



Vegetable and Herb Selections offered at the 2017 Master Gardener Plant Sale and Garden Market Friday, May 5 (4 pm – 8 pm) and Saturday May 6, 9 am – 5 pm)

- Arrive early for best choices, selection may be limited during sale due to availability from vendors and our Master Gardener donor growers.
- Tomato varieties are listed elsewhere
- This list also contains miscellaneous other edibles, vegetable ornamentals (e.g., pumpkins and gourds) as well as flowering edibles

Veggies

Asian Herbs and Greens:

Asian Herb Garden:

Purple Mizuna, exhibits a splash of purple on its dark green, glossy leaves and stems. Its deeply serrated foliage adds a burst of color and pleasant mustardy bite to baby leaf mixes and stir fry. 21 days to baby size, 40 to mature size

Perilla ‘Shiso’

Also known as Japanese Perilla or Shiso, this common culinary herb features attractive reddish purple leaves and a flavor that has been likened to a blend of coriander, cinnamon and citrus. Sometimes called Red Mint, the culinary uses of this powerhouse herb are almost endless-- from salads, to sushi to pickling

Ao Shiso: A traditional Japanese heirloom herb/perilla used as a sushi wrap, salad mix and tempura. It is also used to garnish sashimi.

Korean Perilla. This large-leaf perilla tastes partly like mint and basil. It is used as a wrap for meats and sushi. It is also good for salads and garnish.

Kinh Goi also known as Vietnamese Lemon Mint or Balm. The leaves of this herb taste like lemongrass and grow to 3 feet tall. It can be used in many dishes like noodles, fish, chicken, salads and soups.

Chinese Parsley or Cilantro/Coriander. This versatile herb is used in many Chinese dishes. Its zesty flavor can be used as garnish and dishes. This variety is slow to bolt even though it is ready to harvest in just days.

Mitsuba, or Japanese Parsley, is popular in Japanese dishes such as Ohitashi as well as other hot and cold dishes.

Stir Fry Garden

Gai Choi, or Chinese Mustard is a vigorous green that is a mainstay for stir-fried dishes. It is also used in salads, soups and pickled.

Chinese Pak Choi, perhaps the most popular of Chinese vegetables used in stir-fried dishes. It can also be steamed, braised and used in soups.

Komatsuna or Spinach Mustard, is heat tolerant and quick growing. It is good in salads, soups, and stir-fried Chinese and Japanese dishes such as Sukiyaki.

Shanghai Pak Choi is popular in South China and used widely in stir-fried or braised dishes. It is heat tolerant and matures in about 40-50 days

Red Noodle or Yard Long Bean, a variety grown in south China and is up to 22" long. It is used most notably in a Szechuan dish "Dry-fried Bean", and may be used in place of string beans in many dishes.

Nan Ling Light Green, or Chinese celery has a strong celery flavor and used in many Asian stir-fried dishes. It matures in around 50 days.

Bride, or hybrid Eggplant, is a Chinese variety that matures in about 70 days and will branch to produce 2-3 eggplants per cluster. It is a heavy feeder that prefers a sunny location. It is used in many ways such as grilled, braised stuffed and stir-fried.

Japanese Heirloom Garden

Ishikura Improved, or Japanese Bunching Onion, matures to about 20". Best to eat the younger leaves, and is popular in soups and salads.

Misome, or Spinach Mustard Hybrid, is a hybrid between Komatsuna and Tatsoi. It grows to 10" tall and produces tender, deep leaves. It is heat tolerant and resistant to mildew and rust. good in salads, Japanese pickles and stir-fried.

Early Mibuna or Spinach Mustard, cultivated in Mibu, Kyoto. Cut for baby leaves as early as 21 days and is grown to be cold tolerant. Good in salads and many Japanese dishes.

Akarenso, or Spinach hybrid, is a variety that is light in tannins, and has a mild flavor that's good in salads. It matures in about 50 days,

Yasakanaga, or Eggplant hybrid, is an early maturing hybrid (60 days) that produces 7" fruits. This eggplant needs no peeling as the skins are thin and tender. It is good in deep or stir fried, grilled or add directly to salads.

Kyuri (Tasty Green) or Cucumber hybrid, is an early maturing (50-60 days) burp less cucumber, harvested 9" long it is adaptable to many conditions and resistant to mildew. It is monoecious (male and female), and is good for pickling, salads, and is acid-free.

Shishito Pepper is a popular, small pepper that matures in about 60 days. It is mildly spicy and is good in tempura, yakitori, and, sautéed.

Thai Cooking Essentials

Thai Basil is beautiful in the garden or garnishing a plate. This popular herb delivers the distinct Thai anise and clove flavor, used in many curries, soups, and even mixed with Italian basil in pesto.

Thai Pepper, or Prik Chi Faa, is medium hot and matures in 75-80 days, it can be used fresh or dried; and add heat to sauces.

Thai Eggplant, or Thai Round, is an eggplant suited to many growing conditions. It is used in many curries and stews from countries such as India, Thailand and Vietnam.

