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# Herbs

Every one of the plants in the Herbs section are grown without chemical pesticides or herbicides, and from greenhouses operated with sustainable practices. We also carry a more limited line of herbs that are certified organic. At customer request, we have summarized that list here:

**Organic**

Basil	Other herbs	Parsley
H007 Sweet Genovese	H106 Peppermint	H133 Parsley, Curly
H030 Amethyst Improved	H126 Nettles	H137 Parsley, Italian
H031 Thai	H127 Oregano, Greek	<b>Organic mixed herbs</b>
	H177 Thyme, English	In a hanging basket, see page 39

## Key

- Full sun
- ◐ Part sun/part shade
- Shade
- ♂ Good for bees
- ♂ Audubon-endorsed
- ♂ Butterfly-friendly
- ♂ Hummingbird-friendly
- ♂ Attractive foliage
- ♂ Culinary
- ♂ Edible flowers
- ♂ Ground cover
- ♂ Medicinal
- ♂ Minnesota native
- ♂ Rock garden
- ♂ Cold-sensitive: keep above 40°F
- Organic Certified organic
- ♂ Toxic to humans
- ♂ Saturday restock

H001 **Aloe Vera** *Aloe vera* ♂  
Succulent whose juice is used to treat minor burns, poison ivy, and rashes. Bring indoors as a house plant. Tender perennial. 12–24”h ○♂♂♂ \$3.00—2.5” pot

H002 **Anise** *Pimpinella anisum* ♂  
Feathery foliage used fresh in salads and soups while the seeds are used to flavor other cooked foods. Umbrella-like clusters of tiny white flowers. Annual. 36”h ○♂♂♂ \$2.00—2.5” pot

H003 **Ashwagandha** *Withania somnifera* ♂  
Greenish white flowers, orange-red fruit on this small shrub. Used in ayurvedic medicine. Not hardy in Minnesota. 36–60”h ○♂ \$5.00—3.5” pot

H004 **Aztec Sweet Herb** *Lippia dulcis*  
Central American plant whose odd half-inch cylindrical flower heads, purplish foliage, and spicy scent make it an attractive trailing plant. A natural sweetener. Not hardy in Minnesota. 24–48”h ○ \$2.00—2.5” pot

**Basil** see box below

**Bay Laurel** *Laurus nobilis*

Bay leaf, the well-known seasoning, comes from this tender tree that can spend the winter as a house plant. Small yellow flowers bloom in spring. Deer-resistant. Excellent in tubs or large pots. ○♂♂♂

\$3.00—3.5” pot:

H032 **Smaller plant** ♂—Green leaves. 12–72”h

\$11.00—1 quart pot:

H033 **Larger plant**—Green leaves. 12–72”h

\$12.00—5.25” pot:

H034 **Sicilian Sunshine**—Eye-catching bright chartreuse to gold foliage contrasts with red leaf stems. Provides fragrant leaves to flavor soups and stews, just like regular bay leaves. 12–72”h

H035 **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 ○♂♂♂♂♂ \$2.50—3.5” pot

H036 **Buzz Buttons** *Acmella oleracea* ♂

Curious, olive-shaped 1” yellow flowers on stalks, each with a rust-burgundy “eye” on top. A cluster of them looks 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 ○♂♂♂ \$2.50—3.5” pot

H037 **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 ○♂♂♂ \$2.00—2.5” pot

H038 **Chamomile, German**

*Matricaria recutita* ♂

Small white and yellow flowers with an apple scent. Dried flowers are good for tea or added to bath water. Good in arrangements or potpourri. Annual. 12” spacing. 12–18”h ○♂♂♂ \$2.00—2.5” pot

H039 **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 ○♂♂♂ \$2.50—3.5” pot

H040 **Chervil** *Anthriscus cerefolium*

Tastes like tarragon with a hint of anise. It’s a great fresh seasoning used in salads, soups, marinades, and sauces. Sometimes called “gourmet’s parsley.” Self-seeding annual. 16–18”h ○♂♂ \$4.00—3.5” pot

**Chives** *Allium schoenoprasum*

Tubular leaves, stems, and globe-shaped flowers in late spring have a mild onion flavor. Easy to grow and once established lasts for years. Divide every few years. Perennial. ○♂♂♂

\$2.00—2.5” pot:

H041 **Fine Leaf** ♂—Purple flowers. 12–24”h ♀

\$3.00—2.5” pot:

