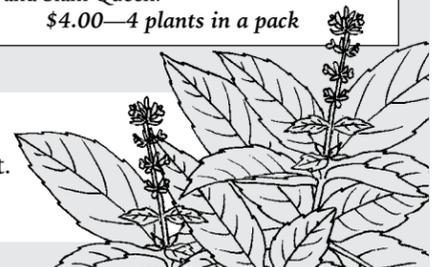
H020 Minette *O. basilicum* 🐝—Eye-catching basil that grows in compact, uniform spheres. Perfect for edging, miniature knot gardens, or in containers. Greek basil flavor. 10”h \$4.00—4 plants in a pack

H021 Mrihani *O. basilicum* 🐝—Spicy, ruffled leaves with undertones of anise and fennel. From Zanzibar (“mrihani” means “sweet basil” in Swahili). Resistant to downy mildew. 18”h \$4.00—3.5” pot

H022 Spicy Globe *O. basilicum* 🐝—Very short with small leaves, making it a nice edging plant. A selection of Greek basil. 12”h \$4.00—4 plants in a pack

H023 Mixed four-pack 🐝—One each of Devotion, Lemon, Spicy Globe, and Siam Queen. \$4.00—4 plants in a pack

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/2mu1lje



Herbs

H043 Fennel, Bronze 🌿

Foeniculum vulgare nigra
Attractive, feathery smoky burgundy foliage has a mild licorice flavor. Does not form a bulb, but stems, seeds, and leaves are all edible. Makes a great container plant, too. Self-seeding hardy biennial. 36–48”h ○🌿🌱🍴
\$6.00—6 plants in a pack

H044 Fennel, Bulbing 🌿

Foeniculum vulgare Perfection
Mild, 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. Bolt-resistant. Separate multiple stems when planting so the bulbs are not crowded. 20–24”h ○🌿🌱🍴
\$6.00—6 plants in a pack

H045 Fenugreek (RENEW) 🌿

Trigonella foenum-graecum
Widely used in Middle Eastern and Indian cooking. Leaves used as an herb and the seeds as a spice in curry. Smoky, caramel-like flavor. Annual. 24”h ○🌿🌱
\$5.99—seed packets



Fenugreek

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:

H046 Attar of Roses 🌿—Rose-scented leaves and pale pink flowers. Trailing. 12–36”h

H047 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 🌿

H048 Lemona 🌿—Zesty, citrusy fragrance and pale pink flowers. 14–18”h by 20–30”w

H049 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:

H050 Cy’s Sunburst *P. crispum*—Crinkly gold leaves in spring, turning to bright green with gold edges. Pale pink to lavender flowers. Lemon-scented. 10–18”h 🌿

See also GERANIUM, page 24

Ginger, Culinary *Zingiber officinale*

Best known for the spice 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 ○🌿🌱🍴

\$10.00—5.25” pot:

H051 Bird (NEW) 🌿—Pinkish outside when young with a light yellow interior. Roots tend to be smaller with more branching. Has a stronger fragrance and spice than other gingers. Makes exceptional ginger beer. This variety is originally from Northern Vietnam. 🌿

H052 Yellow Peruvian (NEW) 🌿—A nice balance of flavor and spice. Roots have a rich yellow interior.

See our article about growing GINGER, page 11

H053 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. Used in traditional medicine by many cultures. Keep well-watered. Also known as pennywort. Not hardy in Minnesota. 3–6”h ○🌿🌱🍴
\$4.00—3.5” pot

H054 Henna, White-Flowering

Lawsonia inermis
Clusters of fragrant, small white flowers have a rose-like aroma. Evergreen tree whose lance-shaped leaves produce the orange dye used as a coloring for skin, nails, hair, and textiles. 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. 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. ○🌿🌱🍴
\$5.00—4” pot

Horseradish



H055 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 ○🌿🌱
\$8.00—4” pot

H056 Indigo, Japanese

Persicaria tinctoria
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 pigment-concentrated *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. Formerly *Polygonum tinctorium*. 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. ○🌿🌱🍴
\$2.50—2.5” pot:

H078 Lemon Balm 🌿—Strong lemon scent and flavor. Self-seeding perennial. 24”h

\$4.00—3.5” pot:

H079 Orange Mandarinina 🌿—Orange-scented leaves. Mounding to spreading perennial. 24”h

H080 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

H081 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. Related to bee balm and wild bergamot. Self-seeding annual. 24–36”h ○🌿🌱🍴
\$4.00—3.5” pot

H082 Lemon Verbena *Aloysia citrodora* 🌿

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 ○🌿🌱
\$4.00—3.5” pot

H083 Madder *Rubia tinctorum*

Roots used by ancient Egyptians, Greeks, and Romans for bright red textile dye. Foliage resembles sweet woodruff or bedstraw. Long stems may need support. 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 ○🌿
\$8.00—4.5” pot

H084 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 ○🌿🌱
\$4.00—3.5” pot

H085 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

H086 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 ○🌿🌱🍴 \$4.00—3.5” pot

Plant widths are similar to their heights unless noted otherwise.

Lavender Lavandula

Upright spikes of small flowers rebloom into fall with regular dead-heading. Heat- and drought-tolerant. Deer- and rabbit-resistant.

English Lavender *Lavandula angustifolia*

Very fragrant and dries beautifully for potpourri. 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.

H057 Annet (NEW) 🌿—Sturdy spikes of long-blooming blue-violet flowers. Compact and dense. Excellent for bouquets. 16–18”h \$7.00—3” plug

H058 Arctic Snow (NEW) 🌿—Clusters of ruffled white trumpets. 18–24”h 🌿
\$4.00—3.5” pot

H059 Big Time Blue 🌿—Early-blooming with large purplish blue flowers. 24”h \$4.00—3.5” pot

H060 Cynthia Johnson 🌿—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 \$9.00—3.5” pot

H061 Lady 🌿—Excellent low-growing variety for lining a path or garden bed. 8–10”h \$2.50—2.5” pot

H062 Munstead 🌿—Blooms earlier than other lavenders. Somewhat hardy in our climate. 12–18”h \$4.00—3.5” pot

H063 Platinum Blonde 🌿—Bluish lavender flower spikes and eye-catching greenish gray leaves with a cream margin. 12–18”h 🌿 \$5.00—3.5” pot

H064 Silver Mist 🌿—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 🌿 \$4.00—3.5” pot

H065 SuperBlue 🌿—Blue-violet flowers and gray-green foliage. Compact, suitable for edging. 12”h 🌿 \$4.00—3.5” pot

Spanish Lavender *Lavandula stoechas*

Larger flowers with prominent bracts that resemble bunny ears. Dries beautifully for potpourri. A non-hardy perennial from southern Europe, but can be over-wintered indoors or treated as an annual.

H066 Anouk Deep Rose (NEW) 🌿—Deep magenta bracts on dark purple flowers. 14–18”h \$4.00—3.5” pot

H067 Anouk Doublescape 🌿—Black-purple with purple ruffles on top. Reblooming. 14–18”h \$4.00—3.5” pot

H068 Madrid Purple 🌿—Bright purple with bracts in shades of lilac. 18–24”h \$6.00—4” pot

H069 Madrid Rose 🌿—Short flower stalks topped with lavender-pink bracts and dark purple flowers. Silver-green foliage. 18–24”h \$6.00—4” pot

H070 Primavera 🌿—Red-violet bracts above the purple spikes of flowers. Blooms all summer. 16–18”h 🌿 \$4.00—3.5” pot

Other Lavender

Species and hybrids that vary in fragrance, hardiness, color, and culinary use.

H071 Bridget Chloe *L. × intermedia* (NEW) 🌿—Purple-blue flowers on 18–24” spikes. Flowers retain color when dried. Lower camphor content results in a sweeter scent, as foliage changes to gray. Tolerates heat and humidity. 24–30”h 🌿
\$4.00—3.5” pot

H072 Fernleaf *L. multifida* (NEW) 🌿—Blue-violet flowers and feathery, oregano-scented leaves. Also called Egyptian lavender. 24”h 🌿
\$4.00—3.5” pot

