

Herbs



Coffee

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

- 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

H001 **Aloe Vera** *Aloe vera* 🌿
Succulent whose juice is used to treat minor burns, poison ivy, and rashes. Tender perennial. 12–24”h
○🐝🦋🍷 \$8.00—2.5” pot

H002 **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

Basil see box, below

Bay Laurel *Laurus nobilis*
Bay leaf, the well-known seasoning with green leaves, comes from this tender tree that can spend the winter indoors. Small yellow flowers bloom in spring. Deer-resistant. Excellent in tubs or large pots. 12–72”h
○🌿🍷🍵 \$3.00—3.5” pot

H025 🌿 \$3.00—3.5” pot
H026 \$11.00—1 quart 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 ○🌿🦋🍷🍵 \$3.00—3.5” pot



H028 **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
○🌿🍷 \$3.00—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 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. 12–18”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 ○🍷🍵 \$3.00—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:

H032 **Fine Leaf** *A. schoenoprasum* 🌿—Classic with purple flowers in late spring. Mild onion flavor. Divide every few years. 12–24”h 🦋🍷

H033 **Garlic** *A. tuberosum* 🌿—Abundant white flowers in late summer, beautiful edible garnish. Flat leaves with fine flavor. Perennial and self-seeds readily. 12–18”h

H034 **German** *A. senescens* 🌿—Elegant, flat, shiny 12” leaves. 2” lavender flowers July–September. Ornamental and perennial. 18–20”h 🍷

\$3.00—2.5” pot:
H035 **Forescate** *A. schoenoprasum*—Large pink flowers in late spring. Mild onion flavor. Divide every few years. 10–18”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. ○🍷

\$3.00—seed packets:
H036 **Caribe** 🌿**NEW**—Bolt-resistant and bred for leaf production. Great variety for cut-and-come again harvests. 50–55 days. 20–24”h 🌿**ORGANIC**

\$5.00—6 plants in a pack:
H037 **Cruiser** 🌿**NEW**—Get a head start on your seed-grown cilantro. Vigorous and extra slow to bolt. 12–18”h

H038 **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. Over-winter indoors. ○🍷🦋 \$3.00—2.5” pot

H039 **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 ○🌿🍷🦋 \$2.50—2.5” pot

H040 **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. Also called black seed. Ground seeds smell like fennel, anise, or nutmeg and taste slightly bitter, spicy, and piquant. Self-seeding annual. 6–12”h ○🍷🍵 \$3.00—4 plants in a pack

H041 **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

Dill *Anethum graveolens*
Leaves and seeds for vinegars, salad dressings, and pickles. Excellent for bees, butterflies, and especially swallowtail caterpillars. Self-seeding annual. ○🌿🦋🍷 \$2.50—2.5” pot:

H042 **Bouquet** 🌿—Prized for pickling. 36”h
\$3.00—seed packets:
H043 **Greensleeves** 🌿**NEW**—Bred for its abundant aromatic leaves. Slow to bolt. Compact and good for containers. 45 days for leaves. 24–30”h 🌿**ORGANIC**

H044 **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
○🍷🍵 \$3.00—4” pot

H045 **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

Certified-Organic Herbs at the Sale



Every one of the plants in the Herbs section is grown without chemical 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	Other herbs	H103 Oregano, Greek
H005 Eleonora	H036 Cilantro	H141 Thyme, English
H022 Thai	H043 Dill	
H024 Amethyst Improved		

Sweet Basil *Ocimum* ○🐝🦋🍷🍵❄️

Great for tea, pesto, salads, and dressings. Remove flowers for best-tasting leaves, or keep them to feed the 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.