H042 **Forescate**—Large pink flowers. 10–18”h

H043 **Chives, Garlic** *Allium tuberosum* ♂

Abundant white flowers in late summer, beautiful edible garnish. Flat leaves with fine flavor. Perennial and self-seeds readily. 12–18”h ○♂♂♂ \$2.00—2.5” pot

H044 **Chives, German** *Allium senescens* ♂

Elegant, flat, shiny 12” leaves may be used like chives. 2” spheres of lavender flowers July–September. Ornamental and perennial. 18–20”h ○♂♂♂♂ \$2.00—2.5” pot

**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. ○♂♂♂

\$1.50—seed packets:

H045 **C. sativum**—Sow a crop every few weeks to keep a fresh supply throughout summer and fall. 24”h

\$2.50—3.5” pot:

H046 **Calypso** **NEW** ♂—Get a head start on your seed-grown cilantro. These bushy plants are slowest to go to seed, two to three weeks after other varieties. 12–18”h

H047 **Coffee** *Coffea arabica*

Shiny leaves on this tender shrub make for a nice container plant. Mature plants produce an abundance of jasmine-scented white flowers. Best in filtered sunlight and fast-draining potting soil, kept moist. 15–20’ in its African home, smaller here. Over-winter indoors. ○♂♂ \$2.50—2.5” pot

H048 **Comfrey** *Symphytum officinale*

Bell-shaped cream, purple or pink flowers. Fuzzy, broad leaves. An important herb in organic gardening. Comfrey is a great “green manure” in a permaculture landscape. Perennial; can be an aggressive spreader. 24”h ○♂♂ \$5.00—3.5” pot

H049 **Culantro** *Eryngium foetidum* ♂

Mexican and South American native, used in Caribbean, Thai, Indian, and Vietnamese cooking. Dries well or can be used fresh like cilantro, with a stronger, citrus-like flavor. Moist soil. Not hardy in Minnesota. 12–18”h ○♂♂♂ \$2.00—2.5” pot

H050 **Cumin** *Cuminum cyminum*

Seeds are used in Indian, Mexican, and Cuban cuisine. Small white or pink flower clusters like small Queen Anne’s lace flowers. Self-seeding annual. 24”h ○♂♂ \$2.00—2.5” pot

H051 **Cumin, Black** *Nigella sativa* ♂

The white petals of its flowers are bluish green near the tip and surround a fancy, spherical fruit capsule in which the seeds develop. Ground seeds smell like fennel, anise, or nutmeg and taste slightly bitter, spicy, and piquant. Self-seeding annual. 6–12”h ○♂♂♂ \$2.50—4 plants in a pack

## Sweet Basil *ocimum* ○♂♂♂♂♂♂

Even gardeners who don’t cook love basil in their gardens. Great for tea, pesto, salads, and dressings. Remove flowers for best-tasting leaves or keep flowers for bees and butterflies. These annual plants 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.



**Sweet Genovese** *O. basilicum*—Prolific and popular. Wonderful for pesto, tomato dishes, and salads. 24–36”h

H005 \$1.50—seed packets

H006 \$2.50—4 plants in a pack ♂—This variety, Devotion, is one of the new mildew-resistant strains bred at Rutgers University. 24–36”h

H007 \$3.00—3.5” pot ♂ **Organic** This variety, Eleonora, has shown resistance to mildew. 36”h

\$2.50—3.5” pot:

H008 **African Blue** *O. basilicum* x *O. kilimandscharicum* ♂—Showy purple flowers on vigorous, bushy plants with purple-tinged leaves. 36”h ♀

H009 **Ajaka Columnar** *O. basilicum* ♂—Attractive, shrubby basil, more cold tolerant than most. Will keep you supplied with tasty leaves well into the fall. 24”h

H010 **Cardinal** *O. basilicum* ♂—Ornamental enough for your flower garden, but still tasty. Burgundy stems and showy deep red-purple bracts. Spicy fragrance. 24–30”h

H011 **Dolly** *O. basilicum* ♂—Good news for Minnesota gardeners, a densely leaved Genovese basil bred to withstand cooler temperatures. Fusarium wilt-resistant. 12–24”h

\$2.50—3.5” pot (continued):

H012 **Envigor** *O. basilicum* ♂—Large-leaved Genovese basil with an intense flavor. Bred for vigor and disease-resistance. 24–36”h