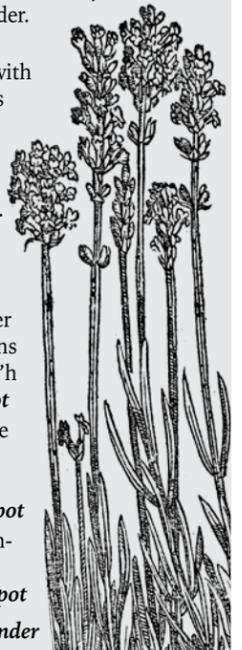
H073 French Fringed *L. dentata* 🌿—Tiny purple flowers with lavender bracts in 2” spikes. Bushy gray-green leaves with edges that are scalloped with little rounded teeth. Good for shaping into topiary. Tolerates more humidity than most. 24–36”h \$4.00—3.5” pot

H074 Meerlo 🌿—Leaves have wide pale yellow margins. Lavender flowers with classic fragrance. 24–36”h \$4.00—3.5” pot

H075 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 \$4.00—3.5” pot

H076 Sensational *L. × intermedia* 🌿—Silvery blue foliage topped with long-blooming deep purple 4” flower spikes. Scent is low in camphor. 24–30”h \$4.00—3.5” pot

H077 Sweet *L. × heterophylla* 🌿—One of the tallest lavenders, very productive and fragrant. Sturdy, straight stems. 36–48”h \$4.00—3.5” pot



Lavender

Thank You for Supporting Our School



Learn more about us!

Friends School OF MINNESOTA

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

Herbs

Plant widths are similar to their heights unless noted otherwise.

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

Mint see box, below

H102 **Mixed Herbs** 🌿
Chives, Oregano, Sage, and Thyme
Classic cooking companions. ○🐝🍷📖
\$4.00—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. ○🐝🍷📖

H103 **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

H104 **Greek** *O. vulgare hirtum* 🌿
—The most flavorful oregano, according to herb aficionados. Perennial. 12–36”h 🍷📖

H105 **Hilltop** *O. vulgare* 🌿—Hybrid combining the best of spicy oregano and sweet marjoram. May be perennial here. 18”h

H106 **Hot and Spicy** *O. vulgare* 🌿—Strong flavor. May be perennial here. 18–24”h

See also OREGANO, ORNAMENTAL, page 26



Oregano

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 in the ground.

H087 **Berries and Cream** 🌿—Mild, with a fruity aroma. May be perennial. 18–24”h \$4.00—3.5” pot

H088 **Chocolate** *M. × piperita* 🌿—Bronzy foliage with a chocolate scent. Perennial. 24”h \$4.00—3.5” pot

H089 **Corsican** *M. requienii* 🌿—Creeper, good in rock gardens, miniature gardens, and along paths. Tolerates light foot traffic. May be perennial. 1”h 🪨 \$4.00—3.5” pot

H090 **Ginger** 🌿—Spicy ginger-scented mint with green leaves striped with gold. May be perennial. 18–24”h 🌿 \$4.00—3.5” pot

H091 **Grapefruit** *M. aquatica citrata*—Large puckered leaves with the scent of grapefruit. Perennial. 18”h \$4.00—2.5” pot

H092 **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 \$4.00—3.5” pot

H093 **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 🌿 \$4.00—3.5” pot

H094 **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—2.5” pot

H095 **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 🌿 \$4.00—3.5” pot

H096 **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 \$4.00—3.5” pot

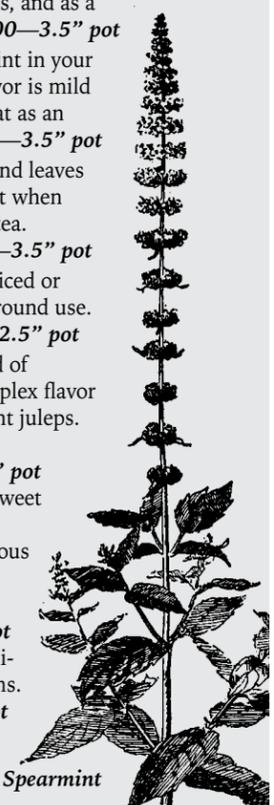
H097 **Orange** *M. aquatica citrata* 🌿—Dark green, round leaves tinged with purple. Purple flowers. Citrus scent when crushed, and slight orange flavor. Makes good tea. Perennial. 24”h 🌿 \$4.00—3.5” pot

