

2006 Spring Plant Catalog and Garden Guide

DeBaggio's *Herb Farm & Nursery*

*Growers of Quality Herb, Vegetable, and
Ornamental Plants Since 1975*

Greenhouse Opens March 25

Spring Hours thru July 2

OPEN 7 DAYS A WEEK

MONDAY THRU FRIDAY 10-6 • SATURDAY 9-6 • SUNDAY 10-5

SUMMER HOURS JULY 14 TO SEPTEMBER 2

OPEN FRIDAY & SATURDAY 10-5

CLOSED SUNDAY THRU THURSDAY

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Special Events Calendar

Our free lecture series offers another season of helpful gardening and herb hints. Space is limited so please call ahead to reserve a seat.

Saturday, April 22 at 1 pm Growing Herbs in Containers.

Dottie Jacobsen, landscape designer and teacher, shares tips and ideas for growing herbs in pots.

Saturday, May 20th at 1 pm-Scented Geraniums.

Scented Geraniums are the 2006 herb of the year. Susan Belsinger created recipes for this under used herb just for the occasion. She will demonstrate some of those recipes and discuss the history and cultivation of this wonderful plant.

I hope you like the new look of this year's Spring catalog. I struggled long and hard with the decision to change the format. In the end I felt the new size would be easier for all to use. Please let me know what you think.

This will be the only catalog you will receive this year. The Fall catalog will only be available as a PDF download at debaggioherbs.com. The new, redesigned web site is almost completed. It will be more interactive and will feature a searchable database and the ability to create a shopping list which can be printed out to assist you in selecting your plants when you visit. The web site will continue to be a work in progress as we add pictures, online coupons and other features as time allows.

IT'S TIME TO RENEW CATALOG SUBSCRIPTIONS

With postage rates increasing so rapidly, it is necessary to ask you to renew your free subscription to my plant catalog and growing guide every few years so I can remove those who have lost interest or moved.

The renewal process is simple. Check the mailing label on the back of this catalog. It should resemble my own mailing label below. The second two digit number (indicated by the circle) is the expiration year. If the number is 00, 01, 02, 03, 04, or 05 it is time for you to renew. If it is any other number, you don't need to do anything-your subscription will continue.

There are two ways to renew. Send your label to me on the back of a postcard or bring your label to the greenhouse and deposit it in the renewal box on the counter beside the cash register.

Sample label only: do not send

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CHECK THIS NUMBER

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Some Tips on Growing Herbs Indoors

In general, the rules for growing most house plants also apply to herbs indoors. If you are successful in skirting a few rules with your plants now, it is likely you can do the same with your herbs.

Air. Your herbs will thrive in a temperature between 65° to 70°F, about what is comfortable to you. Avoid rooms that are stuffy and have stale air. Herbs like fresh, moving air but not drafts; humidity is best around 50 percent.

Soil. For your container potting mix, forget about soil. A soil-less medium of one part sphagnum peat moss and one part perlite makes a good mixture for herbs. If you prepare your own mix, add 3 to 4 tablespoons of horticultural lime per quart of mix; peat can be quite acid and the lime sweetens the mix. Stir ingredients while dry and dampen the medium before planting. Soil-less media with natural ingredients, but without soil, have been tested on herbs and found to be superior to other potting soils. For years we have used Pro-Mix BX, a commercial soil-less medium, with excellent results.

Water. Watering is not as tricky and mysterious as you may have been led to believe. Here are a few general rules which might improve your green thumb:

- Don't let the pot sit in water and drown the herb's roots.
- During warm weather and rapid growth, plants are more tolerant of water. When the air is cool and light is poor, go easy with water and allow the surface of the soil to dry between watering.
- Water temperature should match air temperature.
- A fan moving air around and over your potted herbs will help dry the growing medium.

Pots. Containers come in many sizes, shapes, colors and materials. I like plastic because it is light and cheap. Plants do not dry as quickly in plastic as they do in clay pots which can be a disadvantage during winter. Don't worry about stones or broken crockery in the bottom when the pot has lots of drainage holes; the stones actually hinder drainage and are a bad idea. Pot your herbs in a container 2 inches larger than the one it is transplanted from. Don't put a small plant in a huge pot, the roots cannot use all that moisture and they are likely to rot quickly. Because plants grow at different rates, planters with several different types of herbs will need careful attention; it is sometimes better to use the planter to hold individual pots which can make individual transplanting easier. You can keep your plants smaller by leaving them in small pots, but this restriction of growth means less foliage and it can harm the plant. When roots begin to fill the pot and circle its sides, it is time to transplant. Yellowing leaves or shedding leaves sometimes indicates the plant is pot bound.

Light. Most herbs need 5 hours of full sun for optimum growth. Only a few herbs will grow well without direct sunlight. Don't despair if you lack a south facing, sunny window. Herbs will often adjust to less than the best conditions. A fluorescent light garden is one way to give your herbs and other plants near perfect light conditions. Commercially available 'Grow Lites' can be used but are more expensive. Fluorescent tubes should be no more than 3 to 5 inches above plant tops. Use 4 cool white tubes for each 10 inches of table width. Lights can be used to supplement natural sunlight. Use a timer to provide a total (sun and fluorescent) photo period of 12-14 hours.

Food. It's better to give your herbs a little food often (every week at half strength, for instance) than a lot all at once. A slow release fertilizer like Osmocote 14-14-14 works well. If your pots are small and you like liquid fertilizers, choose a 10-10-10 or a 20-10-20 formula. Keep in mind that when you water more often, you should also feed your plants more often. Organic fertilizers such as fish emulsion are excellent for soil-less potting media.

Edible, aromatic, ornamental herb plants

It's time again to celebrate herbs in the warm backyard soil of spring and re-establish the ancient link between humans and plants. To help you and your garden celebrate, we have grown the finest plants of the best herb, vegetable, and edible flower varieties. Most of our herb plants are grown in a deep 2 1/2 inch pot. Annual herbs are \$1.99 each, Perennial herbs are \$2.99 each.

Angelica. *Angelica archangelica*. Biennial. Light green flowers appear atop lobed, serrated leaves in second year and may be cut to extend plant life. Height can reach 6-8 feet when planted in a partly shaded area.

Anise Hyssop. *Agastache foeniculum*. Perennial. Neither anise nor hyssop, this mint-like plant is tidy, tall, and highly ornamental. Possessed of a strong anise scent and flavor, its leaves are dried for tea and potpourri, and can be substituted for anise in baking. Although sometimes referred to as "Anise mint" or "Korean mint", it does not spread from runners. Beautiful violet tinged flower spikes are lovely dried. Bees love its nectar which gives a distinctive flavor to their honey. Delights in a shady spot where summers are hot.

Balm of Gilead. *Cedronella canariensis*. Excellent pot or tub plant. This hard to find plant has green, heavily veined leaves of rare, rich fragrance, described by Louise Beebe Wilder in *The Fragrant Garden* as "a combination of lemon-leaf and camphor". An indispensable and

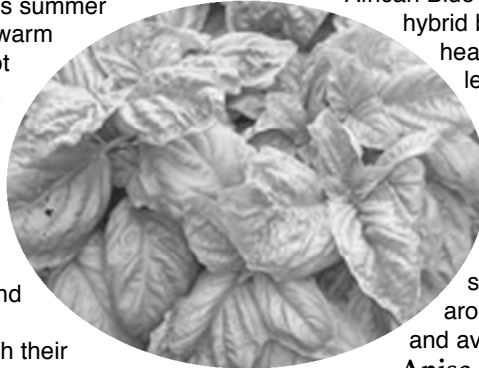
significant addition to any potpourri. Native to the Canary Islands, it is a tender perennial of rapid growth. This is not the Gilead mentioned in the Bible.

Basil is king of the summer garden, the most popular annual herb in America, and the subject of adulation and festivals. It is fast-growing, prolific, and the essential ingredient in an array of lively summer dishes. The basil crown is found atop pesto, that rich, oily, green Italian paste that celebrates summer breezes and warm friendship. Not only is basil a valuable tool in the kitchen, several of its forms are also highly ornamental and dress the landscape with their wondrous shapes and colors. Basils are native to tropical climes and are considered annuals in our climate because they are hardy to only 32°F. They require a minimum of four hours of direct sun per day. They should be

planted in a soil that is rich, loamy, and well-drained with a pH range of 4.3 to 8.2. Height is quite variable amongst the different forms, ranging from 10 inches to 4 feet tall. **Basils are available at the end of April, but please, don't plant them outdoors until the warmth of frost free mid May because these tender plants react unfavorably to cool, damp weather.**

African Blue Basil. *Ocimum x 'African Blue'*. This highly ornamental hybrid basil has green leaves heavily brushed with purple; leaf veins and stems are also purple. Growth is continuous and flower production is prodigious; pinching is not necessary. This is a plant of unguarded splendor. Camphorated aroma. Plants grow rapidly and average 3 to 4 feet high.

Anise Basil. *Ocimum basilicum 'Anise'*. Heart-shaped green leaves have a spicy anise aroma with hints of mint and citrus. Stems have a reddish-purple blush; flowers are light pink. Plants average 24 inches high.



Before You Visit Us

I can guarantee the quality of our plants because we grow them ourselves. Demand for certain varieties is sometimes greater than I anticipated and we run out. Often there is another crop on the way.

This catalog lists most of the varieties I grow, however, it is not possible to list everything. Some plants are tricky to propagate; others are too new for me to describe in any detail.

If you don't see something listed or there are plants you can't do without, please call to check our supply before you visit.

Ararat Basil. *Ocimum basilicum* 'Ararat'. Striking foliage is infused with purple markings. Strong sweet flavor with an anise overtone. Perfect for salads, pesto, tomato dishes, and as a garnish.

Aussie Sweetie Basil. *Ocimum basilicum* 'Aussie Sweetie'. This variety was a gift plant that was said to have been grown from Australian seed. In our climate, it does not flower readily. Leaves are small and sweetly scented and grow in a column about 3 feet high.

Cinnamon Basil. *Ocimum basilicum*. A variety from Mexico with a clean spicy aroma with a hint of cinnamon. Green leaves are distinctly veined. Light lavender flowers are held on purple-stained stems. Plants may reach 3 feet high.

Cuban Basil. *Ocimum basilicum* 'Cuban'. This stately basil has a columnar shape and small heart-shaped leaves that provide a sweet scent of cinnamon and cloves. A compact cone-shaped flower head elongates as it matures to reveal a striking multi-stemmed inflorescence of about 4 inches with white blossoms. Plants are 25 to 30 inches high. Space on 12 inch centers.

Ebony Wonder Basil. *Ocimum* 'Ebony Wonder'. This stunning ornamental is blessed with a strong anise scent that is sure to find a place in the kitchen. Dark purple leaves have a thin lime green band around the edge. Light reddish purple flowers and dark purple stems. It is a variant that sprang from seed we produced of purple Thai basil. Plants grow into three-foot wide mounds about 2 feet high. **Limited supplies.**

Genoa Green Basil. *Ocimum basilicum* 'Genovese Verde Migliorato'. A variety distinguished by a well rounded flavor without the cloying sweetness of more common basil. Our most popular variety. This is the only variety we use for pesto. Clear white flowers on 6 to 8 inch stems. Plants are 24 to 30 inches high.

Greek Basil. *Ocimum basilicum* 'Karamanos'. Chris and Popi Karamanos returned from Greece with seeds of this variety and shared them with us. Green leaves are small and pointed. The flavor is a combination of anise, spice, and cinnamon. The plant forms a beautiful, tight, perfect sphere 17 to 24 inches high. White flowers.

Pruning Herb Plants for Use and Health

Four types of pruning are often used on potted herb plants (particularly rosemary and lavender) to enhance appearance and health. Some knowledge of each will make cultivation more successful, especially if the herbs are grown in containers.

Sharp pruning shears, knives, or scissors are used, depending on the thickness of the stems to be cut.

Pruning for shape. Some pruning will be required to keep any rosemary shapely, but the variety's growth habit dictates how much. Rosemary plants can be pruned to almost any shape but the most popular are globes and columns; the variety sometimes lends itself to one or the other shape, but rigorous pruning can overcome any plant's inclinations.

The best time to prune for shape is when the plant is in full growth (in our area this is spring and summer); this will provide the plant enough time to recover before the rigors of winter. Remove the amount of stem necessary to create the shape you desire but try not to remove more than half the stem length. Leave some green leaves on the branch that is left.

Pruning for shape is essential for rosemary grown into topiary forms. During periods of optimum growth such forms may need pruning every few weeks. When light levels are low indoors, pruning is useful to keep stems from becoming leggy.

Pruning for health. Winter damage and disease are another reasons to prune. Dead wood caused by winter cold should be removed in early spring. Cut damaged stems back to green leaves or if the stem is dead, remove it.

Fungus disease sometimes attacks low-lying branches and the inside of the plant where air circulation and light are poor; this is a particular problem in humid climates or when there is an unusual amount of rain. Lower branches that have dead leaves on them should be removed so that air can circulate under and through the plant to dry dampness. A mulch of several inches of sand or pea gravel dries quickly and radiates drying heat into the plant and is helpful to control diseases.

Pruning for use. The most enjoyable pruning is for use. Snip branch tips to use when needed; no special method or procedure is necessary and it may be done at any time of year. Fresh growth, rather than hard, woody stems is best. Performed shrewdly, this pruning will shape your plant and keep it healthy.

Root pruning. Pruning the roots of container-grown plants is a last resort; it revives and reinvigorates root bound plants when larger pots are unavailable. Root pruning is best performed in mid-spring after the plant has been outside for several weeks and soft indoor winter growth has been removed or has stiffened. After the plant is knocked from the pot, take a sharp knife and remove the bottom third of the root ball; then slice several inches from the sides. Add fresh growing medium to the container and return the plant, being careful to work the medium around the edges of the root ball. The root-pruned plant is likely to show some stress in the form of wilting at this time. A protective spray of Wilt-Pruf will help less foliage dehydration. Keep the plant in a spot sheltered from direct sun for a week before returning it to a sunny exposure.

Space on 12 to 15 inch centers.

Lime Basil. *Ocimum americanum* 'Lime'. A 26 inch tall basil with a distinctly zesty lime aroma. Keep a plant handy to use leaves on fish and in salads.

Magical Michael Basil. *Ocimum basilicum* 'Magical Michael'. 2002 All-America Selection. This attractive, bushy basil has olive green leaves with red veining and stems. Sweet type basil with fruity aroma and long lasting, burgundy inflorescence.

Marseillais Basil. *Ocimum basilicum* 'Marseillais'. Dwarf, bushy plants with medium sized aromatic leaves. Height to 12 inches.

Minette Basil. *Ocimum* 'Minette'. This recent introduction is a small bush basil that would make a nice border or pot plant. Make sure you pick a spot that has excellent drainage and good air circulation as the tight foliage can trap moisture and succumb to disease. Height to about 12 inches. Space 10 inches apart.

Mrs. Burns' Lemon Basil. *Ocimum basilicum* 'Mrs. Burns' Lemon'. Large leaves and a strong lemon aroma characterize this unique lemon variety. It is wonderful in salads and makes a delightful summer ice tea. Barney Burns' mother, Janet, combined ground beef and finely chopped lemon basil leaves to create a grilled burger they named Barney's Basil Burger. Great for summer cookouts. Plants may reach nearly 3 feet high and 2 feet wide.

Napoletano Basil. *Ocimum basilicum*. A standard variety of southern Italy, sweetly flavorful of anise and a touch of mint. Plants are covered with puckered green leaves that average over 5 inches long and as wide. This basil is easily our second most popular basil (after Genoa Green). Plants reach 24 inches high.

New Guinea Basil. *Ocimum basilicum* 'New Guinea'. This has been one of the purple beauties hidden in the herb specialists greenhouses since Texas horticulturist Kim Kuebel first began sending seeds out to American growers in the early 1980s. The original seed came from New Guinea. The plant has green, arrow shaped leaves suffused with dark purple. Flowers are light violet with purple splashes. All parts of the plant are heavily scented of anise.

Nufar Basil F1. *Ocimum basilicum* 'Nufar'. A new Genovese type basil with good flavor and aroma. In tests it has shown good resistance to fusarium wilt, a disease which has plagued growers for a decade. Plants are 24 to 30 inches tall. Space on 12 to 15 inch centers.

Osmin Basil. *Ocimum* 'Osmin'. This purple-leaved basil is a recent introduction from Germany, the first offspring of a huge breeding project begun in 1987. Osmin's smoky purple leaves are heart shaped with deeply toothed margins. They have a delicate aroma, fresh with cinnamon, cloves, vanilla with a hint of anise and mint. Flowers are mauve. Osmin gets its name from a character in Mozart's "The Abduction from the Seraglio." Plants are 18 to 20 inches high. Space on 8 to 10 inch centers.

Pepper Basil. *Ocimum selloi*. This rare and unique variety doesn't look, smell or taste like a basil. The serrated leaves are deep forest green and actually smell and taste like a bell pepper! Great for use in salads.

Piccolo Basil. *Ocimum basilicum* 'Piccolo Verde Fino'. Small pointed green leaves (1 inch long by 1/2 inch wide) are glossy with a lovely sweet aroma that is gentle and tempting. A delightfully shaped, open Italian basil, it stands about 2 feet high and 20 inches around. Space on 12 to 15 inch centers.

Pixie Basil. *Ocimum* 'Pixie'. This sweet anise scented basil is compact with small green leaves splashed with purple; stems are reddish purple. It reaches 18 inches high in flower and makes a tidy ball shape about 15 inches in diameter. An excellent ornamental for the garden and wonderful to enjoy at the table. Our own introduction.

Purple Delight Basil. *Ocimum basilicum* 'Purple Delight'. This new basil is similar to the original 'Dark Opal' before seed quality declined. This new variety has little or no green to mar the dark purple leaves. Growth is strong and upright. Strong flavor.

Purple Ruffles Basil. *Ocimum basilicum* 'Purple Ruffles'. An All American Selection in 1987, this robust plant has had problems holding its dark purple color. We try to remove all seedlings that contain green to maintain its proper color. Plants reach

27 inches and are 17 inches wide. The aroma is sweet with cinnamon-spice scents with some mint and anise.

Red and Green Holy Basil. *Ocimum sanctum*. Single plant has both red and green leaves and musky scent. Height: 16 to 20 inches. Limited supply.

Rick's Aussie Purple Basil. *Ocimum* 'Rick's Aussie Purple'. The light green, deeply serrated leaves are overlaid with dark purple. They possess a sweet anise aroma that will highlight any meal. Leaves are 2 1/2 inches long and 1 inch wide. Plants grow to about 2 feet tall. Space on 12 to 15 inch centers. Our own introduction.

Rubin Basil. *Ocimum basilicum* 'Rubin'. A European re-selection of 'Dark Opal' that has better red color and is more disease resistant.

★**NEW! Serata Basil.** *Ocimum basilicum* 'Serata'. Ruffled leaves with good basil flavor. Great as a bouquet filler, in containers or as a flavorful plate garnish. Try pairing it with 'Purple Ruffles'. Some resistance to fusarium is reported by the breeder of this variety.

Spice Basil. *Ocimum americanum* 'Spice'. This basil is commonly sold as Indian Holy Basil (*O. sanctum*), an error by its American introducer repeated for decades. Its green leaves produce an aroma that is spicy clove and anise. May have a modest use with vegetables. Green leaves are fuzzed and strongly veined. Plants are about 15 inches high.

Spicy Globe Basil. *Ocimum* 'Spicy Globe'. Since its introduction in 1985, this dwarf, hybrid basil with tiny leaves has become a standard against which others are measured. Vigorous branching creates remarkable leaf density. White flowers on three-inch long stems top the plant. A strong spicy aroma with hints of citrus and mint envelopes the plant when brushed with the hand. Plants grow to 10 to 12 inches high.

Sweet Dani Lemon Basil. *Ocimum* 'Sweet Dani'. Here is a big, broad-shouldered basil that boasts big harvests of strongly lemon-scented foliage. The plant quickly reaches 30 inches with leaves 2 inches long and 1 1/2 inches wide. This delightful new basil is the breeding work of Jim Simon and Mario Morales at Purdue University. 1998 All-American Selection.

Sweet Thai Basil. *Ocimum basilicum*. This is the basil most often used in Thailand. Highly scented green leaves are loaded with a spicy anise-clove scent. Purple stems and blossoms. About 18 inches tall and 12 inches wide.

Thai Magic Basil. *Ocimum basilicum* 'Thai Magic'. Typical anise flavoring of other Thai type basil only milder and sweeter.

Thai Siam Queen Basil. *Ocimum basilicum* 'Siam Queen'. True Thai Basil. This is a knockout as an ornamental and its leaves have an assertive anise scent, perfect for Asian food. Siam Queen's standout feature is its radiant purple, ball-headed inflorescence, containing many individual stems with lavender or pink blossoms. Green leaves are 3 1/2 inches long by 1 1/4-inch wide. Plants are about 24 inches high. Space 15 to 20 inches apart. 1997 All American Selection winner.

Valentino Basil. *Ocimum basilicum* 'Valentino'. This large lettuce-leaf type basil reaches up to 2 feet tall.

Bay. *Laurus nobilis*. Sweet Bay or Bay Laurel. This is the bay of commerce and the one seen growing in Europe. For our climate, it is usually a potted



Bay Laurel

plant to be brought indoors, but in a fortuitous site, it may be grown outdoors with protection. Fresh leaves are used with meats and vegetables.

Once you have a bay of your own, you will find many excuses to use it. Slow growing until well established. **Limited Supplies.**

Bee Balm/Monarda/ Bergamot

Jacob Kline. *Monarda x media* 'Jacob Kline'. Perennial, hardy to -25°F. Bright red flowers on a plant reputed to have some mildew resistance.

Marshall's Delight. *Monarda x media* 'Marshall's Delight'. Perennial, hardy to -25°F. A product of an extensive breeding program in Canada, this cultivar is said to have the most resistance to powdery mildew. Most species, with the exception of *M. fistulosa*, have increased susceptibility to the ubiquitous fungus when their roots are allowed to dry out. Bright pink, edible flowers. Plants reach about 28 inches tall.

Snow White. *Monarda x media* 'Snow White'. Blooms of white differentiate this cultivar from the other hybrids. Otherwise similar in growth habit.

Blue Stocking. *Monarda x media* 'Blue Stocking'. Bears beautiful deep purple-violet flowers about mid summer. Plants reach 30 to 36 inches tall.

Lemon Bergamot. *Monarda citriodora*. Annual. Also known as lemon mint, this Monarda has strongly lemon-scented foliage which lend a delightful accent to tea. Leaves can also be used to flavor meat dishes and, along with the, beautiful, large, lavender-pink flowers, eaten in salads. Grows to about 2 feet.

Wild Bergamot. *Monarda fistulosa*. This perennial produces bright lavender flowers and has highly fragrant leaves. Most bee balm (*Monarda didyma*) in cultivation today is actually of hybrid origin and has wild bergamot as one of its parents. Unlike its more commonly grown relatives, wild bergamot prefers dry soil conditions. Typically grown in full sun, this plant will tolerate some shade. Height is usually 3-4 feet. Flowers are edible and the spicy leaves can be used to make tea or substituted for oregano.

Betony. *Stachys officinalis*. Betony

was an official herb of the apothecary, believed to have magical healing powers. It was grown in monastery gardens all over Europe. Today, its popularity has been surpassed by its close relative, lamb's ear, *Stachys byzantina*. Betony still deserves a place in the modern herb garden. It is a marvelous ornamental plant well suited for the cottage garden or the middle of the border with its reddish-purple flowers forming whorls along tall spikes which rise 2 to 3 feet above aromatic basal foliage. Good for cut flowers.

Borage. *Borago officinalis*. Annual, hardy to 25°F. While you can make fritters from its flowers and use its cucumber-flavored, hirsute leaves in cold drinks like Pimm's Cup, borage acts as a magnet in the garden for pollinating bees. The blue flowers are also candied for cake decorating and used dried in wreaths. Height to 2 feet.

Burnet. *Sanguisorba minor*. A Frenchman would not be without ready access to burnet, the handsome ornamental with accordion green leaves. Its cucumber flavor is subtle, but unmistakable. Try it in vinegar, salad dressing, or just cut up in a salad. Height to 30 inches in flower. Space 18 to 24 inches apart. Perennial, hardy to -40°F. Lovely in the garden.

Calamint, Variegated/ Variegated Greater

Calamint. *Calamintha grandiflora*. Calamints are generally tough but short lived. This variegated variety can be a bit finicky in wet areas. Allow good drainage and air circulation around this plant and keep the mulch away from the foliage. Beautiful pink, tubular flowers cover this plant in spring.

Catnip/Catmint. *Nepeta* ssp. Perennials, hardy to at least -40°F. Kitty's helpless attraction to catnip (and to a lesser extent, catmint) is comical and harmless. Less well-known is the pleasant tea made from the flower heads and leaves. The following types are available.

Tall White Catnip. *Nepeta cataria*. With its three-foot height, this catnip is formidable. It shows its mint heritage with a spreading habit. It has large gray leaves and white flowers.

Seeds will readily self sow. Use leaves to flavor meat, vegetables, and for cat toys.

Lemon-Scented. *Nepeta cataria* 'Citriodora'. Same habit as above only with a lemon scent.

Six Hills Giant Catmint. *Nepeta* 'Six Hills Giant'. Very vigorous ornamental reaching 3 feet tall. Beautiful blue flowers. Minimally attractive to cats.

Dwarf Blue Catmint. *Nepeta mussinii*. A lovely ornamental with blue flowers and small gray leaves. Height: 18 to 24 inches tall. Minimally attractive to cats.

Japanese Catmint. *Nepeta subsessilis*. Although this clump forming perennial is hardy to about -20°F, it may be short-lived if planted in a hot, dry spot. The bright blue flowers bourn from midsummer through early autumn separate this from the run of the mill *Nepeta* species. Keep lightly pruned. Minimally attractive to cats.

Cat Thyme. *Teucrium marum*. Perennial, hardy to 15°F. Not a true thyme, but a species in the same genus as germander, containing a high level of the primary essential oil found in catnip. Attractive to cats, though not as potent as the real thing. Silver-gray leaves form a mound 12 to 18 inches tall, topped with reddish-purple flowers in summer. Limited quantities available in late season.

Chamomile. Use the flower heads in tea and in a decoction as a hair rinse. Both chamomiles grow best when planted on fertile, well-drained soils in a site with at least 4 hours of direct sun. People allergic to ragweed should be wary of ingesting any part of Roman chamomile.

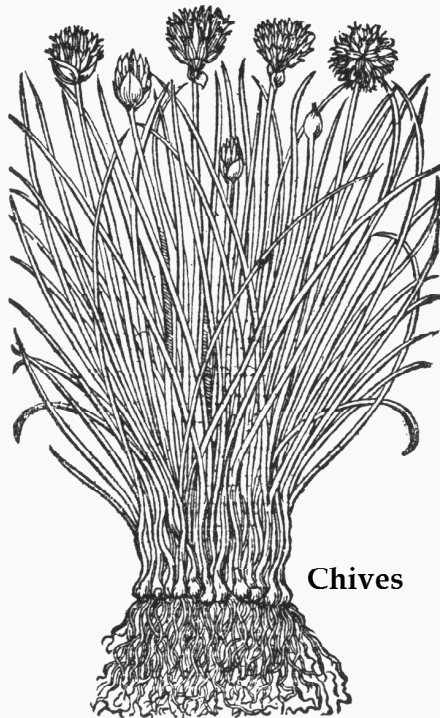
German Chamomile. *Matricaria recutita*. Annual about 18 to 30 inches high. Hardy to 29°F. Pinch young plants to promote branching and more flowers. Cut flowers frequently to keep plant vegetative. This is the best chamomile for tea.

Roman Chamomile. *Chamaemelum nobile*. Low growing perennial ground cover hardy to -40°F. Height 10 to 12 inches in flower. Sometimes called English chamomile because of its association with the gardens and lawns of that country. Keep plants amply watered during dry

summers. Mowing or frequent trimming retards flowering and encourages spreading.

Chervil. *Anthriscus cerefolium*. Annual, hardy below 20°F. Height to 2 feet (in flower). Its penchant for cool weather makes chervil a spring and winter herb in our climate. It is at its best grown in a cold frame over winter. Summer shade will help moderate temperatures. Foliage should be cut often for use, even when plants are small. Chervil is sometimes called "gourmet parsley" because of its resemblance to curly parsley and the fondness in which French cooks hold it. It is one of the fines herbes of the Gallic kitchen.