H003 **Sweet Genovese, Devotion**
O. basilicum 🌿—DMR mildew-resistant variety bred at Rutgers University. 24–36”h \$3.00—4 plants in a pack

H004 **Sweet Genovese, Prospera** *O. basilicum* 🌿**NEW**—Genovese flavor with DMR mildew-resistance and Fusarium-resistance. Dense and slow to bolt with 3–4” strongly cupped leaves. 18”h \$5.00—6 plants in a pack

H005 **Sweet Genovese, Eleonora** *O. basilicum* 🌿—Prolific and popular. Resistant to mildew. Wonderful for pesto, tomato dishes and salads. 24–36”h 🌿**ORGANIC** \$3.00—3.5” pot

\$3.00—3.5” pot:
H006 **African Blue** *O. basilicum* x *O. kilimandscharicum* 🌿—Showy purple flowers on vigorous, bushy plants with purple-tinged leaves. 36”h 🌿

H007 **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

H008 **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 🌿

\$3.00—3.5” pot (continued):
H009 **Greek** *O. basilicum* 🌿—Compact dome with small, pointed leaves, perfect for containers. Prized by chefs for its savory, slightly anise flavor. 10”h

H010 **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

\$3.00—4 plants in a pack:
H011 **Cinnamon** *O. basilicum* 🌿—Dark purple flowers and purple stems. Sharp cinnamon fragrance. Finest tea basil, good in fruit salads. 12–24”h

H012 **Holy** *O. sanctum* 🌿—Traditional religious and medicinal significance in South Asia. Purple flowers. 18”h ○🌿

H013 **Lemon** *O. basilicum* 🌿—Small-leaf variety combines flavors of lemon and basil. 12–24”h

H014 **Lime** *O. americanum* 🌿—Dark green leaves with lime fragrance. 12”h

H015 **Mammoth** *O. basilicum* 🌿—Very large ruffled leaves, especially suitable for drying or stuffing. Familiar sweet basil flavor. 12–24”h

\$3.00—4 plants in a pack (continued):
H016 **Minette** *O. basilicum* 🌿—Delicious, eye-catching basil creating spheres of bright green that stay compact and uniform. Perfect for edging, miniature knot gardens, or in containers. 10”h

H017 **Mixed Four-Pack** 🌿—One each of Sweet Genovese, Lemon, Spicy Globe, and Thai Siam Queen.

H018 **Napoletano** *O. basilicum* 🌿—Heirloom variety from Italy with light green crinkled leaves. 36”h

H019 **Spicy Globe** *O. basilicum* 🌿—The “good basil” of French cuisine. Very short with small leaves, making it a neat edging plant. 12”h

H020 **Thai Magic** *O. basilicum* 🌿—Late-blooming with large leaves. Popular in Thai food. Purple bracts and magenta flowers. 18–22”h

H021 **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

\$3.50—4” pot:
H022 **Thai** *O. basilicum* 🌿—Purple stems and flowers with 2” green leaves. 16–20”h 🌿**ORGANIC**

H023 **African Tree, Nunum** *O. gratissimum* 🌿**NEW**—A huge-leaved basil with a slightly spicy oregano taste. Makes great pesto and is delicious in salads, soups, pastas, vinegars, and jellies as well as in many African and Asian dishes. Used in traditional medicine as well as cooking. Known as clove basil in the East Indies and scent-leaf in parts of Africa. “Nunum” is its common name in Ghana. 36–48”h

H024 **Amethyst Improved** *O. basilicum* 🌿—Darkest purple basil with thick, turned-down leaves. Compact, but with full flavor. 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

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

Plant widths are similar to their heights unless noted otherwise.

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. ☉☂☂

\$2.50—2.5" pot:

H046 **Florence** ☂—80–85 days. 24–48" h

\$5.00—6 plants in a pack:

H047 **Antares** ☂—Early-maturing and slow-bolting award-winner. 24–36" h

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:

H048 **Attar of Roses** ☂—Rose-scented leaves and pale pink flowers. Trailing. 12–36" h

H049 **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 ☂

H050 **Fragrans** ☂—Nutmeg-scented gray-green leaves with small white flowers. 12–36" h

H051 **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 ☂

H052 **Lemona** ☂—Zesty, citrusy fragrance and pale pink flowers. 14–18" h by 20–30" w ☂