H013 **Pluto** *O. basilicum* ♂—Mild, sweet, small leaves. Roundly compact. 8”h

\$2.50—4 plants in a pack:

H014 **Cinnamon** *O. basilicum* ♂—Dark purple flowers and purple stems. Sharp cinnamon fragrance. Finest tea basil, good in fruit salads. 12–24”h

H015 **Holy** *O. sanctum* ♂—Traditional religious and medicinal significance in South Asia. Purple flowers. Takes part shade. 18”h

H016 **Lemon** *O. basilicum* ♂—Delicious small-leaf variety combines flavors of lemon and basil. 12–24”h

H017 **Lime** *O. americanum* ♂—Dark green leaves with lime fragrance. 12”h

H018 **Magic Michael** *O. basilicum* ♂—Purple bracts and small creamy white flowers. 12–18”h ♀

H019 **Mammoth** *O. basilicum* ♂—Very large ruffled leaves, especially suitable for drying or stuffing. Familiar sweet basil flavor. 12–24”h

\$2.50—4 plants in a pack (continued):

H020 **Marseillais Dwarf** *O. basilicum* ♂—Compact, bushy French variety with large leaves has little yellow and white flowers when in bloom. Perfect for containers. 10”h

H021 **Minette** *O. basilicum* ♂—Delicious, eye-catching basil creating perfect spheres of bright green that stay compact and uniform. Perfect for edging, miniature knot gardens, or in containers. 10”h

H022 **Mixed Four-Pack** ♂—One each of Sweet Genovese, Lemon, Spicy Globe, and Thai Siam Queen.

H023 **Napoletano** *O. basilicum* ♂—Heirloom variety from Italy with light green crinkled leaves. 36”h

H024 **Opal** *O. basilicum* ♂—Purple leaves and anise flavor. 12–36”h

H025 **Oriental Breeze** *O. basilicum* ♂—A basil bred for cut flower and container use. Very floriferous and fragrant. 4–6” long flower heads are white with purple bracts. 12–18”h

H026 **Red Rubin** *O. basilicum* ♂—Large-leaved purple sweet basil. 18–24”h

H027 **Spicy Globe** *O. basilicum* ♂—The “good basil” of French cuisine. Very short with small leaves, making it a sweet edging plant. 12”h

\$2.50—4 plants in a pack (continued):

H028 **Thai Magic** *O. basilicum* ♂—Late flowering with large leaves. Popular in Thai food. Purple bracts and magenta flowers. 18–22”h

H029 **Thai, Siam Queen** *O. basilicum* ♂—Huge green leaves contrast nicely with sturdy, purple stems. Outstanding fragrance and flavor: sweet and spicy with anise overtones. Used in Asian cooking. 28–40”h

\$3.00—3.5” pot:

H030 **Amethyst Improved** *O. basilicum* ♂—Darkest purple basil with thick, turned-down leaves like the classic Genovese. Compact habit, full flavor. 16–20”h

H031 **Thai** *O. basilicum* ♂—Purple stems and flowers with 2” green leaves. 16–20”h **Organic**

**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)

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

# Herbs

H052 **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 ○●🌿🍷  
\$3.00—4” pot

See also CURRY PLANT, DWARF, page 41

**Dill** *Anethum graveolens*

Leaves and seeds for vinegars, salad dressings, and pickles. Excellent for bees, butterflies, and especially swallowtail caterpillars. Reseeding annual. ○🌿🍷  
\$1.50—seed packets:

H053 **Bouquet**—Prized for pickling. 36”h

\$2.00—2.5” pot:

H054 **Bouquet**—Prized for pickling. 36”h

\$2.50—3.5” pot:

H055 **Dukat**—Abundant, delicate foliage for a longer period of time than most other dill varieties. Mellow flavor. 30”h by 12”w

H056 **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

H057 **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 ○🌿🍷

\$5.00—6 plants in a pack

**Fennel, Bulbing** *Foeniculum vulgare*

Sweet, anise-like 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. ○🌿🍷

\$2.00—2.5” pot:

H058 **Florence**—80–85 days. 24–48”h

\$5.00—6 plants in a pack:

H059 **Antares**—Early-maturing and slow-bolting award-winner. 24–36”h

**Geranium, Scented** *Pelargonium*

Colorful flowers and delicious fragrances. Plant where they are easily touched. Tender perennial you can bring indoors for winter; grows well in containers. ○🌿☺

