

Herbs

All of the plants in the Herb section are grown without chemical pesticides or herbicides, and from greenhouses operated with sustainable practices.

We also carry a more limited line of edibles that are certified organic, and at customer request have summarized them here.

Basil

H033 Amethyst Improved
H014 Sweet Genovese
H034 Thai

Organic mixed herbs

In a hanging basket,
see page 40

Other herbs

H112 Mint Peppermint
H121 Oregano Greek
H126 Parsley, Curly
H128 Parsley, Italian
H171 Thyme English



H001A Allspice *Pimenta dioica* **NEW**

Native to the West Indies where it is grown for its aromatic seeds, which are used as a spice. Leaves release the characteristic fragrance when crushed. 50'+ in the tropics, it is a tropical evergreen tree suitable for use as a houseplant or for bonsai. ○ \$19.00—5" pot

H001B Aloe Vera *Aloe vera*

Succulent whose juice is used to treat burns, poison ivy, and rashes. Bring indoors as a house plant. 12–24"h ○ \$3.00—2.5" pot

H002A Anise *Pimpinella anisum*

Feathery foliage used fresh in salads and soups while the seeds are used to flavor other cooked foods. Umbrella-like clusters of tiny white flowers. Annual. 36"h ○ \$2.00—2.5" pot

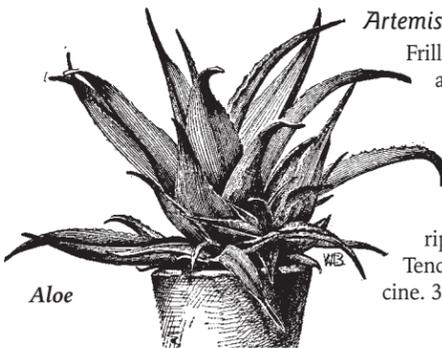
H002B Artemisia, Silver *Artemisia*

Parfum d'Ethiopia

Frilly, velvety, spicy-scented, silver foliage on a vigorous, tough plant. 18"h by 36"w ○ \$5.00—4" pot

H003 Ashwagandha *Withania somnifera*

Greenish white flowers, orange-red ripe fruit on this small evergreen shrub. Tender perennial used in ayurvedic medicine. 36–60"h ○ \$5.00—3.5" pot



Aloe

Basil see box below

H038 Bay Laurel *Laurus nobilis*

Bay leaf, the well-known seasoning, is an excellent container plant. A tender tree that spends the winter as a house plant. Popular for growing in tubs and large pots. ○ \$11.00—1 quart pot

H039 Borage *Borago officinalis*

Profuse blue and pink flowers are an attractive and tasty garnish. Excellent for bees. Young leaves good in salads. Self-sowing annual. 24–36"h ○ \$2.50—3.5" pot

H040 Caraway *Carum carvi*

Feathery-leaved biennial. Grown primarily for its seeds to season soups, stews, breads and pastries. Leaves are also edible. May self-sow. 24"h ○ \$2.50—3.5" pot

H041 Catnip *Nepeta cataria*

Leaves are euphoric for cats and mildly sedative for us. Good for salads and tea, vitamin C. Short-lived reseeding perennial. 12–36"h by 12"w ○ \$2.00—2.5" pot

H042 Celery, Cutting *Apium graveolens* var. *secalinum* Afina

A seasoning celery that does not produce an enlarged stalk. More aromatic and flavorful than regular celery. It looks like flat-leaved parsley and is packed with big celery flavor. Used to flavor soups and stews. Tender perennial. 12–18"h ○ \$2.50—3.5" pot

H043 Chamomile, German *Matricaria recutita*

Small white and yellow flowers with apple scent. Flowers make calming tea or bath. Dries well. Good in arrangements or potpourri. Annual. 12" spacing. 12–18"h ○ \$2.00—2.5" pot

H044 Chamomile, Roman *Chamaemelum nobile*

Gray-green leaves and flowers like miniature white daisies. The leaves are thicker than German chamomile. The flowers smell like apples. Originates in northwestern Europe and Northern Ireland. Perennial. 12"h ○ \$2.50—3.5" pot

H045 Chervil *Anthriscus cerefolium*

Tastes like tarragon with a hint of anise. It's a great fresh seasoning used in salads, soups, marinades and sauces. Sometimes called "gourmet's parsley." Reseeding annual. 16–18"h ○ \$5.00—3.5" pot

H046 Chives, Garlic *Allium tuberosum*

Abundant white flowers in late summer, beautiful edible garnish. Flat leaves with fine flavor. Perennial and reseeds readily. 12–18"h ○ \$2.00—2.5" pot

H047 Chives, German *Allium senescens*

Elegant, flat, shiny 12" leaves may be used like chives. 2" spheres of lavender flowers July–September. Ornamental and perennial. 18–20"h ○ \$2.00—2.5" pot

H048 Cilantro *Coriandrum sativum*

Flowers, leaves, roots and seed can all be used to flavor a wide variety of foods, especially Mexican and Thai dishes. Popular in salsa. Seed is coriander. Annual. 24–36"h ○ \$1.50—seed packets

H049 Coffee *Coffea arabica*

Shiny, evergreen leaves make for a nice container plant to winter indoors. Mature plants produce an abundance of jasmine-scented white flowers. Best in filtered sunlight and fast-draining potting soil, kept moist. 15–20' in its African home, smaller here. ○ \$2.00—2.5" pot

H050 Comfrey *Symphytum officinale*

Bell-shaped cream, purple or pink flowers. Fuzzy, broad leaves. An important herb in organic gardening, having many medicinal and fertilizer uses. Comfrey is a great "green manure" in a permaculture landscape. Perennial; aggressive spreader. 24"h ○ \$5.00—4" pot