H053 **Mosquito Plant** ☂—Moderate lemon fragrance. Small pinkish lavender flowers with two petals marked with magenta. Also known as Citronella. 24–36" h

H054 **Orange Fizz** ☂—Strong orange scent with pink-lavender flowers. 12–36" h

H055 **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

H056 **Ginseng, American** *Panax ginseng*

Above ground, ginseng has handsome foliage and red berries that are produced when the plant is 3–4 years old. Below ground, the valuable roots 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. Seed from Wisconsin. Perennial. 8–16" h ☉☂☂ \$3.00—3.5" pot

Goldenseal see *Native Perennials*, page 53

H057 **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. 36" h ☉☂☂ \$4.00—bareroot

Lavender see box, page 10

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. Mulch for winter protection. 24" h ☉☂☂☂

\$2.50—2.5" pot:

H076 **M. officinalis** ☂—Strong lemon scent and flavor. Self-seeding perennial.

\$3.00—3.5" pot:

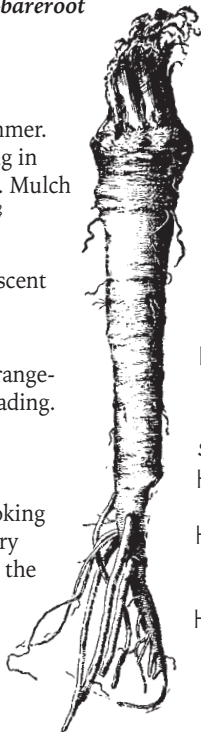
H077 **Orange Mandarinina** (NEW) ☂—Orange-scented leaves. Mounding to spreading.

H078 **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. 36–60" h ☉☂☂☂

\$3.00—3.5" pot



Horseradish root

H079 **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

H080 **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

H081 **Magenta Plant** (NEW) ☂

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. Called "la cam" in Vietnamese. 12–36" h ☉☂☂☂

\$3.00—4" pot

H082 **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

H083 **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

H084 **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 ☉

\$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. ☉☂☂☂☂

\$2.50—2.5" pot:

H085 **Peppermint** *M. x piperita* ☂—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24" h

\$3.00—2.5" pot:

H086 **Candy mint** *M. x piperita*—Large, toothed leaves with reddish stems. An ideal culinary herb to flavor foods like jellies, candy, meats, salads, soups, and beverages. Most commonly used in chewing gum, mouthwash, toothpastes, and medicines. Perennial. 12–18" h

H087 **Chocolate** *M. x piperita*—Bronzy foliage with a chocolate scent. Perennial. 24" h

H088 **Grapefruit** *M. aquatica citrata*—Large puckered leaves with the scent of grapefruit. Perennial. 18" h

H089 **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

H090 **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

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

\$3.00—3.5" pot:

H092 **Berries and Cream** ☂—Mild, with a fruity aroma. May be perennial. 18–24" h

H093 **Corsican** *M. requienii* ☂—Creeping, good in rock gardens, miniature gardens, and along paths. Tolerates light foot traffic. May be perennial. 1" h

H094 **Ginger** ☂—Spicy ginger-scented mint with green leaves striped with gold. May be perennial. 18–24" h

Mint continued

\$3.00—3.5" pot (continued):

H095 **Jessica's Sweet Pear** (NEW) ☂—Leaves have a pear-like scent and sweeter taste. Pink flowers. Upright plants without runners. May be perennial. 12–20" h

H096 **Margarita** (NEW) ☂—Lime-scented leaves with bronzed edges and small lilac purple flowers mid-summer. Perennial that spreads by runners, not rhizomes. Excellent in margaritas, mixed drinks, and as a garnish. 6–12" h by 18–24" w

H097 **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

H098 **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

H099 **Spearmint, Himalayan Silver** *M. spicata* ☂—A wonderfully fragrant spearmint with elongated silvery leaves and blooming with densely packed pinkish flower spikes. Probably perennial. 18–24" h