Artichoke, 'Green Globe' (*cynara scolymus*)

Flowers in early summer. Flower buds deep green with light purple tinge, 3 - 5" in diameter, with thick, flavorful hearts. Harvest before flowers start to open. The smaller, immature artichokes are the most tender.

Bean, 'EZ Pick' (*Phaseolus vulgaris* 'E-Z Pick')

Annual. Bush Bean, Height 18-24". Delicious both fresh and frozen. Amazingly easy to pick because the plant holds the beans up and out towards the picker and they come off the plant very "E-Z".

Bean, 'Blue Lake' Pole (*Phaseolus vulgaris limensis*)

Annual, Full sun. Height 5'-6-. This vigorous 7 foot tall variety made Oregon's Willamette Valley famous in the 60s and 70s for canning beans outstanding flavor combined with high yields make growing these vigorous 5' – 6' vines worth the time. Excellent canned, frozen, or eaten fresh.

Bean, 'Royal Burgundy' Bush (*Phaseolus vulgaris*)

Annual Bush bean. Upright, Height 24" . Gorgeous, violet purple outside, bright green inside. 6" pods turn green after cooking, easy to harvest, pods held off the ground, performs well under cool conditions.

Beet, 'Bull's Blood' (*Beta vulgaris 'Bull's Blood'*)

Annual. Height 10-14" Bull's Blood has beautiful red foliage. The earliest thinnings spark up spring and fall salads with a leaf color as richly dark red as radicchio. As the roots enlarge, the baby beets are also delicious cooked and mixed with salad. The small sweet red roots are best when harvested young.

Beet, 'Chiogga' (*Beta vulgaris 'Chiogga'*)

Annual. Also known as candy stripe beet and bulls eye beet, for its red and white alternating rings. An Italian heirloom variety, its roots are very sweet and its greens are mild and light green in color. Ideal for boiling, pickling, baking and freezing.

Brussel sprouts 'Long Island' (*Brassica oleracea var. gemmifera*)

24" height, 90 days to maturity, full sun. This heirloom produces a heavy set of 1" tasty sprouts on short, self-supporting stems. A good freezer, the semi-dwarf plants are stocky with leaves closely spaced stems. Introduced at the end of the 19th century, this was once one of the most important commercial varieties. It's still a great pick today.

Chard, 'Rainbow' (*Beta vulgaris var. Cicla*)

Individual stems are red, yellow, orange, gold, or white, and together they create a visual feast in your ornamental beds, in your vegetable garden, and at dinner table- Mild flavors, bright, colorful stems. Beautiful. Burgundy or green leaves, 60 days.

Cucumber, 'Lemon' (*Cucumis sativus*)

Named because they resemble color and shape of lemons, averages 3" by 2". Used primarily for pickling, slicing and in salads. Easy to digest. Rust and drought resistant, extremely productive. 58-70 days—does well in our shorter summers

Cucumber, 'Sweet Marketmore' (*Cucumis sativus*)

One of the most widely grown slicer/salad varieties. 4-6 ft. vines produce consistently in hot or cool weather until a hard freeze. Virus and disease resistant. (60-65 days)

Cucumber, 'Salt and Pepper' (*Cucumis sativus*)

White skinned, pickling cucumber, also good in salads, powdery mildew resistant. 3 - 5"

Cucumber, 'National Pickling' Developed by the National Pickle Packers Association in conjunction with the Michigan Agriculture Experiment Station, this pickle that fills every jar with its thick tips and crisp delectable flavor! Dark green with black spines, and delicious at any age. Pick at 2 - 3 inches for gherkins, 4 inches for fresh eating as slicers, or let them mature to full size (1¼ pounds on average). Heavy yields all season long, with good resistance to scab and cucumber mosaic virus

Eggplant, 'Little Finger' (*Solanum melongena*)

More slender and petit than standard eggplants. Dark purple skin is thin and tender. Flesh has silky texture with few seeds and mildly sweet flavor needing very little cooking time. Intended to be harvested young when 3 - 6" long and glossy. 60 days.

Eggplant – specialty/heirloom varieties including

- Pingtung Long
- Black Beauty
- Fairy Tale
- Antigua
- Calliope

Kale 'Russian Red' (*Brassica napus pabularia*)

Full sun, 12' apart, grows 2 – 3', one of the larger kales. Amongst the best kale. Pick oak shaped leaves when large enough for raw salad use or when outer leaves are 6-14" long for cooking greens (avoid picking the smallest inner leaves to not damage the growth end). Kales are heavy feeders, and require good cultivation. Winter hardy, purple colors are even richer and the flavor sweeter after a frost.

Kale 'Dwarf Blue Curled Vates' (*Brassica oleracea*)

Full sun, 12" apart, grows 12 – 16" annual kale with sweet, curly dark blue-green leaves. Slow bolting with good resistance to yellowing in cold and heat. Overwinters easily providing greens through the cold months. Excellent sautéed with garlic, doused lightly with apple cider vinegar, salt and pepper.