See also VARIEGATED COMFREY, page 24

H051 Coriander, Vietnamese *Persicaria odorata*

The leaf is dark green with a maroon "V" and has a strong cilantro-like fragrance and a slightly peppery taste. Also known as *rau ram*, it's eaten fresh in Vietnamese cuisine for salads and raw summer rolls, as well as in some soups and stews. Moist soil. Tender perennial; won't go to seed quickly like cilantro. Self-sows. 24–36"h ○ \$2.50—3.5" pot

H052 Culantro *Eryngium foetidum*

Mexican and South American native, much used in the cuisine of the Caribbean, Thailand, India, and Vietnam. Dries well and can be used fresh like cilantro, with a stronger, citrus-like flavor. Tender perennial; not hardy in Minnesota. 12–18"h ○ \$2.00—2.5" pot

H053 Cumin *Cuminum cyminum*

Its seeds are used in Indian, Mexican and Cuban cuisine. Small, white or pink umbels like little Queen Anne's Lace flowers. Self-seeding annual. 24"h ○ \$2.00—2.5" pot

Basil *Ocimum*

Even gardeners who don't cook love basil in their gardens. Great for tea, pesto, salads, and dressings. These annual plants are native to warm Mediterranean climates and will not withstand frost. Irrigate regularly and provide good drainage. Great for bees. Don't plant outdoors until late May.

Sweet

\$1.50—seed packets:

H004 Sweet Genovese *O. basilicum* **NEW**—Prolific and popular. Wonderful for pesto, tomato dishes and salads. 24–36"h

\$2.50—3.5" pot:

H005 African Blue *O. kilimajarium* x *O. purpureum*—Showy purple flowers on vigorous, bushy plants with purplish green leaves. 36"h

H006 Ajaka Columnar—Tall, shrubby basil, more cold tolerant than most. Will keep you supplied with tasty leaves well into the fall. 24"h

H007 Cardinal *O. basilicum*—Ornamental enough for your flower garden, but still tasty. Burgundy stems and a deep red feathery bloom. Spicy fragrance. 24–30"h

H008 Dolly *O. basilicum* **NEW**—Good news for Minnesota gardeners, a densely leaved Genovese-type basil bred to withstand cooler temperatures. Fusarium wilt resistant. 12–24"h

H009 Emerald Frills *O. basilicum*—Ruffled leaves make a lovely display. Looks great with Ruby Frills. 16–18"h

H010 Envigor *O. basilicum* **NEW**—Large-leaved Genovese basil with an intense flavor. Resistant to alfalfa mosaic virus, tomato spotted wilt virus, and cucumber mosaic virus. 24–36"h

H011 Pesto Perpetuo *O. basilicum*—Variegated leaves, green with a creamy white edge. Does not flower. Columnar habit. A great culinary basil with a slightly lemon flavor. 18–36"h

H012 Pluto *O. basilicum*—Mild, sweet, small leaves. Roundly compact. 8"h

\$2.50—3.5" pot (continued):

H013 Ruby Frills—Delicious flavor and frilly appearance, like Emerald Frills. Flowers late for an extended harvest season. Easy to grow. 16–18"h

H014 Sweet Genovese *O. basilicum*—Prolific and popular. Wonderful for pesto, tomato dishes and salads. 24–36"h

\$2.50—4 plants in a pack:

H015 Cinnamon *O. basilicum*—Dark purple flowers and purple stems. Sharp cinnamon fragrance. Finest tea basil, good in fruit salads. 12–24"h

H016 Holy *O. sanctum*—Traditional religious and medicinal significance in South Asia. Purple flowers. Takes part shade. 18"h

H017 Lemon *O. basilicum*—Delicious small-leaf variety combines flavors of lemon and basil. 12–24"h

H018 Lime *O. americanum*—Dark green leaves with lime fragrance. 12"h

H019 Magic Michael *O. basilicum*—Purple bracts and small creamy white flowers. 12–18"h

H020 Mammoth *O. basilicum*—Very large ruffled leaves, especially suitable for drying or stuffing. Familiar sweet basil flavor. 12–24"h

H021 Marseillais Dwarf *O. basilicum*—Compact bushy French variety with large leaves has little yellow and white flowers when in bloom. Perfect for containers. 10"h

H022 Minette *O. basilicum*—Delicious, eye-catching basil creating perfect spheres of bright green that stay compact and uniform all season. Perfect for edging, miniature knot gardens, or in containers. 10"h

\$2.50—4 plants in a pack (continued):

H023 Mixed Four-Pack—One each of Sweet Genovese, Lemon, Spicy Globe and Thai Siam Queen.

H024 Neapolitano *O. basilicum*—Heirloom variety from Italy with light green crinkled leaves. 36"h

H025 Opal *O. basilicum*—Purple leaves and anise flavor. 12–36"h

H026 Oriental Breeze *O. basilicum*—A basil bred for cut flower and container use. Very floriferous and fragrant. 4–6" long flower heads are white with purple bracts. 12–18"h

H027 Red Rubin *O. basilicum*—Large-leaved purple sweet basil. 18–24"h

H028 Round Midnight Purple *O. basilicum*—Light purple flowers with silvery dark burgundy leaves. Compact and dense. Great for containers. 10–12"h

H029 Spicy Globe *O. basilicum*—The "good basil" of French cuisine. Very short with small leaves, making it a sweet edging plant. 12"h

H030 Sweet Genovese *O. basilicum*—Prolific and popular. Wonderful for pesto, tomato dishes and salads. 24–36"h

H031 Thai Magic *O. basilicum*—Late flowering with large leaves. Popular in Thai food. Purple bracts and magenta flowers. 18–22"h

