

Kentucky Colonel Mint



The basis for the southern drink, Mint Julep, and can be used in any recipe calling for spearmint including mint jelly and herbal tea. To prevent spreading of any mint plant, it's best to grow in a pot or container. Perennial. Full sun.

Apple Mint



Soft gray-green round leaves are downy with a pronounced scent.

It's fuzzy leaves and stems have a distinct minty apple taste, and it lends its flavor to applemint jelly and couscous, as well as teas that will calm upset stomach. To prevent spreading of any mint plant, it's best to grow in a pot or container. Perennial. Full sun.

Spearmint



Highly aromatic, Spearmint is a common flavoring agent in everything from teas to toothpaste, but it also offers lush, low growing foliage with lilac purple flowers that are a joy to have in any garden setting.

Pineapple Mint



Variegated variety of apple mint that adds as much ornamental value as it does taste and fragrance. Use it in beverages, as an attractive garnish, in potpourris, and in any dish that calls for mint. To prevent spreading of any mint plant, it's best to grow in a pot or container. Perennial. Full sun.

Orange Mint



A hybrid variety of mint known for its strong pleasant citrus aroma and great flavor. Great in iced tea, salads, dressing, sauces and desserts. To prevent spreading of any mint plant, it's best to grow in a pot or container. Perennial. Full sun.

Strawberry Mint



Strawberry Mint will do well in a partly shady position and its compact size makes it well suited for containers and hanging baskets.

Excellent for making tea, drinks, iced tea, mint sauce and it can be added to fruity salads.

Mrs. Howard's Creeping Rosemary



A taller creeping rosemary variety, Mrs. Howard's Creeping Rosemary is upright, sturdy, fragrant and great for culinary purposes. Light blue blossoms will bloom multiple times a year. Perennial. Full sun.

Tuscan Blue Rosemary



Named for their deep blue to violet flowers, Tuscan Blue Rosemary is an upright variety that can be used as a screening plant if allowed to grow up to six feet tall. Needle-like evergreen foliage can be used for any culinary purpose. Full sun.
Perennial.

Hill Hardy Rosemary



Upright growing and more cold hardy than other rosemary varieties. Blooms with large light blue flowers in spring. Matures at 3 ft tall and spreads up to 4ft wide.

Prostrate Rosemary



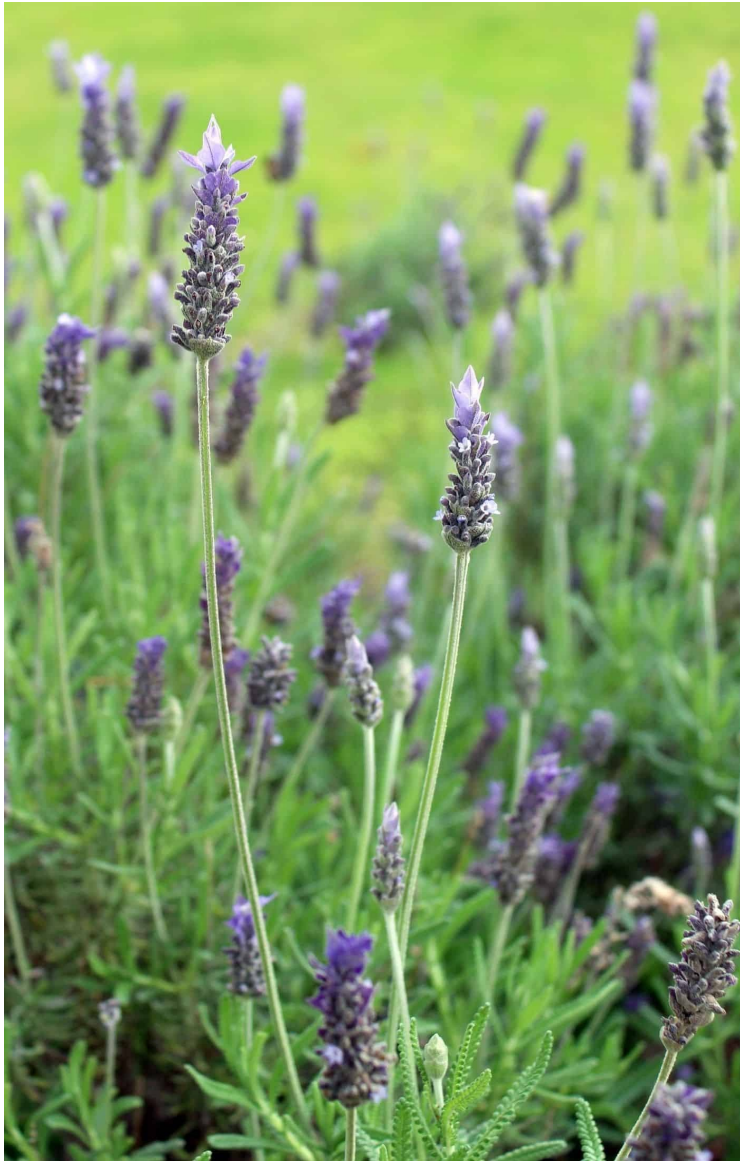
Low growing ground cover with strongly aromatic needle-like leaves. This variety tops out at 1-2' tall and can spread 2-3 feet.