Chives. A familiar perennial herb with a mild onion flavor. Although the roots are hardy to -40°F the tops will die down to the ground at the onset of



cold weather. Plants develop into clumps which should be divided every three to four years. Cut snippets from the plants often. Remove flower heads before seeds develop to eliminate seed scattering problems. Foliage is used in a wide array of dishes including soups, stews, vegetables, meat, fish, and eggs.

Garlic Chives. *Allium tuberosum*. Sometimes called Chinese chives. This garlic-flavored chive develops flat, broad leaves as it matures. White flowers produce seed pods which can be pickled and used like capers.

Regular Chives. *Allium schoenoprasum* 'Purly'. A medium to heavy leafed chive with an upright, straight tubular leaf. Hardy early riser in the spring. Rosy flower heads in late spring may be clipped and used in decorative chive blossom vinegar.

Comfrey. *Symphytum officinale*. Perennial, hardy to 20°F. The Romans used comfrey to heal bone fractures, hence its other common name "knot bone". Once popular as a tea, the alkaloids found in the plant have since been found to cause liver damage and tumors in lab animals when ingested. Comfrey is now considered unsafe for internal use. The plant likes moist to wet conditions in sun to partial shade. Large, hairy green leaves. Purple, rose or white flowers in summertime. Height: 3 to 6 feet. Space 12 to 16 inches apart.

Coneflower/Echinacea. Echinacea was important as a medicinal plant to the American Indians. Although there may be a place for echinacea in modern pharmacology, the gardener finds the coneflower better suited amongst other ornamental herbs such as butterfly weed, garlic chives and wild bergamot. Down-turned petals around a dark bristled cone are characteristic of the coneflowers (except Tennessee coneflower which has upturned petals.) When the petals have dropped off, the remaining cone can be used in making wreaths and in other crafts. All coneflowers require full sun, although they will do nicely in part shade, and well-drained soil. They will tolerate periods of drought during the summer. Several varieties are available this year.

Narrow-leaf. *Echinacea angustifolia*. Narrow leaves, slower growing. Purple-petaled.

Purple. *Echinacea purpurea*. Large, drooping, purple-petaled flowers. Height is 2 to 3 feet in flower. Space plants 8 inches apart.

Tennessee. *Echinacea*

tennesseensis. This unique coneflower is characterized by upturned, rather than drooping, purple ray flowers. Height can reach 2 feet.

White Flowered. *Echinacea purpurea* var. *alba* 'White Swan'. Perennial. Hardy to -30°. Large, honey-scented, creamy-white flowers bloom July to September. Tolerates part shade, dry spells.

Cilantro (Coriander).

Coriandrum sativum. Whether you call it cilantro or coriander may depend on how you use it. Cilantro, also dubbed "Chinese parsley", is cultivated for its aromatic foliage and used in Asian and Latin American dishes. Cilantro seeds (coriander) are used in baking and in a variety of vegetable and meat recipes. One of the most frequently asked questions here at the greenhouse is, "why is cilantro so difficult to grow?". Cilantro is no more difficult to grow than any other herb. Cilantro is a short-lived annual with two growth stages: the first is vegetative and the second is devoted to flower and seed production. The vegetative stage lasts up to 60 days after transplanting, and is enhanced by regular cutting of foliage every 7-10 days during periods of rapid growth. The appearance of fine, lacy foliage indicates the beginning of the flowering stage and the production of coriander seed. At this point the foliage becomes very bitter. Hot summer weather causes the plant to grow faster and go to seed sooner than during cooler periods. In order to have fresh cilantro all summer, successive crops 2-3 weeks apart, must be grown. Annual, hardy to 25-30°F. Height to 36 inches.

★**New! Delfino.** A new look for cilantro! 2006 All-America Selections winner. The same flavor as traditional cilantro, but with fern-like, open leaves that more closely resemble dill. Same uses as our other cilantro varieties, plus new possibilities as a garnish.

Coriander, Mexican. Tender biennial. Sometimes called "culantro". Unusual, thorny leaves with strong cilantro flavor. Use leaves, dried or fresh, like cilantro.

Coriander, Vietnamese.

Polygonum odoratum. The flavor of this Asian herb resembles cilantro with a hint of lemon. Plants are nearly care

free and fast growing, producing a steady supply of foliage without interruption by flowers. An excellent pot plant that can be grown indoors in a light garden. Give partial shade during the heat of summer. Cut stems often to encourage branching. Use with fish, vegetables, soups, meats, and in sauces. Tender perennial, hardy to about 20°F. Height: 2 to 3 feet.

Cuban Oregano, Variegated.

Plectranthus amboinicus. This tender perennial is hardy to 34°F and usually a pot plant in our climate. Growth habit is procumbent. Large cream and green leaves have a sweet odor and make wonderful hanging baskets. Although not a true oregano, the leaves of this splashy, variegated native of Indonesia, may be dipped in batter and fried. Some of my customers have actually used this as a substitute for true oregano in sauces. Also called Indian borage, Spanish thyme, and French oregano.

Curry Plant. *Helichrysum italicum*.

Perennial hardy to 15°F. This is not the curry of commerce, a combination of herbs and spices, but a gray-leaved plant resembling rosemary or lavender with a strong curry aroma. The curry flavor is preserved when added after cooking or when used in chilled dishes such as deviled eggs. Excellent in potpourri. Small button sized yellow flowers. Makes a delightful potted plant in an area with good air circulation. Height to 4 feet.

Dill. *Anthemum graveolens*. Short-lived annual, hardy to 29°F. Dill is as much misunderstood as cilantro. It has two distinct growth patterns, one vegetative and the other flowering. During early growth, fragrant leaves are produced; harvests should be frequent. Dill's vegetative period lasts 40 to 60 days. During this early period, leaves are produced rapidly and should be harvested often. Once the central flower stalk rises, leaf production ends and seeds are produced. For continuous leaf production successive

sowing is necessary. My father's favorite way to use dill is to mince leaves and mix them with boiled new potatoes, chopped onions, vinegar, and olive oil. Leaves and seeds are used with other vegetables, beef, eggs, fish and in sauces.

Elecampane. *Inula helenium*.

Perennial, hardy to -40°F. Legend has it that this large leafed plant sprung from the tears of Helen of Troy. Yellow flowers appear in early summer, lasting until fall, and are produced the second year. Can reach up to 8 feet tall. A young boy, visiting the greenhouse with his father, saw this growing in one of my herb beds. After conferring with his father, the little child asked me if I had really intended to grow what his father had just identified as a weed. Plant this in the background of a border. Once established, it is difficult to eradicate—sort of like a weed.

Epazote. *Chenopodium*

ambrosioides. (Mexican Tea, Wormseed). Annual, hardy to 32°F. Height to 24 inches. Easy to grow but can become a nuisance if it is permitted to make seed. This is the famous Mexican herb used to flavor bean dishes and also finds its way into corn, mushroom and seafood dishes. Medicinally, it was once used to expel worms from children.

Eucalyptus. *Eucalyptus* ssp. These famous trees of Australia are extremely fast growing: up to 6 feet in the first year, reaching 50-300 feet at maturity. Alas, they are tender in our area and are unlikely to survive outside once temperatures dip below 20°F. Well established plants may sprout new spring growth from the roots even if left outside in a pot. Despite their legendary height they can be pruned to a manageable size and grown in containers. Soil should be well drained but not allowed to dry out completely.

Lemon. *E. citriodora*. Leaves strongly lemon scented.

Silver Dollar. *E. cinerea*. Round,

Contrary to what you may have read, Fennel and Dill DO NOT cross pollinate. Pollination across genera is very rare. Cross pollination would only affect the offspring/seeds anyway, not the parent plants.

silvery leaves frequently used by florists. Not as tall as the other species offered here; only 20-40 feet at maturity.

Tasmanian Blue Gum. *E. globulus*. Although not the florist type, this is the most widely grown type of eucalyptus in the world. The oil used in cough drops is derived from this species.

Fennel. *Foeniculum vulgare*. A sweet, anise flavored plant, often mistaken in its early growth for dill, a close relative. Leaves, stems, and seeds are used to flavor pasta, meats, fish, and vegetable dishes. These short-lived perennials are hardy to -10°F, and can reach up to 6 feet tall. Space transplants 24 to 30 inches apart. Fennel (bulbing fennel) is listed in the vegetable section.

Bronze Fennel. 'Rubrum'. Bronze, feathery leaves give this variety an ornamental character. Makes a dramatic garnish. Growth is not as robust as green varieties.

Green Fennel. Large, thick stems support this tall plant with delicate green leaves.

Fenugreek. *Trigonella foenum-graecum*. Annual. The golden, quadrangular seeds have a maple syrup aroma. The powder of the crushed seeds is a basic ingredient for many curry spice recipes. The plant is very fast growing. Plant in full sun and space 4 inches apart. Use in curry, sauces, soups, stews.

Feverfew. *Tanacetum parthenium*. 'White Wonder'. Short-lived perennial, hardy to -20°F. An old medicinal plant, revived to combat modern headaches, as a tea. In the garden it delights the senses with beauty and form. 'White Wonder' has all double, small white flowers with yellow centers which dry

well and can be used in arrangements and potpourri. Height can vary widely ranging from 2 to 5 feet tall depending on soil fertility and sun.

Flax

Blue Flowered. *Linum perenne*. Perennial, hardy below 0°F. This pretty border perennial created lots of excitement among visitors last year. The long feathery branches produced loads of small pale blue flowers which opened dutifully each morning with the sun, closing as the heat of the day intensifies. As with ordinary flax, seeds contain linseed oil and can be used in baking.

Compact Yellow Flowered. *Linum flavum* 'Compacta'. Perennial, hardy below 0°F. Shorter in stature than its blue flowered cousin and with broad leaves, this yellow flowered variety only grows to about 12 inches tall.

Germander. *Teucrium chamaedrys*. Semi-evergreen, hardy to -5°F. Height to 24 inches. This fast growing, hard to find evergreen shrub is ideal for an edging around the herb garden. It has light violet flowers in the summer. It can be kept clipped in almost any shape you desire and is an excellent substitute for boxwood. In the days of Charles V, germander had numerous medicinal uses.

Good King Henry.

Chenopodium Bonus-Henricus. Perennial, hardy to -20°F. Virtually unknown in this country, but a popular pot herb in England where it is also known as English Mercury and All Good. Usually cooked like spinach, the young, green shoots and leaves can also be used in salads, soups and stews. To prevent this from becoming a weed problem, keep the plant cut back so flowers and seed do not have a

chance to form.

Hardy Geranium/Cranesbill

While not as magnificently floriferous or as aromatically endowed as their close relatives the bedding geranium and scented geranium (both more accurately referred to as pelargoniums), these hardy perennials nonetheless provide ornamental interest. Most prefer some afternoon shade or a woodland-like setting where they make excellent ground covers. They will do well in full sun with adequate soil moisture. Allow to wind through roses or *Artemisia* 'Powis Castle' or plant in front of the border. Yearly or biannual division will keep plants healthy, in check and provide extra plant material. Some varieties produce interesting fall color. Supplies are limited.

Biokovo Geranium. *Geranium x cantabrigiense* 'Biokovo'. Cross between *G. dalmaticum* and *G. macrorrhizum*. Delightful white-pink flowers on this native of the Biokovo mountains in Yugoslavia. Good for the border or beneath shrubs, but not an effective ground cover.

★ **NEW! Bloody Cranesbill, White Flowered.** *Geranium sanguineum* 'Alba'. From early summer into fall, this neatly mounded variety explodes with white flowers. Deeply cut foliage provides nice orange red color in late fall.

Brookside Geranium. *Geranium* 'Brookside' (*Geranium pratense x clarkei* 'Kashmir Purple'). Vigorous 12 - 18 inch tall plant with finely cut leaves and large bowl shaped flowers of a deep clear blue with a pale center. Cut back flowers around June when plant begins to look spindly to maintain attractive mounding character and encourage rebloom.

★ **NEW! Claridge Druce.** *Geranium x oxonianum* 'Claridge



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Druce'. Blush-pink flowers with deep purple veining and notched petals bloom from spring through summer. These are the largest flowers of the *Geranium x oxonianum* group.

***Geranium x magnificum*.**

Vigorous, clump forming, herbaceous perennial with single burst of 2 inch, dark veined, violet flowers produced copiously in mid summer. Large, 4 - 8 inch leaves give good color well into fall. Height and spread 2 feet. Prefers sunny spot. This sterile hybrid will not produce unwanted seedlings.

★ **NEW! Wild Geranium, White flowered.** *Geranium maculatum* 'Alba'. AKA Spotted Cranesbill. This white flowered version of the native cranesbill is a garden favorite. Large clumps, 12 to 24 inches tall are covered with delicate 1.5 inch white flowers in late spring. Requires little or no maintenance. Spectacular as a mass in an open woodland, perfect for the border of a shade garden, or naturalized in sweeps at the base of large trees.

Johnson's Blue Geranium.

Geranium 'Johnson's Blue'. (*G. himalayense* x *G. pratense*). One of the most widely available hybrids in cultivation. Clumps of finely cut foliage provide a base for beautiful lavender-blue flowers from mid-summer to fall. Good ground cover.

Lilac Geranium. *Geranium himalayense*. Bears saucer-shaped, veined, violet-blue to deep mid-blue flowers in early summer and sporadically in autumn. Finely cut leaves often turn color in the fall. Height to 18 inches.

★ **NEW! Lilac Geranium, Birch's Double.** *Geranium himalayense* 'Plenum'. Similar to above except for double flowers. Sporadic bloomer.

★ **NEW! Midnight Reiter Geranium.** *Geranium pratense* 'Midnight Reiter'. Deeply cut, plum purple leaves retain their color all season. Violet-blue flowers are lightly veined and appear in late spring and early summer. Compact plant reaches about six inches in height. Good for edging. Trim back after flowering.

Horehound. *Marrubium vulgare*. Perennial, hardy to -20°F. Spreading, ornamental, medicinal herb that

Bigg Riggs

I met fourth generation orchard grower Calvin Riggelman at the South Riding Farmer's Market last summer. He is a very energetic young man with a passion for farming and turning his produce into jams, jellies, and spreads. He also has a knock-your-socks-off bloody Mary mix. People were buying his stuff by the case and coming back for more each week. Among all the wonderful produce at his booth were these outstanding concoctions that we are proud to offer while supplies last: **Peach Jam, Strawberry Bisquit Fixer, Strawberry Jam, Apple Butter, Hot Pepper Jelly, Chunky Salsa, & Black Bean Garlic Dip. \$6.00 each. Bloody Mary Mix- \$8.00 each.**



performs well under drought conditions. Used to make horehound candy.

Hyssop. *Hyssopus officinalis*. Semi-evergreen hardy to -20°F. Height to 30 inches and round. Incomparable as a specimen plant or hedge, hyssop has lovely flowers (we offer both blue and pink varieties). It has a slightly bitter taste, reminiscent of chicory. Distilled hyssop oil brings a higher price than lavender in the perfume trade. Leaves are used sparingly in tea and salads.

Jasmine

★ **NEW! Arabian Jasmine.** *Jasminum sambac*. Tender perennial, hardy to 40°F. Evergreen shrub reaching 5 to 8 feet. Extremely fragrant, one inch double flowers sprout from new wood throughout the summer. The flowers are used in making perfumes and as a flavoring in tea. Arabian jasmine is native to India. Single flowered *Jasminum sambac* 'Maid of Orleans' also available.

★ **NEW! Orange Jasmine.** *Murraya paniculata* 'Lakeview'. Tender perennial. Hardy to 25°F. Tropical tree/shrub produces extremely fragrant white

flowers then small red fruit. Ultimate height to 12 feet. Grow in a fairly deep container in sun to part shade. Keep constantly moist.

White Flowered Jasmine.

Jasminum officinale. Also known as Common Jasmine, Poet's Jasmine, and Perfume Jasmine. Tender perennial, hardy to 32°F. This vine is unlikely to reach its potential 30 to 40 feet height in our climate. It should be kept in a pot, staked and pruned to a manageable 4 to 5 feet. Very fragrant, small, white flowers are produced summer until fall. Used in perfumes and in food flavoring (Maraschino cherries).

Joe Pye Weed. *Eupatorium purpureum*. Perennial, hardy to -30°F. Vanilla-scented, pink-purple flowers grow in clusters on plants reaching up to 10 feet tall. Moist areas and thickets are where Joe Pye Weed will reach its full potential, although it is very adaptable.

Lady's Mantle. *Alchemilla xanthochlora*. Perennial Hardy to -40°F. Yellow-green flowers produced in early summer. Height to 18 inches.

12 Lavender

HERBS: LAVENDER

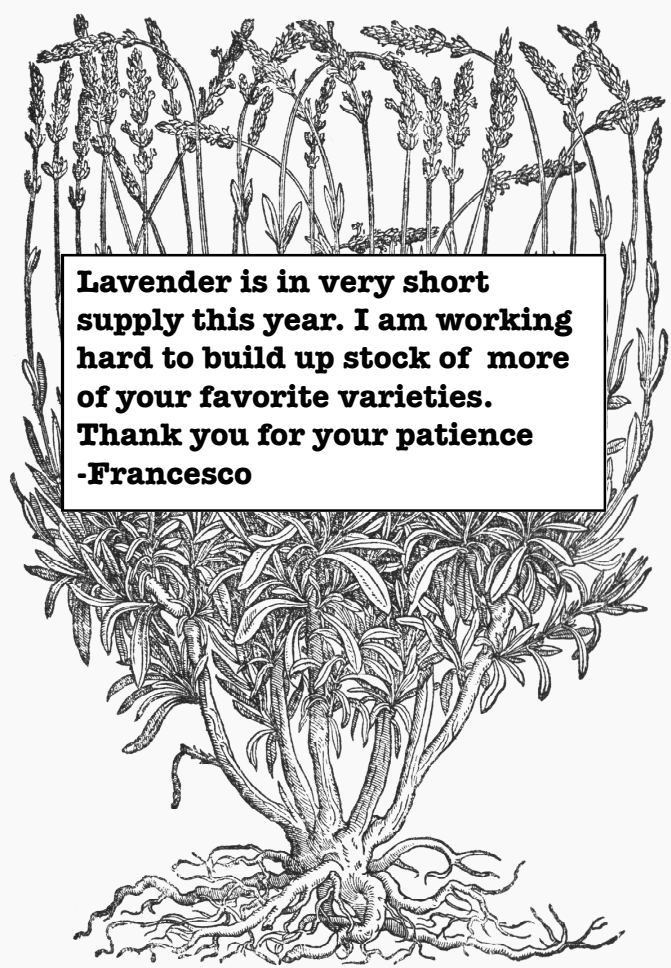
When gardeners talk about hardy lavender, they often want to know plant height and flower color. Those are important considerations, but the season of bloom is often overlooked. We have grouped our selection to highlight this important varietal difference. Through careful selection, a gardener may have lavender blooming all summer. Although grown for their fragrance and color, lavender is used sparingly in teas, to flavor meats, and in some desserts.

Hardy lavender are able to withstand temperatures below 0°F. For best growth they require at least four hours of direct sun but prefer sun all day. Our soils are often heavy clay and should be amended with sphagnum peat or compost. A common problem with our soils is also high acidity (low pH), a condition that may stunt or even kill lavender which require a pH of 6.4 to 8. Height will vary with the variety. In our area, plants should be spaced far enough apart to allow excellent air circulation. Do not plant lavender in an area with poor drainage, or watered by an automatic sprinkler system. Lavender detests wet roots or wet foliage, especially during periods of high heat.

Keep plants compact and finely shaped by pruning them each spring as new growth begins. By removing one-third to one-half the length of each stem at this time, new growth is encouraged that will also produce more flowers per plant. A 2-inch deep mulch of coarse sand or light-colored, pea-sized gravel on top of the soil underneath the plant aids growth, increases flower and essential oil production, protects against disease, and prevents winter damage.

You will notice that two of the best known lavender, 'Hidcote' and 'Munstead', are absent from our listing. Recent research has found that for all their ubiquity in catalogs and garden centers, true 'Munstead' and true 'Hidcote' are rare in America. Eloquently praised for their stature and flowers over the past 50 years, other worthwhile cultivars have been virtually ignored by plantsmen and garden writers. Perhaps excessive demand for these diminutive, slow growing plants prompted nurserymen to offer seed and seed-grown plants to the unsuspecting public. Lavender plants propagated from seed vary considerably from the parent and exhibit a wide range of plant size and flower color in a single generation. This careless and irresponsible practice has been continued for so long that 'Munstead' may no longer exist in its originally described form. I have in my personal collection several plants of true 'Hidcote'. Unfortunately, it may take several years to produce enough to actually list for sale.

According to Dr. Arthur O. Tucker, virtually all plants labeled in nurseries as 'Munstead' should be renamed 'Compacta', a catch-all name for seed grown varieties. Many newer varieties, some selected from such seedling variants and renamed, are more reliable in our climate, offer longer periods of bloom, or are much more exciting as garden plants than are these two old standbys.



Lavender is in very short supply this year. I am working hard to build up stock of more of your favorite varieties. Thank you for your patience -Francesco

Although we rarely run out of lavender entirely, our selection of varieties is generally best around May 1. Occasionally, crop failures of certain varieties occur after printing this catalog. Please call for availability. One to two year old plants in 4 1/2 inch pots are \$6.50.

Early blooming lavender are forms of *Lavandula angustifolia* and are typical of the winter hardy lavender grown in England. They are winter hardy in our climate and burst into flower in late May or early June, but they do not usually flower later in the year. These stalwart, decorative plants offer a wide variety of flower color, shape and size. Although the varieties we offer were all introduced in the 20th century, their genetic lines go back hundreds of years.

Lady . *Lavandula angustifolia* 'Lavender Lady'. This 1994 All America Selection winner is a Burpee introduction, a seed-grown lavender (the only one I grow from seed) about 12 inches high with blue flowers. Foliage produces a richly aromatic aroma.

Premier. *Lavandula angustifolia* 'Premier'. Medium, lavender-blue

flowers. Height to 30 inches in flower.

Pink-Flowered.

Lavandula angustifolia 'Jean Davis'. Gray-green leaves on a 13-inch plant, reaching 24 inches when in flower. Buds are green; flowers pink.

Spanish Lavender. *Lavandula stoechas* subsp. *pendunculata*. Spanish lavender, also called French lavender, has the most unusual flower of any lavender and is the earliest to bloom. The species is characterized by two large purple bracts which protrude like wings from a small egg shaped bud atop a single stem, giving the effect of a fat bodied butterfly. Light green, narrow foliage on a plant about 18 inches high. Leaves are nicely perfumed. The species and cultivars are hardy to about 10°F. Harsh winters may cause enough damage to prevent plants from flowering that year. Spanish lavender should be pruned after flowering.

Otto Quast Spanish Lavender. *Lavandula stoechas* 'Otto Quast'. The rosy plum purple flowers of this named cultivar have "butterfly wings" or "rabbit ears" (actually sterile bracts on the top of the flower) that are generally larger than the species.

Mid-season blooming lavender are unique, dramatic, highly ornamental hybrids with beautifully rounded shapes, long, elegant stems, and substantial flower heads. To distinguish them from other lavender, the French call them "lavandin". They begin blooming in mid-June just as the English lavender are losing their punch. Unlike *L. angustifolia* varieties, these are sterile hybrids, crosses of *L. angustifolia* and *L. latifolia*. This mixing of genes has created dazzling lavandins with silver-gray pointed leaves that are as vibrant in winter as in summer. Their long flower stems and bright flowers make them natural for crafting lavender fans, wands and swags. These lavandin varieties are only slightly less winter hardy because of their mixed genetic backgrounds. Lavandins generally are more tolerant of our humid summers than lavender (*Lavandula angustifolia*).

Dutch Lavandin. *Lavandula x*

intermedia 'Dutch'. This may be the most widely cultivated lavender in the U.S., England, and the Netherlands. The French lavender growers also favor this one. A beautiful globular shape, large very gray leaves. Flowers are dark violet and carried on stems about 20 inches long. Vegetative plant height: 16 inches. Bloom sometimes unreliable. Introduced sometime before 1923.

Fat Spike Lavandin. *Lavandula x intermedia* 'Grosso'. If I could grow one lavender only, 'Grosso' would be my first choice. For form, color, and year round good looks, this hybrid can't be beat. It was discovered in the Vaucluse District of France in 1972 and named after the famous lavender grower Pierre Grosso. It has become an important commercial cultivar because of its disease resistance. We call it Fat Spike because of its huge, dark violet flower heads, 3 inches long and filled with 10 circles of flowers atop stately 14 to 20 inch stems. The plants form gorgeous gray mounds of foliage that are 20 inches high (nearly 4 feet when in bloom) and 3 feet in diameter. Plant on 30 to 48- inch centers. Note: Fat Spike is not the proper cultivar name, it is 'Grosso'. I have seen several mail order nurseries offering plants under both names, as different plants!

Fred Boutin Lavandin. *Lavandula x intermedia* 'Fred Boutin'. Unique, large plants reach 20 inches in height and 30 inches across. Violet flowers.

Provence Lavandin. *Lavandula x intermedia* 'Provence'. This French hybrid produces long, elegantly pointed gray-green leaves that create a large globular plant. Although the name seems to indicate otherwise, and many catalogs claim it to be, this is not one of the cultivars used in the commercial oil trade. Vegetative plants are 18 to 20 inches tall and may reach 3 feet in diameter. Long 18-inch flower spikes carry clusters of dark aster violet flowers. Space on 3 foot centers.

Seal Lavandin. *Lavandula x intermedia* 'Seal'. This variety was introduced before 1955 by The Herb Farm, Seal, England, and was selected

by Miss D. G. Hewer of Hitchin. This fine lavender is

excellent as a single specimen or as hedging material. It has a lovely aroma. Mature plants will achieve a height of 3 feet when in bloom and nearly as wide. Flower stems are about 15 inches long and topped by 2-inch long flower clusters with 6 circles of blossoms. Another flush of flowers can be expected in late summer or early fall. Space on 36-inch centers.

Super Lavandin. *Lavandula x intermedia* 'Super'. Lavender blue flowers appear in mid to late summer. This lavandin is a commercial source for oil.

White-Flowered Lavandin. *Lavandula x intermedia* 'Alba'. Large mounded plant makes a dazzling landscape shrub and is set off with large gray foliage. Typical vigor of this hybrid variety. Tall spikes topped by white inflorescence. Supplies are limited.

Tender lavenders are in an aromatic and esthetic category of their own. Their complex beauty springs from strongly scented and finely modeled leaves, as well as unusually shaped inflorescence in which colored bracts play an important decorative role. They make excellent subjects for container gardens where their aroma and summer flowers will create comment and ornamental value. Bring their containers inside and their blooms and foliage will brighten winter's dreary habits. These plants are hardy to about 25°F, and may occasionally over winter in a warm, protected location.

Fernleaf Lavender. *Lavandula multifida*. One of the most unusual lavenders. At first glance this does not appear to be a lavender at all. Finely cut, broad green leaves highlight this sprawling 24 inch high plant with multiple bright blue flowers. The aroma is decidedly unlavender-like, almost like turpentine.

Lavandula buchii. Very similar to Fernleaf lavender but with gray green leaves. Available late spring.

Goodwin Creek Grey Lavender. *Lavandula x hybrida* 'Goodwin Creek Grey'. This recent

hybrid (*L. dentata* x *L. lanata*) has delightful silver-green, fuzzy, serrated leaves, a sweet odor, and dark blue flowers. Plants can reach 24 inches high and as round.

Gray Fringed Lavender.

Lavandula dentata 'Candicans'. Identical to green fringed lavender except for its gray-green foliage. *L. dentata* grows wild in southern France, Spain, Portugal, and Saudi Arabia. Excellent pot plant. Height to 3 feet and as wide. Space on 2 to 3 foot centers.

Green Fringed Lavender.

Lavandula dentata. Sometimes incorrectly called French lavender. Saw-toothed green foliage is complemented by an unusual but recognizably lavender fragrance. Instead of clustering along the stem, tiny lilac petals appear around a fat, green inflorescence, topped by two light purple bracts. Excellent pot plant. Height 2 to 3 feet in flower and as wide. Space on 2 to 3 foot centers.

Sweet Lavender. *Lavandula x hybrida*. This hybrid is a cross between *L. dentata* and *L. latifolia*. Sweet lavender is fast growing, and richly scented by its large, gray-green leaves, many of which are toothed. It is topped with a traditional lavender flower spike on which dark blue flowers climb. Height to 3 feet and as round. Space on 3 to 4 foot centers. Makes a good pot plant.

Lemon Balm. *Melissa officinalis*.

Spreading perennial, hardy to -20°F. Height to 2 feet. The puckered, green leaves of lemon balm produce a delightful, musky lemon fragrance. Prune flowering stems to prevent seed formation as scattered seeds could produce a serious weed problem in the garden.