Kale, 'Lacinato' (*Brassica oleracea Acephala group*)

Traditional in Italian cuisine, dark blue-green leaves with embossed texture, leaves grow to 3-4" x 11-19" long, slightly sweeter and more delicate than curly kale, also called Tuscan kale. High in vitamin A, C and K, rich in anti-oxidants. Tolerates heat and mild cold and is very winter hardy.

Lettuce Selections:

Arugula, 'Rocket' (*Eruca vesicaria subs sativa*)

European salad green, best in cool weather long, dark green, broad, arrow shaped leaves form a loose, open bunch. Harvest frequently and when young. 12 - 18" peppery flavor.

Lettuce, 'New Red Fire'

Plants produce a tight, compact head, which is brilliantly red colored. Bolt resistant. Can be grown in hot and cool without bitterness.

Lettuce, 'Buttercrunch' (*Lactuca sativa*)

Bibb type, with thick, juicy green leaves, and small tight head. Maintains sweetness in summer heat. Holds into fall without bolting. 48 days

Lettuce, 'Oak Leaf Red'

Stunning large oak-shaped leaves mature to a deep burgundy. Somewhat heat tolerant, but exceptionally vigorous in cooler weather.

Lettuce, 'Flashy Trout Back'

Great flavor and gorgeous green leaves splashed with red will add flair to your homegrown salads.

Lettuce, '5 Star Greenhouse' Salad Mix (*Lactuca sativa*)

'Green Ice', 'Sunset', 'Flashy Butter Oak', 'Two Star', and 'Outrageous Romaine'. A combination of delicious red and green lettuces to add color to your garden or container and to salad plate.

Lettuce, Jericho (Romaine style) 55 days. These 14- to 16-inch-high heads often weigh in at 2 to 3 pounds, and are packed with scrumptious silky smooth neon green leaves. The bright green color is attractive, but it's the sweet, crisp flavor of Jericho that makes it a winner every time. Jericho originates from Israel desert and stands up to tip burn as well as heat. It won't bolt when summer arrives early. A "cut-and-come-again" variety.

Salad Bowls – 12' plastic pot, pre-built with a tasty and attractive selection of lettuce and other greens, 7 plants per pot.

Onion, 'Walla Walla' (*Allium cepa*)

The most popular sweet onion. Considered "Long Day Bulbs" which begin to form a bulb, when there is 14-16 hours of daylight. Walla Walla sweet onion is named for Walla Walla County where it is grown. Its development began over a century ago when Peter Pieri, a French soldier who settled in the area, brought a sweet onion seed from the island of Corsica with him to the Walla Walla Valley. This sweet onion was developed by selecting and reseeding onions from each year's crop that possessed sweetness, jumbo size, and round shape.

Peas, 'Green Arrow' (*Pisum sativum*)

A favorite home garden variety, slender 4 - 4 1/2" pods contain 9 - 11 tender sweet peas for shelling. Vine height 2 - 2 1/2 feet. 68 days. Best if trellised, can support itself if planted in double row 6" apart.

Peas, 'Feisty' (*Pisum sativum*)

Support with a fence or trellis. Very sweet, medium-sized shelling peas avg. 6-8 per pod. The 30" vines are of the afile type, which produces many tendrils but few leaves. This makes hand harvesting easier as pods are more visible and plants are upright. The tendrils are popular for garnishing.

Peas, 'Sugar Snap' (*Pisum sativum*)

Support with a fence or trellis. Delicious pea that can be eaten pod and all. Delicious raw in salads, or lightly stir fried. Can be frozen but not canned.

Peppers

[We will have plenty of pepper surprises this year – all grown by our Master Gardeners at the Bellevue Demonstration Garden. See listing at the end of this catalog, beginning on page 14.](#)

[There will be many heirloom varieties, unique sweet, medium hot and fiery peppers from various ethnic traditions; all selected to perform well in our climate. We'll have about 30 varieties to choose from.](#)

Spinach -- Bloomsdale' (*Spinacia oleracea*)

Introduced in 1925, this classic savoy-leafed (i.e., curly leafed) spinach has tasty, thick, dark-green leaves. Grows well in spring or fall and can overwinter if protected with mulch. Dependable and cold hardy. Direct seed in early spring, as soon as the soil can be worked, for a spring crop, and in early August for harvest in the late fall. Enrich soil well with mature compost. Harvest leaves or the whole plant before it goes to seed.

Squash Varieties

Squash, summer crooked-neck yellow

Bush type needing slightly less space. Expect big, early yields of meaty, bright yellow fruits that mature to orange yellow. Grows 8-10" long with a 3-4" bowl. Best picked at 5-6" Profusion of fruits, creamy texture. Full sun, 53 days to maturity from seeds.

Squash, Winter 'Delicata' (*Curcubita pepo*)

1 ½ - 2lb. cream color fruits with dark green longitudinal stripes and flecks. Very sweet, excellent for cooking. Slice lengthwise and bake or broiled stuffed with rice and topped with cheese. Fine textured, delicious light orange flesh. 7 - 9" long,

Squash, winter, 'Spaghetti'

Matures in 70 days. Unique squash with delicious, spaghetti-like interior. Harvest when ripe, cut in half and boil/steam then scoop or flake interior out with fork. Full sun, 2' .