\$3.00—3.5” pot:

H060 **Attar of Roses**—Rose-scented leaves and pale pink flowers. Trailing. 12–36”h

H061 **Fragrans**—Nutmeg-scented gray-green leaves with small white flowers. 12–36”h

H062 **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. Clustered, pale pink flowers with purple markings. 12–24”h 🌿

H063 **Lemona**—Zesty, citrusy fragrance and pale pink flowers. 14–18”h by 20–30”w 🌿

H064 **Mosquito Plant**—The moderate lemon fragrance is disliked by mosquitoes. Small pinkish lavender flowers with two petals marked with magenta. Also known as citronella. 24–36”h

H065 **Orange Fizz**—Strong orange scent with pink-lavender flowers. 12–36”h

H066 **Snowflake**—Rounded leaves with white flecks. Distinctive scent. 12–24”h 🌿

H067 **Toronto**—Citrusy ginger scent. Large lavender flowers marked with deep purple. Upright. 12–24”h

H068 **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 overwintered as a houseplant. 24–48”h ○🌿🍷  
\$12.00—5” pot

H069 **Ginseng, American**

*Panax ginseng* 🌿🆕

Above ground, ginseng has three to six leaves consisting of three to five leaflets that die down each fall and red berries that are produced when the plant is 3–4 years old. Below ground, the valuable, thick-forked roots slowly grow to resemble a human figure that can be harvested in five to 10 years. Native to cool hardwood forests of the eastern U.S. and Canada, ginseng is used in Native American and Chinese traditional medicine. To keep roots from growing too quickly, do not fertilize except for a layer of leaf mulch. Prefers dappled shade and the edges of woodland gardens. Perennial. Seed from Wisconsin. 8–16”h ○●🍷🌿  
\$3.00—3.5” pot

H070 **Horseradish** *Armoracia rusticana*

Spicy root used as a condiment. Provide rich soil for the most pungent roots. Does best planted in the ground; in a smaller garden you might want to contain it by planting in a pot or tub buried in the ground. Perennial. (You’ll find this in the indoor Herbs section, not outdoors in the Bulbs & Bareroots section.) 36”h ○●🍷  
\$3.00—bareroot

H071 **Land Seaweed** *Salsola komarovii* 🌿

Crunchy, juicy leaves and stems are rich in nutrients and used for salads, stir-fry, sushi, and steamed foods. Has a salty flavor. Shoreline plant valued in Japan is also known as *okahijiki* or saltwort. Not hardy in Minnesota. 45 days. 6–18”h ○🍷  
\$2.50—3.5” pot

**Lavender** see box at right

H093 **Leek, Threecorner** *Allium triquetrum*

Mild onion flavor and attractive white flowers. Very early-blooming. Use entire plant raw or cooked. Rapidly spreading perennial from the Mediterranean. 12–18”h ○🌿🍷🌿  
\$2.00—2.5” pot

H094 **Lemon Balm** *Melissa officinalis* 🌿

Strong lemon scent and flavor. Small flowers in late summer. Makes a refreshing iced tea or seasoning in breads and desserts. Mulch for winter protection. Self-seeding perennial. 24”h ○●🌿🍷  
\$2.00—2.5” pot

H095 **Lemon Bush** *Corymbia citriodora* 🌿

More pungently lemony than actual lemons. Plant it near a walkway. Unusual 6” sandpapery, sword-shaped bluish foliage ages to silver-green, then becomes attractively etched with red for fall. Pink fuzzy stems. Used as a mosquito repellent. Tree that’s 90’ tall in its native Australia; over-winter indoors. 36”h ○  
\$3.00—4” pot

H096 **Lemon Grass** *Cymbopogon citratus* 🌿

Leaves and stalks are used in Asian cooking and in teas. Many medicinal and culinary uses. It is frost-tender and could spend the winter in a sunny window. Best in a container. 60”h ○🌿🍷  
\$2.00—2.5” pot

H097 **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 ○●🌿🍷🌿  
\$2.50—3.5” pot

H098 **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 over-wintered inside. 36”h ○🌿🍷  
\$2.50—3.5” pot

H099 **Licorice Herb** *Tagetes filifolia* 🌿

A natural sweetener or flavoring that tastes like licorice candy. Its tiny, edible white flowers, stems, and frilly leaves may also be used for licorice tea or just snacking. Annual; may self-seed. 20”h ○🌿🍷  
\$2.50—4 plants in a pack