Lemon Verbena. *Aloysia*

triphylia. Tender perennial hardy to about 25°F. Mature plants may reach 6 feet. Lemon verbena is a woody shrub that rewards the gardener with light green, pointed leaves filled with the sweet, heady essence of lemons. Use in a variety of recipes for everything from salads, fruit dishes, tea, ice cream, and potpourri. Plants are usually deciduous indoors during winter unless 14 hours of daylight can be provided with supplemental light.

Lemongrass, East Indian.

Cymbopogon flexuosus. Tender Perennial (tropical). This is not the lemon grass found in Asian markets (West Indian Lemongrass, *C. citratus*), which can only be propagated by division, but a close relative which is easily grown from seed. Although smaller in stature than its more widely known cousin, it is of no less importance in commerce. It is the source of lemongrass oil used to flavor candy and ice cream and is used in the cosmetic and perfume industry. Clumping form allows good yield the first year. Height to 18 inches. Space 8-12 inches apart. Use in Thai cooking, tea and potpourri. Limited availability.

Lemongrass, West Indian.

Cymbopogon citratus. Tender perennial. Dense clumps can grow to 3 feet wide and 6 feet tall with 3 foot long leaves. Use tangy leaves and leaf bases. Lemongrass does best at temperatures between 64°F and 100°F and high humidity. No problem during our summers, but may prove challenging during the short days of the dry, winter months. Keep well nourished with a fertilizer high in potassium. Use in Thai cooking, tea and potpourri. Available mid spring

Lovage. *Levisticum officinale*.

Perennial, hardy to -35°F, reaching 6 feet its second year. With its concentrated celery flavor, lovage is certain to be the workhorse of your kitchen garden. It dies back each winter to return each spring from its roots and create lovely, but coarse, ornamental foliage. The plant can be cut back to two feet high in summer to obtain a new harvest of foliage. Use foliage sparingly in soups, stews, vegetables and many other dishes.

Marigold, Sweet. *Tagetes lucida*.

Also called Texas Tarragon. Often used as a tarragon substitute. Hardy to 15°F. Height to 2 feet. Small yellow flowers may appear in mid to late summer. Use to flavor meat, poultry, fish, vegetables, eggs, salads.

Marjoram see Oregano.

Marshmallow. *Althaea officinalis*.

Perennial. Hardy to below 0°F. Gray, velvety herb with pale pink flowers in late summer. Good plant for wet areas. Original marshmallows were made from powdered root, sugar, and water. Leaves and roots were an important vegetable during periods of famine. Young leaves and shoots can be used in salads.

Mint. *Mentha* ssp. Although long associated in the American mind with cold drinks, mints play a much more varied and vital role in the kitchen by flavoring tea, vegetables, salads, jelly, cookies and desserts. Mints also have a place of honor in fragrant potpourris. Small children may have an immediate and adverse reaction to some mints.

Hundreds of mints are known and they run the gamut of intriguing flavors and cultural requirements, all which manage to remain "minty". For the home gardener with limited space, two or three carefully chosen and contained species usually suffice. (If you lack space to let them run, grow them in pots on a hard surface.) Mints generally do not require more than 3 hours of sun a day, but they can withstand constant sunshine. A constantly moist, loamy soil with a pH range of 5 to 7.5 is required for best growth. All mints spread from runners either underground or on top of the soil. Most mints grow 20 to 30 inches tall. Space plants on 6 to 12 inch centers. Planting them together does not alter their aroma or flavor, but once they become a tangle of foliage it may be difficult to select the particular mint variety you want to use.

Apple Mint. *Mentha x villosa* var. *alopecuroides*. Sometimes called woolly mint to distinguish it from another mint called apple mint, *M. suaveolens*.

Corsican Mint. *Mentha requienii*. Few plants hug the ground as closely as does this mint, a Baby Tears look alike. Its tiny, green heart shaped leaves are strongly scented of pennyroyal and peppermint. It is not always winter hardy in our area.

English Pennyroyal. *Mentha pulegium*. This low growing ground cover with tiny green leaves comes with a heady, pungent aroma, making it a natural for potpourri. It is commonly an ingredient in homemade flea collars for dogs or stuffed into animal bedding.

Pennyroyal is not recommended for internal use.

Golden Apple Mint. *Mentha arvensis* 'Emerald and Gold'. Also called Ginger Mint. New leaves appearing during the cool spring are streaked with gold. This variegation is not present on leaves maturing in the intense sun of summer. Hardy below 0°F.

Japanese Mint. *Mentha canadensis*. Known as hakka in Japan, it is also known by its other common name as North American cornmint. It possesses an aroma that is reminiscent of both pennyroyal and peppermint.

Kentucky Colonel Spearmint. *Mentha spicata* 'Kentucky Colonel'. The Spaniards thought so highly of this mint that they carried it all over the world with them in their explorations and trading. That explains why it is found around the world. The mint is so sweet it is almost like eating candy.

Orange Mint. *Mentha aquatica*. Also called water mint, eau de cologne, lemon mint or bergamot mint after the Italian bergamot, *Citrus bergamia*. As the common name indicates, the large glossy leaves of this mint are strongly flavored of citrus. Dried leaves are an interesting addition to potpourri. What a treat to find some of this mint in a tossed salad or in potato salad.

Peppermint, Crisped. *Mentha x piperata* 'Crispa'. This mint first came to my father with a whispered story of intrigue, a "double mint" plant smuggled from France. True or not, there was no reason to smuggle it through customs; it has been in American herb gardens for decades with good reason. While technically a peppermint (a virtually sterile hybrid of *M. spicata* and *M. aquatica*), it has retained the odor from its spearmint parent. It has decorative puckered leaves with crinkled edges that recommend it as a garnish. Also nice in mint juleps and iced tea.

Peppermint, Mitcham. *Mentha x piperita* var. *piperita* 'Mitcham'. This is a superior peppermint variety, slightly sweeter and somewhat stronger than others. Its dark green leaf with a purplish underside furnishes the justification for a nickname, Black Peppermint. It is sometimes called Blue Balsam Mint, and Chocolate Mint.

It is excellent as a tea and for flavoring desserts.

Pineapple Mint. *Mentha suaveolens* var. *suaveolens*. The small, brightly variegated green and white leaves of this *Mentha* species set it apart. The gardener with space or a generous strip of street side "parking" may want to use this colorful plant as an ornamental ground cover. The sweet pineapple-mint aroma is refreshing on a hot summer day. Has a tendency to revert to all green with age.

Red Stemmed Applemint. *Mentha x gracilis*. 'Madalene Hill'. Scotch spearmint. Two mints in one. Both spearmint and peppermint aromas are present in this one plant. Use as a substitute for spearmint for a unique flavor.

Silver Mint. *Mentha spicata*. Perennial. Hardy to -20°F. Hairy-leaved form of spearmint with lavender flowers on terminal spikes. Grow in a pot to contain spreading habit. Keep soil moist, but well-drained loam. Full sun

Wise Transplanting Ensures Health and Bountiful Harvest

Your plants have been carefully grown in my greenhouses and selected for form and vigor. Before you transplant them to the garden they should be conditioned to ready them for outdoor survival by a process horticulturists call 'hardening off'. When you bring your plants home, place them outside in a partly sunny spot (direct sun can sometimes burn tender plant tissue) protected from wind, bring the plants inside at night and then put them outside the next day if temperatures are expected to remain above 40°F. After four to seven days of this regimen, the plants should be hardened enough to transplant outside.

Less water should be given the plants during this treatment, but care should be taken to keep the plants from wilting. A weak solution of liquid fertilizer, applied to the plant at the time of transplanting, will also help get it off to a good start.

Early transplanting calls for vigilance by the gardener and attention to weather forecast. Danger of freezes should bring protective measures to the young transplants in the form of covers. Aside from poly spun row covers (like Reemay), hot caps (Wall O' Water is an excellent choice) are effective. These may be purchased commercially, but effective, home-made devices can be constructed from old plastic milk containers or styrofoam cups with the bottoms removed.

Although no special equipment is necessary to harden off your plants, a cold frame will be helpful. A cold frame is nothing more than a protective structure with a glass or plastic top that will open and shut. Sides may be of wood, masonry, straw, bundled newspapers, or poly sheeting stapled to a wooden frame. The cold frame top is usually slanted so that it will catch the sun and drain rain water away from the structure. Cold frames should face south.

The cold frame protects young seedlings and transplants from the ravages of spring wind and unsettled cold weather. Seedlings are hardened off for a week or two in such a structure to stiffen their stems and adjust them to temperature fluctuations that did not exist indoors on your window sill, under your grow lights, or inside the greenhouse, where conditions are ideal and encourage soft growth.

to part shade. Use in tea, salads, meat dishes and potpourri.

Motherwort. *Leonurus cardiaca*. Perennial, hardy to -40°F. Perennial, hardy to -40°F. An ancient herb used to combat 'female weakness and disorders' and 'wykked sperytis'. The large, rough palmate leafy spires hold fine pink flowers mid-summer to fall. Grows 2-6 feet tall.

Mountain Mint, Hairy.

Pycnanthemum pilosum. Herbaceous perennial, hardy to -20°F. Bees visiting the flowers of this eastern U.S. native produce a mint-scented honey. Dark green, spear-shaped leaves on a plant growing 3 to 6 feet tall. White to pale lilac flowers produce lots of fertile seed so keep cut back before seed ripens.

Mugwort. *Artemisia vulgaris*. (Indian Wormwood). Perennial, hardy to -30°F. Small, reddish-brown flowers in late summer. Rhizomatous roots make it very invasive and potentially noxious. Once established, Mugwort can be mowed without damaging the plant.

Mugwort, Variegated. *Artemisia vulgaris* 'Oriental Limelight'. Perennial. Hardy to -30°F. Very attractive. soft green leaves are heavily speckled with cream yellow variegation. Grows best in part shade an up to 12 inches tall. *A. vulgaris* is invasive as a species so this probably is as well. Variegated plants often are not as vigorous as their all green cousins, so this variety may be slightly easier to control. Probably not a plant for the garden proper though.

Myrtle. *Myrtus communis*. Tender perennial, hardy to 26°F. When Venus sprung from the ocean she was wearing a myrtle wreath made on her head. During the Middle Ages, Greek Myrtle continued to be a symbol of love and was always added to bridal bouquets. The leaves were used, as now, like Bay Laurel (*Laurus nobilis*). Myrtle is a terrific pot plant, although some incidental leaf drop can be expected when brought inside the house for the winter. Be careful not to over water. The soil should dry slightly between waterings, but not to the point of allowing the plant to wilt.

Compact Green Myrtle. *Myrtus communis* var. *tarentina* 'Mycrophylla'. An attractive compact evergreen with small, white flowers followed by purple berries. Height to 5 feet. Wonderfully decorative indoors and out.



Oregano/Marjoram

Compact Greek Marjoram.

Origanum majorana 'Compact Greek'. Hardy to 20°F. An introduction of the National Arboretum's Herb Garden, grown from seed obtained in Greece. It contains the marjoram aroma you expect, but the plant is shorter with distinctly gray leaves. Much hardier, and more disease free, than the typical marjoram.

Sweet Marjoram. *Origanum majorana*. A tender perennial hardy to about 30°F, marjoram is a sweet, mild oregano that is suitable for flavoring beans, cabbage, carrots, cauliflower, eggplant, spinach, potatoes, beef, chicken, eggs, lamb, many other comestibles. Plants are upright to about 20 inches tall and 12 inches broad.

Golden Creeping Oregano.

Origanum vulgare subsp. *vulgare* 'Aureum'. Perennial. Ground cover with pink to white flowers. Pretty yellow-green foliage. Ornamental.

Golden Oregano. *Origanum vulgare* subsp. *vulgare* 'Dr. letsvaart'. Spreading ground cover with wrinkled golden foliage and 12 inch flower stalks. Ornamental, good for edging.

Greek Mountain Oregano.

Origanum vulgare ssp. *hirtum*. Hardy to -20°F. Large, dark green leaves cover the hairy stems of this quickly spreading plant. The leaves have an assertive oregano flavor and, when chewed alone, make the tongue tingle. White flowers appear in mid-summer.

Herrenhausen Oregano.

Origanum laevigatum 'Herrenhausen'. An attractive ornamental with no culinary value but is redeemed in the garden by bearing attractive cerise-pink flowers with purple bracts in late

summer. This two foot tall perennial is hardy to about 20°F.

Italian Oregano. *Origanum x majoricum*. This sterile hybrid is probably a cross between sweet marjoram (*O. majorana*), for flavor, and wild oregano (*O. vulgare*), for hardiness. It has some of the characteristic sweetness of marjoram and retains much of the punch of Greek oregano, too. This is the best all-purpose oregano. It is upright with medium green leaves and is 18 to 24 inches tall. Plants form clumps and do not spread.

Jim Best Oregano. *Origanum vulgare* subsp. *vulgare* 'Jim Best'. Perennial. Also called 'Golden variegated marjoram'. Spreading ground cover with gold streaked green foliage. Good as a low growing edging or groundcover in a sunny well-drained area with no foot traffic. Although edible, this ornamental oregano has little flavor and is not suited for culinary use

Kent Beauty Oregano.

Origanum 'Kent Beauty'. Tender perennial. Deciduous spreading plant has large, showy spikes with pink to purplish bracts. Has some flavor but best used as and ornamental. **Not available until late in the season.**

Rigani (Pot Marjoram).

Origanum onites. In the past, this oregano was often referred to as "Pot Marjoram". It is a tender perennial (hardy to about 20°F) with golden-green leaves and has an aroma like no other, strong but nuanced and with almost no heat when chewed. Upright to about 24 inches. The original plant was brought to the U.S. from a Greek island and was distributed by the National Arboretum. Rigani means oregano in Greek.

Santa Cruz Oregano. *Origanum vulgare* 'Santa Cruz'. Perennial. Hardy to 10°F. This is an ornamental type of oregano new to our collection. Although it possesses a typical oregano scent, don't grow this variety for culinary use since it has very little flavor.

Variegated Wild Creeping Marjoram. *Origanum majorana*. Grow this creeper in a sunny well-drained area. Will not tolerate foot traffic. Has a tendency to rot out in damp locations. Use light colored gravel to mulch under and around the leaves and branches.

Nice ornamental; edible but little to no flavor.

Wild Creeping Marjoram.

Origanum vulgare. Similar to above but not as finicky. Hardy to below 0°F. This green leafed creeper serves as a good groundcover in a sunny well-drained area with no foot traffic. Although edible, this ornamental oregano has little flavor and is not suited for culinary use.

Mexican Oregano. *Poliomintha bustamantha*. Perennial, hardy to 15°F. Not a true oregano but a taste-alike, widely used in Mexican cooking. The very striking, long, bell-shaped lavender flowers in late spring or early summer make this plant a welcome addition to the herb garden.

Par Cel. *Apium graveolens*. Biennial, hardy to -10°F. A cut and come again vegetable celery that looks and grows like a curly leaf parsley. All the flavor of celery but does not form large stalks.

Parsley. *Petroselinum* ssp. It is unfortunate that parsley is so often limited to decorating dinner plates. Tarragon and fennel are just as good for that purpose, but hardly anybody thinks of them as garnishes. Try parsley with asparagus, peas, potatoes, eggs beef, and goose. Or chew a leaf as a breath freshener.

There is a myth about parsley that it can't be transplanted successfully. This idea originated in times before nurseries sold plants in pots, and amongst gardeners who attempted to move plants sown directly in the garden. You should have no trouble transplanting potted plants with their large, healthy root structure.

Parsley plants grow quickly and they can be cut for use when they are only a few inches high. Some summer shade will create a lushness unobtainable in full, drying summer sun. Cut stems often and remove old, yellowing leaves. Provide ample water to keep plants from wilting and fertilize with liquid or slow release nutrients.

When parsley over winters (or is chilled for 30 days by temperatures below 40°F), it sends up tall flower spikes, makes seed, and dies, as is the course for other biennials.

Commercial producers, who favor long stiff stems over flavor, grow

parsley plants as close as 4 inches apart, but giving plants 10 to 12 inches, especially for large varieties such as 'Giant Italian', makes some sense in the home garden where a long season of use will provide many harvests from a single large plant.

Curly Parsley. *Petroselinum crispum* var. *crispum*. Biennial. For the last few years, we have offered a variety called 'Unicurl'. Its finely curled, dark green leaves curve in rather than out, as do all the many other varieties, making it easy to clean leaves close to the ground. It is nicely flavored and decorative.

Giant Italian Parsley. *Petroselinum crispum* var. *neapolitanum*. Biennial. This is the flat-leaved parsley called Prezzemolo gigante d'Italia in Italy. Ours is the true Catalogna cultivar, not to be confused with the more ordinary flat-leaved parsley. This parsley has large, flat leaves that look like celery and is accompanied by the finest flavor. Stems may be eaten like celery. Plants mature quickly and may reach 2 feet high.

Japanese Parsley. *Cryptotaenia japonica*. Mitsuba, as the Japanese call it, is not a true parsley. In appearance it resembles a flat leafed Italian parsley. Its mild flavor is essential to many oriental dishes and it can be substituted wherever a recipe requires parsley. Unlike parsley, Mitsuba is a hardy perennial.

Patchouli. *Pogostemon cablin*. Frost sensitive perennial. It does not need strong sunlight (it is often cultivated commercially under rubber trees) and can be grown easily indoors during winters. Height to 4 feet. Tiny white flowers are produced on spikes in late fall and winter.

Perilla. *Perilla frutescens*. This Japanese annual, sometimes called "Beefsteak Plant" or "Shiso", is hardy to about 30°F. Height is 2 to 3 feet. Plants are colorful and decorative. Their large leaves are deeply toothed and carry an anise scent, creating a resemblance to basil for which they are often mistaken. They are used in a wide variety of dishes, including bean curd, tempura, and sushi. We carry both the green and purple varieties of Perilla.

Pleurisy Root (Butterfly Weed).

Asclepias tuberosa. Perennial, hardy to -20°F. Called 'Butterfly Weed' because this three foot tall perennial produces beautiful orange-red flowers that really attract butterflies. The species *Asclepias* (Milkweed) is the Monarch caterpillar's sole source of food. One of the last plants to break winter dormancy, growing to about three feet tall by mid summer. Unlike its swamp loving cousins, *A. tuberosa* generally prefers arid soils. The root of this milkweed was used by Native American Plains Indians to heal lung ailments and wounds.

Papalo/ Quinquiña/ Papaloquette.

Porophyllum ruderale subsp. *macrocephalum*. Annual. Sometimes called quinquiña. This cilantro substitute rarely flowers before our first killing frost so leaf production is constant. Can grow up to six feet tall. Flavor is a combination of cilantro, green pepper, cucumber, and citrus. Native from Texas to South America. Use leaves torn fresh in beans, or with tortillas and garlic.

Pyrethrum, Kenyan.

Tanacetum cinerariifolium. Hardy perennial. This member of the Chrysanthemum family is grown commercially for the organic insecticide industry because of its high concentration of pyrethrum. To make your own insecticide, add 1 tablespoon freshly ground dried flowers to 2 qt. hot water. Add a capful of dish soap and let stand 20 minutes. The resulting solution is then applied as a foliar spray.

For the Birds

My interest in feeding the birds visiting the herb garden led me to [Wild Birds Unlimited](#) in Chantilly. Owners Mike and Kellee Fritts are knowledgeable and friendly and have helped me treat my birds to the best food around. Drop by and let them help you get started birding.
13950 Lee Jackson Memorial Highway
Chantilly, VA 20151
(703) 961-0198

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Rosemary

ROSEMARY

Rosmarinus officinalis. Rosemary, shrouded in ancient legends and the smoke from modern barbecue grills, is a pungent, resinous, evergreen shrub native to the rocky Mediterranean cliffs. It has been savored as both culinary and medicinal elixir, making palatable roasted goat meat and restoring sexual vitality. Surely one of the essential kitchen herbs, and, in its hardier forms, a handsome landscape subject. Fresh or dried, leaves are used in meat dishes and stews, with roasted potatoes, and other vegetables--in fact, it goes with almost everything from appetizers to desserts.

Plants are variously hardy; most varieties will withstand temperatures from 15 to 20°F, a few may survive as low as -5°F (see sidebar). A minimum 4 hours of direct sun is required for optimal growth. Heavy soils should be lightened with plenty of humus to make it friable; nutrient needs are moderate. As little as 12 inches of rain annually is enough for rosemary to survive, but an inch a week will make it thrive. The pH range is wide, from 4.9 to 8.2. Depending on the variety, plants should be spaced on 3 to 8 foot centers.

Hardiness of Rosemary and Growing Outdoors

Not a lot can be said for sure about rosemary hardiness. One thing is certain: few of the many varieties of rosemary that exist have been given extensive hardiness tests. Five rosemary varieties show promise to beat all but our most severe winters: 'Arp', 'Hill Hardy', 'Salem', 'Nancy Howard', and 'Dutch Mill'.

I must confess to constant surprises when it comes to hardiness. 'Miss Jessopp's Upright', for instance, was at one time sold as a winter hardy variety under the name 'Trusty'. It worked well for some gardeners as far north as Pennsylvania, but it was definitely not hardy for everybody and for every site. Then again, 'Tuscan Blue', about which nobody has made any hardiness claims, has survived mild winters (about 10°F) here in pots above the ground, something that wouldn't be expected of even the hardiest rosemary.

There are many factors that influence hardiness: soil drainage, wind, severity of cold. One of the most important may be planting before June 1 so plants have time to get firmly established. Our gardens are located in a border area of hardiness for rosemary and individual locations vary so it's worth trying almost any variety in a particular site.

The time to take protective measures against cold is in early winter. A protective spray of Wilt-pruf will lessen the chances of leaf dehydration from cold, sharp wind, but our winter can also bring heavy snows or ice storms which cause branches to break. Polyethylene sheeting tied around rosemary plants gives branches support and provides good winter protection. Cut a piece of poly long enough to go around the outside of the plant at least once; the poly should be as wide as the plant is tall. Wrap this sheet--it can be clear, white, or black--around the plant, being careful to leave the top open. Tie the poly in place with soft string and tight enough to draw the branches up slightly to give support against the weight of snow and ice. Burying the plant in organic mulches, a common method for protecting deciduous shrubs may also help, but can foster fungus diseases on evergreens such as rosemary.

Rosemary plants are evergreen and if spring finds them without leaves, they are probably dead. It's prudent to wait well after spring's warm weather has commenced before making a final judgment about your rosemary.

Arp Rosemary. *R. officinalis* 'Arp'. Discovered in Arp, Texas, by Madalene Hill of Hilltop Herb Farm in 1972. Medium high, open growth benefits from frequent pruning. Fragrant, thick gray green leaves are dulled by a resinous coating. Light blue flowers are borne in the spring when winter has not been so severe that bud damage has occurred. We refer to 'Arp' as Winter Hardy Rosemary, as this is arguably the hardiest variety available. Hardy to about -10°F with protection. Mature plants are about 5 feet tall and as wide.

Blue Boy Rosemary. *R. officinalis* 'Blue Boy'. The best-looking and the best-behaved procumbent rosemary in a pot. Leaves are short, narrow, and medium green; they cluster thickly along twisting, light green stems. Somewhat dainty in appearance but a bit unruly in a bushy way, this variety is slow-growing. Pleasant, fresh aroma. Lovely blue flowers in summer. A discovery of the Huntington Botanical Gardens in California. Tender.

Collingwood Ingram Rosemary. *R. officinalis* 'Collingwood Ingram'. This tender variety has thick, deep green, glossy leaves that contrast dramatically with its thick, light colored stems. It makes a bushy upright plant when pruned regularly. Flowers are deep violet and very striking for a rosemary. Sometimes found in the trade as 'Rex #4', 'Wood' or 'Majorca'.

Golden Rain Rosemary. *R. officinalis* 'Joyce DeBaggio'. Our own introduction, now found in nurseries around the U.S., this variety began its multi-colored life as an atypical branch on a common rosemary. The medium-sized, pointed leaves dazzle the eye with their serpentine green centers on a golden background. Overall, the plant radiates a golden aura. It has bushy, compact growth and requires little pruning other than that necessitated by use. Leaves are more refined than many other varieties, but they contain a sharply pungent, resinous aroma. Scattered dark blue flowers are found on mature plants that reach 5 feet tall. Hardy to about 20°F.

Gorizia Rosemary. *R.*

Growing Rosemary in Containers

Containers are likely to be home to many of the rosemaries in your collection because so many varieties are not winter hardy. Fortunately, rosemary performs well in pots. If you must bring your rosemary inside during winter, grow it in containers year-round rather than dig a plant from the garden and pot it for indoors.

Pots made of clay or plastic are appropriate; the choice of which material depends on the season. Clay's porosity permits more rapid drying of the growing medium in the pot. This choice may have an advantage during low-light periods when successful watering becomes difficult. However, plastic's ability to prevent rapid moisture loss is an asset in hot, sunny weather. Allow your esthetic sensibilities to make the final choice.

Almost any disease-free growing medium with a good supply of perlite or similar aggregate is suitable. My own favorite is a standard commercial mix called Pro-Mix; it is often available at garden centers. This mix contains perlite, vermiculite, peat moss, lime and a small amount of fertilizer. If you mix your own, add equal parts of sphagnum peat and perlite and a tablespoon of lime for each quart of mix. Time-release fertilizers work well with this type of medium or you may choose to use a liquid nutrient solution. Either way use a formula that is similar to 20-20-20 or 20-10-20. Apply liquid fertilizers after every five to ten times you water. Rosemary does best in full sun so try to put your plants in the sunniest window you have or in a spot outside flooded with direct sunlight.

Rosemary plants are particular about how they are watered. More plants are lost from over watering than from under watering. When grown indoors or during the short, sunless days of winter, allow plants to dry nearly to the point where they wilt. However, if you permit the plant to stay in a wilted, droopy condition for too long it will not revive when watered.

Here are some warning signs for which to watch:

- Yellowing leaves at the base of the plant often mean the rosemary is root bound. If the condition is allowed to continue the yellow leaves drop, the plant's growth slows and eventually most of the leaves are shed before it dies. Check the root ball when you notice yellowing leaves. If the root ball is covered with tightly circling roots, it should be repotted to a container three or four inches larger.
- During winter do not water on heavily overcast days, unless the plant will wilt otherwise. Watering at such times could cause the plant to die within a few days from its inability to get rid of the water that is filling the tiny air pockets in the growing medium.
- When leaf-tips or whole leaves turn brown and fall off, the plant is suffocating from too much water. Hold off on watering immediately. Leaves do not turn brown and fall off because of too bright sun or too little water; lack of humidity does not cause this condition, either.
- There is no need to mist rosemary plants. In fact, too much humidity may cause fungal diseases.

officinalis 'Gorizia'. The long, broad leaves of this unique rosemary extend from thick, rigidly upright stems blushed with a reddish brown. Its leaves are fat and long, double the size of more ordinary varieties. Light blue flowers, often in the summer, cluster along tall, unpruned stems. While the aroma of the leaves is not overpowering, it is gentle, sweet, and a bit gingery. This plant, unique in its coarse vigor, is

hardy to about 15°F. Mature plants may grow to 5 feet tall and as broad.

Herb Cottage Rosemary. *R. officinalis* 'Herb Cottage'. This is a delightfully upright variety without the rigidity or swagger of 'Tuscan Blue'. It sparkles with tightly spaced foliage that produces a good clear scent. This cultivar is sometimes sold as 'Foresteri'.

Hill Hardy Rosemary. *R.*

Q & A. Growing Rosemary Indoors.

Q. The leaves on my rosemary are turning brown and drying out even though I watered it regularly. What is wrong?

A. The short answer is that the plant has been over watered and the roots have rotted. During the short, often sunless days of late fall thru early spring, plants in general just do not require the same amount of water as they did in the summer. Watering your herbs by a set schedule is the surest way to kill them. Read the section on growing rosemary in containers for more information.

Q. When should I bring my potted rosemary in for the winter?

A. To avoid double shocking your plant, it should be brought in when the outside temperature is beginning to approach the temperature inside your house. This is not the time to repot into a larger pot. A plant with well-developed roots will be better able to get rid of excess water. (See above)

Q. Shortly after I brought my rosemary, indoors it began to turn white. Is this just nature's way of flocking my plant to match my Christmas tree?

A. What you see is powdery mildew. Although it is natural and may fit the holiday season, powdery mildew left untreated may eventually kill your entire plant. Detected early, powdery mildew can be effectively controlled by spraying the entire plant with a solution of 1 tablespoon baking soda dissolved in 1 quart of water. A second application the following day may be necessary. If the problem still persists, you may need to use garden sulfur or all season horticultural oil, both available for sale at the greenhouse.

officinalis 'Madalene Hill'. Winter hardy below zero in most areas, this variety has superior form and color. Its stiff,

dark green foliage is held thickly on semi upright stems and is more compact than 'Arp'. The foliage aroma is soft but assertive. Plants bloom light blue in late fall and in spring when stems have not been pruned and winter is kind. Height to five feet and as wide. This and 'Arp' appear to be the hardiest varieties.