H098 **Peppermint** *M. × piperita* 🌿—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24”h \$2.50—2.5” pot

H099 **Spearmint, Double Mint** *M. spicata* 🌿—Blend of peppermint and spearmint, with a subtle, complex flavor suited for beverages, including mojitos and mint juleps. Pinkish lavender flowers. Perennial. 30”h 🌿 \$4.00—3.5” pot

H100 **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 🌿 \$4.00—3.5” pot

H101 **Thai** *M. arvensis* 🌿—Important herb in Thai cuisine with a flavor like spearmint. Dark red stems. Perennial. 18”h \$4.00—3.5” pot



Spearmint

H107 **Oregano, Cuban** *Coleus amboinicus*
Succulent, aromatic, fuzzy leaves. Oregano-scented. Used in many parts of the world, including the Caribbean, Africa, Asia, and South America in soups, stews, salads, beans, and meat dishes. Drought-tolerant. Treat as an annual or over-winter indoors. Formerly *Plectranthus*. 12–18”h ○◐🐝🍷 \$4.00—2.5” pot

H108 **Papalo** 🌿
Porophyllum ruderale Papaloquelite
An ancient Mexican herb with oval, scalloped leaves. Like a super cilantro, it has a complex, piquant flavor. Unlike cilantro, it retains its flavor after drying. Good in soups, salads, tacos, beans, and meats. Annual. 36”h ○🐝 \$4.00—3.5” 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. Parsley is larval food for swallowtail butterflies. Biennial. 12”h ○🐝🍷 \$4.00—4 plants in a pack

H109 🌿—\$4.00—4 plants in a pack
H110 🌿—\$4.00—3.5” pot 🍷📖

Parsley, Italian *Petroselinum hortense*
Flat leaves. Robust, somewhat peppery flavor, which remains when cooked. Larval food for swallowtail butterflies. Biennial. 12–18”h ○🐝🍷 \$4.00—4 plants in a pack

H111 🌿—\$4.00—4 plants in a pack
H112 🌿—\$4.00—3.5” pot 🍷📖

H113 **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 🐝🍷📖 \$4.00—3.5” pot

H114 **Patchouli** *Pogostemon heyneanus* 🌿
Tropical native of the East Indies. Used for the fragrance of the dried leaves. Tender perennial. 12”h ○🌿 \$4.00—3.5” pot

H115 **Roselle** *Hibiscus sabdariffa* Thai Red 🌿
Cream to light yellow 3–4” flowers with a deep red center. Red stems and leaf veins. The red covering for the seedpod (the calyx) is used to make a zingy tea, jam, cranberry-like sauces, and many other foods worldwide. The growing tips and leaves are a tangy addition to salads, stir-fries, and soups. Matures earlier than other varieties. Because of our short growing season, bring the plant inside for each seedpod cover to ripen completely. Can be over-wintered indoors. Native to West Africa. 48–84”h ○🐝🍷📖 \$4.00—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. To over-winter this non-hardy shrub indoors, keep it potted during the summer and place in a south or west window in fall. Do not over-water. If brought inside, it will make small deep blue-lavender flowers in winter to early spring. Suitable for bonsai. Deer-resistant. ○🐝🍷 \$4.00—3.5” pot:

H116 **Abraxas** (NEW) 🌿—Upright plant with strong flavor. Dense light blue flowers. 24–48”h 🍷📖

H117 **Barbeque** 🌿—Upright, perfect for topiary and making barbeque skewers. Small pale blue flowers from mid- to late spring. Large needles. 24–48”h

H118 **Blue Cascade** (NEW) 🌿—Densely trailing, perfect for containers or hanging baskets. Small blue flowers next spring. 12–18”h by 12–24”w

H119 **Golden Rain**—Young foliage is yellow-green on a nice upright plant. White flowers. 6–24”h 🌿

H120 **Gorizia** 🌿—Robust with white-backed leaves. Flowers are lighter lavender-blue. 48”h

H121 **Lockwood de Forest** (NEW) 🌿—Carpet of pungent, needle-like foliage. Excellent for cascading over garden edges or walls. Discovered in the Santa Barbara garden of Lockwood and Elizabeth de Forest. Small lavender flowers. 12”h by 72–96”w 🌿🍷📖