Squash, winter, Butternut 'Waltham'

Fall and winter, this is a delicious butternut type with improved fruit uniformity and increased yields. Interior is solid and dry. Excellent for storing. Ready 85 days after sowing. GARDEN HINTS: Leave on vine until fully mature. Needs full sun, and 24 inches between plants.

Zucchini, 'Black Beauty'(*Cururbita pepo*)

3 - 4' **open bush type**, lets you see the fruit before it becomes giant size. Best when 6 - 8", cylindrical, smooth, dark green, straight fruit, 60days. 2-4 feet between plants, needs fertile soil and lots of sun.

Zucchini, 'Costata Romanesco' (*Cucurbita pepo*)

Traditional Italian, medium grey-green with pale green flecks and prominent ribs, Excellent texture, nutty flavor, delicious raw or cooked. 52 days. Needs full sun and space to grow.

Zucchini, Bush Smaller zucchini variety, grows as a bush without long runners and ideal for containers.

Herbs

Agastache - Apricot Sunrise (*Agastache aurantiaca*) -

Spectacular variety produces masses of small tubular orange - apricot flowers above small leaved grey-green foliage. Tidy upright growth habit, 3 - 4' tall, wonderful intense spicy scent of mint/ anise. Can be used to flavor cold drinks and teas. Great as a cut flower. Long flowering, full sun to part shade, heat and drought tolerant, Attracts butterflies, bees and hummingbirds.

Agastache - Licorice Mint Purple -(*Agastache foeniculum*)

Outstanding ornamental and culinary plant. Spikes of pinkish - blue flowers bloom for months over long summer season. Mint-like scent and attracts bees, butterflies and hummingbirds. Use leaves fresh or to flavor teas. 18 - 22" x 18 - 20", cold hardy, likes sun and well drained soil.

2017 Basil selection - Do not plant in garden until temperatures stay above 60 degrees.

Basil – Amythyst Improved (*Ocimum basilicum 'Amethyst'*)

Height 16-20" Annual, Full Sun. The darkest purple basil so far, near black leaves. Intense purplish-red leaves, compact habit, full flavored taste make this intriguing, attractive and fragrant addition to the herb garden. Young leaves are the crowning glory in a signature summer dish, insalata Caprese: alternate slices of garden ripe tomato and fresh mozzarella, drizzle with extra virgin olive oil and top with some "Rubra Basil" leaves!

Basil – Genovese “Sweet Basil” (*Ocimum basilicum*)

Height 18”. Annual. full sun. Moderate water. Intensely scented large sweet leaf type. Strong plant, Very popular choice for gourmet chefs, and those enjoying large quantities of the leaf for pesto and flavoring. Use to flavor vinegar, tomato dishes, sauces, vegetables & fish. Very decorative plant loves the heat.

Basil - Mrs. Burn's Lemon (*Ocimum basilicum* ‘*Citriodorum*’)

Height 12-18”. Full Sun. Annual. Heirloom strain from New Mexico. Intense citrus aroma, popular for vinegars and seafood dishes. Plants are 12-18" tall, neat habit, with small green leaves, white flowers, dries nicely. The finest strain of lemon basil available..

Basil - Sweet Thai (*Ocimum basilicum*)

Height 12-18” Annual. Authentic Thai basil flavor. green 2" long leaves, attractive purple stems and blooms. Flavorful garnish for sweet dishes, spicy anise-clove flavor, the best basil for micro greens. 59 days.

Bay Laurel - Sweet Bay (*Laurus nobilis*)

Considered a tender perennial. Full Sun. Drought Tolerant. A tender, aromatic evergreen tree/large shrub with evergreen leaves. *Laurus nobilis* can reach 60' in height in its native range, usually smaller: 3-10 ft. This is “Sweet Bay”, the true culinary bay, native to the Mediterranean. Hardy in many situations in the NW, but many take cautious approach and keep it in container for years. Makes a great topiary and the aromatic leaves are used in cooking, perfumery and medicine. As with many herbs, best used fresh, right off the tree!

Catnip Irresistible to cats and bees, it’s a spreading, carefree garden joy, blooming all summer with fragrant flowers and foliage. Both the soft lavender-blue flowers and the green foliage are aromatic on these 2-foot-tall plants. Full sun, Catnip grows readily in poor, dry, sandy, or hot soils where little else is successful. It grows readily and returns reliably

Chamomile ‘German Bode’ (*Matricaria recutita*) Native to Europe, Africa, and Asia. Chamomile has a very pleasant fragrance and was a popular strewing herb in medieval England. Graceful plants are 12–20" tall with endless masses of 1" attractive daisy-like flowers that can be used to make tea. Annual, self-sows easily; prefers well drained sandy soil.