Pink-Flowered Rosemary. *R. officinalis* 'Majorca Pink'. Tender perennial. Although it has flowers something less than pink (technically they are described as amethyst violet), it is a delightful counter to the traditional rosemary blue. The plant has stiff, upright stems along which small, dull green leaves loosely cluster. The fragrance is clean and slightly fruity.

Miss Jessopp's Upright Rosemary. *R. officinalis* 'Miss Jessopp's Upright'. Delicate, dark green leaves are pointed and thin with a pleasant, fresh aroma. Growth is open and upright on fairly thin stems. The plant was introduced by E.A. Bowles in England and named after Euphemia Jessopp. Light blue flowers. Tender.

Mrs. Howard's Creeping Rosemary. *R. officinalis* 'Mrs. Howard's Creeping'. The large, wide,

medium-green leaves on thick trailing stems, and its taller stature separate this variety from the well-known 'Prostratus'. Light blue blossoms are produced several times during the year. The aroma is more traditional than other creeping varieties. Hardy to about 20°F. and may grow 1-2 feet tall and infinitely wide.

Mrs. Reed's Dark Blue. Its bushy growth habit and dark green foliage make this variety one of the most attractive of all rosemary plants. Dark blue flowers are carried on year-old wood. The dark green leaves are a kitchen favorite. This fast growing tender perennial is hardy to about 15°F and grows 5 to 6 feet tall and as wide.

Prostrate Rosemary. *R. officinalis* 'Prostratus'. In its native habitat, a rosemary like this would twine around rocks, its long, thin stems with their bright blue flowers would dangle over a precipice and would delight your eye. As an ornamental 'Prostratus' has few equals, and its multiple blooming cycles add infectious charm to hanging baskets, in which it excels. Height to 10 inches; winter hardy to 20°F.

Salem Rosemary. *R. officinalis* 'Salem'. This rosemary variety is hardy through most of our winters but not as tough as 'Arp' or 'Hill Hardy'. Its strong

resinous aroma, upright growth, and dark blue flowers is reminiscent of common rosemary. Height four to five feet.

Tuscan Blue Rosemary. *R. officinalis* 'Tuscan Blue'. Strongly upright with thick stems, this rosemary can reach heights of 7 feet or more where it can grow unencumbered by winter winds. Its columnar shape is noble, while its uniquely wide and stubby leaves shine with a mild, fresh scent. It is hardy to at least 15°F and some enthusiasts insist it is hardy for them in our climate, although it never has been for us.

White-Flowered Rosemary. *R. officinalis* 'Nancy Howard'. Unique white flowers cover the stems of this semi-upright plant in late summer and fall (even occasionally in spring). Large, deep green leaves contrast with its stiff, almost white stems. Plants carry a pleasant rosemary aroma. As a garden showpiece, this rosemary has few equals. A mature specimen may reach five to six feet in height and diameter. Hardy to below 0°F.

Rue. *Ruta graveolens*. Perennial. Grow this plant in the herb garden for its ornamental value only. This beautiful semi-evergreen grows to

Ranking Rosemary Varieties for Use

Although many gardeners think of rosemary as a single plant, there are numerous named varieties- more than three dozen and growing. Many of the differences between these varieties rest on subtleties that sometimes escape the untrained eye or nose, but they are important and are worth cataloging.

The typical growth trait of rosemary is unintentionally sprawling, often wildly windswept and twisted. Horticulturally, it is tagged as semi-upright. Yet, there are varieties that are quite procumbent ('Prostratus' and 'Mrs. Howard's Creeping') and others that are rigidly upright on thick stems ('Gorizia' and 'Tuscan Blue'). Other varieties are open with leaves spaced far apart on their stems ('Lottie DeBaggio' and Miss Jessopp's Upright'). Still others are compact with crammed leaves ('Herb Cottage' and 'Blue Boy'). Yet others have large, flat leaves that hardly resemble the typical rosemary ('Gorizia').

Leaf color and aroma differ among varieties, as well. Most rosemary leaves are green ('Joyce DeBaggio' sports variegated green and gold leaves), but even amongst the green there is much variation in hue.

Little attention has been paid to rosemary's ornamental qualities in our area because so few varieties are winter hardy. Flower color is a major ornamental difference.

Small blossoms cluster along stems, but the colors range from the lightest to deepest blues, whites, and pinks. There are differences, also, in seasonal flowering. Frequent pruning for use often leads to plants barren of flowers. Climate and day length play important roles in when rosemary blooms as well. Little research has been done on what triggers rosemary flowers. Not much can be said for certain about what makes a rosemary bloom except that some plants can be counted on to bloom regularly while others need some stress and woodiness to their stems before bursting forth.

The plant's aroma, the most important characteristic when it comes to using the leaves in the kitchen, almost defies categorization. The depth and subtlety of the fragrances of rosemary varieties are difficult to describe.

Some are robust and nose clearing ('Joyce DeBaggio' and 'Arp'), while others are mild and filled with subtle, flowery, spicy undertones ('Tuscan Blue' and 'Gorizia'). In the kitchen, these aromatic differences may alter how much of a particular rosemary will be used. More subtle varieties may be appropriate for use with vegetables, while the more assertive types can stand up to a beef roast.

The combination of shape, color, and aroma make each variety enchanting and worth possessing.

about 2 feet tall and has blue-green leaves with greenish- yellow flowers. Wash hands thoroughly after contact or use gloves while handling. Warning: Contact with foliage followed by exposure to sun may cause rash. Should not be taken internally.

Sage

Berggarten Sage. *S. officinalis* 'Berggarten'. This pleasantly mounded, compact sage has unusual rounded leaves and is of high ornamental value with a superb fragrance. It was introduced to the U.S. by Allen Bush at his late, lamented Holbrook Farm in North Carolina. It came from the collection of the famous Royal Gardens of Herrenhausen, Hanover, Germany. It produces infrequent flowers. Expect growth to top at about 16 inches and up to 24 inches wide. Space on 20 to 24-inch centers. It is hardy well below 0°F.

Clary Sage. *S. sclarea*. Biennial, hardy to below 0°F. This plant forms 10 to 12 inch rosettes in the first year; followed by flower spikes in pink, lavender, or blue. The seeds of this plant were once used to remove foreign bodies in the eye.

Common Sage. *S. officinalis*. Sage is neither as common nor as simple as many of us thought. This is the well-known, blue-flowered garden sage, a centuries old stalwart of the herb garden. Gray-green pointed leaves have a wonderful aroma, perfect for cooking. Plants reach 30 to 36 inches high and 24 to 30 inches wide, and should be spaced on 24 to 36-inch centers. They are hardy to -20°F.

Dwarf Sage. *S. officinalis* 'Nana'. With a short, compact growth habit, this small-leaved sage is excellent where space is at a premium, either in the garden or in pots on a patio or balcony. Flavorful and is good in a wide range of recipes. Mature plants are about 12 inches high and 18 inches in diameter. Hardy to below 0°F when planted in the ground. Space on 15 to 20 inch centers.

Fruit-Scented Sage. *S. dorisiiana*. Perennial, hardy to 20°F. Bushy plant has large pink flowers during winter.

Leaves release pineapple-grapefruit scent when brushed. Sometimes called peach sage. Periodic pruning required during periods of growth. Good container plant.

Golden Variegated Sage. *S. officinalis* 'Icterina'.

Frequently listed in books and catalogs as 'Aurea' which is another cultivar characterized by lime green leaves. 'Icterina' is a dazzling shrublet with light green leaves marked with gold margins that rarely flowers. Serviceable in the kitchen. About 18 inches tall and 2 feet wide, this variety is not reliably winter hardy but will withstand temperatures down to 10°F. Space on 24-inch centers.

Greek Sage. *S. fruticosa*.

Perennial, hardy to 15°F. This sage is used in the same manner as regular common sage (*S. officinalis*). The leaves and stems are somewhat woolly and the plant has an aroma reminiscent of eucalyptus. Most of the commercial dried sage is harvested from this species.

Pineapple Sage. *S. elegans* 'Scarlet Pineapple'. The light green leaves of this sage have a strong pineapple aroma, making it an intriguing novelty. The leaves are commonly used in salads and fruit cups, and a delightful flavored butter is made by mixing in minced foliage. Bright red flower spikes are the plant's contribution to fall color. Mature plants may grow 4 to 5 feet high and are 20 to 30 inches in diameter. It is hardy to about 20°F. Space on 30-inch centers.

Purple Sage. *S. officinalis* 'Purpurascens'. An abundance of striking purple foliage sets this sage apart, making it a must for the ornamental herb garden. While it is a heavy producer of foliage, it rarely flowers. It is serviceable in the kitchen and especially handy as a garnish. Hardy to somewhere between 10°F and 0°F, it grows 18 inches tall and about 2 feet in diameter.

Tangerine Sage. *Salvia elegans* 'Tangerine'. Tender perennial. Hardy to about 25°F. Very similar to Honey Melon sage but with larger leaves and a fruitier scent.

Tricolor Sage. *S. officinalis* 'Tricolor'. This is another colorful variegated sage, unusual for its three

colors-white, green, and purple all on the same leaf. It can be used in cooking, but it is essentially a decorative plant. Mature plants are about 18 inches high and 24 inches in diameter. Space on 24 to 30-inch centers. Hardy to about 10° F.

White Sage. *S. apiana*. Also called bee sage. The silver leaves release a distinctive aroma during the heat of summer that is difficult to describe. It is not decidedly sweet or musky but something in between. Native Americans burned smudge sticks made from this sage.

Santolina. *Santolina* ssp. Santolina is sometimes called lavender cotton. It is one of a class of small shrubs used to edge herb gardens and from which knot gardens are made. Historically, santolina was used medicinally and as a moth repellent. Mature plants with their dainty, yellow flowers may reach 2 feet tall and may be as wide, if plants are not pruned regularly. Plants should be pruned hard in the spring. Plants need excellent drainage and air circulation. Santolina can also be used in tussie mussions and in potpourri.

Gray Santolina. *S. chamaecyparissus*.

Often paired with germander's deep green foliage, creating a stunning contrast.

Green Santolina. *S. pinnata*.

Green foliage contrasts well with the gray form.

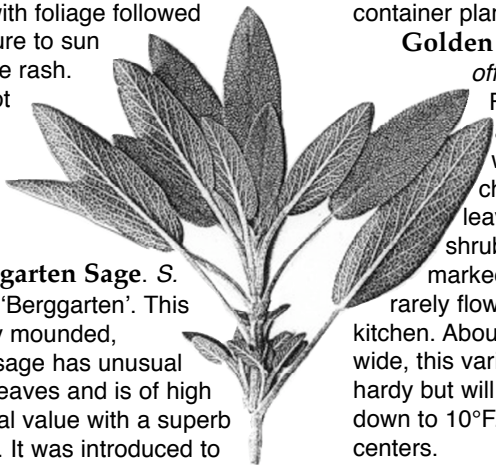
Neapolitan Santolina. *S. neapolitana*.

Same color as gray santolina but foliage is much finer, almost lace-like.

Rosemary-Leaved Santolina. *S. rosmarinifolia*.

Narrow, grayish, waxy-green leaves are almost smooth. Pale yellow flowers in late spring. Height to 18 inches.

Savory. *Satureja* spp. Known as the bean herb because of the way in which it dresses up the common legume, savory may be substituted for sage in poultry and oregano in most things. Both the annual and perennial savories are commonly mistaken for oregano. Dried and powdered, it may be mixed with cracker crumbs and flour to bread fish, especially trout. Savories perform well when planted in full sun for at least 4 hours, where the soil is fertile and well-drained, and the pH ranges from 5.6 to 8.



Winter Savory. *S. montana*. The perennial of our culinary duo, is low growing when kept pruned, otherwise it may grow to 18 to 24 inches tall and nearly as wide. Its small, green, lance-shaped leaves are glossy and aromatic. The plant can become woody and sprawling if left unpruned; it is wise to start the spring by removing the top one-third to one-half of each stem to encourage new growth and keep the plant from sprawling. This semi-evergreen is hardy to -10°F.

Summer Savory. *S. hortensis*. A bushy annual that grows best with regular use. Cutting stems frequently during the summer will keep the plant vegetative and useful.

Sorrel. *Rumex acetosa*. Described by gourmets as having a “refreshing acidity”, this pot herb enhances a variety of meat, fish, poultry, egg, and vegetable dishes. Very large green leaves are produced by the plant and harvested to be eaten fresh or cooked. Sorrel is best known for its use in a creamy French soup that is pleasingly habit forming. Its long, broad arrow shaped leaves are also tasty chopped and mixed with salad greens. It is often the first perennial herb to break the spring soil, as early as mid February. As summer approaches, flower stalks emerge and foliage production declines. By removing the flower stems, and with ample water and fertilizer, plants will produce leaves until late fall. Sorrel does not spread but it clumps and may be divided every three or four years to renew the bed. Site a sorrel bed where plants will receive at least 3 hours of full sun with a pH around 6.0; moderately fertile, well-drained soil is essential. Plants in their vegetative stage are about 12 inches tall; flower stems may reach 3 feet. Clumps are usually not more than 10 inches in diameter.

Red-Veined Sorrel. *Rumex sanguineus*. Unusual, purple-veined, green leaves make a statement in the border, and it is edible too. Grows up to 3 feet tall in full sun to partial shade. Tender young leaves can be used in salads.

Southernwood. *Artemisia abrotanum*. With a history of medicinal and other uses, this aromatic,

ornamental *Artemisia* has feathery foliage and a lemony aroma. It was one of the colonial “strewing” herbs that scented rustic cabins and courtrooms when walked upon. It was also a favorite in Victorian gardens. Today southernwood is a substantial ornamental, widely adapted to making wreaths and dried arrangements. Hardy to -20°F. Plants may reach 3 to 4 feet and are about 3 feet in diameter. Supplies are limited.

St. Johnswort, Topas.

Hypericum perforatum ‘Topas’. Perennial, hardy to -40°F. This shrubby, 1 to 2 foot tall plant, is a handsome addition to the ornamental herb garden. There has been much written about its potential in the treatment of mild depression, however, a potential side effect of its use is an increased sensitivity to the sun. Small, yellow flowers appear in late spring. Readily reseeds if not deadheaded.

Stevia. *Stevia rebaudiana*. Tender perennial. Slender upright plant with sweet leaves, hundreds of times sweeter than sugar, with no calories. It can be used as an alternative sweetener for diabetics, although, making a powdered sugar substitute from the leaves requires technology that is well beyond the capability of most gardeners. Use of the plant as a sweetener is limited to tea or other beverages and some baking recipes. Stevia powder is available in health food stores, however, it is usually marketed as a dietary supplement, not as a sugar substitute or sweetener.

Sweet Annie. *Artemisia annua*. Annual, hardy to 30°F. This large annual may grow four to five feet high. Its foliage is overpoweringly aromatic and is used to form the base of herb wreaths. Indoors, Sweet Annie’s fragrance perfumes the house for months. Care should be taken not to let the plant’s small yellow flowers make seed or its progeny may become weed problems. Height to 10 feet.

Tansy.

Common. *Tanacetum vulgare*. Perennial, Hardy to -30°F. Rangy ornamental shrub with a long history in

the herb garden. Yellow flowers, excellent as an everlasting, should be cut before spreading seed. It has not lived up to its reputation as an invasive root spreader in my fairly heavy clay soil. Height to 6 feet.

Fernleaf. *Tanacetum vulgare* ‘Crispum’. Also called Curly Tansy. Perennial, hardy to -30°F. Compact growth (about 3 feet tall) and fern-like leaves provide an ideal contrast for other plants in the border garden. Does have tendency to spread slightly by rhizomes, may be invasive over a few years in loose soil. Flowers are rare.

Gold Leaf. *Tanacetum vulgare* ‘Isla Gold’. Perennial, hardy to below 0°F. Similar to the species, but with bright yellow foliage. Height to 4 feet.

Tarragon, French. *Artemisia dracunculus* ‘Sativa’. French tarragon is a kitchen legend and an epicure’s delight. The anise-flavored, narrow, green leaves are good used fresh in salads or with spinach; the leaves are also chopped and cooked in sauces and with fish and chicken. For many, tarragon made vinegar palatable. Plants with true flavor can be grown only from cuttings and crown divisions; seeds produce an inferior plant, vigorous but flavorless. Tarragon is a plant that thrives on dryness (its native habitat receives about a foot of rain a year) and its cultivation is not difficult, but it is not a plant that flourishes on neglect in our wet, humid climate. The best site for tarragon is in full sun all day, although 4 hours will do in a pinch. Soil should be fertile and well-drained with a pH between 4.5 and 8. Keeping your tarragon dry will provide many years of pleasure from the plant. Here are five ways to foster dryness: prune foliage often so air can circulate through the leaves; mulch with sand; allow plenty of space between tarragon and everything else; don’t water in a way that wets foliage; remove any dying or dead foliage immediately. A mature tarragon might reach 18 inches tall in a garden where it grew for its ragged beauty instead of culinary desirability. A good crown can be as much as a foot wide. Space plants for the future, not the present; 18 to 24-inch centers are about right, although you may think it is a bit far apart after you have just transplanted a plant from a 2 1/2-inch pot. Plants are hardy to -20°F.

Thyme

One of the most famous of the French herbs and indispensable in the kitchen. Its sweet, warm, spicy flavor complements a variety of meats, soups, stews, vegetables, breads, and desserts. As a small landscape specimen in the perennial border, it adds interest and, in variegated forms, pleasing color. It makes an acceptable low hedge for either formal or informal uses and its soft pastel flowers herald the warmth of spring.

Most thyme varieties are hardy to -20°. A full day of sun is desirable, but plants require at least 4 hours of sun for growth and health. A fertile, well-drained loam with a pH range between 4.5 and 8 should produce healthy plants.

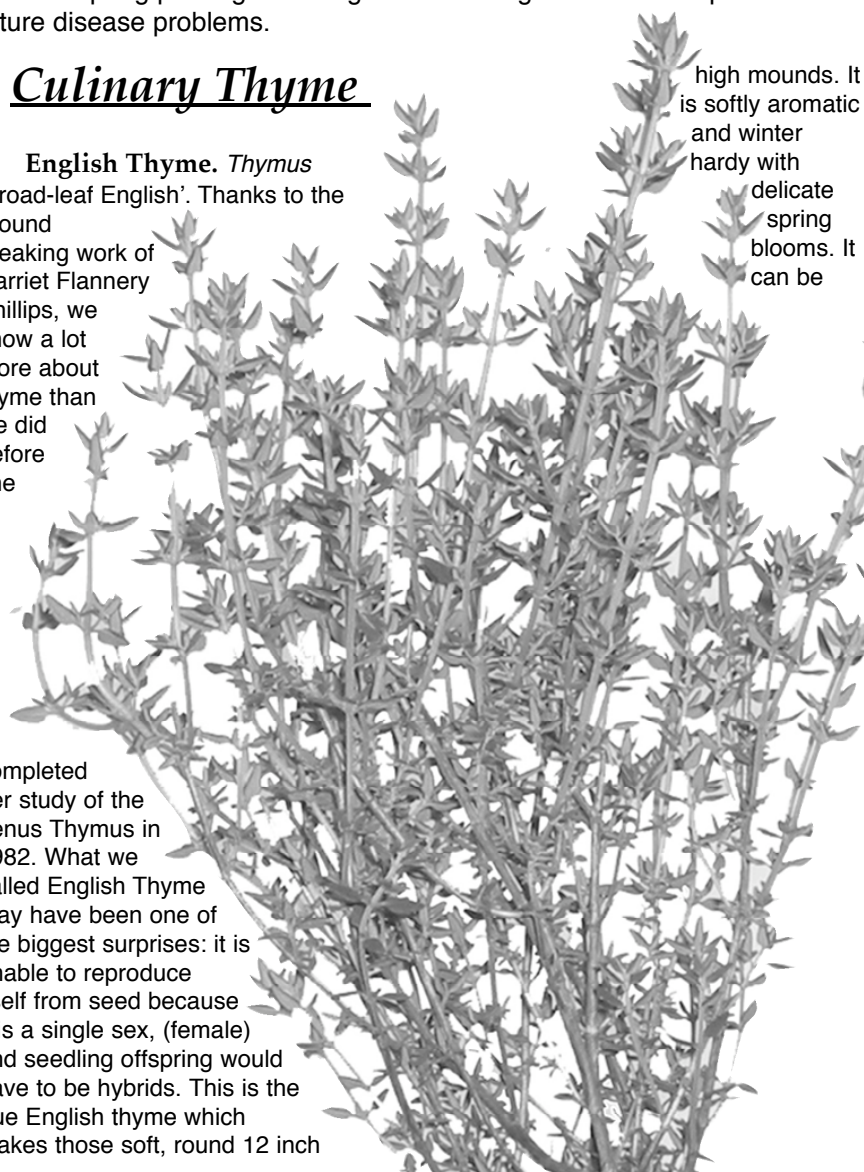
Although there is no sight as pleasant as a thick thyme plant taking over a small part of the garden, especially where it may be rocky, our humid climate often tests the disease resistance of the species. It is wise to remove dead stems and cut back upright plants where they meet the soil in a spring pruning that invigorates the vegetation and helps to reduce future disease problems.

Culinary Thyme

English Thyme. *Thymus* 'Broad-leaf English'. Thanks to the ground breaking work of Harriet Flannery Phillips, we know a lot more about thyme than we did before she

completed her study of the genus *Thymus* in 1982. What we called English Thyme may have been one of the biggest surprises: it is unable to reproduce itself from seed because it is a single sex, (female) and seedling offspring would have to be hybrids. This is the true English thyme which makes those soft, round 12 inch

high mounds. It is softly aromatic and winter hardy with delicate spring blooms. It can be



reproduced only from cuttings. An easy way to distinguish English thyme is to look at the leaves. The leaf-margins of this thyme are flat, without the slightest curl.

Golden Lemon Thyme. *Thymus* x *citriodorus* 'Aureus'. A variegated form of lemon thyme with golden-edged leaves, it is colorful and surprisingly fragrant of lemons. The variegation is less pronounced during the hot, sunny days of summer. Space on 18 to 24-inch centers.

Green Lemon Thyme. *Thymus* x *citriodorus*. This rapidly growing thyme has deep green leaves imbued with a sweet lemony fragrance. Rubbing a chicken's skin with lemon thyme turns a simple roasted bird into a gourmet treat. Semi-upright plants are about 12 inches tall.

Lemon Mist Thyme. *Thymus* x *citriodorus* 'Lemon Mist'. Small pink blossoms in May cover the sprawling growth of this new, singular thyme. Its small, pointed green leaves are rich in lemony essence. Its vigor is such that it may spread to three feet wide in two years. Plants reach 10 inches high.

Wedgewood English Thyme. *Thymus* 'Wedgewood English'. This is much the same as flat-leafed English thyme, except for a small, light-colored mark on each leaf that looks like a Wedgewood china pattern, increasing its ornamental value. This variety is a discovery of Cyrus Hyde at Well-Sweep Herb Farm in New Jersey. Space 18 to 24 inches.

FRENCH VARIETIES

What we call French thyme is much more complex than we ever realized, according to the latest research. The name is more an umbrella under which reside a number of thyme varieties with distinct characteristics. One trait they all share is leaf-margins that curl under. In recent years, we have made an effort to distinguish some of the subtleties of aroma and shape that seem valuable and separate them from the generic for you to enjoy for their unique beauty and aroma.

Narrow-leaf French Thyme.

Thymus vulgaris 'Narrow-leaf French'. (German Winter, Common, Garden). We have often grown this variety from seed, but notice from time to time differences in aroma and leaf shape. We selected a plant with aroma and

upright stature and now propagate it from cuttings to assure uniformity. It has medium-sized leaves and an aroma without harshness. It flowers in spring with small lilac blossoms. It grows 12 to 16 inches tall.

Orange Balsam Thyme.

Thymus vulgaris 'Orange Balsam'. The narrow, sharply pointed dark green leaves pack a wallop with an intense aroma of balsam and oranges. Plants are dense, about 12 inches high and 15 inches wide. Plant on 12 to 15 inch centers.

Provençal Thyme. *Thymus*

vulgaris 'Provençal'. This variety was selected for its strong aroma. It has a woody, upright growth habit, becoming somewhat gnarled after several years. Leaves are tiny, gray-green arrowheads, held throughout the year. Mature plants are 12 to 16 inches tall and may spread to 24 to 36 inches if left unpruned.

Ornamental Thyme

These varieties have limited use in the kitchen, but provide interest in the garden with unusual growth habit, scent or flower color.

UPRIGHT VARIETIES

Camphor Thyme. *Thymus*

camphoratus. Perennial, hardy to 15°F. Small, erect, woody subshrub with camphor-lemon odor, purplish flowers. Height to 6 inches. Can be used in potpourri.

Pinewood Thyme. *Thymus*

'Pinewood'. (Formerly Lavender Thyme.) Perennial. This semi-upright variety forms a dense green mat. Makes good low border plant. Height to

4-6 inches. Space 8 inches apart.

Silver Thyme. *Thymus*

'Argenteus'. The leaves of this time have a unique silver glow created by gray-green leaves edged with silver, a wonderful contrast with the traditional green leaves in the thyme bed. It forms an aromatic mound. A border edged with this thyme will prove eye-catching.

Turkish Thyme. *Thymus*

leucotrichus. This native of Turkey is one terrific looking semi-upright thyme. Its small green leaves hug the stem and climb it in a tight formation, making a compact, bushy presentation.

Transparent Yellow Thyme contrasts beautifully with the profusion of rose-pink flowers appear in early spring. Good for containers and rock gardens. The leaves have a mild aroma. Hardy to 20°F.

CREEPING AND MOUNDING THYME:

Most creeping thymes offer little in the way of aroma; of course it is there albeit subtle. Their charm is in the way they hug the earth and spread a subtle rug of many textures and colors. Creeping thymes and hanging baskets have an affinity for each other that an artist would admire. A mulch of sand or small stones 1 inch deep spread across the prepared soil will warm the roots and help dry the dense foliage of these beauties, extending their lives for many years. They creep not in the way of mints, via stolons, but because their stems root as they lie on the earth's surface.

Archer's Gold Thyme. *Thymus*

'Archer's Gold'. Only 2 1/2 inches tall, this vigorous dense creeper has lovely green-gold leaves that will leave you breathless as they tumble over the edge of a hanging basket. Excellent between pavers on a walkway. Winter hardy.

Caraway Thyme. *Thymus herba-*

barona. This variety has tiny, pointed green leaves that provide a pleasant caraway scent and is serviceable in the kitchen. Plants achieve a height of about 4 inches and the stems quickly send down roots as it creeps along. Caraway thyme is not as prone to rot as some other creepers.

Coconut Thyme. *Thymus*

praecox subsp. *arcticus*. Perennial. This creeping variety has tiny round

leaves. I'm still trying to detect the coconut aroma. Looks great falling over a rock border. Height to 4 inches. Space 8 inches apart.

Creeping (Mother of Thyme).

Thymus pulegioides. Usually sold erroneously as *T. serpyllum* (which is virtually unknown in this country, despite its ubiquity in herb catalogs). With its medium-size, bright green leaves and colorful pink flowers, this vigorous procumbent thyme will charm the bees and your heart. Broadly spreading mounds usually reach a maximum height of 6 inches.

Doone Valley Thyme. *Thymus*

'Doone Valley'. Perennial, hardy to 0°F, although the central crown may experience some winter kill. A mounding, prostrate variety with golden variegation appearing in the early spring and fall, disappearing in mid-summer. Lemon scented, with rose-pink flowers.

Elfin Thyme. *Thymus praecox*

subsp. *arcticus* 'Elfin'. Perennial, hardy to about 0°F. Lovely creeping habit forming a tight mound. Magenta flowers. Height 2 to 3 inches. Good groundcover for a sunny, well drained area between stepping stones. Will take light foot traffic. Edible but better suited as an ornamental.

Spicy Orange Thyme. *Thymus*.

Perennial. Hardy to about 10° F. Low, spreading mound with slightly hairy leaves and pungent orange scent. Height to 4 inches but usually stays lower. Tough to keep going through the summer without good drainage and an ice dry spot.

Transparent Yellow Thyme.

Thymus 'Clear Gold'. (Golden Dwarf thyme or Creeping Golden thyme). Perennial, hardy to 0°F. Low, spreading mound with slightly hairy golden leaves. During mid summer, leaves are more of a pale-green. Height to 6 inches.

