



2026 REFERENCE CATALOG

certified organic:

CULINARY & MEDICINAL HERBS

POLLINATOR & DEER REPELLENT PLANTS

MINIATURE PERENNIALS SUCCULENTS

VEGETABLE & GARDEN FRUIT PLANTS



Mulberry Creek:
CERTIFIED ORGANIC
 SINCE 1989

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KEY TO SYMBOLS:

- BONSAI SPECIMEN OR ACCENT PLANT 
- ATTRACTS VARIOUS POLLINATORS 
- DEER REPELLENT PLANTS 
- NOT PRICKLY NO GLOVES REQUIRED 
- TOLERATES A STRAWBERRY JAR POT 
- MAY REPEL MOSQUITOES 

QUESTIONS:

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 Facebook: [Mulberry Creek Herb Farm](#)
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Here's to our 31st season! THANK YOU!

Without your support of our family business, filling your gardens with our plants, attending events, and spreading the word, we could not have survived three decades in this business. With deep gratitude, I wish you a year when the weather, plants and your bodies behave at their best!

None of this would happen without our staff and especially Mark. Beverly, Debbie, Cindy, Shelley, and Christine propagate plants from September through May. Mark makes the soil, provides the production list, prepares the space, and anything else these ladies need to perform these Herculean tasks. That's just the beginning of what it takes to offer about 1000 varieties of plants each spring.

We bring in reinforcements in April, Jeannie, our transplanting machine and a retail team, which, in 2026, includes: Elaine, Ann, Leaann, Deb A., Robin, Carol, Jade and Angela. Our sons, Ben and Josh, pitch in a great deal as well.

It is unique in this industry to grow 90% of the plants we sell, especially for a small greenhouse like ours. It is expensive and time-consuming. Our plants are organically, grown, in fact, **certified organic**. It requires that Mark move all 80,000 plants, many, MANY times. From warm beginnings, the plants gradually get moved to cooler spots. By the time you see them, most are already hardened off. **THAT is why our plants are successful in your gardens and containers!**



2026 HERB OF THE YEAR:

Turmeric

\$7.99

Curcuma longa

Tender Perennial

PM Sun & Wet!

3 ft. tall x 4 ft wide

Culinary, Anti-Inflammatory, Cosmetic

We combat arthritis by adding whole turmeric rhizomes to smoothies and tea or sprinkling the dried "super-food spice" from India on savory dishes. Grow this tall tropical in pots or get more by planting directly in the ground. By late September, dig up, consume some and save some for next year. Well worth it for its magic on inflammation, acne, diabetes, and eczema.

Turmeric is a spice from the powerful ginger family. It has been used in India for thousands of years as an edible, medicinal herb. Research has shown that turmeric contains compounds associated with aiding: digestive/gut health, immunity, chronic inflammation, development of brain cells, and even in delaying aging and age related ills. That's just a sample of turmeric's possible super powers.

TURMERIC MANGO SMOOTHIE

- 1-1/2 cups frozen mango chunks
- 1 banana
- 1 inch fresh turmeric, peeled and sliced thin
- 1 tablespoon chia or flax seeds
- 1-2 teaspoons cinnamon, ground
- *freshly ground black pepper
- 15 ounce whole coconut milk
- optional, but fun; add to blender a tray of ice cubes
- slices of fresh ginger

*black pepper enhances the body's ability to absorb the precious anti-inflammatory ingredient, curcumin, in turmeric and adds a hint of spiciness. Please seek out organic recipe ingredients!

Place all ingredients in a blender and whirl until thoroughly blended. Can serve it thick like ice cream or add more liquid for a cool drink.

Common Name

Genus species 'cultivar' Life Cycle

Ideal Light: h x w feet Uses
 AM Sun+2 = Sun from sunrise to 2 pm
 PM Sun = Sun from 12 noon to sunset
 AM/PM Sun = All day sun
 PM Shade = NO sun after 12 noon

KEY TO EACH ENTRY:

Bay Leaf

\$11.49

Laurus nobilis

Tender Perennial

AM/PM Sun 5 x 5 feet Culinary, Moth Repellent
 My 1 minute elevator speech on behalf of the plant.
 I add physical & occasionally humorous descriptions designed to get the best out of said particular plant.

Life Cycle:

- Annuals- live 9-12 months; do not resuscitate!
- Biennial-1st yr foliage/2nd yr flowers, seeds & dies
- Tender Perennial- summers outside/winters inside
- Half-Hardy- may or may not survive Ohio winters
- Hardy Perennial- outside 24/7/365; max 6-7 years
- Height x Width (in inches or feet):
- what to expect by season's end for annuals OR
- in 3-4 years for perennials

MULBERRY CREEK HERBFARM'S 27th ANNUAL:

2026 HERBFAIR

THEME: Asian Pacific Countries

(Thailand, Vietnam, Korea, Japan & China specifically)

Saturday, June 27th 10 - 5 Sunday, June 28th 10 - 4

\$5. per person OR \$10. a car



- **ARTISANS** who create what they sell
- **FOOD TRUCKS & ICE CREAM** will satisfy all tastes with Asian, Argentinian & American food & Mitchell's Ice Cream
- **ONCE-A-YEAR PLANT SALE** in our greenhouses
- **MULBERRY CREEK WINERY** wine by the glass or bottle
- **FIRELANDS HOME BREW** will offer craft beer & classes!
- **FREE TALKS UNDER THE PAVILION** includes:
Asian Herbs & Appetizers, Chinese & Western Astrology, Kombucha, Oxymels & Other Fermented Beverages, Asian Minimalism Design, Bonsai Basics incl. shaping & wiring
Traditional Energetics Medicine, Reiki Techniques & Origami
- **FREE CULTURAL ENTERTAINMENT:**
Tai Chi, Yoga, Dance Classes for Kids and Martial Arts

DETAILS: mulberrycreek.com,
FACEBOOK & INSTAGRAM



FOOD TRUCKS SERVING HERE

every Saturday & more!

Follow Mulberry Creek Greenhouse and
Mulberry Creek Winery Facebook pages for details

OTHER EVENTS HERE:

April 1 Greenhouse Opening Day
April 4 First Food Truck: Saturdays thru Nov.
April 18 Spring Seminar: Hands-on Workshops
May 10 Free herb for mom
June 6 Native Plant Saturday
June 27-28 Mulberry Market
Oct. 24 Garlic Saturday
Dec. 5-6 Christkindlmarkt

OFF THE FARM EVENTS:

April 11-12 Cacti & Succulent Show @Cleve. Bot. Garden
April 25 Mill Hollow Handmade Sale @Vermilion, OH
May 8-9 Phipps May Market @Pittsburgh, PA
Aug. 14-16 Midwest Bonsai Show @Chicago, IL
Sept. 19-20 Michiana Bonsai Show in Indianapolis, IN

FIND UPDATES FOR ALL EVENTS AT:
mulberrycreek.com, Facebook and Instagram

Herbs & Magical Companion Plants

Herbs feed the palate and the soul! They add color and contrast to the landscape, perfume our homes, heal our wounds, and tantalize our taste buds. They are easy to grow. Whether in the garden or on the windowsill, you'll be rewarded with flavor and beauty.

AGASTACHES \$5.49

Better than a box of "Skittles," agastaches come in assorted flavors and a range of colors. Known for drought & PM shade tolerance plus:

Bees, Butterfly, & Hummingbirds Anti-deer, rabbit & mosquito
AM Sun or more Hardy Perennials Tea, Culinary



Agastache, Anise Hyssop

Agastache foeniculum

3 x 2 feet

Hummingbirds, Culinary

Get comfortable. Got your cup of tea? Let's begin. Lavender purple spikes (July through September) are cut fresh for flower arrangements or dried. Anise-flavored leaves and flowers make a refreshing summer tea & anise cookies. It's an easily grown, hardy perennial but reseeds if flowers aren't removed quickly.



Agastache Apricot Sprite

Agastache aurantiaca

Half-Hardy Perennial

2 x 1 feet Culinary, Tea, Bees

Add a sizzling blast of bright orange flowers (July to September) to mixed greens, ripe nectarines or mandarin oranges toasted walnuts, and purple basil, dressed with a fruity vinaigrette. Also, known as HUMMINGBIRD MINT, though the citrus/anise notes repel deer and rabbits. Slender, silver foliage adds sophistication to gardens & pots.



Agastache, Sangria

Agastache mexicana

2-4 feet Culinary Flowers, Beverages

Guilt-free candy straight from the garden. Lovers of heat, these lemon-scented whorls of purple-flowered, foot high spikes attract hummers (July to October). Imagine pink confetti over melons, suspended in ice cubes or starring in your child's tea. NOTE: Sangria pictured left.



MORE AGASTACHES - page 28

Find a rainbow of colorful, powerful, pollinator agastaches in the "Beneficial Beauties: Collection of Pollinator Plants" hardy section.

Agastache, Sunset or Rootbeer

Agastache rupestris

Hardy Perennial 2-4 feet Hummingbirds, Edible Flowers

Sweet, sassafras flavored trumpets share the colors of sunsets (bronze, salmon, smoky orange & purple), while spending summers above gray foliage until snipped to jazz up fizzy beverages or sprinkled over fresh, sliced peaches and ice cream.

Angelica, White \$5.49 & Purple \$5.99



Angelica archangelica & *Angelica gigas*

PM Shade Biennial: foliage 1st, then flowers 2nd year Bee & Butterfly

Angelica archangelica

5 x 3 feet

Culinary

Add anise flavored seeds, foliage, (creamy yellow) flowers and stems to jams, stews, liqueurs, pork & fish. Stems can be eaten like asparagus.

Angelica gigas

3 x 3 feet

Chinese Medicinal

In its second year, 3 ft. purple stalks steady purple flowers, Removing the flowers prevents 100 more seedlings. Star of a female medicinal tea.

TENDER PERENNIAL BASILS \$5.49

Grow outside in the summer and as houseplants in the winter.

Because they tend to not flower much, if at all, you have more time to harvest leaves. Many tolerate less sun, welcoming shade from the harsh afternoon sun. They handle cooler temps in our greenhouse in April, so these are displayed and ready to go first!

Basil, African Blue

Ocimum x 'African Blue'

AM Sun+2 3 x 2 feet Culinary, Ornamental

Give it room to transform into a mound of dark green leaves with purple veins & flower spikes. Served with pork tenderloin, it opened up my eyes- it is edible! Best basil indoors come fall.



Basil, African Blue, Variegated

Ocimum x 'Varieg. African Blue' AM Sun+2

3 x 2-1/2 feet Culinary, Ornamental

Claude Monet might have wept upon seeing its pastel palette of white, lime and dark green splashed leaves. Just about as vigorous as "African Blue" with a milder flavor. Google "African Blue Basil and Lavender Pesto", "African Basil & Pumpkin Seed Soup" or "Blue Basil Whiskey Smash."



Basil, Aussie Sweetie

Ocimum x citriodora 'Aussie Sweetie'

AM/PM Sun 3 - 4 x 1 feet Culinary, Topiary

The first sniff is loaded with cinnamon, allspice and cloves, so please add it to peppers and anything Italian, just as you would Genovese basil. Makes an amazing 3', non-flowering topiary in one season which can be brought inside for winter use: the BEAUTY of tender perennials!

Basil, Pepper

Ocimum selloi

AM Sun+2 2 x 2 feet Culinary, Ornamental

Sturdy, polished, green bell pepper and basil flavored leaves are more tender and delicious grown in filtered sunlight to afternoon shade. Reddish-pink flowers never stop, but don't diminish the flavor either. Tolerates cool temps and the indoor windowsill very well.



Basil, Pesto Perpetuo

Ocimum basilicum 'Pesto Perpetuo'

PM Sun 18 x 18 inches Culinary, Ornamental

No flowers, just tons of rich, smoky basil flavor for endless batches of pesto and drizzles of basil oil over pasta, shrimp or fresh tomato soup.



ANNUAL BASILS \$5.49



All are *Ocimum basilicum* unless otherwise marked.

These basil last 9 to 12 months. PERIOD. Overwintering is futile.

Reduce the flowering by applying a high nitrogen fertilizer monthly.

All basil benefit from pruning for better branching, yields & flavor.

All basil like warmth but this group requires at least 60° at all times.

Assume AM/PM Sun unless otherwise marked

Culinary, Cutflower, Medicinal, Teas, Aromatherapy, Container Gardens

PLANT ALL BASILS OUTDOORS AROUND MEMORIAL DAY

NEW! Basil, Aroma II

24 x 12 inches

Culinary, Disease-Resist. Variety

Always listed as one of the most disease resistance basil, this genovese basil holds 3" thick, green leaves for a long time providing plenty of time and harvest for a Mediterranean feast with shrimp, hummus and veggie wraps.

Basil, Cinnamon

1 x 1-1/2 feet

Culinary, Ornamental, Bees

Red veined, green leaves and purple stems plus pink to purple flowers create such beauty, we'd grow it even if it didn't flavor fruit, pancake syrup, and beef. Don't be fooled. Not all cinnamon basil are created equal.

Basil, Dolce Fresca

18 x 18 inches

Culinary, Containers, Bees

Grew this for the Western Reserve Society and fell in love with its healthy, fragrant, bushy Genovese-type basil. Critics agree as it was named a 2015 All America Selection. Enjoy in a tomato basil frittata or pizza.

Basil, Deep Purple

15 x 15 inches

Baby Leaf, Culinary, Containers

The dark purple leaves are situated evenly in an upright fashion making for easy harvests which you can begin earlier than most basil as this was bred for baby leaf production and container growing. Stays purple!

Basil, Genoveser

Ocimum basilicum

18 x 28 inches

Classic Pesto Basil, Container

Genovese basil comes in many forms. This particular type is exceptionally packed with 3" long leaves on a vigorous plant. Collect bundles of basil for showering over hot pizza or avocado toast and tucking into stromboli. Try making a refreshing basil skin toner for acne or apply fresh on bug bites.

Basil, Greek Yevani

10 x 8 inches

Containers, Weddings, Hedges

Genuine spicy, sweet Greek basil flavor comes in a neat, boxwood-like mound packed with 1/2" dark green leaves. Forget the chopping! Small, flavorful leaves make convenient garnishes and are easily clipped from the plant and sprinkled over dishes. This is a popular wedding table topper.

Basil, Gustoso

24 x 15 inches

Containers, Weddings, Hedges

The place we sourced the seed wrote "this fragrant Genovese-type basil is hands down the best tasting basil we offer." Bred specifically for container production with plenty of large, spoon-shaped, dark green leaves. I know it as the healthiest and most beautiful of our basil.

Basil, Holy Green

available late April

Ocimum tenuiflorum

AM Sun+2

1 x 1-1/2 feet

Medicinal, Culinary

India's most sacred basil is steeped in the Ayurvedic tradition, and is used to manage stress, provide pain relief, lower cholesterol and boost the immune system. Filled with antioxidants, it also livens up pork and rice. Sensitive to chilly temps so we seed it a bit later in the season.

Basil, Holy Red & Green

available late April

Ocimum tenuiflorum

AM Sun+2

12 x 12 inches

Culinary, Medicinal

Known for its gourmet flavor and beauty as well as health benefits. Many sources suggest you can grow this indoors, but honestly, all basil adore the outdoors once it reaches and remains above 65°.

NEW! Basil, Holy/Tulsi Rama

available late April

Ocimum tenuiflorum

AM Sun+2

12 x 12 inches

Teas, Culinary, Medicinal

An "elixir of life" tea is prepared from India to Thailand to manage stress and anxiety with a touch of anti-aging thrown in. Rama Tulsi is an essential ingredient in stir-fried pork, drunken noodles and spicy curry.