H032 Thai, Siam Queen *O. basilicum*—Huge green leaves contrast nicely with sturdy, purple stems. Outstanding fragrance and flavor: sweet and spicy with anise overtones. Used in Asian cooking. 28–39"h

\$3.00—3.5" pot:

H033 Amethyst Improved *O. basilicum*—Darkest purple basil with thick, turned-down leaves like the classic Genovese. Compact habit, full flavor. 16–20"h

H034 Thai *O. basilicum*—Purple stems and blooms with 2" green leaves. 16–20"h

H035 Malawi Camphor *Ocimum canum* Malawi Camphor

Round bushy plants with long spikes of white flowers and small leaves with a strong camphor scent. A cousin of basil from tropical Africa and Asia, the fragrant leaves are eaten raw or added as a condiment to sauces, soups, and salads. Can be used as a mosquito repellent. Over-winter indoors or treat as an annual. 24"h \$2.00—2.5" pot

H036 Peruvian *Ocimum micranthum* Amazonian

Aromatic tender perennial with violet to white flowers and toothed leaves. From South America. 12"h \$2.00—2.5" pot

H037 Tree Basil *Ocimum gratissimum* Green Pepper

Pink-purple flowers and deep green leaves on a woody shrub (not hardy in Minnesota). Strong pepper scent. Native to much of the Southern Hemisphere, both Old World and New. 24"h \$2.00—2.5" pot

Basil planting tip: It is a good idea to vary the location where you plant your basil each year. Basil is susceptible to fungal diseases that accumulate in soil over time. Rotate your crops!

Herbs

H054 **Cumin, Black** *Nigella sativa* 🌿

Found both in Tutankhamen's tomb and in the book of Isaiah in the Old Testament. The white petals of its flowers are bluish-green near the tip and surround a fancy ball-like fruit capsule in which the seeds develop. Ground seeds smell like fennel, anise, or nutmeg and taste slightly bitter, spicy, and piquant. Self-seeding annual. 6–12" h ○ 🌱 🌿 \$2.50—4 plants in a pack

H055 **Curry Plant** *Helichrysum italicum* 🌿

Gray foliage and yellow flowers, very fragrant. Use like bay leaves to flavor soups, stews and marinades, then remove before serving. Essential oils are used in lotions and soaps. Tender perennial. 6–8" h ○ 🌱 🌿 \$3.00—4" pot

Dill *Anethum graveolens* Bouquet

Leaves and seeds for vinegars, salad dressings and pickles. Excellent for bees, butterflies, and caterpillars. Self-seeding annual. 12" spacing. 36" h ○ 🌱 🌿

H056 \$1.50—seed packets

H057 \$2.00—2.5" pot 🌿

H058 **Epazote** *Chenopodium ambrosioides* 🌿

A pungent herb used in Mexican and South American cooking. Widely used in bean dishes, it is supposed to reduce the after effects of eating beans. The concentrated oil is a stomach irritant; the cooked leaves are nutritious. Easy to grow, reseeding annual. 36" h ○ 🌱 🌿 \$3.00—4" pot

H059 **Fennel, Bronze** 🌿

Foeniculum vulgare nigra

Attractive feathery smoky-bronze foliage has a mild flavor. Makes a great container plant, too. Self-seeding hardy biennial. 36–48" h ○ 🌱 🌿 \$4.00—6 plants in a pack

Fennel, Bulbing *Foeniculum vulgare azoricum*

Sweet anise-like flavor. Bulbous base can be cooked as a vegetable. Leaves and seeds are used to flavor soups, salads, sauces, cookies and fish. Hardy biennial. Separate multiple stems when planting so the bulbs are not crowded. ○ 🌱 🌿

\$2.00—2.5" pot:

H060 **Florence** 🌿—80–85 days. 24–48" h

\$4.00—6 plants in a pack:

H061 **Orion** 🌿—Compact variety produces thick, rounded, crisp bulbs. Slow bolting with good resistance to tip burn. 80–85 days. 24" h

Geranium, Scented *Pelargonium*

Grows well in containers. Colorful flowers. Delicious fragrances. Bring indoors for winter. ○ 🌱 🌿

\$3.00—3.5" pot:

H062 **Lady Plymouth** 🌿—The scent of the crinkly green and white variegated leaves is variously described as rose, citrus, and eucalyptus. You'll have to smell it for yourself. Clusters of small flowers are pale pink with purple markings. 12–24" h

H063 **Lemona** 🌿—Zesty, citrusy fragrance and pale pink flowers. Try crushing a few leaves in an ice-cold lemonade. 14–18" h by 20–30" w

H065 **Mosquito Plant** 🌿—Citrus-scented. Said to repel mosquitos. Small pink-lavender flowers with a darker eye. 24–36" h

H066 **Snowflake, variegated**—Rounded leaves with streaks of white. 12–24" h

\$5.00—4" pot:

H067 **Cy's Sunburst** *P. crispum* 🌿—Crinkly gold leaves in spring, turning to bright green with gold edges. Lemon-scented. A dense upright plant, perfect as a house plant or small topiary. Pale pink to lavender flowers. 12–20" h 🌿

H068 **Ginger, Culinary** *Zingiber officinale* 🌿

Best known for the spice that is produced from the grated, chopped, or powdered root of the plant. Harvest when the narrow-bladed leaves and the stalk wither, but at latest before frost. Prefers heat, humidity, filtered sunlight, and rich, moist soil (not water-logged). 24–48" h ○ 🌱 \$15.00—5.25" pot