H100 **Lovage** *Levisticum officinale* 🌿

Strong celery taste. Leaves are used to flavor soups, stews, casseroles, and an amazing relish. Has been used as a love charm. Green-yellow flowers in umbels. Perennial. 36–72”h ○●🌿🍷🌿  
\$2.50—3.5” pot

**Marjoram, Sweet** *Origanum majorana*

A mild, sweet oregano relative. Used in vinegars, soups, and dressings. Add fresh leaves to salads. Good herbal bath. Not hardy in Minnesota. ○●🌿🍷  
\$2.00—2.5” pot:

H101 **Seed-grown**—18”h

\$3.00—3.5” pot:

H102 **Gold Tips**—Same flavor as sweet marjoram, but close to half of each leaf is bright yellow. 12”h

H103 **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 ○●🍷🌿  
\$2.50—3.5” pot

H104 **Mexican Bush Sage** 🌿

*Poliomntha longiflora*

Shrubby plant with pale green leaves and a unique peppery flavor. Grows large quickly. Deer-resistant with light pink tubular flowers, beloved of hummingbirds. Drought-tolerant tender perennial that can be overwintered indoors. Also known as rosemary mint and Mexican oregano. 36”h ○🍷🌿  
\$2.50—3.5” pot



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

## Lavender *Lavandula* ○🍷🌿🍷🌿

A tender perennial from southern Europe, very few varieties are fully hardy in Minnesota, but can be wintered indoors or treated as an annual. Needs excellent drainage to survive the winter. Very fragrant and dries beautifully for potpourri. Reblooms into fall with regular deadheading. Deer- and rabbit-resistant.

\$2.00—2.5” pot:

H072 **Lady L.** *angustifolia* 🌿—Smells good in the garden and in sachets and potpourris. 8–10”h

H073 **Munstead, smaller pot** *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

H074 **Yellow L.** *viridis* 🌿—Bright yellow-green foliage topped with tightly compressed yellow flower heads resembling tiny pineapples. Profuse bloomer with a powerful lavender aroma. Vivid coloring contrasts nicely with the greenish gray foliage and purple flowers of most other lavenders. Native to Morocco and southern Portugal. 36”h

\$2.50—3.5” pot:

H075 **Big Time Blue** *L. angustifolia* 🌿—Early blooming, large purplish blue flowers. 24”h

H076 **Ellagance Pink** *L. angustifolia* 🌿—English lavender with light pink flower spikes. 12–24”h

H077 **French L.** *stoechas* 🌿—Lavender of the French countryside. Upright gray foliage. 24–36”h

H078 **Goodwin Creek Grey** 🌿—Light gray-green foliage with coarse, appealing texture. Best variety for blooming indoors in winter. 24–36”h

H079 **Jagged L.** *pinnata buchii* 🌿—Beautiful feathery foliage. Also called fern-leaf lavender. 36”h

H080 **Luxurious** 🌿—Dark royal purple flowers. 18–24”h

H081 **Meerlo** 🌿—Leaves have wide pale yellow margins. Lavender flowers with classic fragrance. 24–36”h

H082 **Munstead, medium pot** *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

H083 **Phenomenal L. x 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

H084 **Provence L. x intermedia** 🌿—Variety from southern France. Light purple flowers. More moisture-tolerant than other varieties. 24–36”h

H085 **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

H086 **Sweet L. x heterophylla** 🌿—One of the tallest lavenders, very productive and fragrant. Sturdy, straight stems. 36–48”h

\$3.00—2.5” pot:

H087 **Dutch L. x intermedia**—Introduced before 1920, this variety has lavender-blue 4” flower spikes that stand above silvery gray foliage. Slightly more sharpness to the perfume. Blooms July into fall. 36–48”h

H088 **Potpourri White L.** *angustifolia*—Dense white flowers, sometimes with a faint blue blush, on sturdy stems. Highly fragrant. 10–14”h

\$3.00—3.5” pot:

H089 **Platinum Blonde** 🌿—Gentle blue blossoms and eye-catching greenish gray leaves with a cream margin. Suited to rock gardens, containers, and edging. 12–18”h ○

H090 **Spanish, Madrid Pink L.** *stoechas* 🌿—Short flower stalks topped with lavender-pink bracts with dark purple flowers. Silver-green foliage. 18–24”h