White Flowered Creeping

Thyme. *Thymus praecox* subsp. *arcticus* 'Albus'. Perennial. Hardy to -25°F. White flowers appear in early summer. A low creeping plant growing to 3 inches tall. Good for between pavers and stepping stones. Like all thymes, requires excellent drainage and full sun.

Woolly Thyme. *Thymus praecox*

subsp. *arcticus* 'Lanuginosus'. Perennial, hardy to -20°F. The fuzzy gray leaves of the dainty creeper

Virginia Cooperative Extension

Contact your local agent for information on testing your soil. They can tell you specifically what and how much to add to your soil so you can grow the best herbs and vegetables possible.

ARLINGTON (703) 228-6400
 FAIRFAX (703) 324-5369
 FAUQUIER (540) 341-7930
 LOUDOUN (703) 777-0373
 PRINCE WILLIAM (703) 792-6285

SEEDS

We have offered Renee's Garden seeds for a few years now and have been thrilled with the quality and selection. Renee personally selects her varieties "based on great flavor, easy culture and exceptional garden performance." The seed packets feature beautiful watercolor portraits and have individually written descriptions, growing tips and instructions, a planting chart, harvesting information and recipe ideas. Of course, what's inside the packet is what is most important. The seed is from the top germinating, most reliable seed lots usually reserved for specialty growers.¹

This year we add to the variety and selection of seeds by offering seed packets from Seeds of Change. "Seeds of Change offers 100% certified organic, open-pollinated, GMO free, chemical and pesticide free seeds. Many of their varieties represent decades, even centuries, of cultures from around the world who have saved their favorite, most flavorful and nutritious plants."²

1-source: reneesgarden.com
2-source: seedschange.com



provide its common name "Woolly". It makes a soft and huggable ground cover. Perfect for growing over a stone wall.

Valerian. *Valeriana officinalis*. Perennial, hardy to -40° F. Also known as garden heliotrope because of its sweet, fragrant white flowers. Can reach 6 feet in height.

Wild Hyssop. *Agastache cana* 'Heather Queen'. Very similar to anise hyssop but with dark pink flowers. Leaves are scented of bubble gum and camphor. Hardy, short lived perennial.

Woodruff, Sweet. *Galium odoratum*. Woodruff's practical application as a quickly spreading ground cover for shady locations, hides its former life as a sexual stimulant used in aphrodisiacs. Today its stiff green leaves, held aloft in whorls, are most often found flavoring May wine, tea, and scented potpourri. Its leaves' distinctive aroma deepens when dried. Hardy to -35°F. Plants reach 8 to 12 inches when flowering in May.

Wormwood. *Artemisia absinthium*. Perennial, sometimes short-lived, hardy to -20°F. This aromatic, vigorous plant is used as a topical antifungal and to make wreaths and potpourri. Flowers should be cut back to encourage basal growth and to prevent the spread of seed. Grows to 4 feet tall.

Wormwood, Guizho. *Artemisia lactiflora*. Perennial. Sometimes called White Mugwort. Blackish green foliage on mahogany stems contrast with cream-white flowers. Height to 4 feet.

Wormwood, Powis Castle.

Artemisia 'Powis Castle' Perennial, hardy to 0°F. This vigorous English hybrid forms a dense, three foot tall, mound of lacy silver foliage. Prune hard in spring to keep well-branched and bushy. Semi-evergreen shrub is non invasive. One of my favorite ornamental plants.

Wormwood, Silver Mound.

Artemisia schmidtiana 'Silver Mound'. Perennial, hardy to below 0°F. 'Silver Mound' makes a perfectly round pillow of soft, silvery-gray foliage. A striking low centerpiece in a rock garden. Said to grow up to 12 inches tall but has reached no higher than 6 inches high in my gardens where it has proved to be non invasive, unlike some other wormwood.

Yarrow. *Achillea millefolium*. Winter hardy perennial. Yarrows are gorgeous in the landscape with large, feathery leaves, and they are time-honored medicinal plants. Spreading plants can become invasive if not divided every 3 to 4 years.

'Proa' is a vigorous variety with loads of white flowers atop 36-inch stems. This is the one preferred by herbalists.

Yerba Buena. *Satureja douglasii*. Tender perennial, hardy to about 20°F. Also known as Indian Mint, Yerba Buena means good herb. The mint scented leaves on this trailing plant were once used to make tea. Prefers part shade and slightly moist, but well-drained garden loam. Makes a great addition to mixed container plantings.

The Greek Taverna



TOUCH OF GREECE

You can go out to eat anytime, and there are lots of places to buy some grub. For me there is no place as special as The Greek Taverna. My friend Chris Karamanos who owns the place has the optimism of the Greek sunshine and perfectionist tastes, a combination that has created an elegant white-washed dining room and properly prepared food.
6828-C Old Dominion Drive, McLean
Open 7 days a week (703-556-0788).

It's a good idea to call for reservations because the McLean Knife and Fork Society has discovered this fantastic place and they're packing it for lunch and dinner.

2006 Herb of the Year

Scented Leaf Geraniums Have Many Uses.

No table in the greenhouse creates more excitement than the one that contains scented-leaf geraniums. These pelargoniums with leaves that have the aroma of lemons, apples, roses, oranges, even coconuts also give rise to many questions and the most common query is: "How'd they get that way?"

Well, they grew that way naturally; nobody injected them with scent. These lovely plants, many of which are native to Africa, are blessed with the same ability as aromatic herbs to manufacture chemicals in their leaves that have evocative scents. Over the years breeders have done their part to mix things up gloriously and present us with living potpourri that is just waiting for a hand to brush the leaves to release the unique fragrance of each plant.

Scented-leaf geraniums can be grown in good, well-drained, moderately fertile, garden soil or in containers with a soil-less growing medium; the optimum pH is between 5 and 7. Scented geraniums grow rapidly and lushly and most of them are considerably larger and less floriferous than their more petite cousins, the bedding geraniums that are seen commonly; they are cold hardy to 30°F and may be grown indoors through the winter. At least three hours of sun after 10 a.m. is sufficient for good growth, but full sun all day is best. Pruning stems encourages branching and controls plant height. Leaves are used in potpourri, jellies, salads, baking, and in tea.



Apple. *Pelargonium odoratissimum*. This geranium's rounded leaves hold a scent that evokes a rich apple cider on a warm fall day. A unique growth habit creates 12 inch high growth with most of the leaves rising from a central crown. Eventually, long nearly horizontal flower stems appear carrying small clusters of small white flowers. Excellent hanging basket plant.

Apricot. *Pelargonium*. Tender perennial. Bright crimson flowers on an upright plant with dark green leaves. Slight apricot scent. Use in potpourri, jellies, and tea.

Attar of Roses. *Pelargonium capitatum* 'Attar of Roses'. This is an essential variety for any collection; the essence of rose-scented geraniums. Vigorous upright plants to 2 or more feet in a single season. Orchid-colored flowers.

Cinnamon. *Pelargonium* 'Limoneum'. Tender perennial. Compact growth with a hint of cinnamon. Use in potpourri, jellies, and tea.

Citronella. *Pelargonium* 'Citronella'. Large citrus-scented leaves on a robust plant. Lavender flowers. Good container plant. Prune to shape this somewhat sprawling variety.

Clorinda. *Pelargonium* 'Clorinda'. This is the best flowering scented geranium, and what a show it puts on with its large, orange-flushed cerise blooms. Leaves are eucalyptus-scented. Vigorous plants.

Coconut. *Pelargonium parviflorum*. It's amazing to find a geranium with coconut-scented leaves. In appearance, it's a bit like Apple, but with darker green leaves. At a bit over 1 foot high, this is a perfect plant for pots and hanging baskets. The plant is accented with tiny, but frequent magenta flowers.

Cody's Nutmeg. *Pelargonium fragrans*. This gray, soft-leaved plant has always been a favorite of mine because of its strong nutmeg fragrance. Strong stems rise from a rosette to form a bushy specimen a little over a foot high that is excellent for pots and

hanging baskets. Small white blooms appear often throughout the summer.

Fernleaf. *Pelargonium denticulatum*. Tender perennial. Balsam/Pine scented, finely cut leaves. Small lavender flowers.

Frensham Lemon. *Pelargonium* 'Frensham Lemon'. The small, maple-shaped leaves have an intense lemon scent when stroked. Delightful pink flowers on a 2 foot high plant.

Grey Lady Plymouth. *Pelargonium graveolens* 'Grey Lady Plymouth'. A wonderful rose-scented variety whose large, sage-green leaves have a hint of white around their margins. Height is 2 to 3 feet. Lavender flowers.

Lady Mary. *Pelargonium* 'Lady Mary'. Upright, compact growth habit. Dark green serrated leaves have a distinctive strawberry scent. Pink flowers.

Lavender Lad. *Pelargonium* 'Lavender Lad'. Lavender flowers atop small, trailing, moss-green leaves.

Lemon Meringue. *Pelargonium* 'Lemon Meringue'. This may be a sport of 'Mabel Grey'. Nice, sharp lemon scent on an upright plant that grows well in a container.

Lime. *Pelargonium nervosum*. Strong, upright stems hold small, toothed, green, lime-scented leaves. Compact plant is excellent for containers. Flowers are darkly marked lavender.

Mabel Grey. *Pelargonium citronellum* 'Mabel Grey'. An amazing lemon aroma; possibly the most fragrant of any scented-leaved geranium. Upright growth to nearly four feet. Keep plants pruned to encourage branching and to control height. A perfect variety to train to a single stem topiary.

Mint Peacock. *Pelargonium* 'Mint Peacock'. Tender perennial. Light-green foliage splashed with creamy accents has a mint fragrance. Use in potpourri, jellies, and tea.

Mrs. Taylor. *Pelargonium* 'Mrs. Taylor'. Mildly scented variety produces unusual, deep red flowers in early spring.

Old Fashioned Rose. *Pelargonium graveolens* 'Old Fashioned Rose'. An old standard with a fine rose scent. If you're going to cook with any geranium, this is the one with which to start. Excellent in potpourri. Height to 3 feet. Purple veined orchid flowers.

Orange-Scented. *Pelargonium* ssp. Compact, small leaved plant with free-blooming pale orchid flowers. Quite showy.

Peach. *Pelargonium crispum* 'Variegatum'. Peach, aka gooseberry, is a compact geranium with small crisped, green and cream leaves with a light peach scent. Excellent pot plant. Flowers are small and lavender colored.

Peppermint Rose. *Pelargonium graveolens* 'Peppermint Rose'. An old favorite that is a must for any collection. Unique minty-rose fragrance makes it a great cooking geranium. Deeply cut leaves. Height to 3 feet. Lavender flowers.

Peppermint Tom. *Pelargonium tomentosum*. Large fuzzy leaves have a well-formed peppermint aroma. One of the few scented geraniums that does best in shade. Its prostrate habit make

it good basket plant as well as an annual ground cover. Purple-veined flowers.

Pretty Polly. *Pelargonium* 'Pretty Polly'. Tender Perennial. Pungent, some might say, almond scent with showy pink flowers.

Rober's Lemon Rose. *Pelargonium* 'Rober's Lemon Rose'. The scalloped leaves of this variety resemble tomato leaves but their scent is sweet lemon-rose. Ultimate height to three feet. Pruning will keep height manageable and encourage branching. Brush-marked lavender flowers.

Skeleton Rose. *Pelargonium radens* 'Dr. Livingston'. Rose scented. Large, but minimalist green leaves that are reduced to a skeleton have a heavenly rose scent. Robust grower reaches nearly 3 feet in a single summer. Purple-spotted lavender flowers.

Strawberry. *Pelargonium* x *scarboroviae*. Small leaved, compact plant with strawberry scent. Slight trailing habit.

Southernwood. *Pelargonium abrotanifolium* 'Southernwood'. Soft, fern-like leaves with an aroma reminiscent of southernwood. White flowers.

Spring Park. *Pelargonium* 'Spring Park'. Curly-edged, small lemon-scented foliage. Pale lavender flowers with pink eyes.

Variegated Prince Rupert. Tightly ruffled leaves edged in cream and white, with a light lemon scent. Compact and slow growing

Velvet Rose. *Pelargonium graveolens* 'Velvet Rose'. Fuzzy, deeply notched leaves are rose scented. A real knockout. Height to 3 feet.

Tips on Growing Scented Pelargoniums Indoors

Scented pelargoniums adapt quite well to indoor conditions. The acclimatization period, however, can cause concern for "newbies". Plants purchased at the greenhouse are accustomed to full sun, all day long. This is difficult to replicate on even the sunniest windowsill. The leaves at the bottom or interior of the plant often begin turning yellow shortly after being brought into the comparatively gloomy interior of the winter home. This reaction is entirely normal, although some varieties are affected more than others. Yellow foliage should be removed as soon as possible so that new leaves can quickly begin growing to fill in thin areas. Do not respond to yellow leaves by watering. This is the surest way to kill your plant. In fact, do not water your plant until the soil is dry.

Poor light will also cause scented pelargoniums to stretch or become "leggy". Prune leggy stems before they get too long (about 3 inches). This will also stimulate new branches and leaves to begin growing and filling out the plant. Although not necessary to successfully grow scented pelargoniums indoors, lights can be used to reduce stretching and the severity of leaf yellowing. Mount or hang cool-white florescent lights no more than 4 inches above the plant and leave them on for 14 hours a day. If you don't have a light bench, put the plants in the sunniest window in the house.

The strength of the vegetable garden is its ability to yield the freshest produce from superior varieties that are unobtainable in the supermarket. That philosophy carries over into what I select to offer you. The way my plants are grown also offers you benefits. All vegetable plants are sold in individual pots to permit you to select just the number you need when you need them. Plants in individual pots tend to be more vigorous, grow faster, and produce a larger harvest. For you this means better vegetables sooner. Tomatoes, Peppers, Eggplants, and most other vegetable plants are \$1.49 each. Lettuce, Italian and Asian greens are 89¢ each unless otherwise specified.

Artichoke.

Green Globe *Cynara scolymus* 'Imperial Star'. 85 days. This is the first artichoke developed for the home gardener. It is easy to grow, producing 6 to 8 mature edible buds. Plants reach 3 to 4 feet tall.

Purple Artichoke. *Cynara scolymus* 'Violetto'. Purple, edible heads will turn green after cooking for 2 minutes. Harvest buds (immature flowers actually) before they open. Very small buds can be steamed and eaten whole but larger buds should be 'peeled'.

Asparagus, Jersey Knight.

Ready for moderate harvest second spring after planting. Plant seedlings in the middle of a "W" shaped trench, add high phosphate starter fertilizer such as bone meal. Maintain with rich compost or aged manure applied every fall or early spring. Soil pH should be maintained to at least 7.0. Do not cut fern like foliage until it dies back naturally.

Beet, Bull's Blood. 21 days for baby leaf, 44 days for root. Deep burgundy colored leaves provide color to salad mix. Roots show striped rings when sliced.

Beet, Golden. 21 days for baby leaf, 44 days for root. Green leaves with attractive yellow stems are good for salad mix. Sweet round roots have a golden skin with yellow interior.

Broccoli, Premium Crop (F1). 59 days. High quality plants produce in hot and cold weather. Dark green, foliage provides protection for the plant's fine beaded heads. Slender,

smooth stems.

Broccoli Raab. 32 days.

Traditional Italian specialty combines the flavor of mustard greens and broccoli. Buds are harvested as they appear, just before flowering.

Broccoli, Romanesco

Minaret. 75 days. Unlike regular broccoli (some classify this as a cauliflower), this Italian variety produces minaret shaped heads. Provide fertile conditions and irrigation for best crop.

Cardoon. *Cynara cardunculus*.

Perennial. Hardy to 0° F. The size and labor required to harvest the fleshy, inner leaf-stalks have resigned the cardoon to obscurity relative to its smaller, and better known cousin, the artichoke. Gardeners with lots of space will better appreciate the statuesque nature of the cardoon and may want to treat it as a dramatic centerpiece instead of a vegetable. The blanched inner leaf-stalks and the base of the stalk can be used in soups stews and salads. Blanching should be done on a dry day when any trapped moisture has evaporated from the center of the plant. Bundle the stems/leaf-stalks together and wrap twine around the plant from the bottom to approximately 12 inches from the top of the plant. Wrap the bundled stalks with cardboard and leave alone for about 4 weeks. Harvest by cutting the entire plant off at ground level.

Celeriac. 100 days. Sometimes called root celery, this European specialty has a strong celery flavor in its leaves and bulbous root. Planted in

the spring after temperatures have settled (10 days below 55° F will cause the plants to bolt), celeriac bulbs weighing as much as a pound will be ready for a fall harvest. Do not allow soil to dry out, keep well watered and fertilized throughout the growing season. Use in soups and stews. Leaves may be cut during the summer to flavor salads.

Eggplant. This is the last of the spring crops to plant.

Eggplants grow best when temperatures are settled and nights are in the sixties with afternoons as high as 95°F. They are so sensitive that temperatures in the 40s are likely to set back plant growth and may permanently retard fruit production. A minimum of 4 hours of direct sun is necessary. pH range 5.5 to 6.8. Space on 3 foot centers. Staking may be necessary. Ree-may row covers are helpful to warm plants and protect against insects. Flea beetles which eat tiny holes in eggplant leaves can be controlled with pyrethrum.

Plants are available after mid April.

Black Bell. 65 days. Medium-large, glossy black, with green calyx. Highly productive variety.

Casper (Dourga) White. 70 days. Large white fruits that measure up to 7 inches long and 2 inches in diameter are produced on medium-sized plants. A French gourmet variety with a mild flavor.

Dusky. 56 days. An American hybrid that produces excellent, early, medium-sized fruit, Dusky is a perfect main crop variety.

Ichiban. 60 days. Oriental variety with slender 12 inch long, purple fruits. One of our most popular varieties due to its outstanding flavor.

Fairy Tale. 50 days. Elongated purple fruit with white stripes. Best when picked at 4 inches long. Dwarf plants are good for containers

Ichiban. 60 days. Oriental variety with slender 12-inch long, purple fruits. One of our most popular varieties due to its outstanding flavor.

Italian Pink Bicolor. 75 days to first ripe fruit. Round, 8 inch fruit matures rosy pink with faint streaks of cream.

Kermit. 60 days to harvest. Compact, plant produces lots of small, round green and white fruits.

Little Fingers. 68 days. Dark purple fruit can be picked when about 2 inches long

Orient Express. 58 days. Attractive, slender 8-10" glossy black fruits in the long Oriental style. Tender, delicately flavored, and quick cooking.

Park's Whopper. 62 days. Large, black, oval type. High yielding variety.

Thai Green. If you've been looking for an eggplant to use in Thai cuisine, you must grow Thai Green. Slender, light-green, 12 inch long, fruit has skin so tender that peeling is not necessary. The white fleshed interior is also tender with a mild pleasant flavor.

Vittoria. 60 days. Thick, deep purple, elongated, 2.5 inches in diameter by 9 inches long, fruit highlight this Italian hybrid. Productive over a long season.

Endive. 35 days to harvest. Refined, curly green leaves are produced in abundance on this heat tolerant plant. Take a few leaves or cut the head three inches above the soil and watch it regrow.

Escarole. 48 days. This broad-leaved plant has a light-colored, open heart. Partially self-blanching, further blanching can be achieved by placing a paper plate on top of the heart. While it is heat tolerant, shade is needed to produce sweet leaves through the summer. Use individual leaves or cut the head as with endive, and allow it to regrow.

Finocchio. *Foeniculum vulgare* 'Zefa Fino'. Annual bulbing fennel produces remarkably thick, rounded, heavy bulbs with a refreshing anise

flavor. Grow in loose, fertile soil (slow release nutrient pellets work well). When bulbs begins swelling, pull soil over it to keep it white. Harvest before flower stalks form.

Italian Dandelion/Chicory.

40 days. In Italy this plant goes under several names: 'Cicoria Asparagio', 'Puntarella', and 'Cicoria Catalogna'. Leaves are dark green, deeply cut, and have thick white ribs. It has a palate cleaning, slightly astringent character and is useful with mixed greens or steamed with a little olive oil and raisins. Harvest greens when they are small or allow them to grow their full 18 inches high. It is cut and come again with this slow to bolt variety. Green and Red Rib types available.

Kale. Kale is one of the first vegetables to plant in the spring and one of the last in the fall, since its sweet flavor is heightened by frost and cool weather. It is a vegetable to cook or have fresh in salads. Harvests can begin when plants are small, as soon as 30 days after transplanting. Harvesting encourages branching as the kale grows for successive harvests. Cook it with olive oil, garlic, and a little white wine.

Red Russian. 60 days to full maturity. Red Russian has tender flat, deep gray-green leaves with purple veins. Stems are also purple.

Toscana. 65 days to full maturity. Dark green blistered leaves. Heat and cold tolerant.

Kohlrabi. 31 days to harvest. Crisp, apple-like flesh is perfect for salads or light cooking. Best growth during mild or cool weather. Select from white or purple.

Leeks. 100 days. Extra cold hardy and fancy with 7 to 8-inch edible stems and 2 inches thick. These elongated, mild onions need a long growing season and soft, rich soil that has been deeply dug. A steady supply of water during dry summer periods is essential. The seedlings are grown in small pots and should be separated before planting. The easiest way to loosen them for separation is to slip the mass of plants out of their container and dunk them in a pail of water and swish

them around to loosen the soil. They are then easy to separate. Plant in a wide, 4 to 5-inch deep trench. As the leeks grow, gradually fill the trench, eventually mounding soil around them. The part of the leek that is underground produces the tender, long, white edible stem. Leeks are a wonderful crop for fall and winter and bring a special flavor to soups (especially sorrel soup) and stews. They will over winter in our area, but they should be harvested before weather warms.

Lettuce is the spring garden's great treasure. It flourishes in cool weather, especially when temperatures are between 45°F and 75°F. A site with rich, loose soil and a minimum of 4 hours of direct sun is needed. Eight to 12 inch spacing is usually adequate. Grow greens fast and lush with plenty of manure and side-dressings of liquid fertilizer. Don't stint on the water when it is dry. Pick leaves when you want them; there is no need to wait for heads to form, in fact the leaves are tastiest when they are small.

We rarely have the time to plant lettuce in the ground so we maintain several plants in their small pots and cut half of them every 4 to 7 days for exquisitely sweet and tender salads. Plants are harvested when they are about 4 to 6 inches tall by cutting the entire plant to about one inch above the soil level. We usually get 4 or 5 harvests from each plant this way. Extend the lettuce season by using some shade-cloth over your plants. The number of days following each variety indicates the approximate length of time from transplant to full maturity during mild weather. **Available through April.**

Blackjack. 55 days. Dark burgundy, leaf type. Similar to Galactic but darker in color.

Buttercrunch. 38 days. This dark green bibb type lettuce is crisp and flavorful. Leaves are produced in a tightly bunched, 6 inch rosette. Plants have some heat tolerance and are slow to bolt.

Carmona. 40 days. A distinctive, brilliant, red butterhead lettuce that will enliven any salad. It has good disease and heat tolerance.

Envy. 54 days. Slow bolting. Dark

green, ruffled, frilly leaf type.

Fireball. 51 days to full maturity. Red, butterhead type. Heat tolerant variety with mild flavor.

Freckles. 41 days. Red romaine type. Green leaves freckled with red spots which darken with maturity.

Galactic. 48 days. Broad, frilly, red leaf lettuce. Specifically bred for baby leaf harvest; full heads are relatively small and lightweight.

Green Forest. 56 days. Green romaine type. Smooth ribbed, thick, crispy and sweet leaves.

Loma. 36 days. Three words describe this new lettuce: frilly, compact, and crisp. It is tender and crunchy with a mild flavor, and resists tip burn and bolting. A Batavia variety, it starts out resembling a leaf lettuce and matures to a heavy, compact bunch.

Nancy. 42 days. A green butterhead, this lettuce has unusually thick, crisp leaves and good disease resistance.

Pirat. 32 days. An excellent warm weather butterhead lettuce with unusually thick, crisp leaves and good disease resistance. The gently savoyed medium green leaves are overlaid with a soft brick red.

Red Saladbowl. 41 days. This wine red version of Saladbowl is radiantly burgundy with deeply lobed leaves. Its color is most spectacular in cool weather.

Rosalita. 41 days. A compact romaine with a crisp texture. Emerald green leaves are overlaid with a deep-purple red. Early and compact.

Saladbowl. 39 days. An All America Winner, this oakleaf variety produces delicate lime green rosettes. It is heat tolerant and resists bolting.

Simpson Elite. 43 days. An extra slow-bolting lettuce with a fine flavor. Ruffled, pale green leaves.

Vulcan. 52 days. Ruffled, slightly frilly leaves are brilliantly colored, an apple red over green. Produces a large, full head that stays open.

Mache. 50 days. Called "lamb's lettuce" and "corn salad", this salad green is a gourmet treat. Small compact heads filled with tiny leaves are formed and may be cut to regrow, or the plants may be pulled and eaten.

Self-seeds and germinates in winter.

Mizuna. Unique Japanese mustard green. Mild-flavored, pencil-thin stalks with deeply cut, fringed leaves. Very productive.

Osaka Purple Mustard

Greens. An attractive variety from Japan. Medium-green leaves with purple-red veins. Mild for light cooking and salads. Plants mature 12 to 14 inches tall with 1 inch wide succulent stems.

Pac Choi. This very tender Pac Choi has a hearty, wild plant-like quality. Thick, glossy leaves and flattened, pale green, crisp stems.

Radicchio. An Italian vegetable of large gastronomic wealth that is gaining popularity in the U.S. This colorful chicory is eaten raw in salads and is sometimes cooked with olive oil and raisins, a method that sweetens its bitter taste. In my garden, I cut this colorful plant often and don't let it form a head. Radicchio will regrow until summer's heat becomes too much for plants to tolerate. Space plants 6 to 8 inches apart

Chioggia Red. 60 days.

Chioggia Red has a round head tightly packed with colorful red and white leaves. Early spring through summer crop.

Treviso Red. 60 to 65 days.

Treviso Red is an upright plant with a romaine-like head stuffed with red and white leaves. Good for year-round production.

Rucola. 40 days. An Italian green sometimes called rocket or arugola, it possesses a peppery, smoky taste that will enliven any salad. It is especially good on a cheese sandwich. Like other greens, its flavor is best in cooler weather, and will often become bitter when summer turns on the heat. Frequent harvests provide more leaves. Plants will self-seed.

Shungiku (Edible

Chrysanthemum). Makes a flavorful addition to salads, vegetables, pickles, and sushi. Harvest when

plants are 4 to 8 inches tall. Unharvested plants will have small orange yellow chrysanthemum flowers.



Strawberry, Alpine. These small, conical, deep red berries have delicate, soft flesh that is perfume-sweet when fully ripe. It is no wonder that Charles V of France was captivated by them

in 1360 and brought them from the woods to his garden. These modern offspring of his fraises des bois bear the royal breeding of the originals; they are refined, well-mannered, everbearing plants that are compact and runnerless. Commercial growers gave up the cultivation of these strawberries decades ago, an event attributed to the need for large, eye-popping berries that traveled well, no matter their taste. Space plants 12 inches apart in full sun or part shade. Soil should be rich in humus, deeply dug, and drain well. Keep plants watered well during dry, hot summer months. Fruit is produced from June until frost. They are best enjoyed right off the vine, since they do not store well. Crowns may be divided every three years to produce additional plants. When transplanting, be sure the crown of the plant is above soil level.

Available after Mid April

Swiss Chard. 22-25 days baby. 50-55 days full size. Swiss chard is a large, crisp-leaved green vegetable with succulent stems ideal to use fresh and cooked. Chard is likely to go to seed if subjected to light frosts. Best growth is achieved with a temperature range between 45°F and 75°F. Three varieties available.

'Fordhook Giant' has medium-green, crinkled leaves with white veins and broad white stems.

'Bright Lights' has multi-colored stems, including red, yellow, pink, white, and purple, with green or bronze leaves.

'Ruby Red'. Ruby Red sports apple red stems with dark green, red-veined leaves.

PEPPERS

Nearly as popular as the tomato in home gardens, peppers should not be transplanted to the garden as early. Pepper transplants may be placed in the garden after night temperatures are reliably 50°F or above; plants subjected to cold nights often become stunted, reducing pepper production. A temperature range of 60°F to 80°F provides the best growth and fruiting. Site plants in full sun (minimum 4 hours) and in soil with a pH range of 5.5 to 6.8. Space 2 to 3 feet apart. Support is usually needed to prevent fruit laden plants from toppling under their own weight or in a strong wind.

Notations in our listing about the number of days, indicate approximate time from transplanting to first harvest. Green peppers are immature fruits that ripen in an array of colors, but most commonly red or yellow.