H069 **Horseradish** *Armoracia rusticana*

Spicy root used as a condiment. Provide rich soil for the most pungent roots. Does best planted in the ground; in a smaller garden you might want to contain it by planting in a pot or tub buried in the ground. Perennial. (You'll find this in the indoor Herb section, not outdoors in Bulbs & Bareroots.) 36" h ○ 🌱 \$3.00—bareroot

H070 **Hyssop, Pink** 🌿

Hyssopus officinalis Nectar Rose

Aromatic perennial with dense spikes of pink to purple flowers. Mixes well with rosemary and lavender for fragrance and color. Slightly bitter leaves can be added to salads. Horticultural source. 18–24" h ○ 🌱 🌿 \$2.00—2.5" pot

H071 **Jiaogulan** *Gynostemma pentaphyllum*

Literally "twisting-vine orchid," it's known as the "herb of immortality" in China. Part of the cucumber or gourd family. Tender perennial; not hardy in Minnesota. ○ 🌱 \$2.50—3.5" pot

H072 **Land Seaweed** *Salsola komarovii* 🌿

Shoreline plant valued in Japan is also known as okahijiki or saltwort. Crunchy, juicy leaves and stems are rich in nutrients and used for salads, stir-fry, sushi, and steamed foods. Tender perennial; not hardy in Minnesota. 45 days. 6–18" h ○ 🌱 \$2.50—3.5" pot

Lavender see box at right

H090 **Leek, Threecorner** *Allium triquetrum*

Rapidly spreading Mediterranean plant with mild onion flavor and attractive white flowers. Use entire plant raw or cooked. Perennial. 12–24" h ○ 🌱 🌿 \$5.00—3.5" pot

H091 **Lemon Balm** *Melissa officinalis* 🌿

Strong lemon scent and flavor. Small flowers in late summer. Makes a refreshing iced tea or seasoning in breads and desserts. Mulch for winter protection. Self-seeding perennial. 24" h ○ 🌱 🌿 \$2.00—2.5" pot

H092 **Lemon Bush** 🌿

Corymbia citriodora Lemon Bush

More pungently lemony than actual lemons. Plant it near a walkway. Unusual 6" sandpapery, sword-shaped bluish foliage ages to silver-green then becomes attractively etched with red for fall. Pink fuzzy stems. Used as a mosquito repellent. 90' tall as a tree in its native Australia; over-winter indoors. 36" h ○ \$5.00—4" pot

H093 **Lemon Grass** *Cymbopogon citratus* 🌿

Leaves and stalks are used in Asian cooking and in teas. Many medicinal and culinary uses. It is frost-tender and should spend the winter in a sunny window. Best in containers. 60" h ○ 🌱 🌿 \$2.00—2.5" pot

H094 **Lovage** *Levisticum officinale* 🌿

Leaves have a strong celery taste and are used to flavor soups, stews, casseroles, and an amazing relish. Has been used as a love charm. Green-yellow flowers in umbels. Perennial. 36–72" h ○ 🌱 🌿 \$2.50—3.5" pot

Marjoram, Sweet *Origanum majorana*

A mild, sweet oregano relative. Used in vinegars, soups, and dressings. Add fresh leaves to salads. Good herbal bath. Tender perennial. ○ 🌱 🌿

\$2.00—2.5" pot:

H095—Seed-grown 🌿—18" h

\$2.50—3.5" pot:

H096 **Zaatar** 🌿—Gray-green leaves taste like a combination of sweet marjoram, thyme, and oregano. Not to be confused with *za'atar* the herb blend. 85–90 days. 4–6" h

\$3.00—3.5" pot:

H097 **Gold Tips** 🌿—Same flavor as sweet marjoram, but close to half of each leaf is bright yellow. 12" h

H098 **Marshmallow** *Althaea officinalis* 🌿

Native to Europe, the leaves and roots of this reliable medicinal and edible plant have been used for centuries. Beautiful in the garden with white to light pink flowers, it thrives in moderately fertile, well-drained soil. Perennial. 36–72" h ○ 🌱 🌿 \$2.50—3.5" pot

Mint *Mentha*

Aromatic and easy. Good for teas and potpourris. The blooms attract butterflies; however, allowing mint to go to flower will make the leaves taste bitter. Spreads, in some cases aggressively. 12" spacing. ○ 🌱 🌿

\$2.00—2.5" pot:

H099 **Peppermint** *M. x piperita* 🌿—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24" h

\$2.50—2.5" pot:

H100 **Candy mint** *M. x piperita*—A cross between water mint and spearmint. Large toothed leaves with reddish stems. Along with peppermint, Candy mint is most commonly used in chewing gum, mouthwash, toothpastes and medicines. An ideal culinary herb to flavor foods like jellies, candy, meats, salads, soups, and beverages. Perennial. 12–18" h

H101 **Grapefruit** *M. aquatica citrata*—Large puckered leaves with the scent of grapefruit. Perennial. 18" h

H102 **Lime** *M. aquatica citrata*—Bright green leaves with a strong lime scent and flavor. Try this in your favorite salsa recipe or toss one in your next margarita. Treat as an annual. 24" h

Lavender *Lavandula* ○ 🌱 🌿 🌿 🌿 🌿

A tender perennial from southern Europe. Very few varieties are fully hardy in Minnesota, but can be wintered indoors or treated as an annual. Needs excellent drainage to survive the winter. Very fragrant and dries beautifully for potpourri. Deer- and rabbit-resistant.