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. Compact plant suited to containers. Prefers dappled shade. Perennial. 24" h ☂

H101 **Mixed Herbs** ☂

One each chives, oregano, sage, and thyme. Classic cooking companions. ☉☂

\$3.00—4 plants in a pack

Oregano *Origanum vulgare*

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:

H103 **Greek** *O. vulgare hirtum* ☂—The most flavorful oregano, according to herb aficionados. Perennial. 12–36" h ☂☂☂

H104 **Hilltop** ☂—Hybrid combining the best of spicy oregano and sweet marjoram. May be perennial here. 18" h ☂☂

H105 **Hot and Spicy** ☂—Strong flavor. May be perennial here. 18–24" h ☂

H106 **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 ☉☂☂☂ \$3.00—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. 12" h ☉☂☂☂

H107 ☂ \$3.00—4 plants in a pack

H108 \$4.00—3.5" pot

Parsley, Italian *Petroselinum hortense*

Same as curly parsley, but with flat leaves. Parsley is larval food for swallowtail butterflies. 12–18" h ☉☂☂☂

H109 ☂ \$3.00—4 plants in a pack

H110 \$4.00—3.5" pot

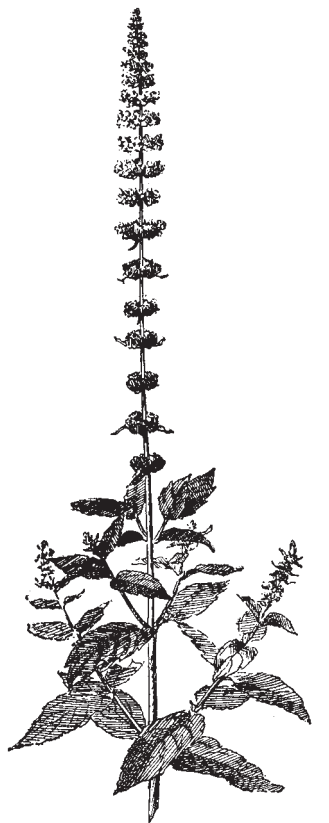
H111 **Parsley, Japanese** ☂

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. Excellent for micro-greens. Reseeding perennial; deadhead to prevent spread. 18–24" h by 8" w ☉☂☂☂ \$3.00—3.5" pot



Lemon verbena



Spearmint

ROUNDING UP

Friends School Plant Sale is both a community event and a fundraiser for the Friends School of Minnesota.

We hope you'll consider rounding up your bill to the nearest \$5.

Thank you for considering rounding up.

We accept 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
- 🏠 Houseplant
- 👤 Medicinal
- 🇺🇸 Minnesota native
- 🏡 Rock garden

- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🔄 Saturday restock

H112 **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

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. 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. Small deep blue-lavender flowers in winter to early spring. ○🍷🌿👤
\$3.00—2.5” pot:

H113 **Golden Rain**—Young foliage is yellow-green on a nice upright plant. Dark violet flowers. 6–24”h
\$3.00—3.5” pot:

H114 **Barbeque** 🌿—Upright, perfect for topiary and making barbecue skewers. Large needles. 24–48”h

H115 **Creeping** 🌿—Low growing and sprawling. 6”h 🍯
H116 **Gorizia** 🌿—Robust with white-backed leaves. Flowers are lighter lavender-blue. 48”h

H117 **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

H118 **Spice Island** 🌿—Pungently flavored. Upright habit. Good for topiaries. 24–36”h

H119 **Tuscan Blue** 🌿—Upright plant with slightly glossy foliage. 36”h

Rosemary continued

\$9.00—1 gal. pot:

H120 **Get a head start** 🌿—An upright, 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. ○🍷🌿👤🐇
\$3.00—3.5” pot:

H121 **Berggarten** 🌿—Broad leaves with silver accents, ornamental. Good flavor. 18”h