Rosemary

Rosemary continued
\$4.00—3.5” pot (continued):

H122 **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

H123 **Spice Island** 🌿—Pungent flavor. Upright habit. Good for topiaries. 24–36”h

H124 **Tuscan Blue** 🌿—Upright plant with slightly glossy foliage. 36”h

\$11.00—1 gal. pot:
H125 **Get a head start** 🌿—An upright, more mature plant in a large pot. 18”h

Sage *Salvia officinalis*
Used in poultry stuffing, sausage, egg dishes, breads, and vegetable dishes, especially squash. 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. ○🐝🍷📖 \$4.00—3.5” pot:

H126 **Berggarten** 🌿—Broad leaves with silver accents, ornamental. 18”h

H127 **Berggarten Variegated** (NEW) 🌿—Variegated leaves edged in white and yellow. Purple flowers in spring. 12–24”h

H128 **Purple** 🌿—Purple-tinged leaves and bluish purple flowers, lovely in containers. 24–36”h

H129 **Tricolor** 🌿—Green, pink, and white foliage. Very attractive. 15”h

H130 **Sage, Pineapple** 🌿
Salvia elegans Rockin’ Golden Delicious
Brilliant chartreuse foliage has a sweet pineapple scent. Red flowers in very late fall, but the foliage is wonderful even without flowers. Use fresh in fruit salads, or dried for tea and potpourri. A tender perennial, not hardy in Minnesota. 24–48”h ○ \$8.00—5.25” pot

H131 **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 ○🐝🍷 \$4.00—3.5” pot

H132 **Savory, Winter** *Satureja montana*
Aromatic leaves are used in sauces, stuffings, and bean dishes. Peppery leaves favored especially in North Africa. Also makes a good tea. Perennial that becomes woody. 18”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. ○🐝🍷📖 \$4.00—3.5” pot:

H133 **Green** 🌿—Fully green leaves, traditional Japanese variety. 24–36”h

H134 **Kkaennip Korean** (NEW) 🌿—Wrinkled leaves are tinted purple. Tastes of mint, basil, citrus, cumin, and anise. In Korean, the leaves are “kkaennip” and the seeds are “deulkkae.” Open-pollinated. 24–36”h.

H135 **Red** *P. frutescens crispa* 🌿—Cinnamon-scented with ornamental, ruffled purplish red leaves. 24–36”h 🌿

H136 **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 🌿

H137 **Sorrel, Common** *Rumex acetosa* 🌿
Early-season greens with tangy lemon flavor. Great in creamy soups and salads as well as egg, fish, or potato dishes. Long-lived perennial that can sustain frequent and severe cutting. Mildly toxic if eaten in large quantities. 24”h ○🐝🍷📖 \$2.50—2.5” pot

H138 **Stevia** *Stevia rebaudiana* 🌿
Sweeter than sugar! The South American herb used as a sugar replacement. Treat as an annual. 12”h ○🐝🍷 \$4.00—3.5” pot



Herbs

Plant widths are similar to their heights unless noted otherwise.

H139 Tarragon, French 

Artemisia dracunculus
Strong licorice taste. Great for flavored vinegar or used fresh with chicken, carrots, and omelettes. Perennial, but can be potted in late fall for winter window sill use. 36”h ○ ☞ ☞ ☞ ☞ **\$4.00—3.5” pot**

H140 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 ○ ☞ ☞ ☞ ☞ **\$4.00—3.5” pot**

See also MARIGOLD, page 26



Thyme

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. ○ ☞ ☞ ☞ ☞ ☞

\$4.00—3.5” pot:

H141 English *T. vulgaris* —Most reliably cold-hardy thyme. Robust flavor. 10”h 

H142 French *T. vulgaris* —Smaller leaves than English thyme, and a sweeter flavor. Often preferred by chefs. 10”h

H143 Lemon *T. citriodorus* —Lemon-scented. 12”h

H144 Lime *T. citriodorus* —Pink flowers, citrus-scented. 6–12”h

H145 Pizza *T. nummularius*  —Oregano-and thyme-scented leaves and pinkish purple flowers. Perfect for Italian dishes. Also called Italian thyme. Unsure of hardiness, let us know if yours comes back. 6–12”h by 9–12”w 