Basil, Lemon Meringue

Ocimum citriodora 'Lemon Meringue'

2 x 2 feet

Culinary, Containers, Tea

Somehow, in 2016 this basil self seeded right next to my kitchen window, in a 5" layer of mulch, after a fierce winter. It has exceeded any lemon basil we have raised for robust growth, large leaves and lemon flavor. You can infuse these leaves, overnight, in any liquid.

Basil, Mammoth

18 x 18 inches Culinary, Food Wraps, Containers

Hailed by the chefs of Italy, we bring you the largest-leaved basil, famous for blanketing foods like basil and prosciutto wrapped peaches with goat cheese. You know it's mammoth by its ruffly, heavenly-scented foliage.



Basil, Mrs. Burns Lemon

Ocimum basilicum var. citriodora 'Mrs. Burns'

24 x 18 inches

Tea, Bees, Aromatherapy

We've grown this heirloom lemon basil from New Mexico for years because the lemon flavor is intense, the leaves are large and the plant is robust. The ladies of the Western Reserve Herb Society insist on this lemon basil for their exquisite herb garden at Cleveland Botanical Garden.

Prospera Red DMR

20 x 18 inches Culinary

DMR stands for "Downy Mildew Resistant," a disease that does NOT overwinter in our frigid Ohio gardens. The only way it appears is in the seed so we buy from companies that test their seed & add extra tolerant varieties like the "Prospera Red DMR." This is a dark purple basil in the genovese family.



Basil, Sweet Genovese

18 x 18 inches

Culinary, Containers, Bees

Remains the queen of all full, Italian-flavored basil and the easiest to grow. Harvest weekly in its prime to keep the young leaves (which are the most flavorful) coming. Add 3 tablespoons chopped basil to 1/2 cup butter, chill and use abundantly over pasta, sweet corn, garlic toast and salmon.

Basil, Sweet Thai

18 x 18 inches

Culinary, Medicinal

At first glance, this might look like "Cinnamon Basil" with purple stems and blooms, but its 2" green leaves are distinctly spicy, with and clove tones. Essential in Thai & Vietnamese cooking beef, salsa and spring rolls. Research shows that Thai basil is high in anti-oxidants, -cancer, -viral, -bacterial, and anti-fungal properties, which is why it has been used for centuries.



Bay Leaf

Laurus nobilis

AM/PM Sun 5 x 5 feet

\$11.49

Tender Perennial
Culinary, Moth Repellent



The difference between fresh and dried bay is perhaps the most dramatic of all herbs. Fresh bay inserts a subtle cinnamon spice to chili, sauerkraut, lamb, goulash, curry, tea, vegetable soup and (ya gotta have it in) spaghetti sauce. I dry the bay leaf, pulverize it and put it into my dried herb blends.

Borage, Blue

Borago officinalis

AM/PM Sun 1-2 x 3 feet

\$5.49

Annual
Culinary, Borders, Bees



Need a quick cucumber substitute? Make space for a summer display of periwinkle-blue flowers. Scatter just opened blooms & young, non-prickly leaves over shrimp cocktail on a cracker or "V-8" drinks. Borage was used to "cheer up the sad" and was an integral part of traditional summer solstice celebrations.

Calamint, Alpine

Calamintha nepeta var. nepeta

PM Sun 1 x 1 foot

\$5.49

Hardy Perennial
Culinary, Faery, Landscape

Definition of the ideal perennial: low maintenance, no dead heading with a perfect mound of delicate, sweet, lilac-blue flowers from June until after a fall freeze. Foliage has minty fragrance, but it doesn't trespass. I consider it an essential faery garden plant that chefs call "Nepetinella."

Calendula, Alpha

Calendula officinalis 'Alpha'

AM/PM Sun 2 x 2 feet Medicinal, Cosmetic

\$5.49

Annual
More than just lovely, bright orange blooms, their chemistry suggests a high resin content, so admire, then infuse petals in apricot kernel or other oils for a skin salve or try a tea for cramps, pain, or sore throat. Of course, consulting your physician/healer is wise!



Calendula, Ivory Princess & Zeolights

Calendula officinalis 'Ivory Princess' & 'Zeolights' Annual

AM/PM Sun 15 x 18 inches Edible & Cut Flower, Cosmetic

\$5.49

'Ivory Princess' reveal snow white petals, while 'Zeolights' sport bronzy-orange flowers with a maroon back, beginning late May. Both are easy-to-grow and companions plant in vegetable gardens. Deadhead often and use as flower confetti for desserts or in soups, soufflés, rice dishes, baked goods and gazpacho. Calendulas love cool temps so if they sag in the heat, cut back by 1/3, and add a dressing of compost to revive them for a fall encore.

Cardamom, Fragrant

Alpinia nutans

PM Shade 3-5 x 3 feet

\$6.99 & 19.99

Tender Perennial
Culinary, Cosmetic

This tropical is the source of the very expensive cardamom seed. It must not only reach mature height (at about 3 years old), but always above 72° to flower and set seed. So plant it outside in May for growth, then enjoy the spicy, fragrant foliage indoors, from September through April. Cardamom is an easy houseplant since it's hard to overwater. Infuse leaves in hot cocoa and wrap seafood in its luxuriously warm, spicy cinnamon leaves.



Catnip

Nepeta cataria

AM Sun+2 2 - 3 x 2 feet

\$5.49

Hardy Perennial
Sleep-aid, Anti-mosquito



Since this is the classic "6-pack of beer" for cats, protect new plantings until they're established. For humans, a soothing tea can be made from 1-2 teaspoons dried leaves per one cup of water to aid in sleeping, colds and fevers. Remove flowers before they mature to prevent major self-sowing.



NEW! Cat Grass, Variegated

\$5.49

Hordeum vulgare

AM/PM Sun 3 x 8 inches

Annual
Houseplant

Cats love different grasses when they're in the mood, and our barley is green & white striped, so it's a treat for the eye. A dish of grass for your feline save a lot of wear and tear on your houseplants, and is much healthier for your cat as well.



Celery, Amsterdam Cutting

Apium graveolens

AM/PM Sun 1 x 1 foot

\$5.49

Biennial
Culinary, Adult Beverages

Celery substitute, but MUCH easier to grow; no blanching required. Also known as "Love Straw" for its hollow stalks, which are perfect for sipping delightful tomato drinks and "Bloody Marys," during our down time. (Down time? Just kidding. Valerian tea is what we should be sipping now and again.) Stalks and leaves can be substituted whenever celery is needed.

Celery, Par-cel

Apium graveolens secalinum 'Pascal'

AM/PM Sun 1.5 x 1.5 foot

\$5.49

Biennial
Culinary, Adult Beverages

My dear friend & pro chef Don Jacobsen LOVES this parsley/celery herb so much that he was able to share some of his seed when we ran out. Plant next to the back door to use its lush, green, tender leaves, regularly in soups, sauces or anytime you don't have celery stalks or parsley sprigs handy.

Chamomile, German Zloty

Matricaria recutita (chamomila)

AM Sun+2 1.5 x 2 feet

\$5.49

Annual
Tea, Medicinal

Harvest is easier with larger flowers and heavier yields. Pluck entire flowers. Dry on a horizontal window screen. After two to three days, place a tray under the screen and rub flowers. Only white petals and yellow centers should fall through to tray. Stem and green caps may aid in digestion but are usually too bitter for Americans' palettes. We make a tea using one teaspoon dried herb per one cup simmered water for the occasional insomnia.

Chervil, Curly

Anthriscus cerefolium 'Brussels Winter'

AM Sun+2 1-2 x 2 feet

\$5.49

Annual
Edible Flowers, Butterfly

This European variety is larger and slower to bolt than ordinary chervil. Use fresh leaves & flowers in salads, soups, fish, white sauce and quiche, ideally cooked less than five minutes. Plant late April with lettuce since it will bolt into flowers with summer heat. Allow chervil to drop its seed, keep moist until sprouting & you will have fall/winter/early spring crops forever!



CHIVES

As soon as you spy flowers, snip fresh blades and blooms down to an inch. Use for a no tears, sweet, onion or garlic flavor or toss in a vase for an elegant bouquet. You'll be rewarded with a second flush of growth. Showcase in a butterfly garden. All are deer-proof.

Chives, Garlic

Allium tuberosa

AM/PM Sun 1 x 1-1/2 feet

\$5.49

Hardy Perennial
Edible Flowers/Leaves

Truth be told I want a prep chef not a pool boy, if I had my drothers. So when I spot an herb that is easy to chop (or in chives' case, scissor snip), I take it. Wide, flat leaves add a subtle garlic flavor to mashed potatoes. Sprinkle white chive blossoms over blanched peas.



Chives, Onion 'Staro'

Allium schoenoprasum 'Staro'

AM/PM Sun 1 x 1-1/2 feet

\$5.49

Hardy Perennial
Edible Flowers & Leaves

Short on onions? Sub these thick leaves & edible globes for fresh use or freezing. Any time you need onion flavor, just grab your scissors. My "Secret Indulgent Omelette" recipe calls for cream cheese and chives' foliage garnished with edible chive blossoms.



GARDENING BASICS

PREP FOR NEW BEDS ON TURF:

1. Lay thick corrugated cardboard on turf, mimicking shape of garden.
2. Soak the cardboard, or lay it just before a good rain.
3. Create a 4" tall frame with 4"x 4" lumber or field stones for edges.
4. Fill with 2 to 4" of compost (40# bag covers a 3 x 4 ft. area, 1" thick)
5. Optional: Mix in a bale of peat moss or high quality top soil.

PREP FOR ESTABLISHED GARDENS:

1. Clear weeds & define pathways (don't walk in your growing areas!)
2. Apply 3" layer of compost in growing area & bark mulch over paths.

SEEDING DIRECTLY IN THE GROUND/COMPOST (Ex: carrots, radishes, peas, cilantro, dill & fennel)

1. Make a 2" deep channel in compost.
2. Fill channel back in with sterile, potting soil for a great seed bed.
3. Sprinkle seed, spacing according to the packet directions.
4. Cover with a dusting of vermiculite, twice the thickness of the seed.
5. Gently press over row to insure good contact of soil to seed.
6. Water in deeply and daily until you see seedlings, about 7-10 days.
7. Thin seedlings, if necessary. Example: thin to 1 carrot seedling/inch

HARDENING OFF PLANTS IN PREP FOR PLANTING

Gradually get greenhouse grown plants (even hardy perennials) used to the brutal outdoors, by exposing them to cooler temps and wind, starting at a couple of hours a day to overnight, over a span of weeks. We try to do that for you before you purchase.

PLANTING IN THE GROUND

1. Dig a hole in compost-rich soil, twice as large as the plant's root ball.
2. Set the plant in so its base is at the same height as it was in the pot.
3. Pull dirt in and press gently. (Not a bench press- a firm pat.)

WATERING

1. At seeding or planting, water deeply every day or two until seeds sprout or the plant is firmly set when tugged, usually about 2 weeks.
 2. After that, vegetables like 1 to 2 inches of water weekly.
- Herbs are generally less needy and only need supplemental water during a drought.

HERE'S HOW TO MEASURE 1" OF WATER:

1. Check your rain gauge weekly and pour out after every rain OR
2. Time how long it takes for your hose to fill a can with 1" of water.
Usually I water over each plant for 10 to 30 seconds.

FERTILIZE with organic granular or liquid. We use "Sustane:"

"4-6-4" fertilizer for root, fruit & flower crops

"8-2-4" fertilizer for greens, turf & herbs

I am not a fan of "Miracle-gro" or other 20-20-20 formulations. Plants look full and pretty but herbs have no flavor & sometimes vegetables don't fruit well as overfed foliage covers your food and attracts bugs!

MANAGE WEEDS

with a 3" layer of hardwood bark mulch around plants or pull weeds

MANAGE INSECTS & DISEASE BY:

1. Companion planting herbs, veggies & flowers.
2. Covering with "Reemay" after planting but pull back for flowers to be pollinated).
3. Use natural pesticides as a last resort. Call us or county extension office to help identify insects or disease first.



RESOURCES: Charles Dowding YouTube videos
Mulberry Creek Facebook page videos & our staff

GARDENING YEAR-ROUND

Keep in mind, my notes below refer to growing in ground. If you grow in raised beds or containers, you may be able to start earlier.

| mid APRIL VEGGIES: | mid APRIL HERBS: | AFTER MAY 15th: | JUNE 1st CROPS: |
|---|---|---|--|
| <u>DIRECT SEED:</u> carrots peas radishes | <u>DIRECT SEED:</u> cilantro dill fennel | <u>DIRECT SEED:</u> beans sweet corn | <u>DIRECT SEED</u> cukes melons pumpkins summer squash winter squash |
| <u>PLANT</u> <u>TRANSPLANTS:</u> arugula broccoli brussel sprouts cabbage cauliflower celery greens kale kolhrabi leeks lettuce mustard greens onions potatoes shallots spinach swiss chard | <u>PLANT</u> <u>TRANSPLANTS:</u> anise hyssop catnip chamomile chervil chives cilantro elderberry lavender lemon balm mint oregano parsley rosemary sage santolina savory, winter sorrel tarragon thyme | <u>PLANT</u> <u>TRANSPLANTS:</u> cabbage eggplant peppers tomatoes ***** viet. cilantro cuban oregano lemongrass lemon verbena marigolds nasturtiums papalo/pepicha savory, summer sct. geraniums society garlic stevia succulents verbena | <u>PLANT</u> <u>TRANSPLANTS:</u> <i>(not a typo; besides peppers, the following are seeded or planted)</i> cukes melons peppers pumpkins summer squash winter squash ***** basil ginger turmeric |

JUNE - EARLY AUGUST

DIRECT SEED:

carrots
chervil*
radishes
cilantro*
dill
fennel

PLANT

TRANSPLANTS:

arugula
broccoli
brussel sprouts
cabbage
cauliflower
kohlrabi
kale
lettuce
mustards
spinach*
Swiss chard

***These can be harvested well into a mild winter and even the following spring.**

OCTOBER, BRING IN:

TENDER PERENNIALS:

bay leaf
cilantro, Vietnamese
cuban oregano
lemongrass
Mexican oregano
rosemary
scented geraniums

1. Dig up
2. Shake some dirt off and place in pot about size of root ball
3. Use sterile potting mix.
4. Water deeply.
5. Quarantine for 10 days, if able.
6. Fertilize just once as it can cause soft growth that attracts insects.

WINTER GROWING

1. Choose plants that tolerate indoor conditions:
 - See tender perennials above plus parsley, chives, mint, ginger
 - Mildew resistant lettuce, radishes, baby chard & beets, arugula
2. Choose minimum 4" deep containers; drainage holes are a must!
3. Fill with potting soil, not garden soil.
4. Place near a bright window; supplemental lighting is always nice.
5. Keep cool (most like 50°) & water deep when top inch is dry.

☞ CILANTRO FLAVORED HERBS ☞

Year-round cilantro flavor begins with two plants put in the ground, late April. Allow one to flower, form seeds and drop them. Harvest from the other. Keep seeds moist until they sprout. As those sprouts grow, you will soon harvest them, as the other plant is seeding out. Repeat this "leap frog" until November, OR try Vietnamese Cilantro!

Cilantro, Santo

Coriandrum sativum

AM SUN+2

18 x 12 inches

\$5.49

Annual

Edible Leaf & Seed

Each stage of cilantro is edible with a different flavor including: foliage (tart, citrusy), flowers (mild lemon), green seeds (limes!) and the mature, brown seeds (roasted orange). Follow directions above for eight months of cilantro for shrimp, guacamole, curries, grilled meat and salsa with lime!