Chives—Regular standard type (*Allium schoenoprasum*)

Hardy perennial to 12” in. Full sun, drought tolerant. A staple in any herb garden, chives provide oniony greens for garnish, salad, dips, and vinegars. Tolerant of a wide variety of garden conditions, generous in their offering of leaves for trimming. Midsummer brings many spherical purple flowers; use in flower arrangements or popped apart from the head and used as oniony edible flower garnish. Attracts bees to the garden.

Coriander, Cilantro ‘Santo’ aka “Chinese Parsley” (*Coriandrum sativum* ‘*Santo*’)

Annual to 18” in. Full sun. Moderate water, likes good drainage. This slow bolting selection is grown for its leaves, not the seeds. An indispensable ingredient especially suited to Latin American, Mid Eastern and Chinese cuisines. With its rich, almost soapy texture and piquant flavor – coriander is difficult to describe. The flavor, like that of many herbs is lost with cooking, so it is best used at the last minute as a garnish for soups and dishes, or in freshly prepared salsas. Needs rich well-drained soil. For heavier, ongoing production sow or plant every few weeks in the spring.

Cilantro “Calypso” (*Coriandrum sativum*) 12 – 18” annual, requires full sun. Also known as coriander, these full, bulky plants provide a high leaf yield, and are slow to bolt. Fragrant, citrusy herb sparks up salsa, guacamole, sauces and seafood. Perfect for an herb garden or mixed container.

Dill, Bouquet (*Anethum graveolens*)

Annual to 3 ft. Full sun, likes water. Space 12” apart. Bred for slow bolting and leafy production, this is a bushy introduction with a compact flower head. Leaves and seeds are excellent for seasoning fish, sauces. The longer season of greens production makes for more “Dill Weed”, as opposed to seeds. Harvest young leaves for the most delicate flavor. Plant in rich, well draining soil with ample water.

Hyssop - Nana Dwarf Blue (*Hyssopus officinalis*)-

Aromatic, decorative dwarf evergreen herb with narrow mid-green leaves and a bushy growth habit. Small blue summer flowers attract butterflies & bees, fragrant and beautiful. Leaves and flowers can be used to season soups, casseroles, salads & teas, fragrant in bouquets. Upright plant, to 24", blue to dark purple flowers mid to late summer. Full sun.

Lemon Grass (*Cymbopogon citratus*)

Tender perennial to 5’ tall. Full sun. Moderate water. Heat loving native to West Indies, lemony leaves are used in teas, potpourri and is indispensable in Thai cuisine. Vigorous clumping grass with broad blades. Usually treated as a houseplant in NW winters, although occasionally can be over-wintered in containers brought in for the winter. Grow in a bright, hot location.

Mints

Mint, ‘Pineapple’ (*Mentha Suaveolins variegata ‘Pineapple’*)

2 ft, perennial, leaves have white variegation and pineapple fragrance. Likes full sun in all but the hottest areas where afternoon shade is preferable. Keep any rogue green stems cut off. If left to grow these totally green leaved stems will outgrow the variegated ones and you will lose the variegation. The result will still be tasty but it will be Apple Mint instead of **Pineapple Mint**! Sunburns easily which can also hasten their demise. Uses: butterfly attractor, culinary, fragrant.

Mint, Peppermint Chocolate (*Mentha x Piperita cv. ‘Chocolate’*) Perennial, 1 – 2 ft., best in container. Sun/part shade. Keep moist. A surprising chocolate peppermint fragrance neither smells nor tastes like chocolate, but rather it is reminiscent of an Andes after-dinner chocolate mint. Great dried and added to black tea or used by itself, **Chocolate Mint** also makes a nice addition to chocolate desserts, or add a few leaves to your coffee grounds before brewing.

Mint, Mojito (*mentha x villosa*)

Real mojitos can only be made with true mojito mint, the authentic plant from Cuba. Scent and flavor mild and warm. Easy to grow, best grown in pots, 18 - 24"

Mint, Spearmint (*mentha spicata*)

Kentucky Colonel variety, perennial, sweet smelling, and quite prolific. (Should be planted in a container since it’s very aggressive and can be invasive). Great in teas, mint julep, salads, mint jelly, and sauces. Attracts butterflies. Attractive pink flowers. Sun / part shade, 18 - 24"

Mint, Spearmint “Mint Julep” (*Mentha spicata*)

A perennial spearmint, 12-18” tall and tolerates average soil, prefers full sun. Named after the famous beverage, has excellent flavor and is very fragrant. Mint Julep is one of the sweeter mints for tea and sweet recipes. Should be grown in a container as it tends to run and become very aggressive in an open garden. Easy to grow, divides well after a couple years.

Lavenders : General Information and major categories

Lavandins- Developed in the late 1920's. The hybrids naturally occurred between *Lav. angustifolia* and *Lav. latifolia*. Both of these grew in close proximity to each other at about 1,600 feet in the Provence region of France. Researchers then produced six seeds that yielded two plants identified as 'lavandins'. The hybrid lavandin offers many advantages: a robust plant, adapting readily to difficult climatic conditions and poor soil, it grows very well. It has a yield of essential oil that can be ten times that of the *angustifolias*.