H091 **Spanish, Madrid Purple L.** *stoechas* 🌿—Bright purple with bracts in shades of lilac. 18–24”h

\$6.00—2.5” pot:

H092 **Cynthia Johnson L.** *angustifolia* 🌿—Silvery, aromatic foliage with blue-purple flowers. Selected by Betty Ann Addison (Gardens of Rice Creek nursery) for its ability to survive Minnesota winters. Probably the only lavender that will truly grow as a perennial here. 24”h

H105 **Mexican Oregano** 🌿🆕

*Lippia graveolens*

Citrusy with hints of lime and licorice, it pairs well with the chiles, cumin, garlic, and paprika found in salsas, chili, and Mexican dishes. When frost is imminent, cut off the entire plant and hang it upside down to dry in a cool, dark, and airy place. Leaves will easily crumble after drying. Native to Central and South America, it’s related to verbena (unlike Mediterranean oregano, which is related to mint). Needs lots of sun and space. Annual. 18–36”h by 36–48”w ○  
\$2.50—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. ○●🌿🍷🌿

\$2.00—2” peat pot:

H106 **Peppermint** *M. x piperita* 🌿—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24”h 🌿🍷

\$2.00—2.5” pot:

H107 **Peppermint** *M. x piperita* 🌿 24”h



Horseradish

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

# 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
- 🏠 Medicinal
- 🇺🇸 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☠️ Toxic to humans
- 🔄 Saturday restock



Spearmint

## Mint continued

**\$2.50—3.5" pot:**

- H108 **Apple** 🌿—Round leaves with slightly toothed edges. Both the leaves and stems are covered in fine hairs, which explains its nickname, woolly mint. Fruity flavor and aroma with nuances of apple but less mint flavor. It works best in fresh, uncooked preparations. The flowers are spears of white to pale pink flowers. One of the tallest varieties of mint, so cut it frequently to encourage a bushier shape. May be perennial. 16–40" h
- H109 **Berries and Cream** 🌿—Mild, with a fruity aroma. May be perennial. 18–24" h
- H110 **Chocolate** *M. x piperita* 🌿—Bronzy foliage with a chocolate scent. Perennial. 24" h
- H111 **Corsican** *M. requienii* 🌿—Creeper, good in rock gardens, miniature gardens, and along paths. Tolerates light foot traffic. May be perennial. 1" h
- H112 **Ginger** 🌿—Spicy ginger-scented mint with green leaves striped with gold. May be perennial. 18–24" h
- H113 **Himalayan Silver** *M. spicata* (NEW) 🌿—A wonderfully fragrant spearmint with elongated silvery leaves and blooming with densely packed pinkish flower spikes. A bee and butterfly magnet. Perennial. 18–24" h 🦋
- H114 **Mojito** *M. x 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
- H115 **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. Compact plant suited to containers. Prefers dappled shade. Perennial. 24" h 🦋
- H116 **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
- H117 **Pineapple** *M. suaveolens variegata* 🌿—Variegated leaves with a fruity scent. Perennial. 24–36" h

**\$3.00—2.5" pot:**

- H118 **Candymint** *M. x piperita*—A cross between water mint and spearmint. Large, toothed leaves with reddish stems. Along with peppermint, candymint is most commonly used in chewing gum, mouthwash, toothpastes, and medicines. An ideal culinary herb to flavor foods like jellies, candy, meats, salads, soups, and beverages. Perennial. 12–18" h
- H119 **Grapefruit** *M. aquatica citrata*—Large puckered leaves with the scent of grapefruit. Perennial. 18" h
- H120 **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. Treat as an annual. 24" h
- H121 **Spearmint, Kentucky Colonel** *M. spicata*—Ruffled 3" leaves with a sweet, strong spearmint fragrance and taste. Spikes of small lilac to pink to white flowers in summer. The Kentucky Derby officially endorses Kentucky Colonel spearmint for its mint julep. Perennial. 12–24" h
- H122 **Thai** *M. arvensis* (NEW) 🌿—Important herb in Thai cuisine with a flavor like spearmint. Dark red stems. Perennial. 18" h

**\$6.00—4 plants in a pack:**

- H123 **Wild seed from Prairie Moon** *M. arvensis*—Perennial that prefers moist conditions. Blooms July–September. Used in teas and desserts. Minnesota seed source. 6–24" h 🇺🇸