Cilantro, Vietnamese

Persicaria odoratum

PM Shade

6 x 12 inches

\$5.49

Tender Perennial

Culinary, Groundcover

This looks, grows and is, in fact, related to "Smartweed." (Aren't they all?) Heat will not kill it, but afternoon sun will. Plant it in a shaded, summer garden, then a hanging basket, wintering indoors. No fuss.

☞ CITRUS, 3-4 yr. old \$32.95 ☞

Like Ohio snowbirds, citrus do best, outdoors May through fall, then vacations indoors, always above 50°. Two plants are not needed for pollination but bees or hand pollinating by paintbrush helps, plus:

- Avoid wet, soggy soils. Allow soil to dry, in between watering.
- Winter on a 60° bright window; add humidifier; fertilize monthly

Tender Perennial AM/PM Sun Culinary, Fragrance, Butterfly

Citrus, Buddha's Hand

Citrus medica var. sarcodactylis

6 x 6 feet

Just plain weird looking fruit, it is known as a fingered citron for its many finger-like projections. Not very juicy, its rind is the main event, perfect for candying or shredding (lemon zest) over sweet and savory dishes.

Citrus, Kaffir or Makrut Lime

Citrus hystrix

4 x 4 feet

Our foodie customers know this as an indispensable ingredient in South-east Asian dishes. The skin (zest) or the leaves, used whole like bay leaf, can overpower milder herbs, so use in moderation. Fruit is often too tart to eat.

NEW! Citrus, Key Lime, Thornless

Citrus aurantifolia

6 x 5 feet

Imagine picking citrus for Key Lime pie on Thanksgiving. No thorns, just aromatic, intensely tart, thin-skinned, golf-ball sized fruit, most of the year.

Citrus, Meyer Lemon

Citrus meyeri

4 x 4 feet

Because it's believed to be a cross between a lemon and an orange, the lemon sized fruits are more sweet than tart. Stretch beyond pie and perk up smoked salmon, or add thin slices with goat cheese and rosemary on pizza.

NEW! Citrus, Persian Lime

Citrus aurantifolia 'Tahiti'

4 x 4 Feet

Persian limes are seedless fruits that are hybrids between a key lime and a lemon. These are typically the limes in a grocery store, but most limes will ripen yellow, developing into a sweeter, juicier fruit, higher in citric acid.

NEW! Citrus, Variegated Pink Lemon

Citrus x limon 'Eureka Variegated Pink'

4 x 4 Feet

This is a circus! Green and white foliage starts the show. Fruits ripen yellow with green stripes. Flesh is pink with a acidic lemon flavor. In a year or two, gather year round with peak between late winter through spring.

Comfrey

Symphytum officinale

PM Shade

2.5 feet/spreads

\$5.49

Hardy Perennial

Cosmetic, Honey Bees

Known for its historical medicinal uses from "knitting" wounds to soothing your digestive tract. Do a little research, make a salve, get curious. Be sure to dig, divide and leave some in the ground before it reaches a foot high or the violet flowers appear, normally late May to July.

☞ CUBAN OREGANO \$5.49 ☞

We have met so many gardeners who've become discouraged with plants in hanging baskets and strawberry jars because they die so easily. Our "Jar Gems"™ survive despite heat & the occasional lack of water. They include ice plants, "Society Garlics," and these "Cuban Oreganos," the most drought tolerant of all.

Cuban Oregano, Grey

Plectranthus sp.

AM/PM Sun

6 x 8 inches

Tender Perennial

Culinary, Ornamental



This is a favorite cooking variety of the nearby Puerto Rican community. Gray-green leaves are arranged so perfectly on fuzzy gray stems that, I daresay, look unnatural! Equally perfect mounds don't trail like the other cuban oreganos listed here nor is its overall appearance at all similar. People love its tidy looks and minty, oregano scent, inside or out in the garden. It's nice to have a plant that thrives on a winter window sill yet doubles as a summer border plant among edibles.

Cuban Oregano, Lemon Leaf

Plectranthus 'Mount Carbine'

PM Sun

12 x 24 inches

Tender Perennial

Culinary, Aromatic

This sturdy, upright, velvety, silver bush emits a euphoric, siren-calling lemon aroma just in case you didn't spot it at 50 paces. I have experimented with its culinary side, infusing it for a lemonade. I suggest you add a small handful to a pitcher. Any more and it's overwhelming.

Cuban Oregano, Marble

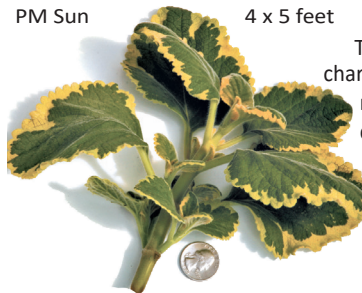
Plectranthus marginata 'Fosteri' sport

PM Sun

4 x 5 feet

Tender Perennial

Baskets, Drought Gardens



This survivor boasts dark green and chartreuse leaves, scalloped edges and a minty, oregano scent. Because it is drought tolerant, pair it with other heat and sun-loving plants. It is especially stunning with purple basil, bronze fennel and golden pineapple sage.

Cuban Oregano, Variegated

Plectranthus (Coleus) ambionicus

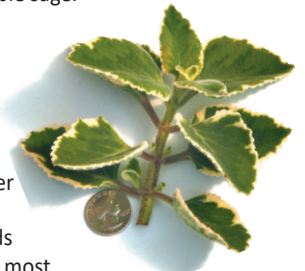
PM Sun

5 x 5 feet trailing

Tender Perennial

Culinary, Baskets

Hard to kill and edible! If we'd forget to water our own baskets on the porch for a week, they'd bounce back. Use fresh in Mexican foods as an oregano substitute or just enjoy it as the most resilient groundcover, in a moss basket, or on a sunny window sill.



☞ CULANTRO IS BACK \$6.99 ☞

Eryngium foetidum

AM Sun+2

12 x 12 inches

Tender Perennial

Cilantro Substitute, Pollinator

If these stinker seeds germinate, you will have another option for year round cilantro flavor. The softly prickly foliage tolerates the heat, but not afternoon sun. Put it in a basket that you can bring in for the winter.

Curry Plant

Helichrysum italicum

AM/PM Sun

12 x 12 inches

\$5.49

Half-Hardy

Silver Garden



We originally discovered this decades ago for a moonlight/silver garden as it shimmers under a full moon. While it is not the true curry from India, folks have been known to infuse this in vinegar and then splash it over stir-fry, noodles or anything Indian.



Curry Plant, Dwarf

Helichrysum italicum microphyllum

AM/PM Sun

5 x 6 inches

\$5.49

Half-Hardy

Mini gardens



Butterflies will hover over the sweet, golden flowers above the silvery foliage on the regular and this mini-sized curry. Enjoy the beauty and fragrance. Helichrysum (see botanical name) has been used for centuries to treat a range of ailments, including allergies, colds, coughs, skin disorders, and liver and gallbladder problems

Dill, Fernleaf

Anethum graveolens

PM Sun

12 x 15 inches

\$5.49

Annual

Bouquets, Pots, Butterflies

Dill is known as "the fish herb" because it's such a delicious compliment to seafood dips, soups and fillets but most any grilled meat, roasted potato salad or picnic fare benefits from the foliage, flowers or seeds. Fernleaf is an improved variety and a 1992 All-America Selections winner, for its compact form, abundant foliage and performance.



NEW! Dill, Greensleeves

Anethum graveolens 'Greensleeves'

PM Sun

24 x 18 inches

\$5.49

Annual

Culinary, Butterflies, Medicinal



Instead of varieties bred for making seed, I stick with the varieties known for an abundance of foliage, because trust me, all dills will produce seeds soon enough. The best dill is, in fact, the crop you will get next year after all your dills drop their seeds. Direct seeded dill lasts longer so let it sow! Greensleeves is usually the tallest, most prolific of our dills.

Dill, Teddy

Anethum graveolens

PM Sun

15 x 15 inches

\$5.49

Annual

Culinary, leaf, flower & seed

Compact spirals of thick leaflets surround each stem, providing a lush appearance. Faster growing and more productive than the standard container variety. Harvest at full-size or baby-leaf to enhance chicken meatball soup, roasted fish, and grilled asparagus.

Epazote

Chenopodium ambrosioides

AM/PM Sun

2.5 x 2 feet

\$5.49

Tender Perennial

Digestive/Culinary

Traditionally, epazote tea was used, in modest amounts, for stomach cramps, intestinal parasites and liver ailments. It is a companion to refried-beans and other Mexican dishes to "forego the fireworks." Use 1/4 cup chopped, fresh leaves per kettle of chili or black bean soup and add during the last 5 minutes.

Eucalyptus, Silver Dollar

Eucalyptus cinerea

AM/PM Sun

2.5 x 2 feet

Tender Perennial

Floral bouquets

\$5.49

Large, silvery blue-green, highly aromatic leaves appear to be strung on the stem. Yes, this is the most popular foliage especially loved by florists. Just cut, dry and arrange in fresh and everlasting bouquets. Folks also dabble with the foliage for natural mosquito repellent formulas.



Fennel, Bronze

Foeniculum vulgare 'Bronze'

AM/PM Sun

2 - 4 x 3 feet

\$5.49

Hardy Perennial

Culinary, Butterfly, Medicinal



Imagine fine, feathery foliage with a bronze-red cast tickling yellow, "Queen Anne's Lace"-like flowers above. No bulb below, but licorice laced leaves are added to salads, fish, and soups. As seeds mature, cut entire stalks and hang them upside down in a paper bag to finish ripening and avoid self-seeding. Infuse dill or fennel seeds for indigestion but don't plant by dill as their "kids" will taste nasty!

Fennel, Bulb

Foeniculum vulgare

PM Sun

3 x 1 feet

\$5.49

Annual

Culinary, Butterfly



Shapely, superb bulbs do not bolt nor split easily and are ready early (before September) for picnic foods and grilling. A favorite fall salad starts with sliced fennel, apples, walnuts, spinach and pecorino cheese. PLEASE don't pick off the caterpillars below. There are plenty of fronds for all.



Swallowtails host on members of the Apiaceae family, which includes parsley, Queen Anne's Lace, carrot, celery, fennel & dill.



Feverfew, Single

Tanacetum parthenium

AM/PM Sun

2 x 2 feet

Hardy Perennial

Medicinal, Cut, Bees

\$5.49

Customers have successfully tried fresh leaves in a mayonnaise sandwich (to mask bitterness) at the start of a migraine headache, to reduce severity & frequency. Or just enjoy bouquets of single white daisies!



Fig, Black Mission- 5"pots

Ficus edulis 'Black Mission'

AM/PM Sun

3-4 x 4 feet

\$17.49

Tender Perennial

Bees, Culinary, Medicinal



This traditional Italian variety produces sweet brown figs from the growing season to fall! Re-pot incrementally, each fall, eventually ending up in a large wooden pot with castor wheels so that it can be moved easily into an unheated garage for the winter. Ours is named "Figapotamus".

Fig, Olympian

Ficus edulis 'Olympian'

AM/PM Sun

6 x 6 feet

\$17.49

Tender Perennial

Pots, Culinary, Medicinal

Try an award-winning heirloom variety, discovered in Washington State, where it thrives and produces large figs with tender purple skin and violet flesh that's succulently sweet. May reach 6 to 8 feet.

Fig, Violette de Bordeaux

Ficus carica

AM/PM Sun

4 x 4 feet

\$17.49

Tender Perennial

Pots, Culinary

Luscious black fruit with rich, strawberry red flesh adorn this French fig. Naturally dwarf & ornamental, this tree is very well suited for growing in containers. It ripens late (early to mid-October), but reliably. Mature size varies per training technique, pruning and winter die-back.

Germander

Teucrium chamaedrys

AM/PM Sun

18 x 12 inches

\$5.49

Hardy Perennial

Hedge, Bees

Since everyone wants this for a hedge, especially in knot gardens, get it early before it sells out. Lustrous green foliage bears magenta pink flowers late spring through summer, at the height of bee activity.

Ginger, White/Traditional available late April **\$7.99**

Zingiber officinale Tender Perennial
AM Sun+2 2-3 x 2 feet Culinary, Medicinal

Ease nausea on your next airplane flight or boat ride by chewing on these rhizomes (underground stems). Ginger is related to turmeric, cardamom, and galangal: all powerful, stimulating, warming edibles. Dig up in the fall to use in stir-fry, smoothies & cookies, or if the powerful zing is too strong for your taste, try a tasty tea by steeping the leaves!

Ginger, Japanese Hardy **\$7.99**

Ginger mioga Hardy Perennial
AM Sun 2 feet spreading Culinary, Ornamental, No-Deer

We've been growing this HARDY ginger, AKA Myoga Ginger, under the trees alongside our windbreak. It is an essential ingredient in Japanese and Korean dishes. Its young, pink-yellow shoots and emerging flower buds can be pickled or cooked, adding a gingery, zesty flavor to sushi, miso soup and stir-fry. Besides dappled shade, it thrives on humidity. Easy in Ohio!

Ginger, Variegated Shell **\$7.99 & 22.99**

Alpinia zerumbet 'Variegata' Tender Perennial
AM Sun 36 x 18 inches Ornamental

The only culinary reference I have found for this compact, variegated shell ginger is that the leaves make a nice tea. Otherwise it is not edible. Provide plenty of water during the growing season, fertilize monthly and dig up rhizomes to store over winter after the first frost. Store in a dry area around 55°F.



NEW! Gotu Kola **\$5.49**

Centella asiatica Half-Hardy Perennial
AM Sun+2 3 x 8 inches Medicinal

Gotu Kola is often referred to as a "super herb for its potential anti-aging, cognitive boosting, and skin healing properties. You can even toss it over salads or in tea. Just be

sure to grow tucked away in moist soil, away from harsh afternoon sun. On the edge of the woods, protected from winds, it may survive a mild winter.

Hibiscus, Panama Red **\$5.49**

Hibiscus acetosella 'Panama Red' Tender Perennial
PM Sun 4 x 2 feet Ornamental, Teas, Culinary

More than a striking, burgundy-red beauty with cut foliage (like Japanese Maple), this was bred for the humid, deep South and a tart cup of tea. Ideal for an edible landscape! Red leaves & late summer/fall flowers add color to a salad, tea or stir-fry but add at the end of cooking as it can get mushy.

Horehound **\$5.49**

Marrubium vulgare Hardy Perennial
AM/PM Sun 2 x 2 feet Medicinal, Beer

Grayish green, crinkled leaves and tidy mounds, surprise you early in the spring. Pruning the stalks of tiny, tubular flowers makes for a bushier habit. Use in tea or mac into this fine candy (pictured) for sore throats. Horehound was the original bittering agent for traditional ales & non-alcoholic beverages before hops.







Hyssop- Blue, Rose or White **\$5.49**

Hyssopus officinalis 'Blue' and 'Albus' Hardy Perennial
AM/PM Sun 2 x 1-1/2 feet Border, Medicinal, Bee, Butterfly

These are the heroes of bees and butterflies thanks to enduring blooms. A.K.A. "poor man's boxwood", this semi-evergreen shrub is used for hedges and borders since it doesn't mind regular clipping. Blooms dark blue, soft rose or pristine white, this bible herb was used to flavor liqueurs and meats.