\$2.00—2.5" pot:

H073 **Dutch** *L. x intermedia*—Introduced before 1920, this variety has lavender-blue 4" flower spikes that stand above silvery gray foliage. Slightly more sharpness to the perfume. Flowers July into fall. 36–48" h

H074 **Lady** *L. angustifolia* 🌿—A fine annual variety. Smells good in the garden and in sachets and potpourris. 8–10" h

H075 **Munstead** *L. angustifolia* 🌿—English lavender. Excellent low-growing variety for edging a path or garden bed. A somewhat hardy lavender in our climate. 12–18" h

H076 **Potpourri White** *L. angustifolia*—Dense white blooms, sometimes with a faint blue tone, on sturdy stems. Highly fragrant. 10–14" h

\$2.50—3.5" pot:

H077 **Ellagance Pink** *L. angustifolia* 🌿—English lavender with light pink flower spikes. 12–24" h

H078 **Fern-Leaf** *L. pinnata buchii* 🌿—Beautiful feathery foliage. 36" h

H079 **Fred Boutin** *L. x intermedia* 🌿—Silvery leaves and excellent fragrance. 24–36" h

H080 **French** *L. stoechas* 🌿—Lavender of the French countryside. Upright gray foliage. 24–36" h

H081 **Goodwin Creek Grey** 🌿—Hybrid of French lavender. Light gray-green foliage with coarse, appealing texture. Best variety for blooming indoors in winter. 24–36" h

H082 **Munstead** *L. angustifolia* 🌿—English lavender. Excellent low-growing variety for edging a path or border. A somewhat hardy lavender in our climate. 12–18" h

H083 **Phenomenal** *L. x intermedia* 🌿—Silvery, aromatic foliage with blue-purple blooms. Said to overwinter outdoors in our area. Endures hot, humid conditions better than most. Grows in an even mound. 24–36" h

H084 **Provence** *L. x intermedia* 🌿—Variety from southern France. Light purple flowers. More moisture tolerant than other varieties. 24–36" h

H085 **Sweet** *L. x heterophylla* 🌿—One of the tallest lavenders, very productive and fragrant. Sturdy, straight stems. 36–48" h

\$3.00—2.5" pot:

H086 **Platinum Blonde** 🌿—Gentle blue blossoms and eye-catching greenish gray leaves with a cream margin. Suited to rock gardens, containers, and edging. 12–18" h 🌿

H087 **Spanish, Madrid Pink** *L. stoechas* 🌿—Short flower stalks topped with lavender-pink bracts with dark purple flowers. Silver-green foliage. 18–24" h

H088 **Spanish, Madrid Purple** 🌿—Bright purple with bracts in shades of lilac. 18–24" h

\$8.00—2.5" pot:

H089 **Cynthia Johnson** *L. angustifolia* 🌿—Selected by Betty Ann Addison of Rice Creek Gardens for its ability to survive our winters. Probably the only lavender that will truly grow as a perennial here. 24" h

Mint continued

\$2.50—2.5" pot (continued):

H103 **Spearmint, Kentucky Colonel** *M. spicata*—Up to 3" ruffled, dark green leaves with a sweet, strong spearmint fragrance and taste. Spikes of small lilac to pink to white flowers in summer. The Kentucky Derby officially sanctions Kentucky Colonel spearmint for its mint julep. Perennial. 12–24" h

\$2.50—3.5" pot:

H104 **Apple** 🌿—Round leaves with slightly toothed edges. Both the leaves and stems are covered in fine hairs, which explains its nickname, woolly mint. Fruity flavor and aroma with nuances of apple, but less mint flavor than other culinary mint varieties. It works best in fresh, uncooked preparations. The blooms are spears of white to pale pink flowers. One of the tallest varieties of mint, so cut it frequently to encourage a bushier habit. Borderline perennial. 16–39" h

H105 **Berries and Cream** 🌿—Mild, with a fruity aroma. May need winter protection. 18–24" h

H106 **Chocolate** *M. x piperita* 🌿—Bronzy foliage with a chocolate scent. Perennial. 24" h

H107 **Corsican** *M. requienii* 🌿—Creeper good in rock gardens, miniature gardens, and along paths. Tolerates light foot traffic. Great for miniature gardens, too. May survive our winters. 1" h

H108 **Ginger** 🌿—Spicy ginger-scented mint with green leaves striped with gold. May survive the winter with protection. 18–24" h

H109 **Mojito** *M. x villosa* 🌿—You could use spearmint in your Cuban mojito, but this is the real deal. The flavor is mild and warm, rather than pungent and sweet. Treat as an annual. 18–24" h

H110 **Orange** *M. aquatica citrata* 🌿—Dark green, round leaves tinged with purple. Purple flowers. Lemon scent when crushed, and slight orange flavor. Makes good tea. Perennial. 24" h

H111 **Pineapple** *M. suaveolens variegata* 🌿—Variegated leaves with a fruity scent. Perennial. 24–36" h

\$3.00—3.5" pot:

H112 **Peppermint** *M. x piperita* 🌿—Refreshing tea, iced or hot. Good in fruit salads. Easily dried for year-round use. Perennial. 24" h

Key

- Full sun
- ◐ Part sun/part shade
- Shade

- 🌿 Attractive to bees
- 🐦 Bird food source
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly

- 🌿 Attractive foliage
- 🌿 Culinary
- 🌿 Edible flowers
- 🌿 Ground cover
- 🌿 Medicinal
- 🌿 Minnesota native
- 🌿 Rock garden

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

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Rapunzel



India Blue-Seeded Poppy

Mint continued

\$6.00—4 plants in a pack:

H113 **Wild Mint** *M. arvensis*—Perennial that prefers moist conditions. Flowers July–September. Used in teas and desserts. Minnesota seed source. 6–24”h ☐

H114 **Mint, Lemon** *Monarda citriodora* 🌿 Lemon-scented leaves are delicious and often used in teas. Showy, tiered pinkish purple flowers are long-lasting in fresh bouquets and dry nicely. Inhale steamed leaves for colds. Native to Appalachia. Annual. 24–36”h ○●🌿☐ \$2.50—3.5” pot