Lavandula angustifolia have a sweeter scented flower than the lavandins. They contain less camphor, bloom earlier, are smaller plants and more compact. These are varieties that are traditionally used for culinary purposes and many aromatherapy applications. They are native to the Pyrenees in southern France, northeast Spain, Switzerland and northern Italy. The name *angustifolia* means narrow leaf.

Lavandula stoechas –also known as Spanish or Butterfly lavender, an evergreen shrub growing to 12–39 inches both tall and wide. The flowers, which appear in late spring and early summer, are pink to purple, produced on spikes 2– cm long at the top of slender, leafless stems 10–30 cm (4–12 in) long. Each flower is subtended by a bract 4–8 mm long. At the top of the spike are a number of much larger, sterile bracts giving the appearance of butterflies.

Hybrid crosses- These are hybrids between *angustifolia* and *lantana*(wooly lavender). Distinguished by exceptional bright silver foliage all year round offering valuable winter foliage contrast. 24"-30" diameter and height.

Lavender varieties available at this year’s sale:

Lavender - Provence (*Lavandula x intermedia* ‘Provence’)

Height 20”. Hardy perennial. Full sun/part shade. Drought Tolerant; avoid soggy areas. Very fragrant member of the Lavandin group to compare with ‘Grosso’. Developed in France for the oil, vigorous, bushy variety that has long gray-green leaves and dark violet flowers. Fragrant flowers on the long stems bloom June through October.

Lavender - ‘Grosso’ (*Lavandula x intermedia* *Grosso*)

Semi-evergreen shrub to 3 ft.. Sun. Drought tolerant. Silver-green foliage, very fragrant lavender flowers in summer. Flower spikes are unusually large and plump rising well above the foliage mound . Attracts bees to your garden.

Lavender – ‘Munstead’

Munstead is a classic English Lavender, renowned for its heavy midsummer bloom strength and its fine tolerance of heat, humidity, and even drought (once established). It makes a breathtaking hedge, but also shines as a border accent, mass planting, and even a container subject. Reaching 12 to 18 inches high and 18 to 24 inches wide, this classic cultivar sports gray-green foliage.

Lavender--‘Otto Quast’ (*Lavendula stoechas*) Perennials. Height 12” –36” . Full sun. Well Drained soil. This hardier variety of Spanish lavender is exceptional for bold, purple-bracted flower spikes, blooming from early spring until a hard freeze. In a good year, it may flower in nearly every month.

Lavender- ‘Hidcote Blue’, (*Lavendula angustifolia*)

A free flowering lavender that produces deep purple flower spikes in late spring and summer. Hidcote Blue lavender is great for a dwarf hedge, edging, or for massing. 3-4 feet high and tall at maturity. As a famous *English Lavender*, the Hidcote Blue Lavender lends its blooms which are distilled to provide one of the purest lavender scents. Needs sunny drier locations.

Lavender ‘Fred Boutin’ An excellent comparatively large shrub with silver blue foliage and extra long bloom spikes. Growing success depends on light levels and soil drainage; full sun and sharply drained soil are essential. Fred Boutin is a late blooming plant and contains the most attractive winter foliage of all lavandins. With its long stems, medium purple flowers and excellent smell, it is excellent for landscaping borders.

Oregano, Italian (*origanum majoricum*) -

The gently pungent flavor of Italian Oregano makes a delicious contribution to savory meats and vegetables, or cheese spreads and is a key in pizza sauce. A cross between Sweet and Wild Marjoram with milder flavor than Greek Oregano, Italian Oregano is easy to grow in well drained soil, forming an attractive clumping mound of trailing branches with rounded, aromatic light green leaves about 1" long. In early summer it is topped with spikes of tiny white flowers. Very adaptable, can be planted at the edge of an herb garden, in front of the border or in containers. Grows 12 - 24" tall. Full sun, average soil, don't overwater.

Oregano, Ornamental, 'Dittany of Crete' (*Origanum dictamnus 'Dittany of Crete'*)

Perennial oregano, 6-8” height, tolerates partial shade and average well drained soil. Pink/rose/mauve flowers. Dittany of Crete is spreading fragrant oregano with fuzzy grey-green round leaves and papery pink bracts that make nice dried flowers, great in containers or as a fragrant ground cover. Usually grown as an ornamental. Brings history and interest to the garden and a favorite of butterflies and bees.

Oregano, Ornamental, ‘Kent Beauty’ (*Origanum rotundifolium ‘Kent Beauty’*)

Height 14”in. Perennial, full sun, drought tolerant. Forms a decorative mat of dark green leaves. Semi trailing ornamental with oval leaves and mauve iridescent blooms summer through fall. Ornamental purplish-red flowers that dry to hue of dark purple. Prized by florists as an everlasting.

Parsley, Curly (*Petroselinum crispum*)

Height 12”in. Biennial. Full Sun. Moderate water. Fluffy leaf...how can you cook without parsley? Indispensable flavoring, this herb garden staple provides wonderful flavoring for most any dish. Common as a garnish, parsley is a digestive aide, very nutritious, and full of vitamin C. Considered a diuretic and instant breath freshener. Use to flavor sauces, butter, dressings, stuffing and savory dishes. Sturdy and easy to grow. Best grown in rich moist soil.