ALL LAVENDERS PREFER    

AM/PM Sun 12" raised beds 2 to 3 feet spacing

Bee & Butterfly magnets, Deer & Mosquito Repellers

Lavenders love well-drained, preferably alkaline soil (gravel mulches help) and bright sun all day. It will not tolerate waterlogged conditions. In fact, THAT is what kills lavender in the winter, not harsh temperatures. High nitrogen fertilizers and manure will cause these plants to flop over and robs them of their scent.

LAVANDINS, HARDY \$5.99

Lavenders in this category are hardy perennial. Generally speaking, they tend to bloom in paler shades, in July. These are the tallest spikes, bred for perfumes, wands & cosmetics, not necessarily eating.

Lavandin, Grosso

Lavandula x intermedia 'Grosso'
2-1/2 x 3-1/2 feet Bath & Body Products, Cutflowers

Classic French hybrid Lavender, grown for its fragrant, dark blue flower spikes and vigorous growth habit, was known as "Fat Spike"; its large and abundant blooms used for bath, body & perfume.

Lavandin, Exceptional White

Lavandula x intermedia 'Exceptional'
30 x 30 inches Wedding Bouquets

Known for its reliability in extreme conditions, thriving where other lavenders fail. What sets Exceptional™ apart is its fresh take on a classic favorite, bringing a bright, crisp white elegance to landscapes and events.



Lavandin, Phenomenal

Lavandula x intermedia 'Phenomenal'
2-1/2 x 3 feet

Extremely winter hardy, fragrant and lovely, this begins as a compact, bushy mound of gray-green, aromatic foliage. By mid summer, long stems are topped with 5" sweet smelling, violet-blue spikes usually arriving before other lavandins. Blooms repeat in late summer or fall.

Lavandin, Sensational

Lavandula x intermedia 'Sensational' PPAF
2 to 2-1/2 x 3 to 3-1/2 feet Perfumes, Body Butters, Aromatherapy

This is the next generation of Lavender Phenomenal with incredibly large and thick flowers on sturdy stems. Broad silver foliage is thick, tough, and cupped, forming a dense habit with incredible branching stems. Extremely good heat, humidity and cold tolerance. Sweet lavender floral aroma!

BUTTERFLY PEA FLOWERS:

The latin name (*Clitoria ternatea*) provides a rich hint as to the shape of the flower, no pic needed. It is a tropical vine, native to Indonesia, twisting on structures 10 feet or more with vivid purple, blue or white summer flowers.

Flowers have little flavor but are valued for their ability to turn water blue or, combined with citrus, an electric purple.



I just bought some seeds, so yes, we may have a few plants for sale.

ENGLISH LAVENDERS most \$5.99

Lavenders in this category are hardy perennial. Generally speaking, they tend to bloom in deeper shades, starting in June. These compact bushes are meant for eating, medicine, hedges and mass plantings .

Lavender, Arctic Snow

Lavender angustifolia 'Arctic Snow'

20 x 16 inches

Silver Gardens, Bouquets

Lavender's renowned fragrance freshens up the garden, in this case, in the form of a compact bush of pure white flowers, attracting a rich array of wildlife, mid summer.

Lavender, Blue Cushion

Lavandula angustifolia 'Blue Cushion'

14 x 14 inches

Hedges, Culinary, Butterfly

Forms a compact, rounded cushion of fragrant, evergreen foliage with scented violet-blue blooms from early June into late summer. Though it thrives in summer heat and drought, this English lavender variety is more tolerant of moister growing conditions.



Lavender, Hidcote Type

Lavandula angustifolia 'Hidcote' Type

16 x 24 inches

Hedges, Culinary, Medicinal, Tea

This classic English lavender is a resident at "Sissinghurst Castle, Kew, Hidcote Manor Garden in Gloucestershire" and other famous gardens of England. It is a dwarf cultivar with plenty of dark purple flower spikes for sweet treats (as in my "Lavender White Chocolate Raspberry Cheesecake") or savory dishes like "Roasted Chicken Provençal."

LAVENDER LEMONADE MOCKTAIL:

about 4 servings

Lavender Simple Syrup:

(makes about 2 cups of syrup)

15 sprigs of fresh lavender

1 cup sugar

1 cup boiling water

Lemonade:

1½ cups fresh squeezed lemon juice

(equals about 7 or 8 lemons)

2 cups cold water

1 cup simple syrup

2 tablespoons Butterfly Pea Flower Tea

lemon slices

fresh lavender sprig garnishes



4 hours to night before:

1. Prepare a cup of the butterfly flower tea as directed. Chill 4 hours.

2. Make the lavender simple syrup:

Place the clean lavender sprigs in a heat-proof, medium-sized bowl. Pour the sugar over the flowers and use your fingers to gently rub the flowers into the sugar. Pour boiling water over the lavender sugar and stir until dissolved, about a minute. Cover and infuse 30 minutes to a few hours. Strain into a pint jar. Chill.

3. Just before serving, make the lemonade:

Pour 1 cup simple syrup into a quart jar. Stir in the lemon juice and cold water. Taste for tartness and adjust with more syrup or water, as needed.

4. Drink presentation:

Add a couple of ice cubes to a glass. Pour in the lemonade. Drizzle 1-2 tablespoons of the butterfly flower tea, over an inverted spoon, into the lemonade. Add a slice of lemon and a fresh lavender sprig.

TENDER LAVENDERS \$5.99

Considered anti-depressant houseplants, these offer about 9 months of blooms from summer to winter windowsill, (why we tolerate the annual move indoors). Most bear lighter hues of not-as-tasty spikes.

Lavender, Fern-leaf

Lavandula multifida

2 x 2 feet

Potpourri, Sachets, Edible?- You decide

Referred to as "French Lace Lavender," the distinctly deeply-lobed, lacy, gray-washed, green leaves display blue-violet, trident flowers all summer and into the winter, indoors. Its bushy foliage is highly aromatic with a hint of oregano and highly attractive to butterflies.



Lavender, Green Fern-leaf

Lavandula minutolii

1-3 feet

Ornamental, Culinary

Inhale. Taste. You may be tempted to sprinkle the blue flowers over carrots, potatoes, parsnips and other roasted root vegetables. Potted next fall, you will have flowers in the winter as this is blooming right now and most of the year, for that matter. Its sage green foliage smells earthy, like oregano, yet another "expert" likened it to "burnt rubber." Suffice it to say, if your nose likes it, your tongue is apt to follow suit.



Return! Lavender, Silver-leaf

Lavandula minutolii var minutolii

2.5 x 3.5 feet

Ornamental, Winter Windowsill, Butterfly

"Candelabra Lavender" is another name for the way the soft, violet-blue flowers are elegantly arranged. Native to Mediterranean region, your twice a year moves (out in the spring, inside in the fall), are rewarded with months of blooming. It is also used as a medicinal plant for treating various ailments such as fever, cold, cough, and skin diseases.

NEW! Lavender, Spanish Ever Blue

Lavender stoechas 'Ever Great Blue'

12 x 12 inches

Butterfly, Winter Houseplant, Cutflower

Often the first spanish lavender to bloom, it was selected by an Australian breeder noting it to produce "one of the biggest flower heads ever seen in his trials." Its compact plant habit and dark blue spikes rising sporadically year round make it an ideal winter houseplant and summer garden star.

BUTTERFLY PEA FLOWER TEA:

The flowers, fresh or dried, have been used in traditional medicine for centuries, especially for their anti-inflammatory and antioxidant properties. Butterfly pea flowers have a delicate, earthy and herbal flavor similar to green tea, and a slightly sweet taste. Often compared to the flavor of green apple peel, use it as a soft, floral accent in cocktails, desserts, and teas.

To make a refreshing butterfly pea tea using fresh flowers, follow these simple steps:

Gather 15 fresh butterfly pea flowers. Rinse the flowers gently under cool water to remove any dirt. Boil 2 cups of water in a pot or kettle. Add flowers to the boiling water and steep for 5-10 minutes. Strain into a cup, discarding the flowers. Sweeten with honey or lemon if desired, and enjoy your vibrant blue tea!





LEMON BALM \$5.49

A few of lemon balms' uses include flavoring ice cream, teas, fish and preserving sausage. Lemon balms attract bees, fend off viruses, exhibit antioxidant properties, repel mosquitoes and are mildly sedative (think sleep pillow), yet mood lifting. (Huh?)



NEW! Lemon Balm, Citronella

Melissa officinalis 'Mandarina' Hardy Perennial
AM Sun+2 3 x 2 feet Mosquito Repellent, Tea

Often used around patios & doorways as it contains a natural essential oil known to repel mosquitos. Full disclosure, even the powerful, citrus scent may act as a bug barrier, but the distilled oils are much more effective. Still, it makes a calming tea, traditionally employed for nerves and indigestion. It has been used topically for cold sores.

Lemon Balm, Lime

Melissa officinalis ssp. Altissima Hardy Perennial
AM Sun+2 2 x 2 feet Culinary, Tea, Medicinal

Lemon and lime balms have tiny, whitish flowers which go unnoticed by humans but not bees. (Greek origin for *Melissa* is "bee leaf.") Euphoric citrus fumes from a brush of your hand or the lawn mower grab the attention. Substitute lime balm for any recipe calling for lime, or better yet, add both.

Lemon Balm, Mandarin

Melissa officinalis 'Mandarina' Hardy Perennial
AM Sun+2 1 x 2 feet Tea, Culinary

Think tea with all the calming qualities on top of an intoxicating mandarin orange scent! "Spills" from pots, hanging baskets and along the ground.



Lemon Balm, Quedlinburger

Melissa officinalis 'Quedlinburger Niederliegende' Hardy Perennial
AM Sun+2 1.5 x 3 feet Aromatherapy, Relaxing

Hails from the German town of Quedlinburg while '*Niederliegende*' is translated from German as 'procumbent', a botanical adjective meaning 'growing along the ground without setting roots'. Just remember it has a higher essential oil than other lemon balms.

Lemon Grass \$6.99

Cymbopogon citratus Tender Perennial
AM/PM Sun 3 x 3 feet Culinary, Teas, Thai Cuisine

Try a tropical, water-loving grass, popular in commercial teas because its bold, sweet, lemon flavor is released by hot water. Overwinter next to a sunny window, atop a saucer of water. This is not the "East Indian Lemon Grass" which is better at repelling mosquitos than flavoring dishes.



The new leaves will be better adapted to the indoors.

Lovage \$5.49

Levisticum officinale Hardy Perennial
AM Sun+2 6 x 5 feet Culinary, Medicinal

We site this very large, strongly flavored celery substitute in the back of our shady border. Seeds, leaves or roots are used, fresh or dried, in lovage soup, braised lamb, walnut pesto, chicken salad and even pain relief teas & tinctures. Tall yellow flower stalks make a dramatic feature display. Mulch around its base or provide extra summer water to prevent leaf scald.

Marigold, Lemon Gem \$5.49

Tagetes signata 'Gem Series' Annual
AM/PM Sun 6 x 12 inches Edible Flowers, Ornamental
Petite, marigold blossoms decorate finely dissected green foliage. Lemon yellow, perky flowers exude sunshine and a MILD citrusy flavor. Seek out nasturtiums, lavender, chives or anise hyssop flowers for an outrageously colorful salad or dry these gems for confetti over baked potatoes. It is well-suited for baskets or containers but trim to keep compact, and fertilize regularly.



Marigold, Tangerine Gem \$5.49

Tagetes signata 'Gem Series' Annual
Full Sun 6 x 12 inches Edible Flowers
Ditto for the entry above, aside from the tangerine color. If you don't fertilize often then put in the ground rather than in a pot.

MAKING FRESH HERB TEA VIDEO: (posted 9/29/21)

When taped, it was harvest time. I share my favorite tea herbs, their healing qualities, making tea and an AMAZING way to enjoy the tea. Discover certain herbs that make you tingle or others, not so much.

Try:
lemon herbs,
ginger, mint,
rosemary,
fruity sages,
and more!



FRESH HERB TEA (or INFUSION if you must):
Bring a cup of water to steaming bubbles or just before boiling. Add a handful of fresh herbs. Cover. Infuse as long as you'd like.

CHILLED TEA BY THE PITCHER:
Pack a pitcher with 3 or 4 handfuls of fresh herbs. Fill up with water, leave in the refrigerator for 6 hours to overnight and enjoy cold. I added fresh pineapple and strawberry mint, lavender, and lemon scented geranium leaves.

Mexican Bush Oregano \$5.49

Poliomntha bustamenta (longiflora) Tender Perennial
AM/PM Sun 3 x 2 feet Culinary, Container

Pale lavender, 1" trumpets perform with glossy foliage throughout the summer. Quite a foxy companion on your patio with the extreme oregano, hint of mint-flavor of traditional Southwest cooking. Add flowers to salads, just-out-of-the-oven pizza, & gazpacho. Have fun fusing different ethnic flavors.



Mexican Oregano \$6.99

Lippia graveolens Tender Perennial
PM Sun 4 x 2 feet Culinary, Medicinal

Labeled as true oregano or "Ore'gano cimarron" in Mexico & the Southwest U.S., but botanically it's not an oregano. I would describe it as intense oregano with a funky cilantro flavor. Leaves are bright green & scalloped on woody branches which, if properly pruned, will look like a small tree. For authentic SW chili, look no further but be prepared for an intense, FULL oregano punch.



MINTS: Hardy perennials but not bullies \$5.49

- #1) Mints do not have to engulf small towns. Their growth can be managed, but in rare situations, like in a shady area you can't mow, let them go
- #2) 99% of the time we recommend you plant mint responsibly. Sink a 5 gallon bucket, with holes in the bottom for drainage, into the ground. Allow 3" of the bucket above ground to slow mint runners. Fill with potting mix and a scoop of soil. Plant. Prune wandering tips regularly.
- #3) Mints need not be planted miles apart to prevent crossing. It's true that a bee's territory can cover 5 miles however you can plant a variety of mints in 1 bed, granted you keep flowers clipped. You'll disappoint the bees but you'll thwart next year's seedlings too, or not....
- #4) Accept that Mother Nature wins and simply pull the seedlings that sprout in between mature pots of mint next year.

AM Sun+2 (More sun = needs more water = a larger mint)

Plant under Apple Trees, Containers, Slopes, Around Patios



Mint, Apple

Mentha suaveolens

1-2 x 2-3 feet

Drinks, Pots, Bees, Pond Edges

The delicate flavor of Apple mint works best fresh in cocktails, mocktails and tea. Add whole or chopped leaves to popsicles, sorbets and ice cubes. Use to make sauces or herb rubs for poultry, lamb and seafood. Roughly chop apple mint and add to chutney, dressings, jelly or brine when pickling.

Mint, Banana

Mentha arvensis 'Banana'

16 x 16 inches

Culinary, Kids' Garden, Bees

This unexpectedly fruity mint from France inspires creative experiments with banana mint tea, cookies, muffins, parfaits and tropical drinks.

Mint, Chocolate

Mentha piperata 'Chocolate'

2 x 3 feet

Culinary, Medicinal

Get the sensation of a "Peppermint Patty." Imagine this dark green leaved variety in brownies, coffee, hot chocolate, smoothies, or St. Patty's Mint Chocolate Cheesecake Bars?



Mint, Double Mint

Mentha x gracilis 'Madalene Hill'

2-3 x 3 feet

Tea, Bees, Culinary, Medicinal

This variety is also known as "Red Stemmed Apple Mint" for its ruby red stems. Think of a tea that has both the oils of peppermint and spearmint, or in other words it smells precisely like "Wrigley's DoubleMint Gum."