H122 **Icterina** 🌿—Gold and green foliage. Compact and decorative, great for summer containers. 12–15”h

H123 **Purple** 🌿—Purple-tinged leaves and bluish purple flowers, lovely in containers. 24–36”h

H124 **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. A tender perennial, not hardy in Minnesota. ○
\$3.00—3.5” pot:

H125 **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 🍷🌿👤
\$7.00—5.25” pot:

H126 **Rockin’ Golden Delicious** 🌿—Fragrant brilliant chartreuse foliage. Red flowers in very late fall, but the foliage is wonderful even without flowers. 24–48”h

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. Formerly 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:

H128 **Summer** *S. hortensis*—Mildly peppery leaves. Favored in Mediterranean cooking. Annual. 18”h

H129 **Winter** *S. montana* 🌿—Peppery leaves favored especially in North Africa. Perennial that becomes woody. 18”h
\$3.00—3.5” pot:

H130 **Lemon** *S. biflora* 🌿—Small leaves have a clean lemon scent. Complements fish, chicken, and vegetable dishes. Annual. 12”h

H131 Self-Heal *Prunella vulgaris* 🌿

Charming violet flowers all summer. 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:

H132 **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

H134 **Red** *P. frutescens* var. *crispa*—Shiny wine-colored serrated leaves. Flavor ranges from sweet to savory to citrusy. 36”h

Sorrel *Rumex*

Great in creamy soups and salads as well as egg, fish, or potato dishes. Mildly toxic if eaten in large quantities. ○🌿👤
\$2.50—2.5” pot:

H135 **Common** *R. acetosa*—Early-season greens with tangy lemon flavor. Long-lived perennial that can sustain frequent and severe cutting. 24”h
\$4.00—3.5” pot:

H136 **Red** *R. sanguineus*—Ornamental and edible foliage with dark red veins and red seed heads. May be short-lived but often self-seeds. Also called bloody dock. 15”h 🌿

H137 Spikenard, American

Aralia racemosa
Stately white plumes in summer followed by clusters of black berries. Roots were used in root beer. A great landscape plant, too. Native perennial subshrub. Horticultural source. 36–60”h ○🍷🌿👤
\$8.00—1 quart pot

H138 Stevia *Stevia rebaudiana* 🌿

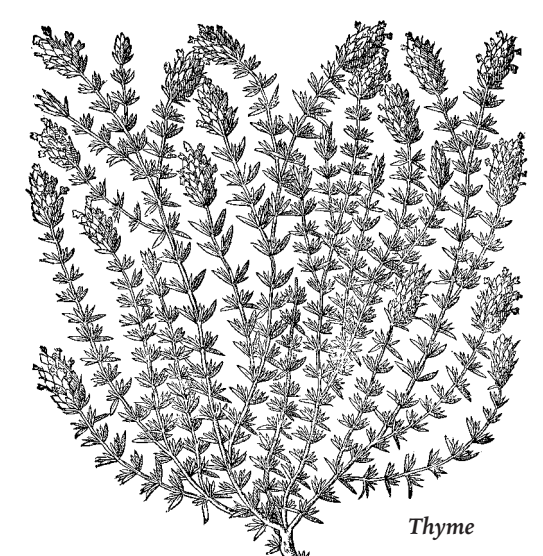
Sweeter than sugar! The South American herb used as a sugar replacement. Treat as an annual. 12”h
○🍷🌿 \$3.00—3.5” pot

H139 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

H140 Tarragon, Mexican *Tagetes lucida* 🌿

With the sweetness of licorice, this handsome tender perennial is like a milder French tarragon. Won’t self-seed in Minnesota. 36”h ○🍷🌿👤
\$3.00—3.5” pot



Thyme

Thyme *Thymus*

Easy-to-grow, bushy perennial with small leaves. Good in a summer pot. Ornamental as well as culinary and makes a soothing tea. Also known as summer thyme. ○🍷🌿👤
\$3.00—3.5” pot:

H141 **English** *T. vulgaris* 🌿—10”h 🍷🌿

H142 **French** *T. vulgaris* 🌿—10”h

H143 **Lemon** *T. citriodorus* 🌿—Lemon scent. 12”h

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

H145 **Silver King** *T. citriodorus* 🌿—Cream margins and citrus scent. 4–8”h by 8–12”w

See more THYME, pages 40 and 41

H146 Turmeric *Curcuma domestica* 🌿

Upright, fragrant bright green leaves. This relative of ginger has orange rhizomes, which are the source of the orange-yellow spice often used in curries. Harvest the root in fall. Leaves can be used as a green vegetable. Not winter hardy in Minnesota; grow as an annual or bring inside to winter as dry pot. 24–36”h ○🍷🌿
\$9.00—5.25” pot

H147 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

H148 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 ○🍷
\$3.00—4” pot

H149 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

H150 Yerba Mate *Ilex paraguariensis*

Grown for its glossy leaves, which are dried to make yerba mate, the most common tea in South America. Slow-growing broadleaf evergreen tree to 50’ in its native Central and South America, but even 12’ is optimistic in Minnesota. 12”h ○
\$10.00—4” pot

Lavender *Lavandula* ○🍷🌿👤🐇🏡

Upright spikes of small flowers. Very fragrant and dries beautifully for potpourri. Can be added to sugar, shortbread, or lemonade. 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. Reblooms with regular dead-heading. Deer- and rabbit-resistant.

H058 **Big Time Blue** *L. angustifolia* 🌿—Early-blooming with large purplish blue flowers. 24”h
\$3.00—3.5” pot

H059 **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, now of Hidden Springs Flower Farm in Spring Grove. 24”h
\$3.00—3.5” pot

H060 **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

H061 **Lady** *L. angustifolia* 🌿—Smells good in the garden and in sachets and potpourris. 8–10”h
\$2.50—2.5” pot

H062 **Luxurious** 🌿—Dark royal purple flowers. 18–24”h
\$3.00—3.5” pot

H063 **Meerlo** 🌿—Leaves have wide pale yellow margins. Lavender flowers with classic fragrance. 24–36”h
\$3.00—3.5” pot

H064 **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

H065 **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
\$3.00—3.5” pot

H066 **Platinum Blonde** 🌿—Bluish lavender flower spikes and eye-catching greenish gray leaves with a cream margin. 12–18”h 🌿
\$3.00—4” pot

H067 **Potpourri White** *L. angustifolia*—Dense white flowers, sometimes with a faint blue blush, on sturdy stems. Highly fragrant. 10–14”h
\$2.50—2.5” pot

H068 **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 **Royal Velvet** *L. angustifolia* **NEW** 🌿—Silver-laced spikes of light to deep purple flowers. Prized for rapid growth, cold tolerance, and color retention, both fresh and dried. 24–36”h 🌿
\$3.00—3.5” pot

H070 **Sensational** *L. x intermedia* **NEW** 🌿—Silvery blue foliage topped with long-blooming 4” deep purple flowers. Scent is low in camphor. 24–30”h 🌿
\$3.00—3.5” pot

H071 **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

H072 **Spanish, Madrid Purple** *L. stoechas* 🌿—Bright purple with bracts in shades of lilac. 18–24”h
\$3.00—4” pot

H073 **Spanish, Madrid Rose** *L. stoechas* 🌿—Short flower stalks topped with lavender-pink bracts with dark purple flowers. Silver-green foliage. 18–24”h
\$3.00—4” pot

H074 **SuperBlue** *L. angustifolia* **NEW** 🌿—Blue-violet flowers and gray-green foliage. Compact, suitable for edging. 12”h 🌿
\$3.00—3.5” pot

H075 **Sweet** *L. x heterophylla* 🌿—One of the tallest lavenders, very productive and fragrant. Sturdy, straight stems. 36–48”h
\$3.00—3.5” pot