Parsley, Italian plain(*Petroselinum sativum*)

Height 12 to 24”in. Hardy biennial. Full Sun. Moderate water. Indispensable flavoring, this herb garden staple provides wonderful flavoring for most any dish. Sweeter than the curly type, this flat leafed type has great flavor with less of a bitter aftertaste. Seems to dry more easily than the curly. Large, weather resistant, and very hardy. Grow in rich soil.

Rosemary Selections

Rosemary, ARP (*Rosmarinus officinalis* 'ARP')

Height to 4' ft. Hardy perennial to 18°F. Full Sun. Moderate water. Developed in Texas. Considered the heartiest cultivar, ARP has an open habit and thick, resinous, pale gray-green leaves, and pale blue to almost white flowers with high oil content can survive just about any winter conditions to 20° below zero if it has excellent drainage. Make sure it is well established outside before the threat of frost. Keep soil on the dry side since the only real threat to ARP is over-watering.

Rosemary, Hill Hardy (*Rosmarinus officinalis* 'Hill Hardy')

Perfect, cold tolerant, perennial shrub. Upright and robust, it thrives in full sun and well-drained modest soils. It has long, needle-like leaves topped with delicate, small white flowers. 48" x 24" Pleasing flavor and fragrance.

Rosemary Barbecue - (*Rosmarinus officinalis* 'Barbecue') -

New addition to meals and entertaining. Upright rosemary, grows straight; sturdy stems perfect for shish kabobs, adding rosemary flavor to foods cooked over the grill. Reaches 4-5', needs sun.

Rosemary, Tuscan Blue

Sages

Sage, Garden (*Salvia officinalis*)

Height 2 ft. Hardy perennial. Full sun and drought tolerant. Bred in Europe for hardiness and longevity. Pebbled gray leaves pleasantly astringent and pungent offer themselves almost year round. Semi-evergreen, blooms profusely in spring. Prune 2/3 after flowering. Persists for many years.

Sage, Golden Delicious Pineapple (*Salvia elegans* 'golden delicious')

36 inches high, tender perennial, part Sun to Light Shade and drought tolerant. New foliage emerges bright gold, then changes to green as it ages, providing vigor for this colorful salvia. In early fall, the clump of pineapple-scented foliage is topped with short, hummingbird-magnet flowers of red. The dramatic contrast of the yellow foliage and brilliant red flowers is a real screamer. All day sun may crisp the edges, so afternoon shade may be helpful. Attracts hummingbirds !!!

Sage, Honeydew Melon (*Salvia elegans* 'honeydew melon')

Height 3 ft. Tender perennial. Full sun, drought tolerant. Similar to Pineapple Sage, with slightly more rounded leaves. It has melon fragrance and taste that is warmer, and lighter, reminiscent of honeydew melons/ Noted for its earlier bloom time than the pineapple, and its tendency to bloom longer. Both foliage and the bright cerise-pink flowers are great in salads and beverages. Blooms in late summer provide a fun last shot of activity or for great cuts bring in before frost.

Savory, Summer (*Satureja hortensis*) -

Peppery flavor, blends well with other herbs, used often with fresh and dry beans, lentils, peas. 12"x12", white flowers, annual, full sun.

Stevia (*Stevia rebaudiana*) Annual, height to 30". Full sun, keep moist and well drained. All-natural sweetener with no calories. The leaves of this small, green plant have a delicious and refreshing taste that can be 30 times sweeter than sugar. Harvest to ground level before flowering, plants should be

harvested before the first frost or as soon as blossoming begins. Use fresh leaves for tea or eat right off the plant, easily dried by hanging upside down in a dry, warm, drafty location. Likes rich soil.

Tarragon, French (*Artemisia dracunculus*)

Hardy perennial to 2-3 ft. Full sun/part shade, moderate water. A culinary essential: Fresh anise flavor is great in vinegars, hollandaise sauce, and herbal butter, with chicken and on fish. Use fresh or dried, frozen or in vinegar form. Add at the end of the cooking. Has a distinct anise or licorice taste, leaving tongue tingling after tasting a leaf. True French Tarragon does not produce seed

Thymes

Thyme, English (*Thymus Vulgaris*)

Height 1'ft. Hardy perennial. Full sun. Drought tolerant. The easiest to grow and most popular of the culinary varieties. Upright growth habit, gray-green leaves used for flavoring almost anything! Traditional medicinal use as a tea for coughs, colds and bronchial complaints. Also used in perfumes.

Thyme, French Dot Wells (*Thymus vulgaris 'Dot Wells'*)

Aromatic, semi-upright herb has very fragrant dark green leaves and lavender flowers; one of the best culinary thymes and ideal for ground cover, edging or rock gardens.

Thyme, Lemon Variegated-gold (*Thymus x citriodorus*)

Height: 12", a hardy perennial. Full Sun and drought tolerant. Outstanding yellow and green variegation on a semi-upright plant. Demands good light drainage to ensure happiness, does not tolerate soggy locations. Try a hot rockery position protected from winter exposure for best results.