Mint, English Pennyroyal

Mentha pulegium

2-4 x 18 inches

NOT EDIBLE, Flea Repellent

Not for pregnant woman or any cooks! Rub fresh leaves on pant legs to repel mosquitoes and ticks. Let it sprawl where your pets prowl to shoo away fleas. Want more? Let the blue flowers be.

Mint, Ginger

Mentha X gentilis

2 x 2 feet

Culinary, Ornamental

Rare yellow & green splashed leaves look best in spring. Fine, fruity, spicy flavor goes well with any fruit, salmon and Thai dishes but ginger mint is made for lemonade, Margaritas and mint syrup.



Mint Habek

Mentha longifolia

2 x 2 feet

Culinary, Medicinal, Bees

This is one of the true Middle Eastern varieties used for the authentic "Tabbouleh," (bulgar grain with parsley mint, onions, tomatoes, lemon juice, EVOO, salt & pepper.) It bears the most unique foliage in our mint collection.



Mint, Julep

Mentha spicata 'Julep'

12 x 30 inches

Mint Julep & other Beverages, Fruit Salad

US Senator Henry Clay of Kentucky introduced the Mint Julep drink to Washington, DC at the Round Robin Bar in the Willard Hotel in the 18th century. Though recipes vary, THIS mint variety remains constant.

Mint, Kentucky Colonel

Mentha spicata 'Kentucky Colonel'

2-3 x 3 feet

Culinary, Medicinal, Bees

Add clean, sweet, spearmint to "Mint Chimichurri" - a South American condiment with garlic, mint, parsley, vinegar, olive oil, red pepper flakes and salt. Slather this over lamb, steak, and grilled anything!



Mint, Mojito

Mentha x villosa

2-3 x 3 feet

Cocktails, Bees, Culinary, Tea, Butterfly

Mojito cocktails are made with rum, sugar, lime juice and this plant, with roots that are directly from Cuba. Its mild, not pungent or overly sweet flavor is just perfect for strawberry mojito pops, lemonade or smoothies.

Mint, Orange

Mentha aquatica 'Citrate'

2 x 3 feet

Culinary, Bees, Pots, Bath, Flea Repellent

Add one cup of these bronzy green, round leaves, a cup of "Pineapple Sage", and a cup of any lemon herb to two quarts of water. Refrigerate for six hours. Enjoy refreshing, bubbly, flavored water. Or add a citrusy mint to fruit salads, beef or cookies. Marinate leaves or blue flowers in vinegar to eat or add to your bath.

Mint, Peppermint

Mentha piperata

2-3 x 3 feet

Tea, Culinary, Medicinal, Anti-Mosquito

Peppermint's versatility and ease in growing makes it THE beginner's herb. Smooth, shiny, dark green leaves are a boost to brownies, candy, stuffy noses, indigestion and mild headaches. This was the mint in "Mitchell's Homemade Chocolate Mint Ice Cream."



Mints attract butterflies and bees, especially if planted in a sunny spot. Mints also repel mosquitoes.



Mint, Pineapple

Mentha suaveolens 'Variegata'

2 x 3 feet

Culinary, Ornamental, Container

White and green variegated leaves remain, even in summer heat. Care to try this over citrus and pomegranates, or mango sorbet? Fresh pineapple mint tea is an escape!



Mint, Strawberry

Mentha spicata 'Strawberry'

2 x 2 feet

Culinary, Beverages, Smoothies & Sorbets

Close your eyes. Breathe in the delicate strawberry fragrance. Use it as you would spearmint, the dominant flavor. Naturally leans toward fruity or spinach salads, drinks and iced tea. It can reseed, so pull out seedlings.

NEW! Mint, Sweet Thai, Saranae

Mentha arvensis

2 x 3 feet

Southeast Asian Cuisine, Container Gardens

Selected to honor our Asian Pacific 2026 HerbFair theme, it is similar to spearmint, but stronger and sweet, well-equipped to elevate curries, salads and larb (aka laap), the popular SE Asian minced meat salad, regarded as the national dish of Laos and a staple in Northern Thailand. "Saranae" is the name of this specific, authentic thai mint.



Mushroom Plant \$6.99

Rungia klossii Tender Perennial
AM Sun+2 2 x 2 feet Culinary, Shade

This fast growing New Guinea native bears green, glossy leaves containing large amounts of iron, vitamin C and a special mushroom flavor.

Add its raw, crispy foliage to spinach salad or tuck it in sandwiches. Mushroom flavor increases with cooking, so add it at the last minute of cooking.

NASTURTIUM \$5.49



Tropaeolum, the scientific name literally means "nose-twister" or "nose-tweaker." It earned the common name "Nasturtium" due to its peppery tang like watercress, which bears the botanical name *Nasturtium officinale*. Tear up the leaves & flowers for a salad. Use its fruits (unripened seeds) as caper substitutes. In pots, nasturtiums require faithful fertilizing, but they thrive better in our gardens.

Tropaeolum majus, are trained to climb or spread while the bush types (*Tropaeolum minus*) mound. Here's how to grow them:

PM Sun Annual Organic Soil
Water regularly 1.5 x 2 feet Containers, Culinary
Butterfly & Hummingbird friendly too

Alaska, Variegated

Tropaeolum majus 'Alaska Variegata'

Everybody's favorite in mixed containers for its compact growth that politely spills over, and its beauty before it even flowers. Plant a pot of nasturtiums with chives, lettuce, & a patio tomato for a summer's worth of salad. Added bonus: the flowers taste like a cool radish!



NEW! Nasturtium, Bloody Mary

Tropaeolum majus

Creamy white petals are heavily streaked and edged with deep crimson, maroon and blood-red tones. Their edible foliage, flowers and green seed pods offer the trademark radish, watercress or wasabi tang. Nasturtiums are meant for pots, hanging baskets and sun-filled gardens.

Empress of India

Tropaeolum majus 'Empress of India'

Like the exotic, deep red flowers but LOVE the dark green foliage especially in a patio pot with purple basil, "Gem Marigolds, and other colorful foliage and edible flowers.



Nasturtium, Night & Day

Tropaeolum majus 'Night & Day'

Night and Day is the most compact nasturtium, holding to a tidy foot tall mound. Be sure to include these contrasting mid-summer to fall mahogany-red and pale ivory flowers. Flowers look particularly elegant tucked among items on a charcuterie board.



Nasturtium, Phoenix

Tropaeolum minus

Instead of their usual rounded shape, the petals of every bloom on this British introduction are "cut" into 3 to 4 points, like flames. The blooms arise in bright and pastel shades of the gold, orange, and red well as cream, peach, and salmon, many petals with mahogany near the base. Grow in pots, gardens or trailing in baskets.



Olive, Arbequina

Olea europaea 'Arbequina'

AM/PM Sun 3 x 6 feet Culinary, Winter Houseplant

Mark's 6 footer provided a mason jar full of the best tasting olives. The process takes salt, water, & vinegar plus a month or two. No complicated equipment, just a little care. Olive trees need all day sun in the summer and 50° in the winter to set early spring flowers. Very drought tolerant.

\$11.49

Tender Perennial

BRINE-CURING OLIVES is easy. It just takes awhile.

1/4 cup kosher salt 4 cups water
1/2 cup of red wine vinegar 1 gallon glass jar

Pour the brining ingredients into the jar and stir. Submerge whole olives in this brine and top with cheesecloth or something else to keep them underwater. Do NOT cut them.

Cover loosely with a lid and put the jar in a dark, cool place. That's it. Check it from time to time, meaning every week or so at first. The brine should darken, and you might get a scum on the top. That's OK.

(What's going on is that your olives are fermenting which breaks down the astringent substance in an unripe olive. Fermentation is why I never wash my olives before curing. I want those natural yeasts on the outside of the olive to do their magic.)

I change my brine every month. I don't rinse the olives during changes either because I want the residue to act as a "starter" to get the next batch of brine going. Whole olives can take 6 months to cure. Taste them when you change the brine to see if the bitterness is gone.

Once cured, store the olives in the brine, or drain and completely cover in extra-virgin olive oil. To this you can add flavorings, such as dried oregano, chilli or fennel seeds.

OREGANO \$5.49

Oreganos thrive in Mediterranean conditions. They worship the sun, heat and well drained soils. Flavor is actually diminished by high powered fertilizers. Use an organic (4-6-4) fertilizer at planting, with annual dressings. Except for Sweet Marjoram, most are winter hardy. A couple are better in pots than on (dinner) plates and the stinkiest ones should be thrown in a bath for sore muscles.



Oregano, Chef's Greek

Origanum vulgare subsp. hirtum

AM/PM Sun 2-3 x 3 feet Hardy Perennial Culinary, Bees, Butterfly, Bath

Don't confuse this one with the purple flowered ornamental oregano. THIS ONE'S FOR COOKING. It is still a vigorous grower, which forms 3 to 4 foot clumps, so give it room to grow. Harvest frequently. Scatter flowers or leaves over pizza, spaghetti, meats or stews, venison & other "manly" fare.

Oregano, Golden & Gold Crisp

Origanum vulgare 'Aureum' & 'Oregano vul. Dr. letsvaart' Hardy Perennial

PM Shade 6 inches x 2 to 5 feet Containers, Bees, Pots

Both oreganos form a bright golden to chartreuse groundcover, Golden with smooth, oval leaves spreading about two feet and Gold Crisp reaching even further with puckery, round, leaves. Other common traits include a mild oregano flavor, foot high pale lavender spikes midsummer, and both importantly a disdain for hot afternoon sun which can burn both to a crisp!

Oregano, Hot & Spicy

Origanum vulgare 'Hot & Spicy'

AM/PM Sun 1-3 x 3 feet Hardy Perennial Culinary, Bees, Butterfly, Bath

We thought "Chef's Greek" had a strong flavor. This is for the person that really loves intense, oregano flavor plus a kick. Use with care in sassy salsa and chile dishes. In cool weather, the spiciness increases.

Oregano, Italian

Origanum x majorana Half-Hardy Perennial
AM/PM Sun 1-2 x 3 feet Culinary, Bees, Butterfly, Bath

If I could only grow five herbs, this would be one of them. With the upright productive growth of a typical oregano but the sweetness of a sweet marjoram, this is a marriage of heavenly proportions. Try pesto with oregano, pinenuts, garlic, parmesan, olive oil, salt and pepper. Blend, toss into hot pasta, top with lemon zest and more parmesan. Add a glass of wine. Done!

Oregano, Kent Beauty

Origanum 'Kent Beauty' Hardy Perennial
AM/PM Sun 6 x 16 inches Ornamental Cascading Basket

Instead of eating, simply enjoy this trailing mound of powdery blue-green foliage. Summer through fall, it bears drooping heads of hop-like bracts in a blend of shrimp pink, green and cream. Terrific in containers, draped over walls or in the sunny rock garden.

NEW! Oregano, Hilltop or Madalene Hill

Origanum x majoricum 'Hilltop' or 'Madalene Hill' Half-Hardy Perennial
AM/PM Sun 18 x 24 inches

Madalene Hill, considered the Grande Dame of herbs in the U.S., has been honored with many herbs named after her including this robust, rich Italian-type oregano which I was gifted by Susan Betz, author, garden, and conservationist. I can't wait to try it with roasted or grilled vegetables.

Oregano, Sweet Marjoram

Origanum majorana Annual
AM/PM Sun 1-2 x 2 feet Culinary, Bees, Baths

Sweet Marjoram is an annual oregano. Its sweeter, more delicate flavor works well with eggs, vegetables, seafood, rice, poultry, or pork. It is a good muscle ache reliever in bath while it also eases allergy symptoms.



Annual
Culinary, Bees, Baths



Oregano, Variegated

Origanum vul. 'White Anniversary'
PM Shade Hardy Perennial
4 x 12 inches Pot, Ornamental
You only need look left to see its charm.

Now, imagine a mild "Sweet Marjoram" taste and white flowers for mixed containers, strawberry jars, bed edges or a rock garden in part shade.

Oregano Zaatar

Origanum syriacum Tender Perennial
AM/PM Sun 10 x 10 inches Culinary, Containers

Native to the Mediterranean where it has flavored meals for thousands of years, soft gray-green leaves exhibit flavors of sweet marjoram, thyme and oregano. Harvest often for eating and keeping it compact. Not to be confused with Z'atar, an herbal blend of several ingredients.

NEW! Papalo

Porophyllum ruderale Annual
AM/PM Sun 5 x 2.5 feet Cilantro Substitute in Cooking

Make room for this Mexico, Central & South American native. If you LOVE an intense cilantro flavor, but you don't want to wait for it to re-seed and sprout again, papalo (or pepicha that follows) is for you. All you need is one plant and you will have buckets of blue-green leaves described as a mix of cilantro, arugula and citrus. Use sparingly. 100%? No problem.

\$5.49

Annual

Cilantro Substitute in Cooking

🌿 PARSLEY \$5.49 🌿

New gardener or cook? Start with parsley. In ground or in a pot, you will reap handfuls luckily, as you'll use it by the cupful in the kitchen. Best used fresh, though frozen works, but bypass dried parsley. Freeze leaves in a single layer and pop in a freezer bag, or process with olive oil, pour mix into ice cube trays, freeze and store. Since parsley is a biennial, plant a parsley this year and another next year. That's parsley forever!

NEW! Parsley, Favorit Double Curl

Petroselinum crispum 'Favorit Double Curl' Biennial
PM Sun 12 x 10 inches Culinary, Butterfly

'Favorit Double Curl' is a thick, deeply ruffled, dark green parsley prized for its high yield, strong stems and especially fast re-growth. Though the most compact of parsleys, (great for pots!), it reliably produces plenty of foliage for tabbouleh and rice dishes. Considered an American variety

NEW! Parsley, Grüne Perle

Petroselinum crispum 'Grüne Perle' Biennial
PM Sun 16 x 12 inches Culinary, Butterfly



Grüne Perle is considered a top-tier, European variety, with extremely fine, ruffled, "perles" of foliage, giving it a mossy look. Milder than flat leaf, curly parsley acts as a palette cleanser and a counter balance to acidic or rich foods, especially fish, garlic, and citrus dishes.

Parsley, Hamburg Root

Petroselinum crispum 'Hamburg' Biennial
PM Sun 2 x 2 feet Culinary, Edible Roots

Most parsleys do not form a tap root like this "old country" variety, lending a deeper parsley flavor to soups and stews. You can also roast like any other root vegetable and enjoy the leaves like any other parsley.

Parsley, Italian Flat-Leaf

Petroselinum hortense 'Giant of Italy' Biennial
PM Sun 2 x 2 feet Culinary, Butterfly

Mistakenly added too much sage, garlic or chile peppers to your dish? Add a cup of these thick, juicy leaves before you render it all inedible. Impart a little vitamin A, C, iron, and magnesium to scallops with parsley butter, or try bleu cheese, parsley and shrimp.



NEW! Parsley, Menuette (feathery)

Petroselinum crispum 'Menuette' Biennial
PM Sun 16 x 12 inches Containers, Bees, Butterfly

Bright, crisp parsley flavors reverberate off this feathery, narrow, ferny leaf resembling dill from a distance. Its confetti-like texture lends itself to easy chopping for sprinkling over salads. This award-winner is used in smoothies and teas to de-toxify, aid digestion, relieve pain, even tone skin.

Patchouli

Pogostemon cablin (patchouli) Tender Perennial
PM Shade 1 x 2 feet Potpourri, Bees

Easy to grow, inside or out, just give it room. Bring in before 1st fall frost. Flower clusters will rob some of the leaf scent so prevent flowering by giving it 12 hours of light, indoors. Grown commercially for its oil in perfumes and incense, you can dry its scallop edged leaves yourself. Groovy!