H115 **Mixed Herbs** 🌿 Sage, thyme, oregano, and Sweet Genovese basil. Classic cooking companions. ○☐ \$2.50—4 plants in a pack

H116 **Mushroom Plant** 🌿 **NEW** *Rungia klossii* Glossy, oval leaves with a mushroom flavor that intensifies with cooking. Leaves can be eaten raw. If cooked, add leaves at the end. Blue flowers. 16–24”h ○☐ \$2.50—3.5” pot

H117 **Mustard, Black** *Brassica nigra* 🌿 Cultivated since ancient times, long thin branching flowering stems with small yellow flowers produce brown to black seeds that yield traditional mustard spice. Eat young tender leaves as raw or cooked greens. Blooms from June to August. Reseeding annual. 16–48”h ○☐ \$2.50—4 plants in a pack

H118 **Nettles** *Urtica dioica* Popular in European, south Asian, and native American cooking. Pick and handle with gloves before cooking. Early spring sprouts of this perennial vegetable are one of the tastiest and most nutritious greens you could grow. The tender leaves at the top of the stem can be harvested throughout summer and eaten fresh in salads. Serrated green leaves are rich in vitamins A, C, iron, potassium, manganese, and calcium. Cooking removes the sting from older leaves (and they really do sting if rubbed the wrong way). Dried leaves can be used to make tea. Spreading perennial, give it room. 36–72”h by 48”w ○●🌿☐☐☐ \$1.00—2” pot

Oregano *Origanum vulgare* Essential for Italian and Greek cooking. Leaves can be used fresh or dried in tomato sauces, soups, meat, fish, and salads. Perennial. ○●🌿☐☐ \$2.50—3.5” pot:

H119 **Hot and Spicy** 🌿—Strong flavor. Annual. 18–24”h
H120 **Variiegated** 🌿—Fine-leaved variety, green with a wide white margin. Pleasing, mild flavor and visually interesting. 12–24”h 🌿

\$3.00—3.5” pot:
H121 **Greek** *O. vulgare hirtum* 🌿—The most flavorful oregano, according to herb aficionados. 12–36”h 🌿

Oregano, Cuban *Plectranthus amboinicus* Used in many parts of the world, including the Caribbean, Africa, Asia, and South America in soups, stews, salads, beans, and meat dishes. Makes a good substitute for sage in dressings; oregano-scented. Tender perennial. ○●☐

\$2.50—3.5” pot:
H122 **Green** 🌿—Succulent, aromatic, fuzzy leaves. Drought-tolerant. 12–18”h
H123 **Variiegated** *P. amboinicus variegatus* 🌿—Large, furry leaves with white margins. Also a great foliage plant for container combinations. 24”h 🌿

H124 **Oregano, Mexican** 🌿 *Poliomintha longiflora* *Poliomintha* Shrub-like plant with pale green leaves and a unique peppery flavor. Grows large quickly. Deer-resistant with light pink tubular flowers, beloved of hummingbirds. Annual. Drought-tolerant. 36”h ○☐☐ \$2.50—3.5” pot

H125 **Papalo** 🌿 *Porophyllum ruderale* subsp. *macrocephalum* An ancient Mexican herb with piquant and ornamental green leaves. Like a super cilantro, it has a complex flavor. Unlike cilantro, it retains its flavor after drying. Good in soups, salads, tacos, beans, and meats. Annual. 36”h ○☐ \$2.00—2.5” pot

Parsley, Curly *Petroselinum hortense* Quintessential garnish, chock full of vitamins. Promotes healthy skin. Can be chewed to freshen breath (not just for humans; add it to your dog’s food, too). You can dig one up in the fall and pot it for fresh greens in the winter. Biennial. 12”h ○●🌿☐

H126 \$2.50—3.5” pot 🌿 **ORGANIC**

H127 \$2.50—4 plants in a pack 🌿

Parsley, Italian *Petroselinum hortense* Same as curly parsley, but with flat leaves. 12”h ○●🌿☐

H128 \$2.50—3.5” pot: 🌿 **ORGANIC**

H129 \$2.50—4 plants in a pack 🌿

H130 **Patchouli** *Pogostemon heyneanus* 🌿 Tropical native of the East Indies. Used for the fragrance of the dried leaves. Tender perennial. 12”h ○☐ \$2.50—3.5” pot

H131 **Poppy, India Blue-Seeded** 🌿 *Papaver somniferum*

Flowers can be white, pink, mauve, rose, red, or purple. Produces the tiny slate-blue kidney-shaped seeds that are used in many foods, especially baked goods. Harvest the seeds after the seed pods have dried. Also known as the lettuce-leaf poppy because of its blue-green leaves that wrap around the stem where attached. Well-drained soil. Only the seeds are edible. Annual. 18–36”h ○☐☐ \$2.50—4 plants in a pack

H132 **Rapunzel** *Campanula rapunculus* 🌿 Featured in the fairy tale Rapunzel, this hardy biennial has sky-blue to light purple bell-shaped flowers in the summer. Eat young roots raw or cooked and tender leaves as greens. NOT the same as the infamous weed, creeping bellflower (*Campanula rapunculoides*). Also called Rampion. 24–36”h ○☐ \$2.50—4 plants in a pack

H133 **Roselle** *Hibiscus sabdariffa* 🌿 **NEW** Native to West Africa and grown for the plump red coverings around its seedpods. As days shorten, the plant produces 3” white to pale yellow flowers with dark red centers. After the seedpods start to form, harvest the pod coverings, remove the seedpods inside, and use them to make a refreshingly zingy tea. Seedpod coverings are also used to make jam and cranberry-like sauces, and many other foods worldwide. The growing tips and leaves are a tangy addition to salads, stir-fries, and soups. Because of our short growing season, you may need to bring the plant inside for the seedpod coverings to ripen completely. We are not sure if it can be over-wintered indoors or not. 48–84”h ○🌿☐☐ \$3.00—3.5” pot