H124 **Mixed Herbs** 🌿

Classic cooking companions: sage, thyme, oregano, and basil. ○ 🍷 🦋 🌱 🏠 🇺🇸 **\$2.50—4 plants in a pack**

H125 **Mushroom Plant** *Rungia klossii* 🌿

Glossy, oval leaves with a mushroom flavor that intensifies with cooking. Leaves can be eaten raw. If cooked, add leaves at the end. Blue flowers. Tender perennial. 16–24" h ○ 🍷 **\$2.50—3.5" pot**

H126 **Nettles, Stinging** *Urtica dioica*

Popular in European, south Asian, and Native American cooking. Pick and handle with gloves before cooking. Early spring sprouts of this perennial vegetable are one of the tastiest and most nutritious greens you could grow. The tender leaves at the top of the stem can be harvested throughout summer and eaten fresh in salads. Serrated green leaves are rich in vitamins A, C, iron, potassium, manganese, and calcium. Cooking removes the sting from older leaves (and they really do sting if rubbed the wrong way). Dried leaves can be used to make tea. Spreading perennial, give it room. 36–72" h by 48" w ○ 🍷 🦋 🌱 🏠 🇺🇸 🌿 **\$1.00—2" peat pot**

## Oregano *Origanum vulgare*

Essential for Italian and Greek cooking. Leaves can be used fresh or dried in tomato sauces, soups, meat, fish, and salads. Perennial. ○ 🍷 🦋 🌱 🏠 🇺🇸

**\$2.50—3.5" pot:**

- H127 **Greek** *O. vulgare hirtum* 🌿—The most flavorful oregano, according to herb aficionados. 12–36" h 🌿
- H128 **Hot and Spicy** 🌿—Strong flavor. Annual. 18–24" h
- H129 **Variegated** 🌿—Fine-leaved variety, green with a wide white margin. Pleasing, mild flavor and visually interesting. 12–24" h 🌿

## Oregano, Cuban *Plectranthus amboinicus*

Used in many parts of the world, including the Caribbean, Africa, Asia, and South America in soups, stews, salads, beans, and meat dishes. Makes a good substitute for sage in dressings; oregano-scented. Not hardy in Minnesota. ○ 🍷 🌱

**\$2.50—3.5" pot:**

- H130 **Green** 🌿—Succulent, aromatic, fuzzy leaves. Drought-tolerant. 12–18" h
- H131 **Variegated** *P. amboinicus variegatus* 🌿—Large, furry leaves with white margins. Also a great foliage plant for container combinations. 24" h 🌿

H132 **Papalo** 🌿

## *Porophyllum ruderale* subsp. *macrocephalum*

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 ○ 🍷 **\$2.00—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. Parsley is larval food for swallowtail butterflies. Biennial. ○ 🍷 🌱 🏠

**\$2.00—2" peat pot:**

H133 **Organic** 🌿—12" h 🌿

**\$2.00—2.5" pot:**

H134 **Green Pearl** (NEW) 🌿—Leaves are densely packed on strong stems. Slow to bolt. 18–24" h

**\$2.50—3.5" pot:**

H135 **Favorit** (NEW) 🌿—A sweet parsley with curly, cupped leaves and a softer mouthfeel than regular parsley. Fast regrowth after cutting and frost-tolerant. 6–18" h

**\$2.50—4 plants in a pack:**

H136 **In a 4 pack** 🌿—12" h

## Parsley, Italian *Petroselinum hortense*

Same as curly parsley, but with flat leaves. Parsley is larval food for Swallowtail butterflies. 12–18" h ○ 🍷 🌱

**\$2.50—3.5" pot:**

H137 **Organic** 🌿

**\$2.50—4 plants in a pack:**

H138 **In a 4 pack** 🌿

H139 **Patchouli** *Pogostemon heyneanus* 🌿

Tropical native of the East Indies. Used for the fragrance of the dried leaves. Tender perennial. 12" h ○ 🍷 **\$2.50—3.5" pot**

H140 **Roselle** *Hibiscus sabdariffa* 🌿

Native to West Africa and grown for the plump red coverings around its seedpods. As days shorten, the plant produces 3" white to pale yellow flowers with dark red centers. After the seedpods start to form, harvest the pod coverings (remove the seedpods inside) and use them to make a refreshingly zingy tea. Seedpod coverings are also used to make jam, cranberry-like sauces, and many other foods worldwide. The growing tips and leaves are a tangy addition to salads, stir-fries, and soups. Because of our short growing season, you may need to bring the plant inside for the seedpod coverings to ripen completely. We are not sure if this tender perennial can be overwintered indoors or not. 48–84" h ○ 🍷 🦋 🌱 🏠 **\$2.50—3.5" pot**