\$6.99

NEW! Pepicha or Pipicha \$5.49

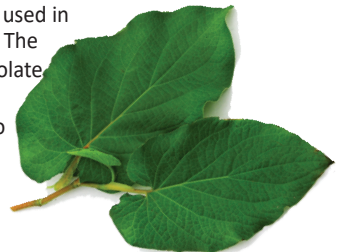
Porophyllum tinaria Tender Perennial
AM/PM 2 x 2 feet

Here is our final stand-in for cilantro juggling arugula, lemon, anise and cilantro flavors. Another Mexican native but unlike cilantro, it thrives in full sun. It even contains calcium and iron and is a traditional palette cleanser.

Root Beer Plant

Piper auritum (santum) Tender Perennial
PM Shade & Moist 5 x 20 feet Culinary Wrap, Houseplant

"Hoja santa", its indigenous name, is widely used in traditional Central & South American recipes. The Aztecs likely included it in unsweetened chocolate drinks. Broad, heart-shaped leaves are sliced for egg dishes & mole verde, or used whole to wrap meat, fish, and even tamales before cooking, leaves and all! Find a moist, large spot, as it will grow up to five feet this year.



\$7.99

ROSEMARY starting at \$5.49 with larger pots available

Years ago, three of our rosemaries earned three first places at the Cleveland Botanical Gardens Flower Show. Here's the treatment they received:
Outdoors (May - Oct.): Grow in full **AM/PM Sun** in a raised bed with well draining soil. Fertilize & water deeply at planting and rarely after that.
Indoors (Oct - April): #1. Re-pot into a larger pot with fresh soil in the fall OR root prune, adding fresh soil and put back in the original pot.
 #2. Place next to a sunny, cold (55-60°), and preferably drafty window. (Old-fashioned windows grow the best plants!)
 #3. Don't overwater. Water only when soil feels dry and the pot is lighter in weight, not by the calender.



Rosemary, Arp

Rosmarinus officinalis 'Arp'

3-4 x 4 feet

Culinary, Medicinal, Butterfly

Perhaps the hardiest of all varieties, however our winter breezes are still too stiff. The growth is somewhat unpredictable but generally thick and well branched. Leaves and blooms enhance jams, orange sauce, poultry and lamb. Pale blue, early spring flowers appear while it is still indoors.

Rosemary, Creeping

Rosmarinus officinalis prostratus

2-3 feet trailing

Container, Culinary, Medicinal, Topiary, Bonsai

This creeping variety gravitates to hypertufa containers & hanging baskets and easily wraps around circular wire frames for Victorian centerpieces. Fresh rosemary for Thanksgiving, plucked from your table? PRICELESS!



Rosemary, Foxtail

Rosmarinus officinalis 'Foxtail'

2 x 2 feet

Culinary, Shish-kabob, Winter Houseplant

Test each rosemary when you visit. If you like the smell, you'll likely love the flavor. Each variety is distinct. Appearance-wise, "foxtail" is big, thick and bushy and takes on a blue sheen once indoors for the winter. Lovely!

Blooming Rosemary attracts butterflies



Rosemary, Golden Rain

Rosmarinus officinalis 'Joyce DeBaggio'

1-2 feet

Culinary, Topiary, Bonsai

Chartreuse and green, striped, lemony-laced leaves adorn this stocky, erect herb. Cool weather heightens variegation just in time for vibrant blue buds indoors. Mark's favorite variety for containers as it appears to be a mini alpine tree.

Rosemary, Gorizia

Rosmarinus officinalis 'Gorizia'

4-5 x 4 feet

Culinary, Medicinal, Topiary

We call it Godzilla. Tom DeBaggio received it from Gorizia, Italy. Still, it's an appropriate nickname for its broad, easy to prep, leaves that are twice as wide as the standard rosemary. Light blue flowers spring through summer, are also larger. Tom described its flavor as "gentle, sweet and a bit gingery." I can taste the potato salad now! Stems serve as skewers for shish-ka-bobs.

Rosemary, Herb Cottage

Rosmarinus officinalis 'Herb Cottage'

4 x 4 feet

Culinary, Medicinal

Escape the winter blues. Visit our greenhouse and you will be treated to these fluorescent blue flowers. It is a solid, well-branched selection, jammed with leaves and flowers. Excellent for bonsai, topiaries, roasted taters and foccacio, as it is most fragrant.



Rosemary, Hill Hardy

Rosmarinus officinalis 'Hill Hardy'

2-3 x 3 feet

Culinary, Medicinal, Topiary

Long ago, we were impressed with its healthy growth habit. Not hardy in our open fields, but then all rosemaries have a difficult time overwintering. You can try and plant it against a South wall and protect it from brisk winds with something transparent (not mulch!), but inside every winter is best.

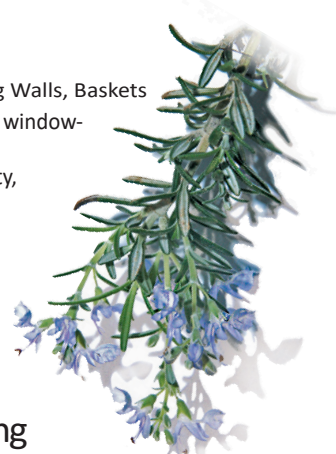
Rosemary, Large-creeping

Rosmarinus officinalis 'Lockwood DeForest'

2 x 5 feet

Cascading Walls, Baskets

Pale blue flowers arrive on your winter window-sill after a summer's worth of sunshine, spilling over baskets and walls. This variety, AKA "Santa Barbara" rosemary, pairs well with apricots, oranges and bleu cheese.



Rosemary often blooms in late fall, aren't bothered by rabbits or deer, handles drought, & are easy bonsais!

Rosemary, Nancy's Wedding

Rosmarinus o. 'Nancy's Wedding'

3 x 2 feet

Culinary, Bees, Wedding Bouquets

The USDA released this trial rosemary to a few select nurseries and we are asking customers to trial it. We want your evaluations. So far, we have found it to be very fragrant with balanced, amazing flavor and vigorous growth. We assume the flowers are blue, but haven't seen them yet.

Rosemary, Pink Flowering

Rosmarinus officinalis 'Majorica Pink'

3 - 4 x 4 feet

Culinary, Medicinal, Butterfly, Shish-kabob

Pink flowers distinguish this strong, upright, short needled variety. Doesn't branch well but reaches amazing heights in one season. A great companion for the grill with long stems for shish-kabobs.

KEEPING ROSEMARY ALIVE OVER WINTER:

"Sunny, cold (55°), drafty window" is Mark's rosemary maintenance mantra.

KAREN'S ROSEMARY SHAMPOO:

Add 6-4" fresh rosemary sprigs to your favorite shampoo for shiny hair. Keep sprigs in the shampoo until it is empty.



Rosemary, White-Flowering

Rosmarinus officinalis 'Albus'

3 x 3 feet trailing

Culinary, Medicinal, Topiary

The unique white flowers that cover this masterpiece by late summer, early fall, add to the legend of how Jesus' mother Mary placed her cloak over a rosemary while escaping to Egypt, turning the white flowers to blue. Rosemary and Mediterranean food (its native home) always pair well.

POWDERY MILDEW SPRAY: 2 Tablespoons baking soda 2 Tablespoons oil (cooking or *summer oil) 1 gallon water

Pour baking soda and oil into a rinsed out milk jug and add water. Shake vigorously. Label. Pour some into a spray bottle and drench all sides of leaves until it drips, every 7-10 days. Great on roses, bee balm, sage and rosemary. Update: NOT effective on Basil Downy Mildew (that's a different disease) but it works on spider mites and aphids too. (*Summer oil is found in the fruit tree spray section; do not use dormant oil.)

☞ SAGES, CULINARY & MEDICINAL \$5.49 ☞

Sage, known as the “youth herb,” is used to darken hair, improve memory, & even ease wrinkles. We use it in the bath to soothe muscles, drink the tea to ease nerves & indigestion, and you’d be WISE to add variegated varieties to your moon garden. You’ll be amazed with the variety of shapes, colors, uses and hardiness. Sages love **AM/PM Sun** and the hummingbirds, bees and butterflies love the sages. Of the 600 varieties of sage, just a few are edible and medicinal, but most are ornamental & attract butterflies.

Sage, Berggarten

Salvia officinalis ‘Berggarten’
AM/PM Sun 2 x 3 feet



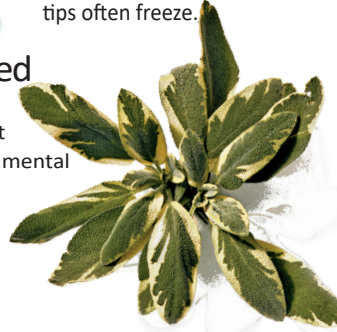
Hardy Perennial
Culinary, Border, Medicinal

Broad, oval-shaped leaves on this 2’ herb make “Berggarten” the easiest of all sages to harvest and prep. Flash fry whole leaves in sizzling olive oil for about 30 seconds. Take off heat. Cool, crumble & use like bacon bits. It rarely blooms as its flowering tips often freeze.

Sage, Berggarten Variegated

Salvia officinalis ‘Variegated Berggarten’
AM/PM Sun 2 x 3 feet
Hardy Culinary, Medicinal, Ornamental

Though it’s as hardy as Berggarten, a few of its blue-green and white variegated, slender leaves revert back to green. Just snip off and eat them!



Sage, Dwarf Garden

Salvia officinalis ‘Compacta’ (Nana)
AM/PM Sun 1 x 2 feet



Hardy Perennial
Culinary, Container, Medicinal

Smaller leaves in a compact bush offers full flavor. It’s my go-to for mixed containers and tidy hedges. Plus it’s covered with blue flower spikes each spring that don’t always get frozen off. Like many strong flavored sages, a little goes a long way. It is a nice contrast with sweet or acid flavors, and is often paired with citrus or pineapple.

Sages are bee, butterfly and hummingbird attractors.



Sage, Golden Pineapple

Salvia elegans
PM Sun 3 x 3 feet
Tender Perennial
Culinary, Hummingbird

While I use bushels of these golden leaves in summer beverages (a cup each of pineapple sage, lemon verbena and orange mint in a pitcher of water), it is in its glory in the fall. Imagine the scarlet spires that you see on tangerine or green pineapple sage atop a three-foot glowing, golden bush.

Sage, Golden Variegated

Salvia officinalis ‘Icterina’
AM/PM Sun 1 x 2 feet
Hardy Perennial
Culinary, Bees, Medicinal

Our cuttings come from stock plants that survived -18° one winter. Golden margins surround green centers. Our obedient mounds create a 7 to 8 month show, posed in front of “Bronze Fennel,” purple basil and other sages. Add to apples with braised chicken or butternut squash. Golden sage’s milder flavor is easy on beginning palettes.

Sage, Grandfather White \$6.99

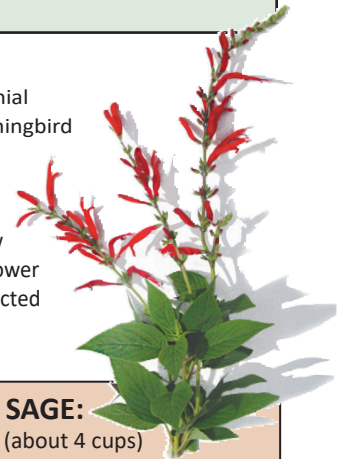
Salvia apiana
AM/PM Sun 3-4 x 3 feet
Tender Perennial
Ceremonies, Bees, Hummers

This powerful, silver shrub is used by native people to purify themselves (in sweat lodges during flu season) and their dwellings. Traditionally, small wands are burned to ward off evil spirits. Tiny white flowers draw the bees which is why it is often called “bee sage.”

Sage, Pineapple

Salvia elegans
PM Sun 3 x 3 feet
Tender Perennial
Culinary, Hummingbird

Delicious, scarlet-red flowers on three foot spikes form in the fall as the grand finale. Use fresh leaves or flowers in teas, fruit, chicken salads, white wine and lemonade. Plants grow large but don’t mind frequent harvests. Pick lower leaves, which are more succulent, being protected from the sun. Stop pruning tips August 1st, allowing flowers to form.



ROASTED BUTTERNUT & FRESH SAGE:

1 medium butternut squash, peeled cubed (about 4 cups)
2 tbsp olive oil
1 tsp salt
1/2 tsp black pepper

For the sage:
1/4 cup fresh sage leaves
1 tbsp olive oil

Preheat your oven to 400°F.

In a large bowl, toss the cubed butternut squash with 2 tbsp olive oil, salt, and black pepper until evenly coated. Spread the squash in a single layer on a baking sheet. Roast for 25 minutes, then flip the pieces for even browning. Don’t overcrowd the pan. While the squash roasts, heat 1 tbsp olive oil in a small pan over medium heat. Add the sage leaves and fry for about 30 seconds until crisp. Watch closely. Remove the squash from the oven and transfer to a serving dish. Top with the crispy sage leaves. Serve over creamy polenta or with roasted chicken.

Sage, Purple

Salvia officinalis ‘Purpurea’
AM/PM Sun 2 x 3 feet
Hardy Perennial
Culinary, Ornamental



Purple new leaves mature partially green creating a bi-colored look. Flavor is slightly less robust so it’s ideal for cooks who’ve not used sage before. I started adding sage to my spaghetti sauce after a friend told me it mimics a sausage flavor since sage is typically the primary herb in sausage. Some believe it is the most potent sage medicinally with teas to relieve cough and chest congestion.

Sage, Tangerine

Salvia elegans ‘Tangerine’
PM Sun 2 x 2 feet
Tender Perennial
Culinary, Tea

Flowers are the same as “Pineapple Sage” with a fruitier, rather than tropical, flavor. Plants are more compact as well. It flowers from about May until you allow it to freeze. Lug it inside and it’ll continue to flower a good part of winter. Blooming show isn’t as loud as “Pineapple Sage,” however it lasts much longer throughout the season. I’ve used the flora and foliage to make a fruity syrup for herbal sodas and lemonade.



Sage, Tricolor

Salvia officinalis ‘Tricolor’
AM/PM Sun 2 x 3 feet
Half-Hardy Perennial
Culinary, Ornamental

Pink, white and green colored leaves display well in the garden or the dinner table for cooks who enjoy a little less intense sage flavor. Not always hardy, so root cuttings in fall, and bring them in.

St. Johnswort

Hypericum perforatum

AM/PM Sun 2 x 2 feet

Its name is a nod to the yellow blooms arriving in late June, around the annual feast of St. John. Noted as a remedy for many ailments, including insomnia, depression, bladder problems, and pulmonary complaints, but do your research. May cause skin rash or not play well with pharmaceuticals.

\$5.49

Hardy Perennial

Medicinal Groundcover, Bees

Salad Burnet or Di-yu

Sanguisorba minor

AM/PM Sun 12 x 12 inches

Crumble cucumber flavored young shoots and fruits over salads, and infuse in tomato juice or vinegar. Its rosette form looks lacy in herbal lawns. Referred to in "traditional chinese medicine" as "Di-yu" where it is used to stop bleeding. Like borage, harvest when foliage, flower or fruit is young.

\$5.49

Hardy Perennial

Culinary, Medicinal



SIMPLE FLOWER SALAD

Change of pace salad toppings:

- salad burnet & borage flowers/leaves
- kale, beet leaf & arugula micro-greens

Toss with lettuce, lemon juice, sea salt flakes and some olive oil.