H146 Rose —The aroma is a combination of old-fashioned rose and spicy thyme. 6–12”h ☞

See more THYME, pages 34 and 44

H147 Tong Ho  

Glebionis coronaria Oasis
Attractive daisies with white to yellow petals and yellow centers. Delicious, aromatic, and slightly bitter, the leaves are great for salads, stir fries, hot pot, and soups. This small-leafed variety is vigorous and productive. Leaves are best used young, cut back when the plant is 4–12” tall for a second crop. Native to Europe, it has been cultivated and naturalized in Asia. Annual. 36”h ○ ☞ ☞ ☞ ☞ **\$4.00—3.5” pot**

H148 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**

H149 Vietnamese Balm *Elsholtzia ciliata* 

In Vietnamese cuisine, this lemony herb is called “rau kinh gioi” 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 ○ ☞ ☞ ☞ ☞ **\$4.00—3.5” pot**

H150 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 ○ ☞ ☞ ☞ ☞ **\$4.00—3.5” pot**

H151 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**

H152 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. Biennial. 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. Entire websites are devoted to its control and destruction! Also known as asp of Jerusalem. 12”h ○ ☞ ☞ ☞ ☞ **\$6.00—6 plants in a pack**



Weld



Woad



Get a text message when your wristband # is called, or when wristbands are no longer required each day. See the details on page 4.

Bring a box, win a prize!

For every box, crate, bin, and/or cart you bring to the sale to carry your plants, you receive one ticket to our raffle!

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

See page 34 for more information about how to enter, and prize information.



Organic 

Certified-Organic Herbs at the Sale

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:

Basil, Italian

H003 Amethyst Improved

H004 Aroma

H006 Gustoso

Basil, Thai

H014 Thai Sweet, plant

H015 Thai Sweet, seeds

Cilantro

H035 Santo

Dill

H039 Greensleeves

H041 Goldkroner

Ginger

H051 Bird 

Lavender, English

H058 Arctic Snow

Lavender, Other

H071 Bridget Chloe

H072 Fernleaf

Oregano

H104 Greek

Parsley, Curly

H110 Single pot

Parsley, Italian

H112 Single pot

Rosemary

H116 Abraxas 

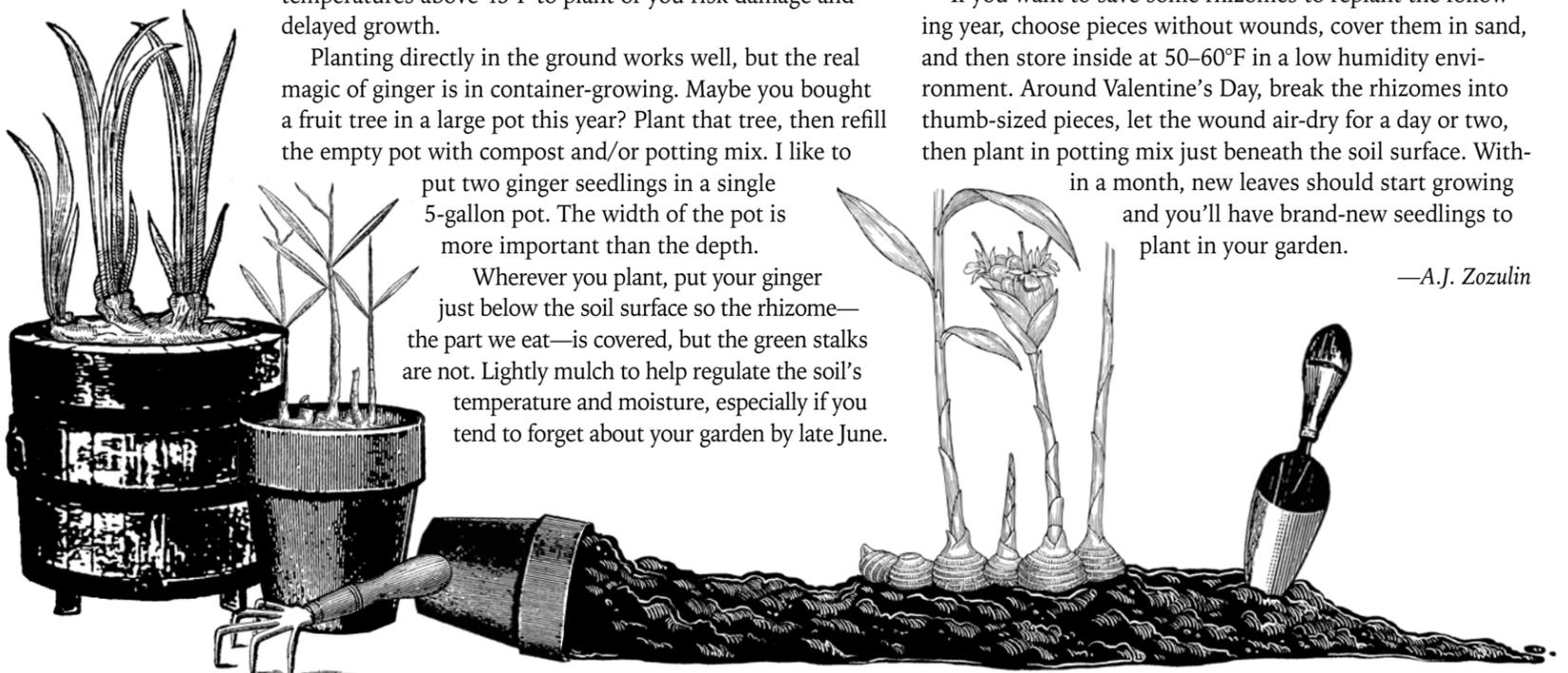
H121 Lockwood de Forest 

Thyme

H141 English

H145 Pizza 

See also ORGANIC VEGETABLES, page 20



Growing Ginger in the North

Before we talk about how, I want to tell you *why* you should grow ginger: Obviously, it’s delicious, but it also does well in a variety of garden types, can survive neglect, produces a lot from a single plant, can be expensive at the grocery store, is more pungent fresh, can be stored in the freezer for an extended period, and can be saved from year to year to grow even more ginger! Hopefully that’s enough to convince you of the why, so let’s get to the how.

Ginger is tropical and grows wild in forest understories. While it does want hot, sunny weather, dappled shade is closer to its natural environment. If you’re on top of watering, full sun is great and will yield a little more at the end of the season, but if you like to plant it and forget it, try a part-shade area to give your ginger some protection from the harshest summer days. Either way, wait for night time temperatures above 45°F to plant or you risk damage and delayed growth.

Planting directly in the ground works well, but the real magic of ginger is in container-growing. Maybe you bought a fruit tree in a large pot this year? Plant that tree, then refill the empty pot with compost and/or potting mix. I like to put two ginger seedlings in a single 5-gallon pot. The width of the pot is more important than the depth.

Wherever you plant, put your ginger just below the soil surface so the rhizome—the part we eat—is covered, but the green stalks are not. Lightly mulch to help regulate the soil’s temperature and moisture, especially if you tend to forget about your garden by late June.

Now for the less straightforward part, watering. Have no fear, ginger is resilient! Last summer I grew ginger in pots on my alley parking pad. I watered them about half a dozen times between May and October and still harvested several pounds. That’s all to say, you can neglect this plant, especially if they are in part shade. If you’re more attentive or use irrigation, water just enough to keep the soil damp but not soaked. It’s worse to over-water because that can lead to root rot.

Throughout the season, the rhizome will spread horizontally underground, periodically sending up new green stalks. To give your ginger as much time to grow as possible, dig it up just before the first fall frost—no later or you risk ruining your hard-earned harvest! Cut off the leaves, wash the roots, and use within a week or freeze in large chunks for up to two years.

If you want to save some rhizomes to replant the following year, choose pieces without wounds, cover them in sand, and then store inside at 50–60°F in a low humidity environment. Around Valentine’s Day, break the rhizomes into thumb-sized pieces, let the wound air-dry for a day or two, then plant in potting mix just beneath the soil surface. Within a month, new leaves should start growing and you’ll have brand-new seedlings to plant in your garden.

—A.J. Zozulin