## Rosemary *Rosmarinus officinalis*

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. 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 overwater. Small deep blue flowers in winter. ○ 🍷 🌱

**\$2.00—2.5" pot:**

H141 **Seed-grown** 🌿—12" h

**\$2.50—2.5" pot:**

H142 **Golden Rain**—Young foliage is yellow-green on a nice upright plant. Dark violet flowers. 6–24" h

## Rosemary continued

**\$2.50—3.5" pot:**

- H143 **Barbeque** 🌿—Upright, perfect for topiary and making barbeque skewers. Small pale blue flowers from mid- to late spring. Large needles. 24–48" h
- H144 **Blue Spires** 🌿—Upright plants with blue flowers. 18" h
- H145 **Creeping** 🌿—Low growing and sprawling. 6" h
- H146 **Gorizia** 🌿—Robust with white-backed leaves. Large light lavender-blue flowers in spring. 48" h
- H147 **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
- H148 **Spice Island** 🌿—Pungently flavored. Upright habit. Good for topiaries. 24–36" h
- H149 **Tuscan Blue** 🌿—Upright plant with slightly glossy foliage. 36" h

**\$8.00—1 gal. pot:**

H150 **Get a head start** 🌿—Same as H141, but an older plant in a large pot. 12" h

## 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. ○ 🍷 🌱 🏠 🇺🇸

**\$2.50—3.5" pot:**

- H151 **Berggarten** 🌿—Broad leaves with silver accents, ornamental. Good flavor. 18" h 🌿
- H152 **Growers Friend** 🌿—Velvety silver-green foliage with a slightly citrusy fragrance. Rarely blooms, but when it does, the flowers are rose to violet. 16" h
- H153 **Icterina** 🌿—Gold and green foliage. Compact and decorative, great for summer containers. 12–15" h
- H154 **Purple** 🌿—Purple-tinged leaves and bluish purple flowers, lovely in containers. 24–36" h 🌿
- H155 **Tricolor** 🌿—Green, pink, and white foliage. Very attractive. 15" h 🌿

H156 **Sage, Bee** *Salvia apiana* 🌿

Aromatic white flowers. Used as incense. It can take up to three years to reach mature size. A tender perennial that can be over-wintered indoors. Also known as white sage. 24–48" h ○ 🍷 🌱 🏠 **\$2.50—3.5" pot**

H157 **Sage, Lavender** 🌿

## *Salvia lavandulifolia*

Silver foliage with lavender fragrance and blue to violet-blue flowers. Needs a dry location and winter mulch. Syn. *S. hispanorum*. 12–18" h ○ 🍷 🌱 🏠 🇺🇸 **\$2.00—2.5" pot**

## Sage, Pineapple *Salvia elegans*

Sweet pineapple scent and yellow-green foliage. Use fresh in fruit salads and other foods; dried for tea and potpourri. A tender perennial, not hardy in Minnesota. ○ 🍷 🌱 🏠 🇺🇸

**\$2.50—3.5" pot:**

- H158 **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
- H159 **Pineapple** 🌿—Red flowers in fall. 48" h 🌿

**\$5.00—5.25" pot:**

H160 **Golden Delicious** 🌿—Fragrant brilliant chartreuse foliage. Red flowers in very late fall, but the foliage is wonderful even without flowers. 24" h 🌿

## Savory *Satureja*

Dwarf, woody plants with aromatic leaves, used in sauces, stuffings, and bean dishes. Also makes a good tea. ○ 🍷 🌱

**\$2.00—2.5" pot:**

- H161 **Summer** *S. hortensis*—Mildly peppery leaves. Favored in Mediterranean cooking. Makes a nice tea. Annual. 18" h
- H162 **Winter** *S. montana* 🌿—Peppery leaves favored especially in North Africa. Perennial. 18" h

**\$2.50—3.5" pot:**

H163 **Lemon** *S. biflora* 🌿—Small thyme-like leaves have a clean lemon scent. Complements fish, chicken, and vegetable dishes. Annual. 12" h



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