Rosemary *Rosmarinus officinalis* Enhances many meat and veggie dishes, vinegars and dressings. Use for a refreshing bath or hair rinse. Likes poor soil, not too much water, and hot sun. Suitable for bonsai. Deer-resistant. To over-winter indoors, keep it potted during the summer and place in a south or west window in fall. Do not overwater. Small deep blue flowers in winter. ○🌿☐☐ \$2.00—2.5” pot:

H134 **Seed-grown** 🌿—12”h
H135 **Golden Rain**—Young foliage is yellow-green on a nice upright form. Dark violet flowers. 6–24”h \$2.50—3.5” pot:
H136 **Barbeque** 🌿—Upright, perfect for topiary and making barbeque skewers. Small pale blue flowers from mid- to late spring. Large needles. 24–48”h
H137 **Creeping** 🌿—Low growing. 6”h
H138 **Gorizia** 🌿—Robust rosemary with white-backed leaves. Large, light lavender-blue flowers in spring. 48”h

H139 **Shady Acres** **NEW** 🌿—One-inch dark green leaves. Upright plant, introduced in 1999 by Theresa Mieseler of Shady Acres Herb Farm in Chaska. Pinch to encourage branching. 48”h
H140 **Spice Island** 🌿—Pungently flavored. Upright habit. Good for topiaries. 24–36”h
H141 **Tuscan Blue** 🌿—Upright habit and slightly glossy foliage. 36”h

\$8.00—1 gal. pot:
H142 **Get a head start** 🌿—Same as H134 but an older plant in a large pot. 12”h

Sage *Salvia officinalis* Used in poultry stuffing, sausage, salads, egg dishes, breads, and vegetable dishes. Also used to freshen breath. Spread the dried leaves among linens to discourage insects. Perennial, but not reliable here. 20” spacing. ○🌿☐☐☐☐ \$2.50—3.5” pot:

H143 **Berggarten** 🌿—Broad leaves with silver accents, ornamental. Good flavor. 18”h
H144 **Icterina** 🌿—Gold and green foliage. Compact and decorative, great for containers. 12–15”h
H145 **Purple** 🌿—Purple-tinged leaves and bluish purple flowers, lovely in containers. 24–36”h
H146 **Tricolor** *S. officinalis* 🌿—Green, pink, and white foliage. Very attractive. 15”h

H147 **Sage, Bee** *Salvia apiana* 🌿 Aromatic white flowers. Used as incense. Also called white sage, it can take up to three years to reach mature size. A tender perennial that can be over-wintered indoors. 24–48”h ○🌿☐☐ \$2.50—3.5” pot

H148 **Sage, Lavender** 🌿 *Salvia lavandulifolia* Silver foliage with lavender fragrance and blue to violet-blue flowers. Needs a dry location and winter mulch. Syn. *S. hispanorum*. 12–18”h ○●🌿☐☐ \$2.00—2.5” pot

Sage, Pineapple *Salvia elegans* Sweet pineapple scent and yellow-green foliage. Red flowers in fall. Use fresh in fruit salads and other foods; dried for tea and potpourri. A tender perennial, not hardy in Minnesota. ○🌿☐☐☐ \$2.50—3.5” pot:

H149 **Fruit Scented Tangerine** 🌿—Large lime green leaves smell of sweet tropical fruit. 24–36”h
H150 **Pineapple** 🌿—48”h 🌿
\$5.00—5.25” pot:
H151 **Golden Delicious** 🌿—Fragrant pineapple sage with brilliant chartreuse foliage. Red flowers in very late fall, but the gorgeous foliage is wonderful even without blooms. 24”h 🌿

H152 **Savory, Summer** *Satureja hortensis* 🌿 Mildly peppery leaves used green or dried for sauces, stuffings, soups, lentils, and beans. Favored in Mediterranean cooking. Makes a nice tea. Annual. 18”h ○●🌿☐ \$2.00—2.5” pot

H153 **Savory, Winter** *Satureja montana* 🌿 Peppery-flavored leaves used for sauces, stuffings, soups, stews, lentils, and bean dishes, especially in North Africa. Makes a nice tea. Perennial. 18”h ○●🌿☐ \$2.00—2.5” pot

H154 **Self-Heal** *Prunella vulgaris* 🌿 Charming violet flowers and the classic blue-gray foliage of mint-family plants. Perennial and native; will seed in a natural lawn. Blooms all summer. Horticultural source. 8”h ○●☐☐ \$2.00—2.5” pot

H155 **Sesame, Black** 🌿 *Sesamum indicum* *Kurogoma* Seeds used to flavor a variety of Asian foods, such as stir-fry or salad. Used in China to create a crunchy coating for meat and fish. In Korea, the leaves are eaten. Annual. 18–36”h ○☐ \$2.50—3.5” pot

Shiso *Perilla frutescens* Leaves with crimped edges are used in many Asian cuisines in sushi, spring rolls, sauces, salads, and stir-fries. Reseeding annual; seedlings emerge in June. ○●🌿☐☐ \$2.50—3.5” pot:

H156 **Vietnamese, Tia To** 🌿—The taste of this green and purple shiso is variously described as mint-basil, curry-like, and a combination of cumin, cilantro, and parsley with a hint of cinnamon. Try it for yourself! 18–24”h

\$2.50—4 plants in a pack:
H157 **Red** *P. frutescens crispata* 🌿—Cinnamon-scented with ornamental, ruffled purplish red leaves. 24–36”h