Thyme, Silver Posie (*Thymus argenteus*) -

Fragrant, attractive green foliage with silver edges, mauve-pink blooms. attract bees. Tolerates partial shade, prefers full sun. Wonderful contrast plant in the garden. Silver Posie's foliage remains evergreen, even in winter, making it a good edging plant for any garden border. Prune hard in spring and lightly after flowering. 10 - 12" x 18" Cushion forming habit, well drained neutral soil Outstanding for cooking as well as ornamental.

Verbena, Lemon(*Aloysia triphylla*)

Tender perennial to 8'ft. Full sun. Drought tolerant. Use the flavorful leaves in teas, beverages and potpourris and like many lemon scented herbs, the leaves can be rubbed on the skin to repel mosquitoes. This zesty, citrusy herb makes a good potted specimen for the deck in the spring or summer, or pots can be brought to the herb garden as potted focal points for the warm months. Over-winter in a protected spot at about 50 F for the best results.

Miscellaneous – including other edibles, ornamental veggies and flowering edibles (all dependent on vendor availability)

Rhubarb – in one gallon containers

Cane berries (raspberries, blackberries, currants, etc.

Strawberries

Pumpkin ‘Jack O’Lantern’ Round smooth pumpkins that are perfect for carving and grow up to 10 lbs. Ready for harvest in 110 days from seed planting; smooth sides and nice round shapes making

them perfect for carving and decoration. The flesh is also good for pies and cooking. Needs full sun, good water and plenty of space for the vines to stretch out. Avoid over head watering.

Nasturtium ‘jewel mix’ (*tropaeolum majus*)

These easy-to-grow plants produce colorful double blooms in light yellow, orange and deep red, and bloom until frost. A nice 5-18” compact nasturtium for smaller yards and flower boxes.

By providing adequate water and clipping seed heads, your Nasturtiums will reward you with a profusion of 2 inch blooms from July to fall's first frost. The flowers make a spicy edible garnish.

Nasturtiums – two additional varieties

Wheatgrass A healthy diet for your cat includes a balance meat, vitamin-rich vegetables, antioxidant-packed fruits, fatty acids, wholesome grains. Fiber is included in many quality foods to aid digestion and assists with weight control. If you observe your cat eating grass or other plants, it is not necessarily an indicator of a nutritional deficiency. Your cat may be simply satisfying a craving. Wheatgrass does the trick! It is often available in juice bars, and some consumers grow and juice wheatgrass in their homes

Viola ‘Delft Blue’ A delicate blue and white viola with a mild sweet, 'green' flavour; produces easy to grow charming flowers for much of the year; china blue flowers with a white centre on top of compact, sturdy plants. Wide range of culinary uses and are most commonly used to decorate cakes and desserts; ideal for sugaring and beautiful when scattered over salads or used as a garnish to sweet and savoury dishes.

Viola – 4 other beautiful varieties

Marigolds – 3 varieties

Listing of specialty heirloom peppers likely to be available – some in limited quantities

<u>Pepper</u>	<u>Days to Maturity</u>	<u>Sweet/Hot Scoville Scale</u>
California Wonder 300 - bell OP	65-85d	Sweet
Golden Star - bell F1	62d	Sweet
Nikita - bell F1 NEW	65-70d	Sweet
Canary Bell	70d	Sweet
King of the North - bell	70d	Sweet
Cajun Belle F1	60d	Sweet/spicy
Jimmy Nardello's OP	75d	Sweet
Round of Hungary OP OG	55-75d	Sweet
Melrose	55-75d	Sweet
Glow F1 OG	53-73d	Sweet
Gypsy F1	60d	Sweet
Padron OP OG	60d	Sweet
Carmen F1 OG	60-80d	Sweet

<u>Pepper</u>	<u>Days to Maturity</u>	<u>Sweet/Hot Scoville Scale</u>
Santa Fe Grande	75-80d	500-750
Hatch Green	75d	2k-4k
Hatch Red	85d	4k-8k
Highlander F1 OG	65-85d	500 - 2500
Hungarian Hot Wax OP OG	58-83d	5k - 10k
Early Jalapeno OP OG	66d	2.5k-8k
Serrano - Hot Rod F1	57-77d	10k-22k
Lemon Drop (baccatum)	100d	15k-30k
*Orange Rocoto (pubescens) OP	100d	30k
Italian Pepperoncino OP	75d	Sweet
Sweet Cherry Stuffer	73d	Sweet
Time Bomb	65-70d	1000
Fresno Flaming Flare F1	75d	2.5k-10k
*Purple Jalapeno	75d	2.5k-8k
Purple Serrano	85d	10k-22k
Fish	80d	5k - 30k
Joe's Long Cayenne OP	60-85d	20k - 50k
Aji Cristal (baccatum)	90d	30k - 50k
Thai red Chile (heirloom)	90d	50k - 100k
Chiltepin	95-120d	50K - 100K
Red Habanero (chinense)	90-100d	285k

*Limited quantities