Plants are available after the third week in April.

Chiles

Essential for so many popular Asian and Southwestern dishes, these peppers can be dried or frozen for keeping through winter.

Aji Dulce. 90 days. Looks like a small habañero or scotch bonnet but without the scorching heat. Retains the aroma and taste typical of its *C. chinense* (habañero) brethren. Ripens red. Mildly hot.

Anaheim. 68 days. A California type chile that is mildly hot with fruits about 7 inches long and about 2 inches in diameter.

Balloon. 100 days. Very distinctively shaped fruits look as though they were squashed. The center holds the seeds and all the fire while the wings (3 or 4 per fruit) remain sweet.

Big Chile Hybrid. 68 days. Gigantic yields of chiles in the mild Anaheim class. Huge 4 oz fruits reach 8 to 10 inches long and have thick flesh and mature red.

Cayenne. 75 days. Slender, long fruits are about 6 inches long and an inch in diameter, maturing red and very hot. Our Cayenne is very productive and good for drying.

Cherry Bomb. 65 days. Round to top-shaped fruits are very hot and about 2 inches in diameter. Hybrid

plants are productive and tall. Fruit is easy to pick. Nice fresh and good for pickling.

Chiltepin. 90 days to first green fruit. Don't let the small size fool you. The pea sized fruit is extremely hot in both its purple and mature red phase. A bird's eye type hot pepper.

Fatalii. 80 days. Originally from Africa, these wrinkled, yellow fruit, with a citrus like flavor, rival the habañero

for intense heat. Loads of 2 to 3 inch tapered chiles are produced on plants reaching 3 to 4 feet tall.

Fish. 75 days. Used to season fish and shellfish in the Baltimore and Philadelphia African American communities during the

1930's and 1940's. The small one to two inch long fruits are not only very hot but are variegated, as are the plants that bear them. While the peppers eventually turn orange-red the plants retain their ornamental creamy white stripes.

Garden Salsa. 73 days. Medium hot pepper developed for salsa. Fruits are 1 by 8 inches. Disease resistant hybrid.

Golden Cayenne. 70 days to first fruit. Long, curved, slender



Hot, Hot, Hot

Several factors play a large role in determining pungency or "heat" of a particular pepper. Aside from genetics, environment plays a major role in determining chile pungency. The same variety can vary wildly from year to year or even plant to plant. According to Dave Dewitt, author of *The Chile Pepper Encyclopedia*, "soil, fertilizer, and "stress from over or under watering; excessive summer heat, winds, and solar radiation; excess or lack of humidity; as well as ambient insecticides and air pollution" can all increase the pungency level of fruits. This was proven to me by accident when Susan Belsinger grew one of my white habañero peppers in her Maryland garden while I tested one of its brethren in my own garden. She reported that her harvest yielded fruits that were hot but nothing she couldn't handle. Upon trying a small piece of one from my garden she declared, with watery eyes, that they were much hotter than hers.

Attempting to rate and compare heat levels is therefore difficult at best and at worst a little silly. But for comparison's sake I have put together the following chart. As pointed out, your results will vary. From high to low pungency:

RED HABAÑERO
 WHITE HABAÑERO
 CHILTEPIN
 THAI HOT
 JAMAICAN CHOCOLATE
 SUPER CHILE HYBRID
 PIQUIN
 CAYENNE
 TABASCO
 KUNG PAO
 MUSHROOM
 CHERRY BOMB
 SERRANO
 GARDEN SALSA
 JALAPEÑO
 BIG JIM
 MEXIBELL
 HUNGARIAN HOT WAX
 POBLANO/ANCHO
 ANAHEIM
 PASILLA BAJIO
 PIMIENTO
 PEPPERONCINI
 SWEET PEPPER

peppers mature yellow. Very hot.

Habañero. 95 days. Habañero has a reputation as the hottest of the hot peppers, 1000 times hotter than the common Jalapeño. A native of the torrid Yucatan peninsula, it has become a badge of pepper courage. We offer four Habañero varieties:

Orange Habañero, is the traditional pepper we have carried for several years, and plenty hot with a Scoville rating between 100,000 and 350,000 units.

Red Habañero has supreme heat; one of its brethren tested 577,000 Scoville units, the hottest in the world, according to Chile Pepper magazine.

White Habañero. The small white pod is smaller than either the red or orange types but don't let the size fool you, the heat can be blistering! Ours were so hot that just a splinter sized piece was almost too much to handle.

Jamaican Hot Chocolate

Habañero. 85 days. Fruits are intensely hot, resembling a habañoero in size and shape, but slightly wrinkled and chocolate colored. Seasoned chile head Susan Belsinger tried a sliver of this pepper while making final preparations before a cooking demonstration. To her surprise she had to delay the start of her talk several minutes while she put out the fire in her mouth.

Hungarian Black. 82 days.

Spicy, hot, pointed peppers ripen black.

Hungarian Yellow Wax. 67

days. Spicy and fairly hot fruits 6 to 8 inches long and 1 inch in diameter are produced. Yellow peppers turn red at maturity.

Italian Roaster. 70 days. Mildly hot, narrow fruits reach up to 8 inches in length and ripen red. Thin walled and good for salads or grilling. Good, spicy flavor.

Jalapeño.

65 days. This familiar hot

pepper, a regular work horse, producing very hot, small, green chiles that mature red. Plants 3 feet high are loaded with fruit.

Jaloro. 70 days. Virus resistant.

This is the first yellow jalapeño, the handiwork of the Texas Agricultural Extension service. Fruits ripen orange and then red. Plants are compact.

Supporting Tomatoes and Peppers

Supporting tomato plants helps control disease and makes it easier to harvest the fruit. The support systems I have seen for sale at garden centers are generally laughably short; a contraption three feet high and a foot around is not going to provide much support for a six-foot plant three feet in diameter.

My grandfather favored large home designed tomato cages made from concrete reinforcing wire. The cages were 6 feet high and nearly three feet in diameter and provided support for lush growth and heavy yields. The cages had some drawbacks, however; they were heavy, hard to move, and they took up a lot of storage space.

My father started out with stakes made of stout pieces of wood, but found they could be snapped easily when a strong, wet wind blew against a mature plant. He used 1/2-inch diameter by 10 foot long metal, electrical conduit for a number of years and found it worked well for tomatoes as well as eggplant. I usually cut the conduit into 8 foot lengths. It's light and easily pushed into garden soil, and is easily stored. The metal conduit lasts for years with virtually no maintenance.

To tie the stems of tomatoes and eggplants to the conduit, I used pieces of old Reemay, the spun-bonded plastic garden blankets that are available at most garden centers. The material is tough, has some stretch, and is soft enough not to cut into the plant stems as they swell with growth. Recently, I began using plastic stretch ties and have found them more convenient and easier to use. Old pantyhose or cheese cloth work well also.

Kung Pao Hybrid. 85 days.

Medium hot, 4 1/2 inch long fruits ripen red. Thin walls make this variety good for drying and storing.

Lemon Drop. 100 days. Intensely

hot, conical fruit with a citrus flavor. Ripens yellow. Needs long season to develop. 1/2 inch X 2 1/2 inch long fruits are bright yellow and slightly crinkled. Peruvian seasoning pepper.

Mexibell. 70 days. This is an

improvement on the Mexibell Hybrid, an ALL-AMERICA SELECTIONS winner in 1988. Large, bell shaped peppers are fiery hot and wonderful for adding lots of heat to cooked dishes. Peppers are

and up to 4 oz. Good for Chiles Relleños.

Numex Twilight. 120 days. An ornamental piquin-type chili with green leaves and purple fruit that ripens to yellow, orange, and then red. This variety has fruit in all four color states at the same time. Very striking and great for containers.

Paprika Supreme. 55 days to green fruit. Mildly hot 7 inch tapered fruit matures red.

Pasilla Bajio. 78 days. Chile Negro or chilaca. Sturdy plants produce very mild, 8 to 10 inch long, fruity tasting peppers with just a little zing.

Usually used in the dry or powdered form when making mole

Excessive nitrogen in relation to phosphorous will produce lots of lush foliage at the expense of fruit

green, but turn red upon maturity.

Mucho Nacho Hybrid. 75 days.

If you ever wished jalapeños were bigger, then this is for you. These jumbos are also hotter than the standard jalapeño. The 4 inch long peppers ripen red at full maturity.

Numex Big Jim. 80 days. Large medium hot peppers, 12 inches long

sauce. Allow pods to dry on the plant before picking.

Peter Pepper. 90 days. This ornery old heirloom is grown as much to shock the prudish as for its culinary value! Pods are 4 to 6" long, blunt-ended, and mature to a deep red - excellent for chili powder. Dense plants, 20-30" tall. Limited supply.

Piquin. 120 days. From northern New Mexico. Small, oblong, very hot fruit are produced on this four foot tall plant.

Poblano/Ancho. 68 days. This medium-hot chile is known in Mexico as Poblano when used fresh and as Ancho when dried. These heart-shaped peppers are about 2 inches in diameter and up to 4

inches long. They are dark green and mature

to a mahogany color. Plants can be tall and rangy.

Purple Jalapeño. 75 days. Larger than regular jalapeño but as hot. Fruit stays purple before finally turning red.

Purple Serrano. 85 days. Very hot, 2-1/4" long, flame-shaped fruits ripen purple.

Robustini Pepperoncini. 62 days. Hybrid. Thin-walled 2-3 inch long fruits with slightly lobed tips. Harvest and pickle in white vinegar when fruits reach light yellowish green. Pickled peppers are ready in 1 to 6 months.

Rooster Spur. Short, bushy, small-leaved birdsnest plant with dozens of firey, fingernail sized fruit

Serrano Grande. 60 days. Peppers twice the size of traditional Serrano with prolific fruit set. Green fruit matures red. Disease resistant.

Spanish Spice Hybrid. 68 days to fruit. Technically a hot pepper, although the dark green, elongated fruits are neither spicy nor sweet. Good for grilling or frying.

Super Chile Hybrid. 75 days. 1988 All-America Selection. Semi-compact plant bears very hot, 2 1/2 inch long fruits. Peppers ripen from green to orange to red. This is a good variety to grow in a container year-round.

Tabasco. 90 to 100 days. This exceptionally hot pepper produces small, slender yellow-green fruits that mature red. Plants are vigorous and high-yielding. These will bring tears to your eyes.

Thai Hot. 65 days. Short plants produce small, pointed, 1 inch long green peppers that mature red. One of the hottest of the hot peppers and decorative, too.

Tri-color Variegated. The variegated foliage, exhibiting shades of

white, green and purple, really makes this plant stand out. Purple stems and blooms add to the charm. Fruits are hot and turn from deep purple to bright red at maturity. Thought to have originated in the rain forests of Central America.

White Fire. 62 days. A bit of a novelty since the 3 inch conical fruit matures to a creamy white. Thick walls

green fruit. Large, smoothly tapered with slightly blunt ends. Matures red.

Early Thick Set. 48 days. This medium-sized pepper is early and highly productive. Fruits are four-lobed and concentrated in clusters. Mature fruits are scarlet.

Fat 'n' Sassy Hybrid. 65 days. Large, heavy, blocky, fruit matures green to red and has excellent sweet flavor.

Giant

Aconcagua. 75

day. A pepper with flavor as sweet as apples. Oblong fruit grow up to a huge 12 inches long (ours didn't get quite so large) and is produced in great abundance. Delicious in salads, stuffed, stir-fried or roasted and peeled. Can be enjoyed at the light green stage, but is sweetest when fully ripened to red.

★ **NEW! Golden Calwonder.** 73 days. Golden-yellow at full maturity, these peppers are thick-walled, meaty and really sweet and tasty. Square shaped fruits are about 4 inches long and wide, and grow upright on healthy plants, making harvesting easy. Expect great production and beautiful, very sweet tasting peppers, perfect for enjoying fresh, cooked, or stuffed.

Golden Summer. 67 days. Lime-green fruits mature to golden yellow on disease resistant plants. Mostly four-lobed fruits. Highly productive, hybrid plants.

Gourmet. 65 Days. Large, blocky fruits ripen orange. Strong plants produce abundant colorful peppers. Easier to grow than Corona, which it replaces.

Islander. 56 days to first green fruit. Medium sized bell ripens green to violet; yellow; orange, then to dark red.

Tomato Tone, a fertilizer formulated just for peppers, tomatoes, and eggplant, will help dramatically increase yields.

and medium heat

Sweet Peppers

Antohi Romanian. 53 days.

Romanians typically fry this heirloom pepper in a hot skillet in order to fully experience the sweet, full flavor. Plants produce lots of yellow 4" tapered fruits that eventually ripen red.

Apple. 57 days to first green fruit.

Top-shaped fruit actually has a slight apple/fruity flavor. Very sweet. Matures red.

Banana Supreme. 65 days. This Hungarian hybrid has large fruit (2 1/2 in. wide by 7 to 9 inches long). Bright yellow tapered fruit that matures red and has a delicious flavor.

Big Bertha. 70 days. A giant in the sweet pepper pantheon, this hybrid has fruits as large as 7 inches long and 4 inches in diameter. Young green peppers mature red on plants that are easily 3 feet high. Fruit is mostly 4 lobed, making it good for stuffing.

Blushing Beauty. 72 days.

Hybrid. All-America Selection winner for 2000! Blocky 4" fruit ripen ivory to gold to orange to red.

California Wonder. 75 days.

Bell-type. Blocky, 4 inch green fruits with thick walls ripen red.

Chocolate Beauty. 67 days to green; 87 days to chocolate. Four-lobed, medium-large sweet bell variety. Plants are disease resistant and provide prolific yields. The rich mahogany color on mature fruits turns green when cooked.

Corno di Toro. 68 days. Italian bull's horn. Delicious in salads but more often grilled or sautéed. Long, 8-10 inch, curved, green fruit. We have two varieties; one ripens brilliant red, the other, yellow.

Cubanelle. 68 days to first lime-

Tortilla Factory

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Blossom End Rot

The dark soft spot that appears on the end of a tomato (to a lesser degree eggplant or pepper) opposite the stem, ruining the fruit, is an annual problem that frustrates many gardeners. The condition is not caused by a disease but a calcium deficiency that weakens the cell walls of tomatoes.

The most common causes of this malady are uneven periods of soil moisture (which can also cause cracking) and improper soil pH. Both interfere with the plant's ability to properly transport calcium to the fruit. Overly wet soil is difficult to prevent in our unpredictable climate, but raised beds will allow excess water to drain. Conservation of soil moisture during dry spells is relatively easy through mulching and drip irrigating (overhead irrigation can foster bacterial and fungal diseases of the foliage). Check beneath the mulch one or twice a week and irrigate if necessary. If the soil is too acidic, the plant will not be able to use efficiently calcium already in the soil. Lime, a chief source of calcium, is used to raise the pH (your local extension agent can help with soil samples and recommendations on the amount needed to achieve the target pH of 7). A fertilizer which obtains its nitrogen from calcium carbonate rather than acid-forming ammonium is also recommended.

Italia. 55 days to green; 75 to red. Eight inch long fruit resembles a bull's horn.

Italian Fryer. 60 days. This slender, tapered pepper is from Naples where it is used for frying and for pickling. Peppers are green, about 3 to 4 inches long, and mature red. Imported Italian seed.

La Rouge Royale. 75 days. Tall plants produce brilliant red, bell-shaped fruits up to 8 inches long.

Lantern F1 TMV. 62 days green. 82 days mature red. Expect big, blocky, heavy, dark green sweet peppers from this new hybrid. Semi-elongated fruit is 3-4 lobed. Very prolific.

Mandarin Hybrid. 75 days.

Elongated, bell shaped fruits mature to a deep pumpkin orange.

Marconi. 65 days. A large, long, tapered Italian pepper, 6 to 9 inches long and 3 to 4 inches wide at the stem end. Shiny deep green color with thick walls. Both red and yellow versions are available. Excellent pepper for grilling.

Miniature Bell. 90 days. Short, stocky plants produce loads 2" fruits. Great for stuffing! Red, yellow, and chocolate varieties available

Park's Whopper. Hybrid plants produce big crops of 4-inch long and 4-inch wide fruits. Green peppers mature red.

Pimiento Elite Hybrid. 85 days. Prolific plants produce 3-1/2 inch oval

fruits ripening green to red.

Purple Beauty. 70 days. Medium-sized dark purple fruit is produced on compact plants. Fruits are thick walled and blocky.

Roumanian Rainbow. 60 days to first white fruit. Colorful bell matures orange, then red.

★ **NEW! Socrates X3R.** 68 days.

Four-lobed blocky bell peppers become very large, at least 4 inches long and wide, with thick walls and delicious taste. Wonderful for eating fresh, cooking, or making into stuffed peppers. Fruit turns from green to red and is sweet at all stages. Vigorous, tall plants are resistant to 3 races of Bacterial Spot and Potato Y Virus.

Super Heavyweight Hybrid. 77 days. Huge, bell-type, ripens green to gold. Huge thick walled sweet and crunchy. Competition sized fruit.

Super Sweet Cherry. 75 days to first fruit. Extra large cherry type, 1-3/4 inch round peppers mature red. Good for pickling and stuffing.

Sweet Cayenne. 75 days. Cayenne shaped fruits up to 12 inches long ripen red but stay sweet.

Tequila Hybrid. 72 days. This beautiful amethyst pepper from Holland produces early fruit that is a blocky 4 1/2 inches deep and 4 inches across. Peppers begin as lavender, eventually turning red.

Tomatillo. A unique plant with papery husks, this Mexican native is indispensable in south-of-the-border and Southwestern cooking, especially for authentic salsa. Grown like tomatoes, plants are large and branches may be tip-pruned to control growth and encourage branching. Papery husks on these varieties are easily removed and the fruits are of high quality and firm, not pithy. Harvest when papery, green husk loosens.

Purple. 65 days. Deep purple skin and flesh. Very decorative. Keep harvested fruits in the light to intensify the skin pigmentation.

Toma Verde. 60 days. Large fruits ripen to a pale green-yellow.



Ristorante Italiano

Now there are two! The owners of Panino have opened a second location in The Plains called Girasole. Both locations serve food that is like nectar from the gods.

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For many gardeners, tomatoes are the essential crop in the kitchen garden, the summer fruit eaten fresh that justifies spring's earthy labors. The vast array of tomato varieties is a clear signal of their popularity and ease of cultivation.

Tomatoes require well-drained, loose soil of moderate fertility. Warm soil is also critical to getting transplants off to a quick start. To warm cold soil, lay black plastic over the tomato bed two weeks before the intended planting date. Remove it at planting time or slit it to accommodate the transplants. Space plants 4 to 6 feet apart, a distance that should help keep foliage dry and lessen the impact of water-borne diseases that turn green tomato leaves yellow and then brown. Transplant seedlings 2 to 6 inches deeper than they were growing in their pots, either by putting them straight in the hole or in a shallow, long trench on their sides. Provide plant support at the time of transplanting. Side dress with nutrients after the first fruits appear.

The best temperatures for tomato growth are between 65°F and 80°F. A site with a minimum of 4 hours of direct sun is essential to harvest fruit. Plants that grow lushly, but provide no fruit often do not receive enough sun.

The initials after the tomato name indicate the types of disease resistance. The number of days is an estimated time to the first harvest. The terms "determinate" and "indeterminate" indicate the length of the fruit-bearing season and vine size. Indeterminate vines, often robust and in need of pruning, produce over the entire season; determinate vines, frequently short and well-behaved, produce most of their bounty all at once, making them quite useful when canning tomatoes.

Large Fruited

Includes both hybrid and heirloom varieties.

Amish Paste. 85 days.

Indeterminate heirloom. Large, oblong, ox heart shaped fruit is very sweet. Rated highly in taste tests.

Arkansas Traveler. 85 days.

Indeterminate heirloom. Flavorful pink fruits in the 6 to 8 ounce range are produced in abundance on a plant known for its ability to withstand hot weather.

Aunt Ginny's Purple. 75 days.

Indeterminate heirloom. This beefsteak variety is considered by many experts to be superior to Brandywine in flavor. Deep pink fruits up to 16 ounces are produced.

★ **NEW! Aunt Ruby's German**

Green. 80 days. Indeterminate. Heirloom green beefsteak with a deliciously sweet flavor that's enhanced by a spicy undertone. Globe-shaped large fruits are smooth with light green skins at maturity and just a hint of yellow. Flesh is green blushed with pink, meaty, and flavorful. Pick by feel, not look, when soft to the touch, they are ready. Makes interesting juice!

Aussie. 85 days. Australian

heirloom. Large quantities of up to one pound, red fruit borne on indeterminate plants.

Better Boy VFN. 75 days.

Indeterminate. Our most popular large,

round, red tomato. Better boy maintains good fruit production and has disease resistance.

Big Beef VFFNTASt. 75 days.

Indeterminate. All-American Winner Big Beef has globe-shaped flavorful red fruit on a plant that has high tolerance for adverse growing condition.

Big Girl VFN. 78 days.

Indeterminate. If large red, firm-fruited tomatoes in profusion are what you want, Big Girl may be all you need. A customer reported she lost count after picking 300 tomatoes from one plant!

Black Tula. 80 days.

Indeterminate. Russian heirloom. Reddish-brown beefsteak. Sweet fruit, smooth texture.

★ **NEW! Boxcar Willie.** 80 days.

Indeterminate. Prolific yields of smooth, reddish-orange fruits averaging a large 10 to 16 oz.! With an old-fashioned flavor you'll remember from childhood, these high-yielding, multi-use tomatoes will last throughout the season and are ideal for canning, freezing, or for home-cooked meals. Crack-free and disease resistant.

Brandywine. 90 days.

Indeterminate. An heirloom Amish variety from 1885, Brandywine is considered by many to be the finest-flavored large tomato ever offered. Fruits, though not abundant, are as large as 1.5 pounds with a full, sweet tomato flavor.

Brandywine, Black. 80 days.

Indeterminate. This black version of

Brandywine has fruit with the same luscious flavor of Pink Brandywine combined with the richness of black tomato taste. Same flattened beefsteak shape and size as Brandywine, but this fruit is more like the color of deep mahogany. Tomatoes are 12 to 16 ounces and grow on vigorous plants.

Brandywine, Red. 80 days.

Indeterminate. This is a version of Brandywine that offers red fruit with luscious old-time, red tomato flavor. Plants have regularly-shaped leaves and are extremely productive, bearing long harvests of these 10 to 16 oz. fruit. Heirloom from the late 1800's.

Brandywine, Yellow. 78 days.

Indeterminate. This rich tasting old-timer produces memorable orange fruit that is over 10 oz.

Bush Goliath. 68 days.

Indeterminate. This tomato was created for gardeners with limited space, especially those who grow tomatoes in containers. Attractive, compact plants only 40 inches tall, produce 3-4 inch fruits packed with sweet tomato flavor.

Carmello. 70 days to first ripe fruit. Indeterminate. High yielding plants produce heavy, tasty fruits.

Caspian Pink. 80 days.

Indeterminate. Originally grown in Russia in the area between the Caspian and Black Seas, this heirloom variety has beaten Brandywine in California taste tests for three straight years. Large, 10-12 ounce fruits.

Cherokee Purple. 80 days.

Indeterminate heirloom. Thin-skinned with soft flesh, fruit is sweet and rich flavored. Very unusually colored, rose-purple fruit has a deep red interior. If you think a good tomato can only be perfectly formed and red, this one will change your mind. Winner of our summer 1999 taste test.

Container Choice VF1F2. 69 days. Determinate. Here is the tomato for which balcony and other container growers have waited. A tomato growing machine that produces perfect fruit with a delicious balance of sugar and acid on a compact plant.

★ **NEW! Copia.** 85 days. Indeterminate. These very beautiful tomatoes are a stunning combination of fine-lined golden yellow and red stripes. While visually exciting, the real treat comes when you cut them open. Their gold flesh is streaked with red and is very juicy, flavorful, and sweet. A stabilized cross between Green Zebra and Marvel Stripe, these tomatoes weigh about one pound each. They were named in honor of Copia, the American Center for Food, Wine and the Arts, in Napa California.

Dr. Wyche's Yellow. 80 days. Indeterminate. Heirloom. Fruit is unblemished and smooth, golden-yellow varying from 10 ounces to 1 lb. The shape is slightly flattened and the interior is meaty and flavorful with few seeds. Very productive.

Early Goliath Hybrid VFFNTASt. 58 days. Indeterminate. From the same breeders who introduced the popular Goliath hybrid. Large, 8 oz. fruits are produced on very disease resistant plants.

Early Pick Hybrid VF. 62 days. Indeterminate plants produce large, 8 oz. plus, bright scarlet fruit. Full tomato taste has good acidity and sweetness. Reputed to set fruit in a wide range of temperatures.

Florida 91 VFF. 72 days. Determinate. Extra large, uniform fruit are produced on disease resistant vines. As the name implies, these plants are reputed to do well in high heat and humidity and are resistant to two of our most prevalent tomato diseases; alternaria and gray spot.

German. 72 days. Indeterminate. Large, ribbed, beefsteak heirloom. At our taste test a few summers ago, this tomato was rated near the top of the

list. Testers said it had good acidity.

German Giant. 77 days. Indeterminate. Heirloom. Huge, deep pink, sweet fruit.

Giant Belgium. Indeterminate. 90 days to harvest. Huge, dark pink fruit is so sweet it can be made into wine.

Goliath VFFNTASt. 65 days. Indeterminate. Tall, vigorous plants yield beautiful, blemish free red fruits in the 10 to 15 oz. range. Gives Brandywine a run for the money as the best tasting tomato of all time.

Hawaiian Pineapple. 90-95 days. Indeterminate. Large beefsteak fruits ripen golden-orange and have a pineapple-like flavor when perfectly ripe. Very productive vines produce lots of 1-1 1/2 lb. fruits. This was a pleasant surprise at our taste trials several years ago, scoring in the top five.

Italian Giant Beefsteak. 85 days to first ripe fruit. Indeterminate. Plant produces lots of flattened fruits reaching 16 oz.

★ **NEW! Kellogg's Breakfast.** 80-85 days. Indeterminate heirloom. Lovely, pale-orange fruits are solid and meaty throughout, packed with mild, superb-tasting flesh. A long-season producer of large, beefsteak-type fruits, up to 16 oz., with solid centers that have just a few seeds at the edges. Very desirable!

Kewalo. 78 days. Determinate. From the University of Hawaii, bred for the tropics. Round red fruit on plants resistant to bacterial wilt and nematodes.

★ **NEW! Legend.** 68 days. Determinate. This very early variety sets large fruit that are glossy red and round with a very good flavor that is a nice blend of sugars and acids. Strong resistance against the late blight fungus, a problem that has thwarted many a tomato gardener. It sets fruit well under cool temperatures, and contains few seeds. This combination of great taste, earliness, and strong disease resistance makes Legend truly memorable.

Marmande VF. 67 days. Indeterminate. Large, beefsteak fruits reach 8 oz.

Mortgage Lifter VFN. 82 days. Indeterminate. Special strain still retains extra-large (2 pounds or more) fruits, but is smoother and more

uniform. Better disease resistance, too.

Mr. Stripey. 80 days. Indeterminate. Ridged-shouldered, large fruits, yellow with pinkish-red stripes. Quite mild, low acid, with few seeds. Virginia favorite.

Park's Whopper VF1F2NT. 65 days. Indeterminate. This fine tasting tomato, produces large yields of fruit throughout the summer and is earlier than other large-fruited varieties. It is crack and disease resistant.

Persimmon. 80 days. Indeterminate heirloom. Large, good flavored, golden-orange fruits weighing in at 1 to 2 pounds. Highly rated in taste tests.

Pineapple. 85 days. Indeterminate. This heirloom variety produces large bicolored, yellow fruit that is streaked with red both inside and out. Strong vines produce an abundant crop of rich, fruity and sweet tomatoes. One of my favorites.

Prudens Purple. 75 days. Indeterminate. Large pink fruits up to 1 pound are produced on potato-leaved vines. Delicious flavor with surprising production. Very highly rated in taste tests.

Rose. 78 days. Indeterminate. This is an heirloom taste rival to Brandywine. Smooth, large, meaty fruits are produced.

Rutgers VFASt. 75 days. Determinate. Thick-walled, 7 oz., bright red fruits ripen evenly inside out. An old time favorite that is well suited for canning.

Sioux. 70 days. Indeterminate. Sweet, tangy, 6 oz. fruits set well in hot weather.

Sunny Goliath Hybrid VFN. 70 Days. Indeterminate. Sunshine yellow fruit ripen to brilliant gold and are edible at either stage. Low acid, sweet and juicy tomatoes are typically 7 to 8 oz.