SAVORIES \$5.49

Substitute the herb "savory" for salt or black pepper. Embellish recipes like: cream cheese crepes, roasted lemon/garlic chicken, fresh pasta with garlic sauce, and any roasted meat. You can dry savory for a salt substitute blend, beef or grilling rub, or even a chile/taco blend.

AM/PM Sun Culinary, Honey Bees, Medicinal, Tea, Rock Garden

Savory, Summer Sprite

Satureja hortensis 7 x 7 inches

Annual

Containers

This selection has the same peppery-thyme flavor as standard summer savory only it stays smaller and bushier; ideal for containers. Cut for fresh use once the plants have become established. Entire plants can be harvested when flowers are in the bud stage for winter use. To dry, hang the plant in a warm, dark, well-ventilated location.

Savory, Purple Winter moved to page 34 with "Hardy Sun Minis"

Savory, Winter

Satureja montana subsp. montana

Hardy Perennial

2 x 1 foot

Take the hint from Germans who call this robust, salt substitute "Bohnenkraut," meaning "bean herb." Edible white flowers mimic candytuft in appearance. Savories belong to a huge family with mint, basil, thyme and other herbs which are often used to ease nausea, flatulence, sore throat, bee stings, arthritis (even baldness) due in part to their antiseptic qualities.

Savory, Winter Dwarf

Satureja montana subsp. montana 'Nana'

Hardy Perennial

9 x 9 inches

For faery or rock gardens, try this exact dwarf version of "Winter Savory," with smaller, glossy leaves, delicate white flowers and a peppery flavor. Add bush basil and rosemary for an edible windowsill landscape. OR make a dry rub blend of sea salt with dried savory leaf, rosemary, lemon peel, garlic powder and minced onion. Rub over meat, fish and poultry. Grill or roast.

Savory, Winter Lemon

Satureja montana var. citriodora

Hardy Perennial

12 x 12 inches

Like the popular lemon pepper seasoning, you get a two-fer hardy herb that offers a strong clean lemon scent and the earthy black pepper notes of traditional winter savory. Similar to lemon thyme but more robust in scent, flavor and hardness. Obviously, this goes well with roasted poultry, fish, sausages, marinades on always pizza.

FORGIVE ME, "ALPHABET GODS"

Having over 900 varieties of herbs, miniature perennials, succulents and vegetable plants, we strive to maintain some semblance of alphabetical order. We also like to keep general groups together on one page. To that end, we snatched the following, to keep the fancy leaved and the scented geraniums squarely on the next three pages.

Soapwort, Double Pink

Saponaria officinalis 'Flore Pleno'

AM/PM Sun 2 x 1.5 feet

Brought from Europe, colicium plant sap from its stems and roots with lathered into a foamy soap, thus the common name. Bouncing bet (wort=plant). Bouncing bet (wort for Bess) is an old-English term for wash. The scientific name deconstructed is: Sapo=soap, officinalis=plants used for medicine/cooking, 'Flore Pleno'= sold in shops. Pretty cool for this July through September double-flowered bloomer. Not invasive!

\$5.49

Hardy Perennial

Cut Flower



NA: Maybe 2026?

Society Garlic

Tulbaghia violacea

AM/PM Sun 1-2 x 1 feet



\$5.49

Half-Hardy Perennial

Container, Edible Flower



As with most green varieties, this grows larger and more robustly than its variegated cousin. Separate pale lavender globes and use sparingly over salads, fish, or most any dish open to garlic. Linear foliage is an excellent substitute for dracenea spikes in mixed containers.



Society Garlic, Tricolor

Tulbaghia violacea 'Variegata'

AM/PM Sun 6 x 12 inches

\$6.99

Tender Perennial

Container, Culinary, Hummers

Deer won't touch these elite, silvery, slender spikes of green, white and pink. Bruise the foliage and you'll smell garlic, though it's not related. I suggest beginners start with the lavender pink flowers as garnishes. If you think it's too strong for the plate, then try it as a pond plant.

Sorrel, Blood

Rumex sanguineus ssp. sanguineus

AM/PM Sun 1 x 2 feet

\$5.49

Hardy Perennial

Salads

Enjoy its blood red veins that run down emerald green leaves for a welcome contrast to all our green herbs. Though not as tangy, it's still quite tasty. It doesn't mind water, in fact, it is considered a popular pond plant.



Sorrel, (True) French

Rumex scutatus

Am/PM Sun 2 x 2 feet

\$5.49

Culinary, Medicinal

Sorrel contains higher amounts of oxalic acid which gives it the perky, lemon, sour punch. A few torn leaves are a welcome surprise over salads, pasta and stir-fries, but not always beneficial for people with a tendency to rheumatism, arthritis, gout, kidney stones or hyperacidity (as sorrel can aggravate those conditions.)

Sorrel, Silver-leaf

Rumex scutatus ssp. glaucus 'Silver Leaf'

AM Sun+2 16 x 24 inches

\$5.49

Hardy Perennial

Ornamental, Culinary, Medicinal

Interesting shield-shaped leaves washed in a striking silver hue look and grow right at home in natural landscapes. Alternatively, planted in pots lends itself to easy harvesting for pureed soups or fresh salads for a powerful dose of vitamin C, vitamin A, iron, magnesium, fiber, manganese, and copper.

FANCY LEAVED GERANIUMS \$6.99

Protect these exotic leaves and flowers from the blazing afternoon sun. In fact, in hanging baskets, they perform best with AM Sun. Allow the soil to dry out before you AM water deeply, and fertilize monthly. With parsley, sweet potato vines and fernleaf lavender, these blooms will entertain from spring to summer's end.



BIG THANK YOU TO CINDY

at "Bench Farms State Route 2"

The original fancy leaved plants (and most pics below) came from Bench's. If you love unusual plants, antiques, fresh produce & more geraniums, visit them in Curtice OH



Fairywood



Grossensorten



Happy Thoughts Pink



Happy Thoughts Red



Indian Dunes



Masterpiece



Mrs. Pollock

KEY TO FANCY LEAVED GERANIUMS:
Tender Perennials
AM Sun
about 2 x 2 feet
Hanging Baskets,
Mass Plantings,
Butterfly Magnets



Lori's Beauty



Petals



Stellar Red



Stellar White



Wilhelm Langguth

Crocodile Geranium

Pelargonium pel-tatum 'Crocodile' is a natural spiller for hanging baskets, keeping its cream & emerald green skin spring through fall.



Crocodile

HARVESTING & PRESERVING HERBS:

Copy and paste this link, I hope you will pull up my e-newsletter- <https://conta.cc/39toMCG> Here are some of the details:

HARVESTING DURING THE GROWING SEASON:

The first step to capturing "summer's flavor" with herbs is to collect sprigs, with a sharp scissors or, ideally, a single razor blade. This rejuvenates the plant, triggering more flavorful growth, as long as you don't over harvest.

Harvest up to 1/2 fast growing herbs like basil, dill, pineapple sage, lemon verbena, and cilantro. Fast growers tend to be the annual and some tender perennial herbs.

Harvest up to 1/3 the height of slow growing herbs like rosemary, some sages, thyme, marjoram, or generally the hardy perennial herbs.

Exceptions: Trim parsley stems down to the the base and snip all but 2" of chives. I'm not saying cut the entire plant. This applies to each stem or bunch that you pick.

HARVESTING DURING THE END OF THE SEASON:

This time of year, the guidelines change. Annual herbs are nearing the end of their life and hardy perennials should be in the ground, so plant hardy perennials if you have them in pots. Tender perennials can be dug up, potted and on your windowsill for the winter.

Harvest all of the annual herbs like basil, german chamomile, cilantro, dill, bulb fennel, gem marigolds, marjoram, nasturtiums, and tender perennial stevia.

Harvest about 1/2 of the tender perennials. Bring plants indoors, like: bay leaf, Vietnamese cilantro, citrus, cuban oregano, figs, tender lavenders, lemongrass, lemon verbena, rosemary, fruity sages, scented geraniums and Mexican tarragon.

Hardy perennials need to prepare for the winter. Harvesting opens wounds so do NOT harvest past September: anise hyssop, catnip, chives, bronze fennel, feverfew, hardy lavenders and oreganos, mint, parsley, hardy sages, sorrel, French tarragon and thyme.

PRESERVING HERB SUGGESTIONS:

FLASH FREEZE CHIVES:

Freeze a thin layer of chives for 30-60 minutes. Store frozen in freezer-proof container. Pull out individual stems as needed. Great sub. for onions and a best friend to most any dip



HERB BUTTERS

Trust me when I say you will FIND things to smother herb butters over starting with potatoes & sweet corn and going on to fresh pasta, salmon, lobster, grilled steaks, broccoli, popcorn, fish, warm bread and so forth

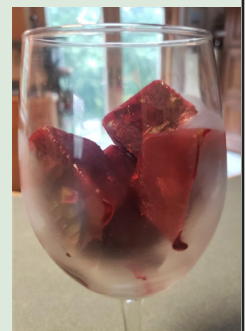
- 1 stick of unsalted butter
- up to 1/4 cup of fresh, chopped herbs (like Mexican tarragon, basil & chives)
- 1/4 teaspoon salt
- juice of 1 fresh squeezed lemon



In a small bowl, stir room temperature, soft butter. Stir in herbs, salt and lemon juice. Scrape into a small bowl, lined with plastic wrap (for easy removal). Refrigerate overnight. Invert and present on a plate of fresh herbs.

HERBAL ICE CUBES

Add the leaves or flowers of: pineapple sage, lemony herbs, mint leaves or scented geraniums to to an ice cube tray. Cover with a fruit juice, selzer or plain water. Freeze. Pop into labelled freezer containers or right into a punch bowl, a wine glass topped with selzer or whirl it into your next smoothie!



SCENTED GERANIUMS \$6.99

Plant outside in May. Pick a spot with well-drained soil, protect from harsh afternoon sun, and give them an occasional soaking. OR grow in pots, watering more often as drought will cause unsightly, dead leaves. Pot or bring them indoors by September. Large leaf varieties need big, 18" deep pots to overwinter indoors here in Ohio. That's when you'll see most of their pink, purple or white blooms, although some arrive earlier. Trim off the flower heads after they fade to encourage more blooms late into the season. That's smart for many bloomers.

Scented Geranium Key: AM Sun+2 Tender Perennial Dry Soil Containers, Butterfly, Anti-Mosquito

ROSE SCENTED GERANIUMS

Atomic Snowflake

Pelargonium 'Atomic Snowflake'

2 x 4 feet Tussie-Mussie, Culinary, Lilac-Purple Flowers

This "snowflake" looks like it survived "3 Mile Island" with its random blotches of cream on its palm-sized, rough textured leaves. By season's end it might reach 4 feet across! Be prepared for a mild rose scent.



Attar of Rose

Pelargonium graveolens 'Attar of Roses'

2 x 3 feet Perfume, Pale Pink Flowers

"Attar of Roses" has been distilled for its breathtaking rose fragrance for centuries. It's been replaced synthetically but you can take advantage of this jewel in potpourris, homemade perfume, facials and rosewater. Try a nostalgic herb for a return to elegance.

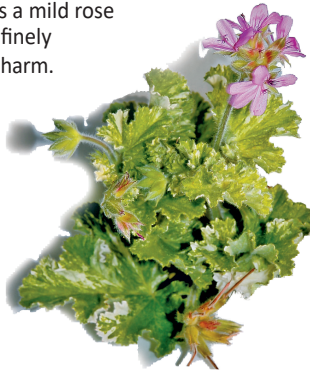


Grey Lady

Pelargonium x asperum 'Grey Lady'

2 x 3 feet Ornamental, Tussie-Mussie, Dusty Pink Flowers

Sage green leaves edged in cream possess a mild rose scent with fruity overtones. A robust habit, finely cut leaves and dusty pink flowers add to its charm. Listed in an 1871 American garden catalog.



Logee's Snowflake

Pelargonium 'Logee's Snowflake'

2 x 3 feet Ornamental, Pink Flowers

Along with delicate pink flowers, check out large, heavily lobed, fuzzy green leaves with hit-or-miss snowflake splotches.

Old Fashioned Rose

Pelargonium graveolens

2 x 3 feet Culinary, Perfume, Big Pots, Pink Flowers

Old Fashion Rose Scented Geranium is the most important scented geranium for the commercial production of rose geranium oil used in perfumes, potpourri, teas, jellies and other delectable treats.



Skeleton Rose

Pelargonium x asperum 'Dr. Livingston'

2 x 3 feet Nose-gays, Pale Pink Flowers

Fine and frilly foliage packs a robust and clean rose scent. Softer scented, pale pink flowers offer the perfect beverage garnish. Sprinkle on top or freeze leaves and flowers in ice cube trays, at-the-ready, anytime.

Velvet Rose

Pelargonium x asperum 'Velvet Rose'

2 x 2 feet Culinary, Tussie-Mussie, Pink Flowers

We saved the overall best "Rose" for last. This luxuriously rose-scented cultivar is covered in soft, fuzzy, light gray, deeply notched leaves and large pink flowers, when they decide to show, on this upright grower. Overall most robust scent, easiest-to-grow and quite lovely.



LEMON SCENTED GERANIUMS

Fingerbowl

Pelargonium crispum minor

2 x 2 feet Fragrance, Decor, Bonsai, Pink Flowers



\$6.99 & \$17.49 3 yr. old

With leaves barely the size of a dime, you don't expect the big burst of lemon scent that comes from rubbing the leaves. The name comes from the old tradition of putting lemon scented water bowls at the table to clean off the fingers after a messy meal.

French Lace

Pelargonium crispum 'French Lace'

1 x 2 feet Culinary, Topiary, Pale Mauve

Lights up this page not nearly as much as it brightens AM sun-loving containers, as a tree element. "French Lace" is an upright sport of "Prince Rupert" so we know it's a fine topiary.



Gold Finger

Pelargonium crispum 'Aureum Minor'

12 x 6 inches Culinary, Table & Stemware Decor, Bonsai, Pale Pink

This superbly erect, lemon scented, laced-in-gold specimen doubles as a miniature tree in a tabletop landscape or bonsai. Elegant enough for decorative sprigs on champagne glasses or beverage stirrers but comfortably casual for tussie-mussies. Infuse leaves in cream overnight for cheesecake.

Gooseberry

Pelargonium crispum 'Variegatum'

1 x 2 feet Ornamental, Bonsai, Whitish-Pink Flowers

The inspiration for its name, gooseberries apparently possess a sharpness reminiscent of lemons, with a subtle tropical fruit sweetness. That neatly describes this variegated gold & green foliage with whitish pink flowers.



Lemon Meringue

Pelargonium 'Lemon Meringue'

1 - 2 x 2 feet Culinary, Potpourri, Pink

SOME catalog authors stretch beyond reality in describing their beloveds. However, this is not the case when I say, here lies the most euphoric lemon scent. Spot on lemon meringue pie!



Mabel Grey

Pelargonium citronellum

2 x 2 feet Culinary, Tussie-Mussie, Potpourri, Pink Flowers

Two inch, maple-shaped leaves release a blast of sweet, pure lemon fragrance! Tall, bushy, and deliciously scented, 'Mabel Grey' grows easily in a large pot and offers lovely, small, orchid-pink flower sprays late season.

Rober's Lemon Rose

Pelargonium graveolens 'Rober's Lemon Rose'

2 - 4 x 2 feet Culinary, Topiary, Mosquito, Pink Flowers

Make room for this very large, robust plant filled with a spicy, lemon rose fragrance and duck foot-shaped foliage. Plant with "Attar of Rose and Old-Fashioned" for a powerful, mosquito trio.



SCENTED GERANIUM CAKE:

Grease and flour the pan, add rose or lemon scented geranium leaves, pour in batter and bake. Cool, invert and decorate!