Provence Lavender



A highly fragrant evergreen shrub with gray-green foliage and purple flower spikes, it tolerates humidity better than some lavender and can grow up to 3 feet tall. Does best in full sun and well-drained soil.

Fringed French Lavender



French Lavender (*Lavandula dentata*) is small flowering plant known for its ornamental purple flowers, long bloom time, and unique textured leaves. This low-maintenance plant is easy to care for in the garden, flowering from early summer through to the fall.

Goodwin Creek Lavender



A dense mound of finely toothed, silver-grey foliage and beautiful, long, slender, dark purple flower spikes. Very tolerant of heat, sun, and periodic drought. Ideal for sunny perennial borders or rock gardens, and raised beds or containers.

Vera Lavender



Heirloom English Lavender known for its sweetly fragrant oil, dark lavender-blue flower spikes, and compact growth habit, topping out at 1-2 ft tall.

Genovese Basil



A Classic Italian variety with authentic flavor and appearance, the best for homemade pesto. Tall and relatively slow to bolt with large, dark green leaves about 3" long on plants that get up to 3 ft high. Pinch the tips and prevent from flowering for a longer season.

Red Rubin Basil



This great herb has a stronger flavor than sweet basil and reddish-purple leaves, creating a unique look in salads or as garnishes. An All-America Selections Winner, Red Rubin performs well in the garden and in patio containers with the perfect combination of ornamental appeal and intense, spicy flavor.

Tri Color Sage



Ornamental herb with colorful grayish green leaves marbled with white, pink and purple. Strongly aromatic foliage may be used fresh or dried in cooking. In midsummer, they produce beautiful blue to lavender flowers that are very attractive to butterflies. Perennial. Full sun.

Common Sage



A staple Mediterranean herb for your garden. Dusty, green leaves are used in dressing, sauces, salted herbs, sausage, and tea. Edible, lovely, small lavender flowers appear in early summer and attract bees and butterflies. Perennial.
Full sun.

Golden Variegated Sage



Golden sage has the same aromatic and flavor properties of traditional sage but boasts lovely variegated leaves that are a contrast from the grayish leaves of common garden sage. Can be grown as a small shrub or in a container.

Pineapple Sage



A profusion of scarlet-red flowers are a favorite of hummingbirds, butterflies, and bees. Prized for its vibrant scented foliage and bright floral display, and its leaves and flowers can be used as a garnish or in salads.

Creeping Thyme



Primarily used as a ground cover, Creeping Thyme is a dwarf aromatic shrub that attracts butterflies with its clusters of tiny pink/purple flowers.

Silver Edge Lemon Thyme



A flavorful culinary herb that can be used in any recipe calling for the lemony flavor of Thyme. The variegation adds particular interest in the garden.

Summer Thyme



This is one of the most flavorful varieties of thyme available. This perennial herb produces aromatic soft gray-green tiny narrow, pointed leaves. The small lavender flowers produced in late summer are attractive to bees and other pollinators. Thyme can be used fresh or dried in recipes.

Bouquet Dill



This widely grown dill variety is a prolific producer of edible flowers, leaves, and seeds, all of which can be used for flavoring everything from pickles and salads to sauces and condiments.

Fernleaf Dill



Dwarf variety perfect for small containers and topping out at just 18 inches tall. Great for pickles and flavoring dishes with fish, lamb, potatoes, etc.

Dolores Chives



Uniform, slender leaves for fresh use. Highly consistent upright habit with fine, dark green leaves. Ideal for gourmet use. Grows well in containers. Attracts beneficial insects that prey on garden pests and supports pollinators.

Giant of Italy Parsley



A very large Italian strain of parsley with great flavor. Perfect for sauces. High in essential oil content, with a stronger flavor than curly leafed parsley, this variety is a good source for vitamins A, C, and K.

Greek Oregano



Strong oregano aroma and flavor; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers.

Attracts Beneficial Insects: provides pollen and nectar for beneficial insects such as bees, hoverflies, lacewing larva, parasitic wasps, and tachinid flies.

Stevia



Use the leaves of the Stevia plant fresh, dried, powdered, or as a liquid to sweeten foods and drinks.

You can encourage a bushy habit by pinching back the growing tips every few weeks for the first 1-2 months of growth. Stevia also grows well in containers as a houseplant or on the patio

Lemon Balm



A member of the mint family with distinct lemon flavor. Use the fresh leaves for tea and in salads, or as a substitute for lemon peel in recipes. Easy to grow.

Lemon Grass



Use a regular ornamental grass that grows 3-5ft tall and is great for cooking, particularly Asian cuisine, and in teas, sauces, and soups.

Sweet Marjoram



Grown as an annual in our zone, this herb is closely related to oregano but sweeter! Excellent used dried or fresh, especially in pasta sauce.