Supersteak VFN. 80 days. Indeterminate. Very large red fruits are the specialty of this variety and its reliability is attested to by the number of county fair blue ribbons presented to it over the years. It may win some accolades at your table, too. This is the kind tomato that covers an entire piece of bread with a single slice.

Tangerine. 85 days. Indeterminate. Heirloom. Heavy producer of large, deep yellow-orange

fruit.

White Queen. 85 days. Indeterminate. Heirloom variety. Beefsteak-type fruit weights 8 to 12 ounces, and is smooth except for ribbed shoulders. Some fruit have a pink blush or streaks on their blossom ends and all ripen to a pale creamy yellow with no cracking. Tomatoes are juicy and sweet with a well-balanced flavor.

Wonder Light. 78 days. Determinate. Heirloom. Yellow fruit with blossom end nipple are about size, shape and color of a lemon. Good taste, texture, and appearance for salads and fresh salsa.

Yellow Giant Belgium (Goldie). 90 days. Indeterminate. 150 years ago this heirloom variety was selected for its giant sized, golden yellow fruit and mild flavor.

Small Fruit / Cherry/ Grape Tomatoes.

Black Cherry. 65 days. Indeterminate plants produce easy to pick, small, round, black cherry fruit.

Black Plum. 82 days. Indeterminate. Small, oval, mahogany fruits are sweet and tasty.

Golden Honeybunch VFFT. 60 days. Indeterminate. Very sweet, golden yellow, grape type fruit produced in clusters. Trusses average 11 tomatoes each.

Golden Sweet Hybrid (F1). 60 days. Indeterminate. Yellow grape type produces long trusses of firm, bite size fruit.

Grapette Hybrid F. 75 days. Indeterminate. Large clusters of grape sized, thin skinned, sweet, red fruit.

Green Grape. 70 days. Determinate. Short compact plants produce lots of 3/4 to 1 inch yellow-green fruit.

Husky Cherry Red VF. 65 days. Indeterminate. Compact plants about 5 feet tall and produce flavorful red fruits that are 1 inch in diameter. This is a space saver that is also excellent for containers.

Juliet Hybrid. 60 days. Indeterminate. 1999 All America Selections winner. Elongated cherry tomatoes weighing 1 oz. are produced in grape-like clusters. Expect high yields of crack resistant fruit. Tolerant to late blight and leaf spot.

Get a jump start on planting with Wall-O-Water. These ingenious contraptions act like mini greenhouses, protecting tender transplants from late season cold snaps. Put them out several weeks before planting to warm the garden soil ahead of mother nature.

Lime-Green Salad. 68 days. Determinate. Diminutive plants produce loads of small 3 to 5 oz., lime-green tomatoes that ripen further to amber. Fruit is chartreuse inside and full of juice and good, tangy flavor that is somewhat spicy. Good plant for containers.

Matt's Wild Cherry. 60 days. Indeterminate. This tomato from Mexico has produced a chorus of praise. The tender, smooth fruit has is rich and full-flavored with a sweetness that has few rivals. Red fruits are about 3/4-inch in diameter.

Old Ivory Egg. 80 days. Indeterminate heirloom. Here's a tomato that will turn some heads. Egg-shaped, pale, ivory fruit turn creamy yellow when ripe.

Pink Ping Pong. 75 days. Indeterminate. Productive vines bear juicy, delicious, ping pong ball sized, pink fruit.

Red Currant. 65 Days. Indeterminate. Vines yield lots of tiny fruits with a crisp, sweet, and tart taste. Many of the new hybrid cherry tomatoes use this as one of the parents.

Red Grape. 60 day. Indeterminate vines produce loads of firm meaty, sweet fruits. Clusters have up to 20 tomatoes each. Good shelf and vine life.

Red Pear VF. 70 days. Indeterminate. Pear-shaped tomatoes have a long history in the garden. Their unique shape, coupled with their small size, create a tomato that kids and adults love to eat out of hand or in salads.

Red Robin. 55 days.

Determinate. Dwarf plants are 8 to 12 inches high, perfect for hanging baskets or a six-inch pot. Sweet-flavored fruits are 1 1/2 inches in diameter.

Summer Sweet Hybrid F1T. 58 days to harvest. Indeterminate. Highly productive plants produce small, grape tomatoes. Similar to Santa, the grocery store grape tomato.

Sun Cherry. 58 days. Indeterminate. Red companion to Sungold. I brought this one back for those of you who think that Sungold is too sickeningly sweet. The quart-sized fruit is still very sweet though.

Sungold. 57 days. Indeterminate. Cascading trusses are covered with luscious bite-sized golden fruit. English gardeners voted this early, heavy cropper the sweetest tomato ever. This has quickly become one of our most popular sellers.

Sunsugar FT. 62 days. Indeterminate. Small, orange, fruit has thin skin and some crack resistance. Almost as sweet as a cube of sugar. Great for kids of all ages.

Sweet 100 VF. 65 days. Indeterminate. Sweet 100 remains one of our favorite cherry tomatoes; its flavor is incomparable. One inch fruits are produced in clusters. It is a favorite of children and adults.

Sweet Baby Girl. 65 days. Compact, vigorous plants produce sweet, flavorful cherry sized, red fruit until frost. Indeterminate plants are compact and more manageable than other cherry types

Sweet Chelsea. 64 days. Indeterminate. The 1 to 1 1/2-inch red fruits are carried in clusters on this plant. Excellent fruit set and flavor is very sweet. Plants grow five to six feet tall.

Tommy Toe. 70 days. Indeterminate. Very prolific producer of flavorful small fruit. This variety is frequently rated highly in taste tastes throughout the country.

White Cherry. 59 days. Compact indeterminate. Pale, yellow fruit have good and mild taste.

Yellow Canary. 55 days. Determinate. Miniature plants produce small, golden yellow fruit. Yellow sister to red robin.

Yellow Pear

VF. 70 days.
Indeterminate.
Pear-shaped tomatoes have a long history in the garden. Their unique shape, coupled with their small size, create a tomato that kids and adults love to eat out of hand or in salads.

Medium Sized Fruit

Burgess Stuffing. 78 days.

Determinate. A novelty on the dinner table, this tomato combines the hollow shape of a bell pepper with mild, delicious tomato flavor. Stuff with cold salads or bake like stuffed peppers. Fruits are firm, about 3 1/4 inches across and 2 3/4 inches deep with just a few seeds around the core.

Bush Early Girl. 54 days to fruit.

Compact determinate. High yielding plant with medium sized fruit.

Celebrity F1 VFFNT. 70 days.

Determinate. This All-America Selection award winner has vigorous vines that produce flavorful 3 1/2-inch fruit under a wide range of growing conditions.

Costoluto Genovese. 75 days.

Indeterminate. This old Italian variety has a good tomato flavor. It produces light red medium-sized fruit with an unforgettable flattened shaped that is strongly ribbed. A slice of this fruit has a lacy look to it, making it decorative, as well as tasty. This is a tomato that Europeans love to eat at the green shoulder stage; the flavor is unique. Highly rated in taste tests.

Creole. 78 days. Indeterminate.

Developed in Louisiana to stand up to their warm humid climates. Produces medium sized fruit. Another plus, it shows some resistance to fusarium and blossom end rot.

Dona VFN. 65 days.

Indeterminate. Smooth shouldered Dona is a favorite for flavor, a perfect balance of sweet and acid. Vigorous plants produce slightly flattened, round red fruit. Renee Shepherd first championed this variety in the U.S. and it is fast becoming a standard. Our testers said the flavor "lingered on the palate".

If you want to be happy for a few hours, get drunk. If you want to be happy for a weekend, get married. If you want to be happy for a week, butcher a pig. If you want to be happy for all your life long, become a gardener.

--a legend written across note paper sent by John Koehne

Early Cascade VASSt. 50 days.

Indeterminate. Strong plants hold clusters of smooth, bright red 4 oz. fruits. A few days earlier than Early Girl. Plants yield almost continuously. Easy to peel for home canning.

Early Girl. 52 days.

Indeterminate. This extremely early variety produces a large crop of medium-sized, red-fruited tomatoes. The rich, red, globular fruits of Early Girl are in the 4 to 6 oz. range.

Evergreen. (Emerald

Evergreen) 72 days. Indeterminate. Stays green when ripe! Mild, delicious flavor and medium to large size make these solid fruit good for slicing and very enjoyable to eat. Pick when shoulders develop a light yellow caste.

Green Zebra. 72 days to first

green fruit. Indeterminate. Pick fruit when it begins to show a yellow blush.

Husky Gold. 70 days. AAS

winner. Large, golden yellow fruit is sweet, mild and delicious. A good alternative to Lemon Boy.

Lemon Boy VFN. 72 days.

Indeterminate. This hybrid produces round, bright yellow fruit that adds color and flavor to salads. Average fruit is 6 to 8 ounces and out yields other golden tomatoes.

Miracle Sweet VFFNT. 67 days.

Vigorous indeterminate. Prolific plant produces very sweet, medium-sized (4 to 5 oz.) fruits.

New Girl. 62 days.

Indeterminate. Medium sized, fruits have good full flavor. Good for sandwiches and salads. Better tasting and more disease resistant than Early Girl.

Patio Hybrid VASSt. 70 days.

Determinate. Good producer of medium sized, flavorful, red fruit. Compact plant is good for containers.

Thessaloniki. 68 days.

Indeterminate. This Greek variety produces beautifully smooth, crack-resistant, red fruits 3 to 4 inches in

diameter. Fruits are juicy and flavorful.

Yellow Stuffer.

80 days.
Indeterminate. Blocky, 6oz. yellow tomato shaped like a pepper. Perfect for stuffing.

Zapotec Pink

Ribbed. 80 days.

Indeterminate. Heirloom variety from the Zapotec indians of Mexico. Sweet, mild, unusual fruits are triangular in shape and pleated.

Cooking Varieties

These varieties have been selected for their thick, meaty interiors, small seed cavities, and they have sufficient flavor to be eaten fresh or cooked into paste and sauces.

Health Kick Hybrid VFFASSt.

72 days. Determinate, to 4 feet tall. Plum shaped, 4 oz. fruit are great tasting and plentiful. Extra high levels of lycopene give this variety its name.

Principe Borghese. 75 days.

Determinate heirloom. This plum-shaped Italian tomato is favored for drying, sauce. But it is also tasty to eat out of hand. Meaty fruits have little juice and few seeds.

La Roma Hybrid VF. 62 days.

Determinate. Very productive Roma type.

Roma VF. 75 days. Determinate.

Fruits are plum-shaped and 2 to 3 inches long. A well-known, reliable variety for cooking and canning.

San Marzano. 80 days.

Indeterminate. This old favorite is more rectangular in shape and larger than Roma. A favorite with many of my Italian customers because of its meaty interior. Imported seed.

Sausage. 78 days. Indeterminate.

These are big-up to 6 inches long. They are meaty and perfect to mix with canning tomatoes. Prolific.

Super Italian Paste. 73 days.

Indeterminate heirloom. Six-inch long fruit has lots of meat, little juice, few seeds.

Viva Italia VF1F2NASBSt. 80

days. Determinate. This pear-shaped tomato has a high natural sugar content, making it tastier for eating and for canning and freezing. Highly disease resistant.

Angelonia. *Angelonia angustifolia*. 'Angelface Bicolor', 'Angelface Blue' & 'Angelface White'. Tender perennial. Also called summer snapdragon. This vigorous, heat tolerant plant is a "must have" for the summer garden. Carefree plants bloom all summer. Good for cut flowers.

★ **NEW! Begonia, Trailing.**

'Illumination Orange'. A real show stopper! Excellent for hanging baskets. Long trailing branches erupt with orange blossoms throughout the summer.

Begonia, Tuberous. 'Non-Stop' series in bright red, pink, and yellow. Long blooming varieties that are heat tolerant to boot.

Bugle Weed. *Ajuga x tenorii*

'Chocolate Chip'. Perennial groundcover. This charming, low growing plant has bronze-purple foliage and blue spring flowers. Does best in shade but will tolerate morning sun. Not as invasive as other *Ajuga* species

Butterfly Bush. *Buddleja davidii*.

Perennial. Hardy to -10°F. Also called summer lilac. Blooms summer to fall. Height to 10 feet. Space 15 feet apart in full sun. Cut back hard, about 6 inches from the ground, as buds begin to swell in early spring to encourage more flowers. Good butterfly plant. This year I offer the following varieties: 'Royal Red', 'Honeycomb', 'Black Knight' "Nanho Purple" and 'Cornwall Blue'

Calendula. *Calendula officinalis*.

This hardy annual produces large, edible, blossoms with both light and dark centers. Dead heading will help extend the already long booming period and prevent unwanted seedlings. All varieties tolerate part shade. And reach a height of about 24".

'Resina'. Yellow flowers with light centers have high resin content.

'Deja Vu'. Large blossoms in a mix of pink, orange, yellow, cream; some with contrasting lower petals and darker tips.

'Sunshine Flashback'.

Bicolored petals are orange on top and red underneath.

Calibrachoa. 'Million Bells Bush

Blue', 'Bush White', 'Cherry Pink', 'Cracklin Fire', 'Flamingo', 'Red', & 'Terra Cotta'. Hardy to 15°F. Grow as an annual. These "Miniature Petunias" are terrific in pots and in the landscape. Mounding to spreading habit depending on the variety.

★ **NEW! Cape Daisy.**

Osteospermum 'Symphony Orange'. Tender perennial. Daisy-shaped, orange flowers. Relatively new introduction; good for hanging baskets. Performs well in early summer but peters out in August/September

★ **NEW! Carolina**

Lupine/False Lupine.

Thermopsis lanceolata. Perennial, hardy to -30°F. Looks like a yellow flowered lupine, but with taller stems. This native of the Asian steppes was used as an expectorant. Blooms in early summer.

Chocolate Cosmos. *Cosmos*

atosanguineus. Tender perennial, hardy to about 15°F. On warm days the dark maroon flowerhead emits a noticeable chocolate scent. Blooms from summer to autumn on 2 foot tall plants. After dieback in the fall, the tuberous roots can be lifted and stored dry for the winter in a frost free area.



★ **NEW! Chocolate Daisy.**

Berlandiera lyrata. Perennial, hardy to 10°F. U. S. Native. Yellow sunflower-like flowers have a maroon-orange center. New flowers smell strongly of chocolate! likes a dry spot in full sun. Butterflies like this one too. Grows to about 12 inches tall.

Coleus. *Solenostemon*

scutellarioides. These ornamental, tender perennials do well in full sun or partial shade. This year the number of varieties of this under appreciated garden stalwort includes intriguingly named cultivars such as; 'Amora', 'Sedona', 'Inky Fingers', 'Religious Radish', 'Tricolor Duckfoot', 'Molten Lava', and 'Wild Lime'.

Columbine. Although Most

columbines will survive full sun in our area, they will be shorter lived as a result. Plant in part shade where they will receive morning sun and some protection from the hot afternoon sun. Most are hardy to at least - 40°F.

Wild columbine. *Aquilegia canadensis* 'Little Lanterns'. U.S. Native. Nodding flowers are red, streaked with gold. Good hummingbird plant.

Alpine Columbine. *Aquilegia alpina*. This species from the alps produces light blue or blue and white flowers in the late spring. Short-lived but can re-seed itself. Height to 12 inches.

★ **NEW! Forsythia Columbine.**

Aquilegia crisantha 'Denver Gold'. Yellow flowered native.

★ **NEW! Coral Bells.** *Heuchera*

sanguinea 'Ruby Bells'. Perennial hardy to -30°F. Very free flowering and semi evergreen, this beautiful variety produces little bright red, bell-shaped flowers in great numbers above attractive green foliage.

Coreopsis/tickseed.

Coreopsis grandiflora 'Early Sunrise'. 2 inch double and semi double flowers all summer.

Coreopsis grandiflora 'Sunray'. Short lived perennial with gold, double blooms. Plants reach a height of about 16 inches tall.

'*Limerock Ruby*'. Small red flowers. Threadleaf type with long blooming season. Marginally hardy.

'*Sweet Dreams*'. Threadleaf type. Hardier than 'Limerock Ruby'. Raspberry colored flowers.

Cornflower/Bachelor's Button.

Annual Cornflower. *Centaurea cyanus*. Bachelor's Buttons. Annual. Striking brilliant blue edible blossoms on 2 foot tall plants. Eyewash made from blossoms was reputed to strengthen weak eyes.

Perennial Cornflower. *Centaurea montana*. (Mountain Bluet). Hardy to -30°F. From the mountains of Europe. Large 2 inch wide violet

flowers in early summer. Plants form clumps that may be divided in spring or fall.

Persian Cornflower. *Centaurea dealbata*. Perennial, hardy to -40°F. Long blooming, lilac pink flowers explode from finely divided foliage. Plants can reach a height of 2 feet and may need to be staked. Flowers are good for cutting.

L' EPI DE PROVENCE.

TRIPLE-MILLED SHEA BUTTER SOAPS

Wonderful flavors of herbal soap, hand cream, shower gel, body lotion, and bath sea salt. Including Lavender, Lemon Verbena, Green Tea, Mint and Cucumber. Exquisitely packaged. Imported from France.



Traditional soap-making involves triple-milling the ingredients, a process of removing impurities over the course of several days, thereby eliminating the need for preservatives. The result is a pure, creamy, long-lasting, non-alkaline bar soap.

Good skin depends in no small part on good soap. Very often, changing to a high-quality, triple-milled soap will clear skin problems, such as dryness, irritation, and blemishes. This is achieved by helping to restore the PH balance thrown off by the alkalinity in commercial soaps.

And what works

for facial skin holds true for the rest of your body---a good bar of soap to cleanse and a loofah, bath puff or clean terry wash cloth to exfoliate dead skin cells encourages growth of new skin. Lepi de Provence soaps are rich in 100% shea butter, nature's amazing all-in-one skin conditioner, moisturizer, and sun screen.

Let the dream of Provence infuse your daily routine. Each fragrance has been designed by the finest perfumers of Grasse, near France's southern coast. Their triple milled shea butter soap is creamy and long lasting. Treat yourself or someone you love to this rich, yet affordable luxury.

7.0 oz, Triple-Milled Shea Butter Bar Soaps are available in the following fragrances: Lavender Flower, Lavender, Lemon Verbena, Green Tea, Mint Leaf, Hesperides (Sweet Rocket), Cedar Sandlewood, Vanilla Oatmilk, Grapefruit, Wild Rose, Ocean & Seaweed, Linden, Cucumber, and Cassis & Pear. **\$5.00 each bar.**

Bath Salts available in: Lavender,

Lemon Verbena, Green Tea, and Ocean. **\$13.50 each.**

Hand Cream available in: Lavender and lemon Verbena. **\$9.50 each.**

Shower Gel & Body Cream both available in: Lavender, Lemon Verbena, Grapefruit, Ocean, Green Tea, and Linden.

Shower gel \$11.00 each; Body Cream \$15.00 each.

Crocsmia. 'Lucifer'. Perennial, hardy to about 0°F. Sword like foliage produces orange-red flowers in mid summer. Freely multiplying but should not be divided unless crowded. Grows to 3 feet tall. Good cut flower.

Dahlia, Bishop's Children.

Dahlia pinnata 'Bishop's Children'. Perennial, hardy to 10°F. Almost black foliage really sets off the 3 to 4 inch, single and semi-double, peony-flowered blooms. Flowers are single or double bicolor, red, orange, yellow, pink, or purple. Descendent of classic 'Bishop of Llandaff'. After the first frost of the season, cut the stems about six inches from the ground. Dig up the tubers and gently brush off the clinging soil. Allow them to dry in a frost free area and then place in a container and cover with dry sand, vermiculite, or peat moss for winter storage. Many books recommend that a fungicide be applied to the tubers before storing them. Periodically check and cut out any rotten spots or discard tubers that are soft and mushy.

Dianthus / Pinks. *Dianthus* ssp.

The ancient Greeks called pinks dios anthos (Zeus' flower). The more modern name, "pinks", refers to the serrated edges of the flower, as if "pinked" with shears, not as a description of the color. Most varieties are perennials, hardy to -15°F, and very fragrant. Grow them in full sun. Mowing after flowering will encourage new, stockier growth. Use flowers in potpourri, beverages, or as a garnish.

Cheddar Pink. *D.*

gratianopolitanus. Small, single, deep rose-pink, fragrant flowers atop a tufted green mound from spring to frost.

Cottage Pink. *D. plumarius* x 'Ballad Blend'. Fragrant, fully double, pink flowers (some all white) with dark center. Bloom period begins late spring to early summer and lasts about one

month.

'Old Spice'. *Dianthus x allwoodii*. An old-fashioned, very fragrant cultivar with fringed pink flowers.

Dianthus gratianopolitanus 'Tiny Rubies'. Low maintenance groundcover growing to one inch tall. Pink flowers from spring into summer. Forms nice neat mounds and resists opening up in the center.

Dianthus amurensis 'Siberian Blues'. Compact, bushy mounds of bluish evergreen foliage erupt into a sea of mauve-blue flowers in late spring and are the closest yet to a true blue Dianthus.

★ **NEW! Delphinium.**

Delphinium nudicaule 'Laurin'. Short-lived perennial hardy to -30°F. Dwarf, compact, bushy plants with tubular orange-red flowers, lasting over a long period.

★ **NEW! *Deutzia gracilis***

'Chardonney Pearls'. Perennial shrub, hardy to -20°F. Height: 20 to 36 inches. Attractive, crisp, lime yellow foliage provides color long after the pure white, pearl like buds explode into a shower of fragrant springtime flowers.

Diascia. 'Flying Colors Coral'. Tender perennial, treat as an annual. Charming coral flowers bloom profusely all season. Great early spring performer.

Foxglove. After much prodding, and with some reservation, I decided a few years ago to offer a few varieties of this beautiful bedding plant. I now find myself collecting every different species I come across.

These clump forming, biennials/ short-lived perennials will make a welcome entry to the ornamental garden. Plant in a partly shaded area at least one foot apart and provide moderately moist soil. Most foxglove reseed readily and therefore should be dead headed to avoid unwanted seedlings later. **Please don't put this in your garden if there is even a remote chance that somebody, especially a child, may eat any part of this plant. All parts of foxglove are toxic.**

Foxy Mix. *Digitalis purpurea* 'Foxy Mix'. Although a biennial, you can treat this as an annual, it will bloom the

first year and repeat in the second. The long lasting blooms are a mix of white, cream, yellow, and rose-red.

Grecian Foxglove. *Digitalis lanata*. Also called Woolly Foxglove. Orchid-like blooms along 2 to 3 foot high spires look like a white tongue coming out of a tan tea cup on its side.

Strawberry Foxglove. *Digitalis x mertonensis*. Robust perennial with pinkish flowers.

Yellow Foxglove. *Digitalis grandiflora (D. ambigua)*. Biennial or perennial growing to 3 feet. Hardy to 40° F. Yellow flowers.

Fuchsia. Tender perennial, hardy to about 20°F. Grow in a sheltered, partly shady spot.

Trailing varieties:

★ **NEW! 'Ballerina Blue'**. Lovely blue flowers and good heat tolerance.

'Dark Eyes'. Double, red and violet bicolor blooms.

'Lena'. Semi- double pink and blue-purple bicolor blooms.

★ **NEW! 'Pink Marshmallow'**. Double white flowers with slight pink blush.

'Swingtime'. Medium sized red and white flowers from late spring until frost. Upright and bushy in habit, this variety grows 1 to 2 feet tall and 2-3 feet wide. Heat tolerant.

Upright Variety.

'Gartenmeister'. Single, reddish brown flowers and bronze leaves. Heat tolerant.

Geranium. Limited supplies are available of the following annual bedding varieties:

Black Velvet series. The remarkable leaf coloration on this bedding geranium gives it a "velvety" appearance. A dark blotch almost completely covers each leaf leaving a slim, lime green outline around the edge. The rounded blooms contrast nicely above the foliage and continue until the first killing frost. Plants grow 10 to 14 inches tall. Available in separate colors; salmon, red, and rose. Black Velvet Rose was a 2002 All America Selection.

Orbit Series. This series is characterized by a long-lasting, intense leaf-zone pattern on compact, free flowering plants. Individual colors

available in red ('Cardinal'), pink ('Appleblossom') and white.

'Orange Appeal'. First tangerine orange color from seed. Blooms at the same time as the 'Orbit' series geraniums.

'Freestyle Dark Red Ivy'. Free-flowering, semi double, trailing type with red flowers. Cutting Grown.

'Wilhelm Langguth'. Eye Catching, variegated foliage. Red flowers. Cutting Grown.

Heliotrope. *Heliotropium arborescens*. Tender perennial. The unbelievable sweet scent produced by the fully open flowers can easily overpower an entire room, greenhouse or garden. Good container plant.

'Hyacinth Scented'. Sweetly scented purple flowers decorate upright plants. Foliage stays green unlike the almost purple-leaved 'Marine'.

'Marine'. This fragrant pot plant produces blue flower clusters that rise from large green-purple leaves. Richly fragrant of spice and vanilla.

White flowered. Extremely fragrant white flowering heliotrope.

Hollyhock. *Alcea rosea*. The following varieties available this year will produce flowers next year.

Black Hollyhock. *Alcea rosea* 'Nigra'. Biennial or short-lived perennial. Very dark purple, single flowers appear black. Flowers appear the second year on 6 foot tall spikes. I have found that they need some type of support while flowering to keep them from toppling after a hard rain.

Chater's Double Mix. Old-fashioned, frilly, double, apricot colored blooms appear the second year.

Indian Spring Mixture. Biennial/ short-lived perennial. Old fashioned single flowers in a mix of rose, pink, yellow or white shades. Grows 5 to 8 feet tall.

'Queeny Purple'. 2004 AAS winner. Double, royal purple blooms on a compact, 3 foot tall, plant.

Impatiens.

Sonic Series. Single, three inch blooms on plants that are ideal for the landscape or garden. Available in white, purple, scarlet, and orange. Also available with a gold variegated leaf and red flowers

Tioga Double Series. Double blooms in choice of Neon Salmon, Hot Pink, and White.

Mallow. *Malva sylvestris*.

'**Zebrina**'. Biennial, short-lived perennial, hardy to below 0°F. Flowers are mauve with deep-purple stripes or veins. Grows to about 3 feet tall.

'**Mystic Merlin**'. Mix of mauve, blue, and purple flowers with soft veining and large petals. Said to grow 5 to 6 feet tall in either full sun or part shade.

Wild Indigo. *Baptisia australis*. Perennial. Hardy to -40°. Spikes of sky-blue flowers are held atop soft, silvery foliage. Blooms appear in late spring/early summer. Height: 3 to 5 feet. Grow in full sun. Deadhead after flowering. Also available in a yellow flowering variety. (*Baptisia sphaerocarpa*).

Lobelia, Annual. Excellent for mixed containers and hanging baskets.

'**Laguna Sky Blue**'. Soft blue flowers all season on cascading, well branched plants.

'**Regatta Blue Splash**'. Free flowering 8 inch cascading habit. White flowers have blue throat and picotee.

'**Regatta Sapphire**'. Perfect for hanging baskets. Long trailing branches are covered with deep blue flowers.

'**Riviera Blue Splash**'. White flowers with a blue throat and picotee. Mounding type.

Lobelia, Perennial. All parts of these U.S. natives are poisonous if ingested. Both prefer moist locations and tolerate part to full shade. These short-lived perennials may reseed.

★ **NEW! Cardinal Flower.** *Lobelia cardinalis* 'Queen Victoria'. Purple-red foliage and scarlet red flowers. Height: 2 to 4 feet. Once used as a tobacco substitute.

★ **NEW! Lobelia siphilitica.** Blue flowers in late summer. Height to 3 feet. Once used to treat venereal disease.

Marigold, French

Little Hero Series. Plants stay dwarf even in hot weather. 6 to 8 inch

tall plants provide large 2 inch flowers. Three colors available: Flame, with red and orange bicolor flowers, Spry, with dark red collar and gold center, and yellow.

Marigold, Signet. *Tagetes tenuifolia*. Petite flowers smother small mounds of lacy, citrus-scented foliage. Height to 10". Both 'Tangerine Gem', with orange flowers, and 'Lemon Gem' a yellow flowered variety, will be available. **Edible flowers.**

★ **NEW! Meadow Rue.**

Thalictrum aquilegifolium. Perennial, hardy to -20°F. Clump forming plants produce pink, sometimes purple or white flowers in early summer. Butterfly attractor. Vigorous reseeder. Prefers light shade.

★ **NEW! Mexican Petunia.**

Ruellia brittanica 'Purple Showers'. Perennial, hardy to 15°F. Large shrubby plant reaches 3 feet tall and as wide. Covered with blue, petunia-like flowers nearly all season long.