FRUIT, NUT & ORNAMENTAL

Apple

Pelargonium odoratissimum

12 x 24 inches Jellies, White Flowers

A nod to fragrance is in its botanical name so crush the leaves and inhale. The delicate, white flowers lift the likes of salads, soups, fruit dishes, jellies, sorbets, and ice cream treats.



Charity

Pelargonium x 'Charity'

2 x 1-1/2 feet Patio Pots, Lavender

This is known as a lemon-rose scented geranium but its uniquely lime green leaves

with deep green variegation, land this in our ornamental category.

Still, you can zhooosh up iced tea with its leaves or lavender pink flowers.

Chocolate Peppermint

Pelargonium tomentosum x 'Chocolate'

2 x 5 feet Culinary, Kids, Light Pink Flowers

Cross a silky, meandering giant "Peppermint" geranium with blotched, chocolate-colored centers. Here's the result. Kids love its soft, fuzzy, peppermint scented & flavored leaves. Drapes over edges of walls & spills out of large pots. Sadly, the chocolate refers to the dark zoned patch of color on each leaf.



Lime

Pelargonium x nervosum

2-3 x 2 feet Potpourri, Culinary, Tall Elegant Topiary, Pale Purple

Profound lime, citrus fragrance from dark green, rounded, razor-edged leaves distinguish this strong, upright grower as does its lavender blooms.

Peppermint

Pelargonium tomentosum

4-6 x 6 feet Hot Chocolate, Culinary, Kids, White Flowers

Kids love this huge spreader because of its fuzzy, green-gray leaves and peppermint scent. Marinate these leaves in cream overnight, strain then add to brownies. Easily a fuzzy favorite for a children's garden.

Prince of Orange

Pelargonium x citrosum 'Prince of Orange'

1 - 3 x 3 feet Ornamental, Beverages, Culinary, Whitish-Lavender

One inch large, whitish lavender flowers, each with a maroon blotch in the center, cover the plant. Use its delicious, subtle citrus-flavored leaves in herbal syrups for refreshing iced teas.

Strawberry

Pelargonium scarboroviae

1-2 x 2 feet Culinary, Fragrance, Bonsai, Pink-Lilac Flowers

Small, crinkled, dark green leaves on red stems make it look like a natural upright bonsai but also offer a subtle, but very nice strawberry flavor. This looks gorgeous in patio containers.



CAN PLANTS REALLY REPEL MOSQUITOES?

Geranium and citronella essential oils are often mentioned as DEET alternatives to repel mosquitoes. We believe this trio is your best bet in terms of plants:

- **ROBER'S LEMON SCT. GERANIUM** (highest citronella oil content)
- **OLD-FASHIONED ROSE SCT. GER.** (high concentration of geranium oil)
- **ATTAR of ROSE SCENTED GER.** (high concentration of geranium oil)

Wind & touch releases the oils from the foliage of these mosquito repellents:

BASIL, CATNIP, LAVENDER, LEMON BALM, PEPPERMINT, SAGE & ROSEMARY

LEMONGRASS locks in its oil and must be distilled, concentrating pounds of foliage in a small bottle, so 10 drops of **LEMONGRASS 100% ESSENTIAL OIL** in a 1/2 cup of apricot kernel, or other carrier oil, likely works best.



BLOOMERS & MEDICINAL

Clorinda

Pelargonium 'Clorinda'

3 x 3 feet Fragrance, Mixed Containers, Deep Rose Flowers

Also known as "Eucalyptus" for its prolific, nasal clearing, scented foliage; its 3" deep rose flowers, spring to early summer, are the main attraction.



Mini Maple-Leaf

Pelargonium suffruticosum

1 x 2 feet



Topiary, Mini Tree, Bonsai, Reddish-Pink

Grab your pruning shears and transform this short variety, with rich, reddish pink flowers, into a tree in one growing season. Learn how from our resident expert. Call Mark at 419-433-6126 for an appointment.

\$6.99 & \$17.49

Mrs. Taylor

Pelargonium ignescens 'Mrs. Taylor'

1 x 5 feet Basket, Bright Red Flowers

This trailing variety is best grown in large hanging baskets where it mixes with other plants, providing a non-stop floral, red hot show all season.



Oakleaf

Pelargonium quercifolium

2-3 x 3 feet Ornamental, Topiary, Pink

An autumn favorite because the oak leaves turn a bright crimson before falling off, rivaling any New England autumn color. Pink blooms with maroon stripes reflect the leaf pattern. Traditionally, it's been ingested to treat rheumatism, hypertension and heart disease while the dried form is used as insect repellent sachet.



Sct. Geranium, True Black

Pelargonium sidoides

1 x 1 foot Medicinal, Black Flowers

In its native South Africa, it adds to local biodiversity & offers habitat for various various pollinators. Its robust root system, is used to make a cold remedy and aids in soil stabilization, preventing erosion. This species thrives in regions where water is limited, a testament to its adaptability. Thrilled to offer a very rare herb.



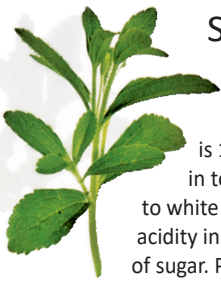
MANY USES OF SCENTED GERANIUMS

These tender perennials came to Europe in the 1600s from South Africa, but their popularity rocketed in the Victorian era. Used as "live air fresheners," they were strategically placed in homes so that fluffy dresses would brush and release their perfumes. Scenteds were used in potpourris and often in the "collar" that surrounded hand-held (tussie-mussie) bouquets, for the same effect.

Today you find them tucked in between herbs, in hanging baskets or containers, trained as topiaries or bonsai.

Picture taken from the scentedleafblogspot.com





Stevia or Sweet Herb

Stevia rebaudiana

Sun - P. Sun 2 - 3 x 2 feet

\$6.99

Annual
Culinary

Grow your own "sugar" with minimal calories. It is 10 times sweeter than sugar and is easily substituted in teas, coffee, fruit and cereal. It's a healthy alternative to white sugar & "Nutra-sweet" but does not counteract the acidity in tomato sauce nor provide the yeast action or bulk of sugar. Plant after May 15, apply 2" hardwood bark mulch layer about June 15, and harvest around Labor Day. Hang dry and pulverize with a coffee grinder.

Tansy, Curly Fern-Leaf

Tanacetum vulgare 'Crispum'

PM Sun 2-3 x 3 feet

\$5.49

Hardy Perennial
Cutflower, Medicinal



Yellow flowers top emerald green leaves which are ruffled like a '70s tuxedo shirt. They are ideal additions to your home's foundation plantings because they ward off ants, Traditionally used for migraines, fever and many other complaints.

☞ SWEET VIOLETS \$6.99 ☞

Partial shade (no sun after 2:00) and moist soil brings about an explosion of deliciously scented, early spring blooms. Not all violas are edible but this is made for syrups and sweet treats. Also the symbol for the goddess Athena and used to treat stress, fatigue, insomnia, symptoms of menopause, depression, common cold, influenza, and many other conditions.

Hardy Perennial **AM Sun+2** **5 x 24 inches**
Fragrant, Edible Flowers; Faery Garden; Deer Resistant; Medicinal



Swt. Violet, Pink

Viola odorata 'Princess Alexandria'

Sweet light pink flowers are perfuming up our greenhouse as I write in February. Grown outdoors year round, expect blooms in March. Normally, deer and even slugs and snails, pass these by.



Swt. Violet, Purple

Viola odorata 'Konigen Charlotte'

More heat tolerant than most violas, but, it only opens up in cool weather. Harvest early spring and fall, used as fresh salad and cake toppers and in a yummy cup of tea. Does not re-seed like crazy.



Swt. Violet, Red

Viola odorata (Mark's select)

Red is unheard of in the violet community, but it literally appeared in our garden. Thank you fairies! Once the key ingredient to perfume, viola blossoms more often add flavor and Vitamins C to our food.



Swt. Violet, Sky Blue

Viola odorata 'Sky Blue'

A Mulberry Creek original with pale blue flowers in the beginning, turning to white clouds as they age. Next year, they will refresh again in a blue hue.

Sweet Woodruff

\$5.49

Galium odoratum

Hardy Perennial

PM Shade/Dry Soil 12 x 24 inches Groundcover

It is always in bloom on my parent's anniversary, May 2nd. Being German, of course I have sought out "fresh" strawberries for the classic German "Maiwein" (May Wine) recipe. Modern recipes use Reisling, strawberries, very lightly toasted woodruff flowers, and Proseco or champagne. Here's a link to the process: <https://tinyurl.com/bud9mdxt>.

A four inch pot grows to a one or two foot carpet, free of weed pulling, in just three years, even under evergreen trees and problem areas.



Tarragon, Mexican

\$5.49

Tagetes lucida

Tender Perennial

AM/PM Sun 1-2 x 1 feet

Culinary

Talk about identity crisis. The flowers are like marigolds (their cousins), its narrow dark green leaves resemble penstemon, and it smells and tastes like French tarragon. You can over-winter indoors for fine French meals. Outdoors, it's easy to grow, harvest and use. Just be sure to plant it by a water spigot. Its fast and full growth calls for extra water, especially in pots! See picture to the right.



Tarragon, True French

\$5.49

Artemisia dranunculus

Hardy Perennial

AM/PM Sun 1-3 x 3 feet

Culinary, Anti-deer

The mild licorice flavor of true tarragon is found in classic French blends like fresh "Fines Herbes" and dried "Herbes de Provence." Whether fresh or preserved in vinegars, ice cubes, or butters, add sparingly to white sauce, salad dressing, omelettes, corn, fish, tomatoes and chowders. Divide every 4 to 5 years or when its vitality needs "re-booting." You can grow in a tomato cage to keep upright.



☞ THYME \$5.49 ☞

Why so many thymes? There are hundreds of thyme varieties, each with unique scents, leaf shape, growth habit and flower color. All of them listed below are hardy, but dividing every three years is wise. Thyme is at home in the kitchen from sweets to savory. Use tender tips, whole, in recipes. You can pick out the sticks after the leaves have given up their flavor. Conversely, harvest just the soft top 1 to 2 inches of growth, and chop, stems and all. Medicinally, the active ingredient "thymol," is a strong disinfectant and antiviral so it was used heavily during the flu season. Ben and Josh got thyme baths for coughs, and it's still an ingredient in "Listerine" and vapor rub.

AM/PM Sun

Hardy Perennial

Requires Well Draining Soil

Drought Tolerant

Attracts Bees



Other Thymes are on page 35 with the "Miniature Hardy Sun Collection."

Thyme, Caraway

Thymus herba-borona var. 'Caraway'

1-2 x 24 inches

Culinary, "Walk-About," Ornamental

Purple-rose flowers occur in summer on this low creeper. Pleasing caraway fragrance makes this thyme the choice for breads and focaccias. Supplements caraway seeds in sauerkraut. Prune tips to encourage branching which will help fill out this fast spreading ground cover.

Thyme, Clear Gold

Thymus x 'Clear Gold'

3 x 24 inches

Rock Garden, Container, Culinary

AKA "Gold Transparent", its fragrant round leaves remain chartreuse with hints of yellow throughout the year. Plant it near the edges where it can spill gracefully over the pot or garden edge. Thymes are best cleaned up in early spring before resuming active growth. Deer will usually leave it alone in favor of tastier treats.

Thyme, English Broadleaf

Thymus 'Broadleaf English'

12-16 x 18 inches

Culinary, Ornamental, Medicinal, Bath

White flowers in late spring attract many bees to make the best tasting honey. Harvest soft tips any time of year for vinegars, Italian dishes, breads, focaccias and goulash. Harvest three inch sprigs in September to dry on a screen or snitch a little outdoors in the winter for healing teas and baths.



Thyme, English Mulberry Silver

Thymus 'English Mulberry Creek Silver'

12 x 18 inches

Container, Culinary

Mark introduced this variety, an herbfarm, exclusive, for its super hardiness & steadfast silver hue. Variegated leaves have remained silver-edged all summer and held their own through the past several winters. Being edible, I often select this for my containers just outside my kitchen doors, potting it with deep purple basil and slender, vertical chives.

Thyme, French

Thymus vulgaris

12 x 18 inches

Culinary, Tea, Ornamental

VERY generally speaking, French thymes are sharply flavored with often narrow leaves on stiff, upright stems. It's easier to grab their tips, pull down to the base, and catch a handful of leaves. French thymes flavor beef stew and other savory dishes that go well with red wines.



Thyme, Foxley

Thymus pulegioides 'Foxley'

8 x 18 inches

Culinary, Ornamental, Bees

Beyond variegation, the tips often hold patches of creamy color that blush magenta (along with the stems) by fall, and then bronze in the winter. Its pale pink flower clusters and foliage infuse a rich, peppery thyme to classic French food (though its an English thyme), roasted carrots or zucchini, and stews.

Thyme, Golden Lemon

Thymus x citriodorus 'Aureus'

8-12 x 18 inches

Culinary, Ornamental

Rare white flowers grace this likable herb. Lemon yellow and green leaves pop in terracotta containers. Best of all, baking doesn't dampen its lemon flavor. Use dried in teas and rubs, or fresh on seared fish or poultry. Bake in cupca sprinkle over fruit, or make the best roasted potato salad with its lemony, super subtle pepper flavor.



Thyme, Lavender

Thymus thracicus 'Lavender'

8 x 18 inches

Culinary, Ornamental, Container

Crush it. You'll smell a floral fragrance and what a grower! Looks good for months in pots. Pink flowers seldom pop up on this narrow-leaved, upright thyme. Use your imagination in pot roasts, mixed vegetables, pizza dough, rice, beans, and in or on bagels.



Thyme, Lime Upright

Thymus X 'Lime'

8-12 x 18 inches

Culinary, Tea, Ornamental, Container

Our "Lime Thyme" is a proud, upright growing, lime-green colored and flavored herb with healthy growth and a perky, citrus scent. I use this fresh on fish, fruit salads, vinegars, and in lemon verbena bread. Dried, it's best in soups, roasted vegetables and teas. Provides leaves year round.

Thyme, Pizza

Thymus nummularis

12 x 12 inches

Culinary, Groundcover,

Lovers of Italian cuisine will truly appreciate this blend of thyme, black pepper and oregano. Low mounds of dark green, glossy leaves produce small, fragrant, purple flowers, both ideal for pizza, pasta and tomatoes. Also exceptional for seasoning meats, fish, poultry, soups and vegetables.



Thyme, Rose-Scented

Thymus X 'Rose-Scented'

2 x 24 inches

Culinary, Ornamental, "Walk About"

I am impressed with its "English Rose" perfume. Forms a soft blue-green, fast spreading carpet in between stepping stones or in rockeries. Makes a tasty tea with all the antibacterial thyme oil benefits that is soothing for stomach and breathing complaints.

Thyme, Spicy Orange

Thymus x 'Spicy Orange'

3 x 24 inches

Culinary, "Walk-About", Rock Gardens

Please try this narrow leaved, blue-green creeping variety that is simply outstanding between stepping stones OR on a grill with fish or butterflied chicken breasts. Infuse for a hot or cold tea. Give it full sun for full flavor.

NEW! Thyme, Sparkler Bright

Thymus X 'Sparkler Bright'

5 x 12 inches

Culinary

Compare our 'Mulberry Silver' vs. this upright thyme with variegated light green foliage and creamy-white edges. Sparkling tiny leaves and pink flowers in summer are popular with the bees. Like all thymes, it is easy to grow where drainage is sufficient.

See Turmeric, inside cover, page 2