Sorrel *Rumex* Great in creamy soups and salads as well as egg, fish, or potato dishes. Mildly toxic if eaten in large quantities. ○🌿☐☐ \$2.00—2.5” pot:

H158 **Common** *R. acetosa* 🌿—Early season greens with tangy lemon flavor. Long-lived perennial that can sustain frequent and severe cutting. 24”h

\$5.00—4” pot:
H159 **Red** *R. sanguineus* 🌿—Ornamental and edible foliage with dark red veins and red seedheads. Try it in a mixed container. Lovely in a position in which light shines through it. Might be short-lived but may reseed. Also called bloody dock. 15”h

Social Learning




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H160 **Spikenard, American** *Aralia racemosa*
Stately white plumes in summer followed by clusters of black berries. Roots were used in root beer. A great landscape plant, too. Perennial subshrub. 36–60”h
○●☞☞ \$8.00—1 quart pot

H161 **Stevia** *Stevia rebaudiana* ☞☞
Sweeter than sugar! The South American herb used as a sugar replacement. Treat as an annual. 12”h
○●☞☞ \$2.50—3.5” pot

H162 **Tarragon, French** ☞☞
Artemisia dracunculus
Strong licorice-flavored herb. Great for flavored vinegar or used fresh with chicken, carrots, and omelettes. Perennial, but can be potted in late fall for winter windowsill use. 36”h ○●☞☞ \$2.50—3.5” pot

H163 **Tarragon, Mexican** *Tagetes lucida* ☞☞
With the sweetness of licorice, this handsome tender perennial is like a milder French tarragon. Won’t reseed in Minnesota. 36”h ○●☞☞☞☞ \$2.50—3.5” pot

Thyme *Thymus vulgaris*
Bushy, cushion-forming shrublet. Small leaves and wiry structure. Ornamental as well as culinary and makes a soothing tea. Used medicinally for sore throats and coughs. Good in pots. Easy to grow. Perennial. ○●☞☞☞☞

\$2.00—2.5” pot:

H164 **English** ☞☞—6”h

\$2.50—3.5” pot:

H165 **English Miniature** ☞☞—Very tiny leaves. Forms a thick, spreading patch of medium green. 1–3”h

H166 **French (also known as Summer)** ☞☞—10”h

H167 **Gold Lemon** ☞☞—6”h

H168 **Lemon** *T. citriodorus* ☞☞—Extremely lemon scented, solid green leaves. 12”h

H169 **Lime** *T. citriodorus* ☞☞—Bright green foliage. Pink flowers, citrus scent. 6–12”h

H170 **Silver King** ☞☞—Narrow-leaved with silver-gray foliage. Compact and great for containers. 4”h ☞☞

\$3.00—3.5” pot:

H171 **English** ☞☞—10”h ☞☞☞☞

See more THYME, pages 16 and 26

H172 **Tong Ho** *Chrysanthemum coronarium* ☞☞
Delicious and aromatic, the leaves are great for salads, stir-fries, and soups. An old-fashioned garden plant from Europe, its popularity has spread throughout Asia as well. Leaves are best when harvested young; cut back for a second crop. Annual. 12–24”h ○●☞☞☞☞ \$2.50—4 plants in a pack

H173 **Vanilla Grass** *Anthoxanthum odoratum*
Great for potpourri. A European bunchgrass that will establish readily in areas of poor fertility. The scent of this grass made it popular as bedding straw. Widely naturalized in North America. Perennial and spreading. 12–24”h ○ \$2.50—2.5” pot

H174 **Verbena, Lemon** *Aloysia triphylla* ☞☞
Wonderfully fragrant lemony herb. Light green pointed leaves. Great for topiaries. Tender perennial; can be potted and wintered inside. 36”h ○●☞☞ \$2.50—3.5” pot

H175 **Vietnamese Balm** *Elsholtzia ciliata*
In Vietnamese cuisine, this lemony herb is called *rau kinh gioi* and is among the leafy herbs served with soups and grilled meats. Pale purple flowers bloom in flat spikes in fall. Spreads by both seed and rhizomes. Treat as an annual. 24”h ○●☞☞ \$2.50—3.5” pot

H176 **Yerba Buena** *Clinopodium douglasii* ☞☞
Mat-forming, aromatic, drought-tolerant perennial with small, glossy green leaves. Has a pungent spicy mint scent and flavor. 4–6”h ○●☞☞☞☞ \$2.50—3.5” pot



PHOTO BY RICHARD KAIN

THE PLANTS ARE ALPHABETICAL by common name in sections (Annuals, Perennials, Vegetables, etc.), with a sign above each that includes a photo and additional information. Indoors, we hang large signs from the ceiling to show where each section is. Don’t forget, the Trees & Shrubs, Fruit, Grasses, Climbers, and Native Plants sections are outdoors! Plus the hanging baskets and bulbs.

Students Are Here to Help



FRIENDS SCHOOL STUDENTS learn valuable lessons through cooperative tasks in all aspects of the sale. From helping unload trucks full of plants to assembling clipboards to helping at curbside plant pickup or assisting shoppers in any way they can, the students look forward to the sale all year long.

Look for the brightly colored “Ask Me” vests the students and other section advisers are wearing (below), and don’t hesitate to ask them for assistance. They look forward to helping!

The students take pride in being an integral part of the school fundraiser, raising scholarship money for students.



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and

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for providing coffee and goodies to our morning volunteers.

Ginkgo Coffeehouse is located on Snelling Avenue at Minnehaha, just 1 mile south of the Fairgrounds. Park in back and enjoy a great beverage or food on your way to or from the Plant Sale.