Mexican Sunflower. *Tithonia rotundifolia* 'Fiesta del Sol'. Annual. 2000 All-America Select winner. Compact plant produces beautiful, orange, daisy-like flowers. Unlike previous varieties of Mexican Sunflower, this variety grows to less than 3 feet tall. Plant in full sun and poor soil as excessive nitrogen produces few flowers, lots of leaves.

Nasturtium. *Tropaeolum majus*. These annuals are grown for their splendor and use in the kitchen. Both the leaves and flowers are eaten. Nasturtiums do very well in soil that has poor fertility, in fact high levels of nitrogen will produce lots of foliage at the expense of flowers. Some dappled shade during the middle of the day may also be beneficial, as plants can suffer leaf burn in the most intense sunlight. These fast growers are frost sensitive. **Available after mid April.**

'**Alaska Mixed**'. Creamy white and green foliage provides an unusual background for red or orange flowers.

'**Apricot Trifle**'. This English variety has frilly blooms of apricot salmon, seemingly semi-double, which contrasts with its dark green foliage.

Plants are 10 inches tall.

'**Empress of India**'. Cascading clumps of single dark scarlet flowers on 10 inch tall plants.

'**Jewel Mix**'. This is a special color mix, containing plants that may have yellow, red, orange, pink, rose, and bicolors. Plants are 12 inches tall.

'**Strawberries and Cream**'. This variety has stunning bicolored blooms that offer a rich, peachy cream base bushed with four large strawberry blotches. Plants are 9 to 12 inches tall.

'**Strawberry Ice**'. A showcase of bright butter-colored blossoms with maroon blotches and held above gray-green foliage. Plants are uniform and compact (9 inches tall).

'**Whirlbird Mix**'. This mixture contains plants with semi-double blooms that may be rose, orange, gold, or mahogany. Flowers stand above the 6 inch tall plants.

Nasturtium. *Tropaeolum majus* 'Whirlbird Mix'. Mixture contains plants with semi-double blooms that may be rose, orange, gold, or mahogany. Flowers stand above the 6-inch tall plants.

Nemesia, Compact

Innocence series. Sweetly scented flowers all season. Good for early spring planting. Available in white or pink flowers.

Peony

Double Pink. *Paeonia* 'Sarah'.

Double Red. *Paeonia* 'Karl Rosenfield'.

Double White. *Paeonia* 'Duchess de Namours'.

Petunia

Double Types

'**Double Cascade Mix**'. *Petunia grandiflora*. Early, compact habit with good branching plants that produce huge 4-5 inch double blooms. Holds up well in inclement weather. A beautiful mixture of colors. Tolerates part shade.

Glorious Mix. *Petunia grandiflora*. Height to 12 inches massive double blooms reach 3- 4 inches across in bicolor and single colors pink purple/white, rose, burgundy, bright red, white.

★ **NEW! 'Pirouette Purple'**. A stunning separate, bicoloured Petunia

and it's double flowered too. Large, up to 4 inch summer blooms are rich violet-purple with strongly contrasting, white ruffled edges. A beautiful summer bedding plant, especially used in drifts or on its own in containers, spreading up to 16 inches. Height to 12 inches.

Mounding Types

Blue Wave, Easy Wave Pink and Easy Wave White. Spreading or mounding type petunias, ideal for hanging baskets or in the landscape.

★ **NEW! Surfinia Baby Yellow Compact.** Only reaching 12 inches high, this landscape variety can spread 36 inches.

★ **NEW! Surfinia Lavender Lace.** Vigorous trailing habit will trail up to 4 feet! Think of the possibilities with hanging baskets.

★ **NEW! Phlox, Garden.** *Phlox paniculata* 'David'. Perennial, hardy to -30°F. Fragrant white blooms on 3 to 4 foot tall plants in mid summer. Very mildew resistant. Bees and butterflies are attracted to phlox flowers. Diligent dead heading will prolong the blooming season and prevent unwanted "volunteers".

Phlox, Woodland. *Phlox divaricata* var *laphamii*. Also called Wild Sweet William. Native from Canada to the South Central U.S., this low growing, spreading, woodland perennial is hardy to -30°F. Fragrant, light blue flowers in early spring.

★ **NEW! Rhamnus frangula** 'Fine Line'. Perennial shrub hardy to -50°F. Upright, deciduous shrub grows to 5 feet. Good for screen, hedge or as an accent plant.

Russian Sage. *Perovskia atriplicifolia*. This deciduous, hardy perennial explodes with violet-blue flowers in summer and lasts well in to late fall. Prune to 3 or 4 branches close to the ground in early spring, just as buds begin to swell along the bare stems.

Ornamental Salvia/ Sage

This is one of several collections I maintain for the Herb Society of America. With close to 100 species and

cultivars, I cannot list nor propagate large quantities of all.

Andean Sage. *Salvia discolor*. Tender perennial. The leaves of this rare plant are white underneath, green on top and sparsely held along white, hairy stems. Black flowers erupt from long sticky-stemmed inflorescence. The plant may attain a height of up to three feet, however, flowering stems become droopy and may need support. This is one of my favorite plants. An ideal specimen or collector's plant. Supplies are very limited.

Anise-Scented Sage. *Salvia guaranitica* 'Argentine Skies'. Mostly hardy perennial growing 3 to 4 feet tall. Dark green leaves provide a perfect background for the unique, sky-blue flowers. Winters will kill the top of the plants but usually not the tuberous roots which can become slightly invasive but not too difficult to control. Excellent for the back of the border where it tolerates part shade and full sun. Ornamental only.

Autumn Sage. *Salvia Greggii* 'Cherry Queen'. Bright red flowers burst from purple calyxes, not in the fall as the common name indicates, but from early spring to frost. Although generally considered tender in our area, mine usually comes back every year. Native to mountainous regions of Mexico and Arizona.

Autumn Sage, White flowered *Salvia Greggii* 'Alba'. Similar to above, with white flowers but not as vigorous or cold hardy.

'Blue Queen' Sage. *Salvia x superba* 'Blue Queen'. Perennial. Hardy to -30°F. Deep blue spires rise 18 inches above compact plants. Nice accent in the front of the border or planted en masse. Also available in a pink form, 'Rose Queen'.

Bluebeard Sage. *Salvia viridis*. The colorful bracts of this annual sage, in shades of blue, pink, and cream, show up particularly well when planted in front of *Artemisia* 'Powis Castle'. A second blooming may be encouraged if pruned soon after the initial, late summer flowering.

Chiapas Sage. *Salvia chiapensis*. Tender, herbaceous perennial; hardy to 32°F. Grows to about 2 feet in height and width. Leaves are sparsely spaced along stems rising from underground rootstock, giving the plant a somewhat "airy" appearance. Bright fuchsia

flowers are produced non stop until frost. Prefers moist but well-drained soil.

Carpet Sage. *Salvia sinaloensis*. Tender perennial with almost true blue flowers appearing in summer, although only one or two whorls at a time. The plum-purple foliage creates a delightful one foot tall mound and is reason alone to grow this species.

Gentian Sage. *Salvia patens*. This herbaceous perennial is hardy to about 15°F and requires some dappled shade. Large blue flowers produced during early summer for about a month are simply outstanding. Makes a wonderful companion for dark red roses.

Germander Sage. *Salvia chamaedryoides*. Perennial, hardy to about 10°F. In the garden, germander sage can reach 2 feet in height and spreads from underground rootstock. Small, almost true blue flowers are at their best in early summer and autumn when nights are cool, but will bloom sporadically throughout the season. Cut back flowers to encourage more. Drought tolerant. Full sun.

Indigo Spires Sage. *Salvia* 'Indigo Spires. Tender perennial, hardy to about 20°F. This hybrid between *S. faranacea* and *S. longispica* quickly grows into a 4 foot tall shrub. Long, violet spikes appear in early summer and continue until frost. Light pruning throughout the growing season is crucial to keeping this salvia shapely. Remove spent flowers to encourage rebloom.

Mealy Sage. *Salvia farinacea*. Perennial, hardy to 25°F. The common name, Mealy or Mealy Cup Sage, refers to the mealy dusting on the inflorescence (*farinacea* means flour). Lots of colorful spikes are produced from May to frost. Makes a good container plant, growing to only 18 inches. Grow in full sun or part shade. 'Victoria Blue', 'Victoria White' and a new, improved variety, 'Evolution' will be available.

★ **NEW! Mexican Sage.** *Salvia mexicana* 'Limelight'. Perennial, hardy to 10°F. This 6 to 8 foot tall plant erupts with blue-violet flowers in late summer early fall

Mexican Bush Sage. *Salvia leucantha*. Tender perennial growing to 5 feet tall. During late summer, the bush is covered with soft, velvety,

purple and white flowers. Ornamental. **Also available in an all purple-flowered version called 'Midnight'.**

Royal Purple Sage. *Salvia* sp. (*Salvia muelleri* of gardens) Perennial, hardy to about 10°F. Purple flowers appear mainly during short days of spring and autumn. Deep watering during the heat of summer will encourage more than just sporadic bloom. Reaching a height of 30 inches, Royal Purple Sage may spread, in favorable soil, by underground runners to about 4 feet wide by season's end.

Saltillo Sage. *Salvia coahuilensis*. Very rare. Tender perennial, hardy to about 20°F. Beet purple flowers are produced prolifically all summer until frost. Will grow to 30 inches in height in a sunny, well-drained spot. Looks great when paired with one of the low growing cultivars of *Lavandula angustifolia*.

Texas Sage. *Salvia coccineus* 'Coral Nymph'. Annual. Brilliant salmon-coral and white bicolor flowers until frost. Height to 2 feet.

Texas Sage. *Salvia coccineus* 'Snow Nymph'. Annual. Same as above but with all white flowers.

★ **NEW! Sambucus nigra** 'Black Beauty'. Perennial shrub, hardy to -30°F. Intriguing dark black foliage and pink, lacy flowers are unique to this cultivar. Massive lemon scented flowers appearing in June provide a wonderful contrast with the foliage. Height: 5 to 8 feet.

Snapdragon.

'Floral Showers Mix'. Extra dwarf plants are perfect for small, 4 inch pots. They retain their compact mounding habit during extreme heat.

'Rocket Mix'. Long, strong spikes of beautifully colored blooms. Colors include red, white, pink, yellow and rose. Staking may be necessary in windy areas. Makes an excellent cut flower. Available as a mix only.

★ **NEW! Sultan Series.** Colorful blooms on plants with a mounding to semi-trailing habit. Great for hanging baskets. Available in four colors:

'Red and Yellow'- bicolored flowers, **'Yellow'**, **'Rose'**, and **'Bronze'**.

Stocks 'Midget Mix'. Fragrant, double spikes produced on 10 inch tall plants. Good in pots or borders. Mix of colors includes: violet, lavender, white, red, rose. Plants bloom when days are short and cool.

Sunflowers. *Helianthus annuus*.

'Big Smile'. Extra dwarf plants are ideal in pots. Traditional flowers are 3 to 4 inches in diameter on stems reaching to taller than 15 inches when grown in a 6 inch pot, 24 inches tall in the garden.

Italian White. This heirloom variety produces 4 inch ivory to creamy-white blooms with a chocolate center. Four foot tall plants may require support.

'The Joker'. Pollenless, full double to semi double flowers are orange-red at the center with curled yellow petals around the disc. Six foot tall plants may need support.

'Moulin Rouge'. Large, pollenless flowers are dark burgundy to nearly black in the center. Self branching. Six foot tall plants may need support.

'Sundance Kid'. Good for pots. Flowers are semi-double with bronze and yellow petals. Slightly larger than 'Big Smile'.

'Teddy Bear'. Large puffs of sunshine with little or no colored center. Good for pots

Sweet Rocket. *Hesperis matronalis*. Also known as Dame's Rocket. A biennial/ short-lived perennial, producing fragrant clusters of purple blooms on single spikes. Excellent for cut flowers. Grows to 3 feet tall in partial shade to full sun.

Texas Bluebell/Lisianthus.

Eustoma grandiflorum 'Echo Series' (syn. *Lisianthus russellianus*) Perennial, hardy to about 15°F. Best grown as an annual. Double, rose-like, flowers up to 3 inches in diameter. Excellent for cutting. Height to 2 feet; stems may need support. Three colors available: blue, pink, and white with blue picotee

Verbena, Annual.

★ **NEW! 'Babylon Series.** Medium lacy foliage. Height 5 to 10 inches. Continuous blooms from spring through

fall. Available in White and Neon Rose.

★ **NEW! 'Superbena Series.** Broad leaf, upright, spreading plants have mildew resistance. Larger flowers than other varieties. Available in burgundy and dark blue.

★ **NEW! 'Temari Patio Red'**. Broad leaf, cascading habit. Great for tall containers.

Verbena, Perennial.

★ **NEW! 'Homestead Purple'**. Hardy to 0°F. Beautiful purple flower clusters on spreading plants in summer. Height to 12 inches.

★ **NEW! Veronica/Speedwell.**

Perennial, hardy to well below 0°F. Both varieties grow to 2 feet tall in part shade to full sun.

Veronica spicata 'Red Fox'. Magenta blooms in early summer.

Veronica x 'Sunny Border Blue'. Blue-violet flowers in mid summer.

★ **NEW! Violina/Trailing**

Viola. Continuous dainty blooms on this unique trailing viola. Terrific for baskets. Available in two colors: Blue and White & Yellow

Viola/Johnny Jump-up. These frost hardy plants are usually grown as annuals in our area. Many are perennial, but suffer so in our hot summers that they virtually disappear from the garden. New plants, born from scattered, self-sown seed, pop up in unexpected places all over the yard and garden the following spring. Although usually enjoyed as a colorful accent in the garden, the edible flowers are used in salads and as a garnish on top of desserts.

Viola tricolor 'Helen Mount'. The true Johnny Jump-up. Flowers are yellow, blue, violet.

'Bowles Black'. Solid black to midnight blue flowers.

★ **NEW! Weigelia florida** 'Wine and Roses'. Perennial shrub, hardy to -20°F. Dark purple burgundy foliage provides season-long color. Intense spring display of rosy pink colored flowers. Height to 5 feet.

PATIO PEACH

Bonanza is an early-season variety, with yellow fleshed freestone fruit and yellow skin with a vibrant red blush. This beautiful ornamental has striking pink flowers in spring, followed by long, delicate attractive green foliage. These self-pollinating, genetic, dwarf peaches are suitable for patio gardens and small spaces. Hardy zone 5-9 without protection.

Fruit Cocktail 4-in-1 tree - Fruit cocktail is one of the most sought after items. A grafted dwarf tree which incorporates four different stone fruit on a compatible, hardy root stock. Perfect for those who are limited in space, its branches produce a variety of apricot, peach, nectarine and plums on a single, self-fertile 6-8' tree.

FIGS

Self-pollinating. These plants are not cold hardy beyond zones 7-10, but are often grown in zones 4-7 with adequate care and winter protection.

Celeste. Also known as Blue Celeste, Malta or Honey fig, has small, sweet fruit, bronze skin, and amber to pink flesh. This appears to be the most cold hardy variety. Also, this early season cultivar grows well in containers.

Brown Turkey. Also known as the English Brown Turkey, Black Spanish or Texas Ever-bearing. Most common, temperate variety. This mid-season variety has medium to large, sweet fruit with brown-violet skin and pink flesh.

**GROUND COVER
BLUEBERRIES**

Lowbush Blueberry (*Vaccinium*

Zinnia.

Benary's Giant Mix. *Zinnia elegans*. Annual. Fully double, 4-6 inch diameter, dahlia-like blooms on sturdy stems. Excellent cut flower with good vase life. Low susceptibility to powdery mildew. Height to 50 inches.

'Envy'. *Zinnia elegans*. Annual. Single and double, chartreuse blooms measure 2 to 3 inches in diameter. Good for borders and cut flowers.

'Persian Carpet'. *Zinnia haageana*. Annual. Bicolor, yellow and red, semi-double and double blooms on dwarf, compact, and trailing plants.

angustifolium) has long been loved for its small, sweet fruit and exceptionally hardy growth. This early-season, native species will spread through roots to provide a 12-18" colorful shrub with interesting appearance all year round. Leaves are small, finely serrated and glossy. Many associate this plant with New England, but it grows well as far south as Tennessee and will do well almost anywhere with care. This drought-resistant, trouble-free plant grows in well-drained, acidic soil and is often used in mass plantings or for restoration projects. Self-Pollinating.

NORTHERN BLUEBERRIES

Standard Hedge - Northern Highbush varieties reach 5-6' or higher, while producing large crops of tasty fruit which last for two months when several varieties are grown.

Duke is the most outstanding early-season variety in terms of fruit quality and taste. It reaches 5-6' with vigor and attractive foliage and produces uniquely tasty, large, firm fruit with a notable crisp texture. This fine cultivar is named for a distinguished American fruit grower in Zones 4-7.

Blueray is a hardy, upright, early-mid-season variety with large, tasty fruit in exceptionally tight clusters. A production leader, with a very long fruiting season, this classic variety will endure -40 temperatures in Zones 3-7.

Jersey, an original 1928 late-season cross, remains popular because of its vigorous growth and large, dependable crops of small to medium sized sweet fruit. Long a favorite of growers in zones 4-7, it reaches 6-8' with a very dense upright

Profusion Series. *Zinnia angustifolia*. Both 'Profusion Cherry' and 'Profusion Orange' have superior disease resistance, single blooming flowers. 2000 All-America Selections Winner 'Profusion White' brings a third color to the series.

'State Fair Mix'. *Zinnia elegans*. Old-fashioned, single and double blooms span the color range between scarlet, rose, salmon, orange, yellow and white.

'Peppermint Stick.' *Zinnia elegans*. Annual. Broad petals are striped and speckled; red on cream and red on yellow. Height to 24 inches.

habit and attractive foliage.

BLACKBERRIES

Triple Crown is an early-season variety. Its large crops of fruit with unparalleled production of up to 30 pounds per plant, outstanding vigor and cold hardiness. Fruit is glossy, black and large, with excellent flavor. This self-fertile plant is a trailing variety, so it should be trellised. Zone 4-8.

Arapaho has large, glossy conical shaped fruit which are quite firm. Self-supporting 6-8' upright canes establish fruits quickly. A vigorous, disease resistant, early-season variety. Zone 5-8. Self-fertile.

RED RASPBERRIES

Boyne is a summer-bearing variety which is hardy and productive with medium sized, red berries having an aromatic & sweet flavor. The fruit is good for processing and freezing. Upright canes are 5' and do not bend with fruit. It is self-fertile and productive in zones 4-7.

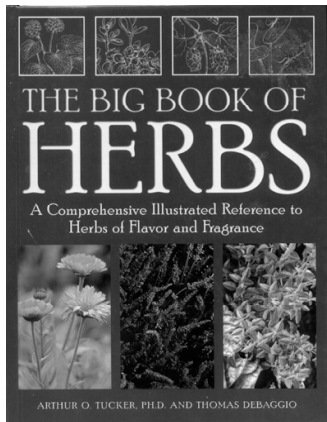
Heritage is an ever-bearing (small spring crop, larger fall crop) red variety which continues bearing on new, thornless canes through the fall. This long, arching, upright, sturdy cane is a favorite for gardeners. Self-fertile and root rot resistant, the fruit is high-quality, firm and excellent in flavor. Zones 4-8.

COLORFUL RASPBERRIES

Kiwi Gold is a sport (randomly occurring mutation) of Heritage with similar ripening times, yields and time-honored dependability. The high quality fruit is a warm golden yellow that will develop a blush when overripe. Ever-bearing. Zones 4-8.

**GROUND COVER
RASPBERRIES**

Formosa Carpet (*Rubus calcynoides*) is a unique, mid-season, spreading, vigorous and versatile semi-evergreen groundcover. It is hardy and attractive in shady settings as well as sunny ones. The amber colored fruit has good flavor, making this plant an excellent, low maintenance groundcover in both urban and rural settings. Set 1-3' apart for rapid cover. Zones 4-8.



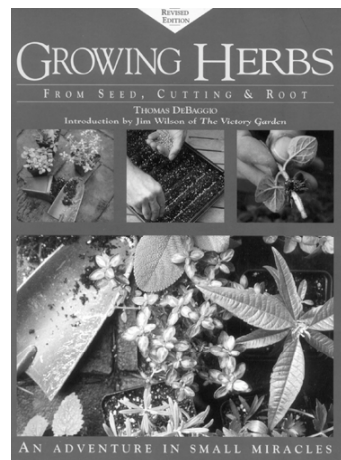
The Big Book of Herbs
By Tom DeBaggio and Arthur O. Tucker

For most of a decade, Art Tucker, one of the world's leading herb botanists, and Tom

DeBaggio, commercial herb grower and founder of DeBaggio Herbs, spent long hours compiling data from the world's best herb researchers. Their goal was to bring herb cultivation up to date and demystify 400 years of misinformation.

The Big Book of Herbs, the result of their efforts, is a lasting resource. Written with verve and detail, this illustrated hard bound contains trustworthy advice arranged in two large sections. The first part offers an enlightened overview of herbs and how to grow them. The second portion is an alphabetized list with in-depth data for growing and using hundreds of herb varieties.

688 page hardcover. \$39.95.

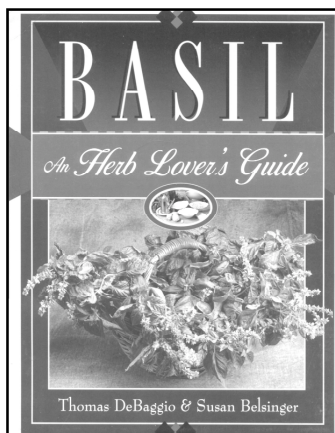


Growing Herbs from Seed, Cutting and Root.
By Thomas DeBaggio

Growing plants from seeds is wondrous, but the real magic of the garden is the creation of new plants from pieces of stem and root.

Tom's book contains advice and special methods to make this sorcery easier and more successful. Accompanying these propagation strategies are charts packed with information to help you schedule seed sowing so plants will be ready to transplant outdoors at the proper time. The book is filled with propagation techniques and strategies Tom developed over 20 years as a commercial herb grower, including transplanting and growing methods. The last chapter is devoted to the special care of yearling herbs. The book was the recipient of the Benjamin Franklin award, presented by the Publisher's Marketing Association to the best garden book of 1995 for excellence in editorial content and design.

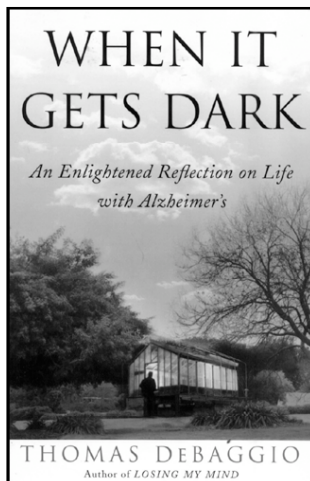
103 page revised edition \$16.95



Basil: An Herb Lover's Guide
By Thomas DeBaggio and Susan Belsinger

This is basil in a way you may have never seen it. Gardeners are sure to appreciate the detailed how-to-grow advice for cultivation in gardens and in containers, or year-round in the basement or spare room under lights. This section contains extraordinary detail and includes a section on harvesting and preserving basil.

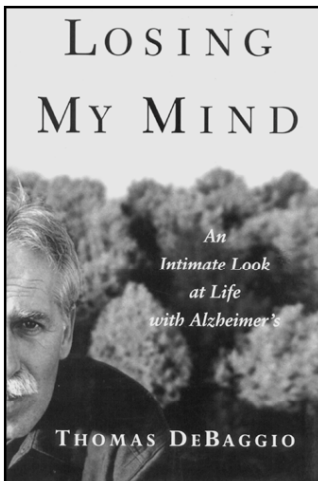
At the center of the book is a glittering array of almost 50 individual basil varieties, each with a color photograph and pertinent biographical and horticultural data, and morphology. The taste and aroma of each basil variety is detailed and information about the essential oils unique to each one is included. Cooks are likely to dip into the last chapter first where Susan sings her kitchen paean to the herb. Her three dozen recipes follow both tradition and inspiration and include a basil bloody mary, basil and cheddar biscuits, foolproof pesto, basil mashed potatoes, and lemon basil cream. 144 page paperback. \$19.95



When it Gets Dark: An Enlightened Reflection on Life with Alzheimer's.
By Thomas DeBaggio.

My father's latest tome is now available. The follow up to *Losing My Mind* takes the reader through the turbulent 60's into today. A journey through the past and present as told by a man living with a disease that destroys old memories and makes new ones nearly impossible but all the more precious for his loved ones.

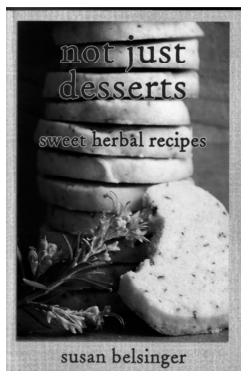
226 page hardcover. \$24.00 each.



Losing My Mind: An Intimate Look at Life with Alzheimer's
By Thomas DeBaggio

To tell the story of the disease that haunted him was quick and easy. He sat every day in a chair and typed, describing daily stumbles and shaking night awakenings, trying to understand the way Alzheimer's acted. Anger and bewilderment exploded as the words poured out day by day. A literary agent was enlisted and he quickly found a publisher, in this case one of America's

finest, The Free Press, a branch of the well known New York house of Simon & Schuster. 256 page hardcover. \$24.00 each.



Not Just Desserts: Sweet Herbal Recipes
Susan Belsinger. Although this book contains mostly

recipes for desserts, it is called not just desserts because the recipes are much more than that. These sweet herbal recipes are simple, homey desserts—some traditional, others innovative—all of them are made delicious because of the addition of herbs.

These recipes will inspire you to experiment and add more herbs to your cooking. Think of this as one big sweet herbal adventure. Once you have tasted some of these recipes you will agree that these are not just desserts!

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Scented Geraniums: Knowing and Enjoying Scented Pelargoniums.

96 page paperback with color photos. \$14.95

Soap Book: Simple Herbal Recipes.

By Sandy Maine 94 page soft cover with color photographs. \$12.95

From the
beltway:

DIRECTIONS TO THE GREENHOUSE

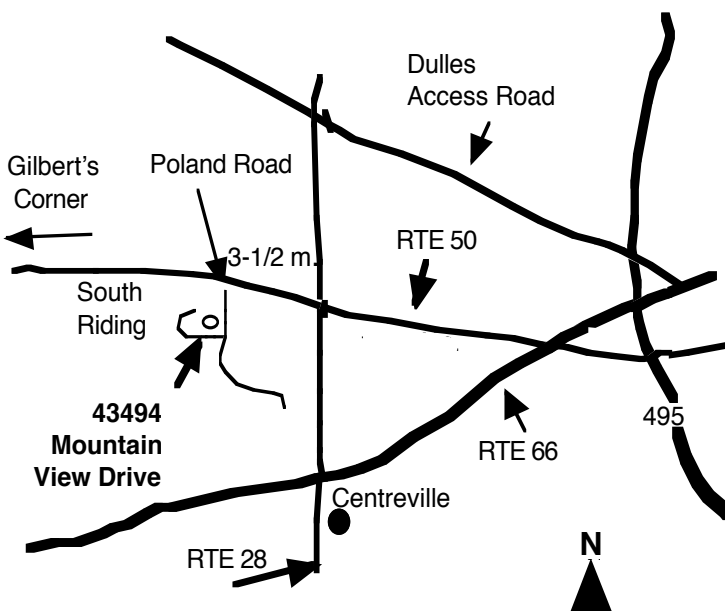
Travel time

to the greenhouses is about 20 to 25 minutes. You have two exit options from Route 66. Taking the Route 50 exit towards Winchester shaves about five minutes off taking the Route 28 exit towards Dulles. Either way, you will end up on Route 50 westbound and should follow the next directions.

From the intersection of Route 28 and Route 50: Continue westbound on Route 50 for 3 1/2 miles. Turn left at the Sheetz gas station onto Poland Road (Rte 742). Go south on Poland Road for 1/2 mile and turn right onto Mountain View Drive. You'll see our sign at the second driveway; turn right into the parking lot.

From Leesburg; Take Evergreen Mill Road (Rte 621) until it ends at Route 606 and turn right. You'll only travel one or two miles before coming to a traffic light at Route 50. Turn left at the light, pass the housing development called South Riding and make the next right turn onto Poland Road (Rte. 742). Go south on Poland Road for 1/2 mile and turn right onto Mountain View Drive. You'll see our sign at the second driveway; turn right into the parking lot.

If you'd rather use a real map, choose one that includes Eastern Loudoun County. Fairfax County map users may find themselves on Mountain View Road, near a golf course. We are on Mountain View Drive, a difference of several miles



This map is not to scale

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